

Course syllabus as of January 13, 2021. Subject to change.



# EDIBLE EDUCATION 101

## Seasons of Social Justice 2021

*A collaboration between The Sustainable Food Initiative, Berkeley Haas Center for Responsible Business, and the Edible Schoolyard Project.*

UGBA 192T , Spring 2021

### Syllabus and Course Outline

(Readings and Assignments in bCourses)

**Meeting time:** Wednesdays, 6:10pm - 7:55pm **beginning Wednesday January 20, 2020**

**Location:** Online via Zoom and bCourses

**Units:** 2

**Grading Note:** All Haas students must take this course for a letter grade. Students enrolled in other programs can elect to take the class for a letter grade or P/NP. Please be sure to check the University's calendar for making this decision.

### COURSE LEADER and CURATOR

**Will Rosenzweig** | [wbrose@berkeley.edu](mailto:wbrose@berkeley.edu)

Office Hours: Wednesday afternoons 2-4pm (by appointment via Zoom) and by appointment at your convenience during the week. Please contact Will by email to make an appointment. He really enjoys meeting with students.

### GRADUATE STUDENT INSTRUCTOR

Eva Gurfein | [eva\\_gurfein@berkeley.edu](mailto:eva_gurfein@berkeley.edu)

Office Hours: Thursday afternoons 1-3pm (by Zoom).

### GRADUATE TEACHING TEAM

Kelsey Wasserman | [kelsey\\_wasserman@berkeley.edu](mailto:kelsey_wasserman@berkeley.edu)

Pooja Bag | [pooja.bag@berkeley.edu](mailto:pooja.bag@berkeley.edu)

Jordan Bennett | [jordan\\_bennett@berkeley.edu](mailto:jordan_bennett@berkeley.edu)

Alison Leung | [alisonleung@berkeley.edu](mailto:alisonleung@berkeley.edu)

## COURSE PURPOSE & OVERVIEW

### *Edible Education 101: Becoming a Food Systems Changemaker*

This uniquely UC Berkeley course, now in its tenth year, explores the future of food, its diverse systems and movements. Edible Education 101 is a two-credit weekly lecture series that invites renowned experts—leading academics and practitioners—to campus to share their visions, research, and experiences about the food system and its critical role in our culture, well-being and survival.

At EE 101, the class sessions, readings and assignments aim to guide you to develop *food-systems intelligence*— a personal understanding of how the diverse facets of the food system relate and depend on one another, especially one's own role as a participant in the food system and how individual and collective choices, actions, behaviors, policies and public and private interests affect it. The course emphasizes a specific bias towards individual action, sharing vivid examples of how creative and resourceful people design and orchestrate change in a complex, dynamic market-based system. We explore personal ethics, complex systems (and how to intervene in them), and entrepreneurial agency. We draw on the playbooks of organizing, advocacy and entrepreneurship and explore ways to develop a multi-sector perspective to food-systems change making. We'd like to see our next generation of eaters and leaders develop consciousness and intention as systems designers and systems leaders. Ideally, Edible Education 101 will inspire and equip you to become a food systems *changemaker* in your personal life and perhaps your professional career.

With the recent reports from the Lancet, the IPCC (Intergovernmental Panel on Climate Change) and the US Government's Fourth National Climate Assessment, there is heightened urgency about the devastating impacts of a warming planet. The way food is currently produced and consumed creates significant health and climate impacts. According to Project Drawdown, of the top 20 solutions identified as most effective in addressing climate change (out of the 80 compiled) eight relate directly to the food system. The pandemic has revealed gross inequities in access to food and nutrition security and the disproportionate prevalence of chronic disease in communities of color. Through this year's **Seasons of Social Justice** theme, we will grow our understanding from the ground up, learning from leading thinkers and doers about how we can transform the food system to become healthier and more sustainable and just. We will sit with histories and questions about inequities and power in food systems and highlight evidence-based innovations and entrepreneurial solutions throughout the semester. Through the course of EE 101, students will develop creative and effective plans at an individual, local, national, or global scale to improve, and possibly transform our food system.

Edible Education 101 is non-linear by design. Students are encouraged to make connections amongst diverse topics and disciplines and to follow their personal interests and curiosity throughout the semester.

## **COURSE ORGANIZERS**

**William Rosenzweig** is a Fellow at the Institute for Business and Social Impact at BerkeleyHaas. In 1990, Will served as founding CEO of The Republic of Tea and has had a prolific career as an entrepreneur cultivating early-stage companies focused on health and sustainability. He is the recipient of the Oslo Business for Peace Award and was named one of seven people shaping the future of food by Bon Appetit magazine.

**Alice Waters** is a 1967 graduate of UC Berkeley and the founder of Chez Panisse and The Edible Schoolyard Project. She is respected as one of the most influential people in the world of food in the past 50 years and is a recipient of many honors including the 2014 National Humanities Medal, presented by President Barack Obama.

## **2021 GUEST CURATORS**

*Very special thanks to our three generous domain experts who have provided so much valuable guidance for this semester's course. We are grateful for their insights and curatorial magic.*

**Kenzo Esquivel** is a 2nd year PhD Student in the Berkeley Agroecology Lab, where he studies the adoption of soil conservation practices in California farms and their impacts on soil health and carbon sequestration. Kenzo aims to integrate both social and ecological research and is motivated by the pursuit of ecological and social justice in the food system. Prior to joining the Agroecology Lab at Berkeley, Kenzo got his MS in Ecology at the University of Michigan and a BS in Environmental Science at the University of Chicago. Outside of the academy, Kenzo has been involved in the food system as a baker, a volunteer at several urban farms/gardens, and hails from a family of farmers in Mexico.

**Nikiko Masumoto** is a yonsei (4th generation) farmer at the Masumoto Family Farm. Though she grew up on her family's peach farm, she came to farming herself through a journey that included a B.A. in Gender and Women's Studies at UC Berkeley and a MA in Performance as Public Practice at UT Austin. In an agricultural world where 86% of farmers are men, most landowners are white, and few are queer, she employs art and creativity to access her power as an organic farmer. An emphasis on creating deeply engaging and transformative experiences has fueled her work on the farm and in her community. She's co-authored two books: *The Perfect Peach* (a cookbook) and *Changing Season*. You can catch a slice of her performance work in a TEDx talk from 2015. She's also the co-founder of Yonsei Memory Project which creates inter-generational spaces for 'memory keeping' within the Japanese American community and in alliance with other communities and movements for justice and healing.

**Bryant Terry** is a James Beard Award-Winning chef, educator, and author renowned for his activism to create a healthy, just, and sustainable food system. Since 2015 he has been the Chef-in-Residence at the Museum of the African Diaspora (MoAD) in San Francisco where he creates public programming at the intersection of food, farming, health, activism, art, culture, and the African Diaspora.

## Our Learning Journey, by Week

*(See bCourses for zoom invites and corresponding readings and assignments and speaker biographies. You are encouraged to check bcourses weekly as it is the primary portal for course management. Program and guest speakers are subject to availability and change. There is an element of improvisational co-creation that takes place in the course and you are responsible for tracking staying in sync with the learning journey.)*

<b>DATE</b>	<b>TOPIC</b>	<b>SPEAKERS</b>
1/20/2021	<p><b>Welcome: Class Overview</b>  <b>Coming to the Table: The Cultural Power of Food</b></p> <p><i>Welcome to the EE101 community. Our first meeting will introduce the course curators and provide an overview of the semester ahead, including our shared goals and preview of what to expect in the coming weeks. Please consult bcourses weekly for readings, assignments and updates.</i></p>	<p>Will Rosenzweig, Alice Waters, Nikiko Masumoto, Bryant Terry</p> <p>Rahanna Bisseret Martinez</p>
1/27/2021	<p><b>Food Systems and The Climate Crisis: Reasons for Concern, Hope and Action</b></p> <p><i>The ways food is produced has tremendous implications for the health and sustainability of people and planet. Former Vice President Al Gore has been exploring ways that agriculture can become a promising and impactful solution to the climate crisis. Alice Waters joins Vice President Gore for a special discussion about the interconnections of values, systems and action.</i></p>	<p>Vice President Al Gore, Alice Waters</p>
2/3/2021	<p><b>Redress and Reparations: Healing from a Broken Food System</b></p> <p><i>Today, we're going to get cozy with redress and reparations. We will explore historic examples, discuss current movements, and dig in deep into our visions of the road to healing and equity in our food system guided by two farmers Nikiko Masumoto and Mai Nguyen.</i></p>	<p>Nikiko Masumoto, Mai Nguyen</p> <p>Peoples' Kitchen Collective</p>

2/10/2021	<p><b>Concentration of Power in the Food System: How Did We Get Here and How Do We Move the Levers of Change?</b></p> <p><i>The pandemic crisis has revealed and amplified the weaknesses in our global industrial food system. Saru Jayaraman will lead a discussion on how we as a global society wound up with such concentration of power and explore viable levers of change.</i></p>	Saru Jayaraman
2/17/2021	<p><b>Native Food Sovereignty: Honoring Native Foodways, Seedkeeping, and Decolonizing Our Diets</b></p> <p><i>Native heirloom seed varieties are often discussed by Indigenous farmers as the foundation of the food sovereignty movement. Elizabeth Hoover will lead us in exploring the importance of maintaining these seeds, as well as defining and enacting seed sovereignty.</i></p>	Elizabeth Hoover, Vincent Medina, Louis Tervino
2/24/2021	<p><b>Dismantling Anti-Black Racism in the Food Movement</b></p> <p><i>How can we use food spaces to nourish and strategically organize BIPOC communities to force a power paradigm shift? Shakirah Simley will invite conversation on confronting the food movement's history of inequity and changing access and opportunity.</i></p>	Shakirah Simley and guests
3/3/2021	<p><b>Land Access, Land Tenure and Barriers to Sustainable Agriculture</b></p> <p><i>Racial and economic injustice are the biggest barriers to climate progress in the agriculture sector — and the most promising and impactful solutions emerge through centering justice. Liz Carlisle and fellow sustainable agriculture leaders will discuss the actionable path forward.</i></p>	Liz Carlisle and guests
3/10/2021	<p><b>Food Media: Whose Stories Are Being Told? Whiteness of Food Media and BIPOC Food Narratives</b></p> <p><i>A more equitable food media is long overdue. Tiffani Patton, Co-Director of</i></p>	Tiffani Patton and guests

	<i>Real Food Media, will lead this conversation with fellow writers on the nexus of race and food, and the importance of representation.</i>	
3/17/2021	<p><b>The Backbone of our Food System: Farmworker and Rural Communities</b></p> <p><i>Dolores Huerta is a living legend. This class will focus on centering farmworker lives and stories, and provide an urgent lens of critical accountability. In this time when farmworkers are touted as essential, it is essential to understand how we are failing our farmworkers.</i></p>	Dolores Huerta, Nikiko Masumoto
3/24/2021	Spring Break	No Class
3/31/2021	<p><b>Climate and Food Justice</b></p> <p><i>The climate crisis and resulting extreme weather threaten agriculture and food security globally. We can each make a difference through the foods we eat. Author Sophie Egan will lead a conversation with fellow food-system thought leaders on the interconnected nature of climate and food justice.</i></p>	<p>Sophie Egan, Ayana Elizabeth Johnson, Eve Paul</p> <p>Linda Shuie, MD</p>
4/7/2021	<p><b>Social Movements and Food System Innovation</b></p> <p><i>The mission of La Cocina is to cultivate low-income food entrepreneurs as they formalize and grow their businesses. Executive Director Caleb Zigas will share how they have actualized their vision for entrepreneurs to overcome systemic barriers and gain financial security doing what they love to do.</i></p>	Caleb Zigas and guests
4/14/2021	<p><b>Food Entrepreneur Showcase</b></p> <p><i>This class focuses on the role of the entrepreneur in changing the food system and brings together innovative leaders to share their stories of transformation and action. Guests are invited based on students' recommendations.</i></p>	Special guests TBA

4/21/2021	<p><b>Food System Changemakers</b></p> <p><i>This showcase features notable food systems changemakers from the UC Berkeley community.</i></p>	Special guests TBA
4/28/2021	<p><b>Taking Action: What Can We Do Together That We Can't Do Alone?</b></p> <p><i>We will end our journey by focusing on what we, as a local and global community of food systems changemakers, can do to step up and protect vulnerable populations and ecosystems.</i></p>	Special guests TBA

**Fine Print:**

**COMMUNITY** Edible Education 101 invites alumni auditors and members of the community to actively participate in the course. We believe that the intergenerational participation enhances the quality and experience of the course. Please take advantage of the opportunity to get to know and learn from your peers.

**EMAIL POLICY and COMMUNICATION** Should you have any questions about your participation in Edible Education 101, you can email the course GSI Eva Gurfein, and she will aim to respond within 48-hours of receipt. Questions that require a more substantive explanation or conversation should be asked during office hours. Please include “UGBA 192T” in the subject line to help ensure a prompt response.

**TECHNOLOGY** This course uses bCourses for all assignments and course communications. All class sessions will be held live, via Zoom. Attendees will be required to join via their CalNet credentials.

Here are some best practices for remote learning that we’d like to practice in Edible Ed 101:

- Cultivate a welcoming and safe learning community for everyone.
- Strive to be “students always” with respect to remote instruction.
- Have your camera on by default.
- Mute your microphone by default except when speaking.
- Treat our virtual classroom as a professional space.
- Be respectful and inclusive of one another both verbally and in chat.
- Once class begins, use group chat for class content only.
- Be aware of strong language, all caps, and exclamation points.
- Don’t post or share (even privately) inappropriate material.
- Find a supportive location for your Zoom classroom (e.g., desk, table, quiet room); if not possible consider using a green screen.
- Step up and step back: encourage open participation from all in multiple formats (chat, raise hand, breakouts).

- Strive to learn from one another and build on one another's contributions.
- Do not drive while on Zoom.

**COURSE GRADE and CLASS PARTICIPATION** Attendance will be recorded via polls during Zoom lectures. Students are responsible for making sure their attendance is properly registered in bCourses throughout the semester. If you believe that the attendance registry does not accurately reflect your actual attendance, or you had difficulty with the technology, you must contact the GSI within two weeks of a particular date in question. Please check bCourses weekly for attendance and updated readings and assignments.

## GRADING RUBRIC

See bCourses for details about assignments and timing of due dates.

**Attendance & Participation in class discussions and breakout sessions 30%;**

**10 Short Responses 30%;**

**Final Paper 40%**

**ATTENDANCE** Students are expected to attend **every** class meeting in person and participate in question and answer sessions with guests, as well as breakout room discussions. In order to receive a passing grade, students may miss no more than two class meetings. Missing 3 classes will automatically result in an NP grade. Attendance is taken via a Zoom poll. **Assisting another student for attendance purposes will result in an NP for both students involved.** If you have any technical difficulties with noting your attendance, please come and speak with the GSI at the end of that same class period. Otherwise we will assume you were not present.

**CLASS PARTICIPATION AND INTERACTION WITH GUEST SPEAKERS** Our guest speakers come to class as a gift to our students and community. They generously volunteer their time and expertise for the benefit of our eaters and future food system leaders. Each week you will have the opportunity to pose questions to the guests. You are invited to prepare these questions in advance and submit them on bCourses via a discussion board by noon of the day of class. Please draw on the specific work of the guest speakers and the readings that pertain to the specific lecture in your questions. If your question is selected, you will be asked to pose it during the Q&A portion of the lecture.

## ASSIGNMENTS

**READINGS** Students need to complete weekly assigned readings as posted on bCourses. Assignments and worksheets need to be uploaded with your name, the class date and assignment title. If you have questions, please contact a member of the graduate student teaching team.

**SHORT WRITTEN RESPONSES** Students must submit weekly short written responses on the class material and readings over the course of the semester. Responses should each be 1

page, double-spaced, 12 pt font, 1 inch margins and must be turned in on bCourses by 6:00pm on the dates they are due. They will be graded on a 0-8 scale. Points will be lost for lateness and failure to adhere to length specifications. Rubrics for assignments can be viewed on bCourses. Responses on the week's learnings will be due on Wednesdays before class.

**FINAL PAPER** Students are required to complete a final paper 4-5 pages in length, due on May 13. The essay prompt will be posted bCourses well in advance of the due date. Papers must be uploaded to bCourses by 11:59pm on May 12 or they will be marked late. One letter grade will be deducted for each day the assignment is late. There is no final exam for this course.

## **CAMPUS RESOURCES**

**BASIC NEEDS** If you are in need of economic, food or housing support, you can find help at [www.basicneeds.berkeley.edu](http://www.basicneeds.berkeley.edu). You may be eligible for money to buy groceries via [calfresh.berkeley.edu](http://calfresh.berkeley.edu) or our Food Assistance Program. If you are in need of food immediately, please visit our UC Berkeley Food Pantry at [pantry.berkeley.edu/](http://pantry.berkeley.edu/).

**STUDENT SERVICES** Many students experience personal and family problems, as well as emotional difficulties. Counseling and Psychological Services (CAPS) is available to consult with you regarding various emotional health issues. To make an appointment with CAPS, or if you are concerned about another student, call 510-642-9494. CAPS is located on the 3<sup>rd</sup> Floor of the Tang Center. In case of an emergency, call 911.

**LIMITS TO CONFIDENTIALITY** As UC employees, all course instructors and tutors are Responsible Employees and are therefore required to report incidents of sexual violence, sexual harassment or other conduct prohibited by university policy to the Title IX officer. We cannot keep reports of sexual harassment or sexual violence confidential, but the Title IX officer will consider requests for confidentiality. There are confidential resources available to you, including the PATH to Care Center (<http://sa.berkeley.edu/dean/confidential-care-advocate>), which serves survivors of sexual violence and sexual harassment.

**HONOR CODE AND ACADEMIC MISCONDUCT** All students should adhere to the UC Berkeley Honor Code: "As a member of the UC Berkeley community, I act with honesty, integrity, and respect for others." Plagiarism includes appropriation of whole passages with or without credit, appropriation of words and phrases without credit, appropriation of both main and supporting ideas without credit, and paraphrasing without credit. Plagiarism also includes submitting a paper written by someone else or submitting a paper you wrote for a different class.

**SPECIAL ACCOMMODATIONS** If you need disability-related accommodations in this class, if you have emergency medical information you wish to share, or if you need special arrangements in case the building must be evacuated, please inform the GSI after class or during office hours. For disability-related accommodations, you also need to obtain a letter from DSP which will be sent directly to the professor.

## **PRIVACY and RECORDING NOTICE**

To improve student optionality and the student learning experience, we use live streaming and recording technology in our Haas MBA courses and events. Use of these technologies allow:

- Students to participate in core and elective courses and Haas campus events (such as Dean's Speaker Series events) remotely
- Students to watch video recordings of classes and events they could not attend in person
- Prospective students to observe first hand our unique Haas culture via live stream as they decide whether to apply to the MBA Programs or accept an offer of admission
- Students to view course recordings for courses they are not enrolled in to help them decide on electives to enroll in or as an enrichment opportunity
- Haas Alumni to audit Haas electives as part of the Haas lifelong learning proposition
- Members of the Haas Community to engage or watch important BerkeleyHaas Events such as Dean Speaker Series events, lectures sponsored by Centers and Institutes, and ceremonies such as Commencement

In recognition of these practices, Edible Education class meetings may be live streamed via the internet and/or recorded.

Live stream viewing of courses is available to:

- Students registered in the course
- Current UC Berkeley students (who may or may not be registered in the particular course)
- Haas alumni auditing courses, approved pursuant to UC Berkeley's auditing policy
- Prospective students approved in advance
- Faculty/staff as appropriate under UC Berkeley policy

Recordings of courses are available for viewing to:

- Students registered in the course
- Current UC Berkeley students (who may or may not be registered in the particular course)
- Haas alumni auditing courses, approved pursuant to UC Berkeley's auditing policy
- Prospective students approved in advance
- Faculty/staff as appropriate under UC Berkeley policy
- Community members and the general public

*Please review this personal consent, drafted by the University:*

I understand that, as a result, my personally identifiable information may be disclosed to individuals with access to the livestream and/or recordings, as described above. The information may include: my name, my course enrollment and recordings of my participation in academic and extracurricular activities.

I understand that my participation in events and class lectures will be recorded, and may involve the disclosure of personally identifiable information as described above.

**By enrolling in, or attending, any MBA courses, I acknowledge and consent to the terms of this Privacy and Recording Notice and provide my authorization to the practices and activities described above.** This authorization will remain in effect until my graduation or departure from the MBA Program, whichever comes first.

I understand that if I am concerned about my privacy in live-streamed or recorded courses or events, I can maximize my privacy by engaging in one or more of the following practices:

- Modifying my display name to show only my first name and last initial or first name only
- Using muted video to remain engaged and dialing in to the class to use audio by phone so that when I ask a question, my name and face will not be shown on the recording
- Engaging via chat room rather than by asking questions by audio/video channels

To discuss questions or concerns about the Privacy and Recording Notice, contact the Haas MBA Program Office.

For more information on privacy practices I can use during recorded or live streamed courses or events, contact [UC Berkeley's Student Technology Services](#)

The Federal Education Rights and Privacy Act (FERPA) is a law that governs access to educational information and records. Information specific to UC Berkeley is maintained by the

Office of the Registrar and can be found here: [FERPA \(Privacy Disclosure\)](#).

For more information regarding UC Berkeley's privacy policies, contact the [Privacy Office](#).