

SPRING 2022

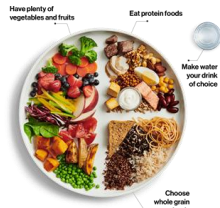
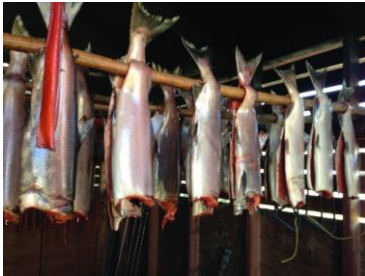
Global & International Studies

UNBC – Experiential Learning Class

INTS 498-3/698-6 – Food Systems: Local, Global and Indigenous Perspectives

Dr. Agnieszka Pawlowska-Mainville

Have you ever wondered how far food must travel to get to your plate? Do you have an interest in learning Dakelh salmon preservation methods? Do you have an interest in food security? Or do you want to learn about some cultural foods and secret family recipes?



This intensive hands-on experiential-learning course will introduce students to concepts, case studies and perspectives on issues relating to food systems from global, local, and Indigenous perspectives. This two-week, 9-4 hands-on course will examine food systems from production, access, distribution, and disposal through readings, lectures and discussions. Students will be in class for three hours each day, and will carry out diverse activities and field trips around Prince George for the second half of the class. The class will merge academic components with outdoor work that may include gardening, handling raw fish, smoking meat in the Dakelh way, preparing food for those in need in our community, etc. Students from all disciplines and all mobility levels are welcome. Students must be prepared to work physically and/or be willing to 'get their hands dirty' and must abide by all safety requirements including masking, physical distancing, and wearing gloves. Students must travel to and from different areas of PG by themselves.

Things to know:

- Requirements: a passion for talking about food
- 6 credits
- There is a \$75 fee attached to the course
- Course readings must be read one week ahead of the scheduled class time
- Students must bring own hand sanitizer, water bottle, own utensils & plate, change of clothes.

DATES: May 2-13, 2022
DAYS: Monday - Friday
TIME: 9:00am-4:00pm

For more information please visit: <https://www2.unbc.ca/global-international-studies>