

Master Syllabus
Department of Geography

GEOG 323: Tourism and the Geography of Food

Course Description

Surveys the origin, spatial diffusion and cultural ecology of food crops, agriculture and wine in the context of tourism and travel. Examines the globalization of regional foods and wines as cultural commodities and agricultural landscapes as tourist attractions. (3 credit hours).

No prerequisite

Course Objectives

The primary objective of the course is to apply concepts in cultural geography to the role of food crops and agriculture in special interest tourism. Specific topics introduced in this class include: (1) regional culture hearths and the origins of agriculture, (2) commodification of food, (3) culinary tourism, (4) the cultural ecology of food production and consumption, (5) diffusion of agriculture and food, (6) agricultural landscapes and tourism, and (7) globalization of culture and foodways.

Course Rationale

Special interest tourism and niche marketing play important roles in international tourism. This course uses regional variation in food production and consumption to provide students with an example of the importance of cultural goods targeted toward an increasingly diverse and sophisticated clientele. The course also introduces students to basic concepts in cultural geography concerning agriculture and food consumption including the agricultural revolution, the Columbian exchange and the globalization of food.

Course Content and Format

Instruction will be in the form of lectures, multi-media presentations, projects, field work, and class discussions. Outline of content:

- I. Introduction to the geography of food, agriculture and tourism
 - A. Concepts in cultural geography
 - B. Concepts in the geography of tourism
 - C. Cultural ecology and agriculture
 - D. Special interest tourism

II. Spatial distribution of food crops and agriculture

- A. Culture hearths and agricultural origins
- B. Diffusion of food crops and consumption traits
- C. Agriculture, climate and soils
- D. Regional agricultural landscapes and crops

III. Tourism, cultural integration and globalization

- A. Contemporary trends in consumption
- B. Globalization of culture and tourism
- C. Food as a cultural commodity
- D. Tourism and cultural goods
- E. Agricultural production and tourism

Sample Readings (no required textbook)

Bell, D. and Valentine, G. 1997. *Consuming geographies*. New York. Routledge.

Blaikie, P. 1978. "The theory of the spatial distribution of agricultural innovations; a spacious cul-de-sac." *Progress in Human Geography*, 2: 268-95.

Counihan, C. and Van Esterick. 1997. *Food and culture*. New York. Routledge.

Doolittle, W. 1992. Agriculture in North America on the eve of contact. *Annals of the Association of American Geographers*, 82 (3): 386-401.

Duncan, C. 1996. *The centrality of agriculture between humankind and the rest of nature*. Montreal. McGill-Queen University Press.

Ilbery, B. W. 1985. *Agricultural geography: a social and economic analysis*. Oxford. Oxford University Press.

Mintz, S. 1985. *Sweetness and power: the place of sugar in modern history*. New York. Penguin.

Morgan, N. and Pritchard, A. 1998. *Tourism promotion and power*. New York. Wiley and sons.

Pillsbury, R. 1998. *No foreign food*. Boulder, CO. Westview.

Sauer, C. 1952. *Agricultural origins and dispersals*. New York. American Geographical Society.

Telfer, D. and Wall, G. 1996. Linkages between tourism and food production. *Annals of Tourism Research*, 23 (3): 635-653.

Wall, A. 1998. *Cultural tourism: a strategic focus*. Boulder. CO. Westview.

Methods for Evaluating Student Performance

The instructor will evaluate students on the basis of examinations (multiple choice/essay) quizzes group presentations and a final project. Evaluation criteria will be distributed to students and clearly defined at the beginning of the semester.

Evaluation of the Course

Student evaluation of the course using university (and departmental) course evaluation forms.