

**Introduction to Food Systems**  
**AGT 113**  
**Fall 2017**

**Number of Course Credits:** 3

**Class Meets:** Thursdays

**Meeting Times:** 9:00 a.m. to 12:30 p.m.

**Location:** JW 103

**Instructor:** Christy Mecey, Ph.D.

**Office:** JM 144

**Contact Phone:** 517-896-5390

**Contact Email:**

**Office Hours:** Tuesdays-10 a.m.-Noon;

**Thursdays- 1-3 p.m, or by appointment**

**Course Description:**

This course provides students with an overview of the diverse food systems industry. Through research, guest lectures, and field experiences students will engage a cross section of agricultural, agri-business, governmental and food processing sectors. Emphasis will be made in identifying the unique but deeply inter-connected pieces that make up regional, national and international food systems.

**Prerequisite(s):** ENG 085 and MAT 030

**Course Goals:**

- Provide students with a thorough understanding of the breadth and diversity of careers within the agriculture industry.
- Provide numerous opportunities for students to interact with skilled professionals in a variety of agricultural and agri-business fields
- Provide a framework for students to evaluate and synthesize information as it relates to the complex connections within the agricultural industry.

**Course Objectives:**

By the end of this course, students will be able to:

1. Name and describe career areas in the agricultural sector.
2. Identify significant differences between suppliers, marketers, processors and producers.
3. Develop and use questioning techniques when gathering information.
4. Synthesize information about food systems from a variety of sources including research, observation, experiences and interviews.
5. Recognize inter-relationships between segments of the agricultural industry.
6. Explain how agriculture at the local level is influenced by agriculture at the state, national and international level.
7. Identify the impact of government laws and regulations on agriculture systems.
8. Describe the role of external forces such as media or insurance in agriculture.

**Required Texts:** *Introduction to the U.S. Food System, Editor-Roni Neff, 2015, Publisher: John Wiley & Sons*

Current articles will also be used. These will be supplied by the instructor, including electronic links embedded in JetNet

**Extras:** We will travel throughout the community for this course. Class will rarely be held on campus (see syllabus). We will need to reach an agreement about travel accommodations during the first week of class to determine whether transportation will have to be booked through the college. On occasion, it may be necessary to bring rubber, knee-high field boots with you if we are outside in a production area.

**Grading Procedure:**

The final grade in this class will be determined as a percentage of total points earned divided by the total points possible multiplied by 100. There will be no exams in this class. There will be a weekly report (format as designed by instructor) of the previous week's session due by the end of class on the following Thursday. Each report will be worth 20 points for a total of 220 points. Daily attendance and participation (tardiness, questions, research, engagement) are worth 10 points/week for a total of 110 points. A final project (paper & presentation) will be due at the end of the semester and will be worth 70 points.

**Grading Scale:**

Grading Scale	
4.0	= 100-94% (400-376 points)
3.5	= 93-89 (375-356 points)
3.0	= 88-82 (355-328 points)
2.5	= 81-77 (327-308 points)
2.0	= 76-70 (307-280 points)
1.5	= 69-65 (279-260 points)
1.0	= 64-60 (259-240 points)
0.5	= 59-55 (239-220 points)
0.0	= 0-54 (219-0 points)

**Failure:**

*Students who regularly do not attend class or fail to complete assignments will be in danger of failing the course. Students are expected to be respectful and inquisitive of guest lecturers.*

**Academic Honesty Policy: (See Jackson College Academic Policy on JC Website)**

Academic Honesty is defined as ethical behavior that includes student production of their own work and not representing others' work as their own, by cheating or by helping others to do so.

Plagiarism is defined as the failure to give credit for the use of material from outside sources. Plagiarism includes but is not limited to:

- \* Submitting other's work as your own
- \* Using data, illustrations, pictures, quotations, or paraphrases from other sources without adequate documentation
- \* Reusing significant, identical or nearly identical portions of one's own prior work without acknowledging that one is doing so or without citing this original work (self-plagiarism)

Cheating is defined as obtaining answers/material from an outside source without authorization.

Cheating includes, but is not limited to:

- \* Plagiarizing in any form
- \* Using notes/books/electronic material without authorization
- \* Copying
- \* Submitting others' work as your own or submitting your work for others
- \* Altering graded work
- \* Falsifying data
- \* Exhibiting other behaviors generally considered unethical
- \* Allowing your work to be submitted by others

**Course Management:** Students may log into their JetNet account to view an updated syllabus, check their grade, view current assignments, and access course learning resources. In addition, students may discuss current issues in the Student Lounge of JetNet, pose questions to other students and interact with your instructor.

**Makeup Policy:**

*Late assignments will be accepted but will lose 10% for every day the assignment is not turned in after the due date.*

**Help:**

Available learning services or opportunities for students seeking help with their course work. May include information about tutors, learning centers, reserved library materials, open labs, counseling services.

**Student Accommodations:**

Students with disabilities who believe that they may need accommodations in this class are encouraged to contact the office of Learning Support Services at 787-0800, extension 8270/8553 as soon as possible to ensure that such accommodations are implemented in a timely fashion.

**Course Calendar:**

Date	Week	Topic	In Class Work/Activities
9/26/17	1	Introduction to Food Systems	Mapping Activity and Questioning Techniques Syllabus Report Format
10/5/17	2	Farmers /Producers – Size, scope and commodity overview	Indian Brook Trout Farm 5883 W. Michigan Ave. Jackson, MI 49201

			Owen Ballow
10/12/17	3	Agritourism – Producing local products & promoting agriculture	Meckley’s Flavor Fruit Farm 11025 S. Jackson Road Cement City, MI 49233 Steve & Adrienne Meckley
10/19/17	4	Sales – Chemical, seed and/or machinery dealers	Anderson’s Plant Nutrient Division 10900 Homer Road Litchfield, MI 517-542-2996
10/26/17	5	Organic Foods – Retail, Wholesale & Niche Markets	Eden Foods 701 Tecumseh Road Clinton, MI 49236 888-424-3336 Wendy Esko Amanda Kelly
11/2/17	6	Review Production and Supply Industries Introduce Processing Industry- Processing Grain into food	Jiffy Mix & Milling 201 W. North St. Chelsea, MI
11/9/17	7	Microbreweries & Local Food Sourcing	Grand River Brewing 117 W. Louis Glick Jackson, MI 49201 John Burtka
11/16/17	8	Large Scale Food Production, Sourcing, Safety & Marketing	Dawn Foods 3333 Sargent Road Jackson, MI 49201 Mike Hogberg
11/30/17	9	Animal Processing – USDA grading, slaughter and processing overview	Clemens Food Group Coldwater, MI Location for presentation to be announced.
12/7/17	10	Poultry & Egg Production & Processing	Munsell Poultry Processing Fowlerville, MI IDI Distributors Matt Munsell (MPP) Dawn Dixon (IDI)
12/14/17	11	Government Regulations, Food Safety and Labeling	Guest speaker from Dept. of Environmental Quality or Dept. of Agriculture. Regulation Review Activity
12/21/17	12	Final Presentations and Potluck	JC Central Campus

*\*Calendar timelines and assignments are scheduled but are subject to change based on availability of presenters. .*

**Student Responsibilities:**

*Students will be expected to adhere to food safety protocols as implemented at each site. This may include but is not limited to: closed toe shoes, hair containment and gloves. Please request permission from production facilities before taking photos.*

**Attendance Policy:**

*Due to the nature of the class, attendance is mandatory and will be correlated directly to your grade.*

Failure to attend the opening class, or missing consecutive absences thereafter with no communication to the instructor, will result in the instructor issuing a “Quit” status for the student, withdrawing them from the course.

**College Closings:**

Jackson College will be closed during the Fall 2017 semester on:

October 6, 2017

Nov. 22-26, 2017.

**Caveat:**

Some revisions may be necessary during the course. If campus is closed, class will be canceled for the day. If there is a change to tour site or class location, students will be notified via email/JetNet.