The geography of food has become a key area of research and teaching in the discipline of geography. Debates on the globalisation of food, the role of supermarkets, the development potential of fair trade and the risks of genetically modified organisms have all made the topic of food geographies relevant. Globalisation of Food is a course on the production and consumption of food at global and local scales. The course examines how food production has become increasingly globalised and industrialised. Recent alternatives to the industrialisation and globalisation of food are explored through local food initiatives, fair trade, and organic food. The course will draw on an extensive and growing geographical literature on food in both developed and developing country contexts.

**Course outline**

**Weeks 1-2 (St John’s)**

1. **Globalization – the emergence of an industrial food system.**

   
   

   And the alternatives:

2. **Organic and fair trade – alternative or conventional?**

   Chapter 15 Critical Perspectives in Food Studies

   
   

3. **Slow Food, local food, and alternative food**


4. **Sustainability and community supported agriculture**

Chapters 14 & 17 Critical Perspectives in Food Studies


5. **Obesity and health**


6. **Food futures, GMOs, and climate change**