

# **Global 101 Gateways**

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**Office Hours: T/Th 12:00-1:00 in Bullock Science Center Room 104E**

## **Overview**

When we hear the word “global,” we might think of far-flung wars, political conflicts in other countries, or stories about large-scale problems such as climate change. In this course, we will look no further than our plates: Food will serve as a lens through which we engage global issues such as public health, politics, race, cultural identity formation, discrimination, economics, and the environment in the context of Atlanta and beyond.

As a team-taught course led by seven faculty members from different disciplines, this course provides a unique opportunity to approach a topic from multiple disciplinary perspectives - a keystone of a liberal arts education. The ability to build upon many viewpoints will strengthen your academic pursuits and make you a more well-rounded citizen of the world. We hope that you will carry this foundational skill forward from this course to your major and all future pursuits at Agnes Scott College.

Students in all Global Gateways sections will read and discuss a common set of materials. The professors teaching this course will also visit each section once during the semester for a guest lecture. They will use the common readings to address a specific dimension of the food system, such as the social, psychological and economic frameworks within which our food is grown and consumed, and connections between food, cultural and religious identities.

As a final project students will create a blog entry (posted on their digital portfolio) on a food or dish that they are likely to come across during their Global Journeys destination in Spring 2019, and analyze it using the diverse perspectives introduced in the course.

## **Learning Outcomes**

Global Gateways will prepare you for aspects of the cultural immersion experience in your Spring 2019 Global Journeys course, by addressing the following learning outcomes of the SUMMIT Global Learning curriculum:

- Identify, explain, and analyze global themes, processes, and systems
- Demonstrate knowledge and skills essential for global engagement
- Critically examine relationship between dominant and marginalized cultures:

By the end of this semester, you will be able to:

- Identify and describe crucial examples of how food is a global issue
- Using selected examples, compare the different roles food plays in the economic, cultural, and political areas of dominant and marginalized cultures.
- Contrast more than one perspective on specific aspects of food and communicate your insights in a final project.

## **Course Materials**

All required readings will be posted on the Moodle site for this class.

## **Requirements & Grading**

Categories	Points
Attendance	28
Preparation and Participation	32
Local/Global Activity	10
Final Project	30
Total	100

## Brief Summary

(See detailed version for assigned readings and more info on topics)

Date	Topic	Professor
Wednesday, August 29	Introduction	Perdue
Wednesday, September 5	Your Brain on Food	Perdue
Wednesday, September 12	Factors that affect Demand and Supply of Food	Oyelere
Wednesday, September 19	Discuss and Analyze	Perdue
Wednesday, September 26	Is Food a Human Right?	Samandari
Wednesday, October 3	Discuss and Analyze	Perdue
Wednesday, October 10	A Cornucopia of Images	Korol
Wednesday, October 17	Discuss and Analyze	Perdue
Wednesday, October 24	The Global Food System	Jackson
Wednesday, October 31	Discuss and Analyze	Perdue
Wednesday, November 7	Multiculturalism, Identity and Food	Tajali
Wednesday, November 14	Discuss and Analyze	Perdue
Wednesday, November 21 (Thanksgiving Break)		
Wednesday, November 28	Pollan's Pyramid, Pyramid Challengers, and Government Policy	Scott
Wednesday, December 5	Discuss and Analyze	Perdue