

AGEC 4603/5603: Food Economics and Health
Spring 2020

Time and Place: T Th 8:00 am-9:15 am

Location: Gearhart 0102

Instructor Information

Instructor

Di Fang

Email

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Office Location & Hours

Agriculture Building 218B

T TH: walk-in

General Information

Course Description:

This course is designed to introduce the concepts of food, nutrition, and health as well as the economic and statistical tools we can apply to study issues in food, nutrition, and health. In part one, we will focus on food policy, US food system, Dietary Guidelines for Americans, and the connection between food, nutrition, and poverty. The section will provide an overview of the roles and interests of federal agencies, private-sector firms, and the media relevant to U.S. food and policy. In the second part, we will go over basic economic and marketing theories that can be applied to study the issues in food and health. Topics include supply and demand of food, food production function, adverse selection and moral hazard, and cost-benefit analysis. This section is designed to introduce the analytic tools commonly employed in the study of the economics of food and health. A third section will cover the issues in health economics including the US health care system, Medicare and Medicaid, demand and supply of health insurance, and comparing international perspectives on health policies and programs used to support global nutrition, health promotion, and wellness goals. The last section offers perspectives beyond the scope of food, nutrition, and health in the US and discusses the broader impact of food, nutrition, and health on social welfare, gender inequity, education, and poverty worldwide.

Class participation is crucial. Every student will have an opportunity to lead a class discussion on a topic of his/her choice. Class discussions will explore the connections among national, state and local food and nutrition policies, the economic impact of US healthcare system, nutrition and health claims, food insecurity and food desert, and food advocacy and activism to promote healthy food environments. Students are expected to participate in the discussion that generates critical thinking and (friendly) scholarly debates.

This course is offered together with the graduate course AGECE 5603.

Prerequisite: AGECE 1103 (or ECON 2023) and AGECE 2403 (or WCOB 1033, or STAT 2303, or MATH 2043, or MATH 3083 or MATH 3013). Students are expected to be able to perform basic arithmetic, algebra, and geometry.

Student Learning Outcomes

Upon successful completion of the course, students will learn to:

1. identify the economic, political, social and cultural factors that influence U.S. food and nutrition policies and impact national food systems.
2. describe major processes and players involved in U.S. food policy development, implementation, monitoring, and evaluation.

3. compare and contrast the federal food and nutrition programs administered by USDA.
4. apply economic, statistical, and marketing tools to analyze the US healthcare and food industry.
5. understand various issues present in the current US healthcare system and worldwide.
6. develop critical thinking regarding systematic differences in the healthcare marketing worldwide.
7. understand the importance of sustainable food marketing on global poverty.

Class Attendance:

Students are expected to attend every class. I will not take attendance but will give out quizzes randomly. Keep in mind that quizzes will be administered at any point throughout the class period, and only those who are present are eligible to take the quizzes. Please also bear in mind you are now in a professional school, and a member of a learning community. Therefore it is your responsibility to be on time for class, do not leave the class while it is in progress, put your electronic devices on silent mode, be respectful of others' viewpoints even if you disagree with them, and dress appropriately for a professional activity. In the situations of emergencies and illnesses, the student is responsible for making timely arrangements with the instructor. Such arrangements should be made in writing (preferably via email) and prior to the absence. It is at the instructor's discretion to decide on the penalty of missing classes.

Course Materials

There is no required textbook for this course. All the reading materials, including book chapters and papers, will be posted on Blackboard or sent to you via email prior to class time. However, below is the list of books that we will read chapters from.

Recommended textbooks (not required)

1. Neff R, ed. *Introduction to the Food System. Public Health, Environment, and Equity*. The Johns Hopkins Center for a Livable Future. San Francisco, CA: Jossey-Bass, Wiley & Sons, 2014.
2. Folland, Goodmand, and Stano. *The Economics of Health and Health Care* Pearson Prentice Hall Press. ISBN: 0-13-227942-8.

Fun Reading:

- Wansink, B. (2007). *Mindless eating: Why we eat more than we think*. Bantam.
- Pollan, M. (2008). *In defense of food: An eater's manifesto*. Penguin.
- Kristof, N. D., & WuDunn, S. (2010). *Half the sky: Turning oppression into opportunity for women worldwide*. Vintage Books USA.

Supplemental required readings will be provided to enrolled students.

Grading

According to the UA instructions for reporting final grades, they generally will reflect the following:

- A – Outstanding achievement (90% and above)

- B – Good achievement (80% - 89.99%)
- C – Average achievement (70% - 79.99%)
- D – Poor, but passing work (60% - 69.99%)
- F – Failure, given for unsatisfactory work (any grade below 60%)

Grading Guidelines for Undergraduate Students:

	%
Class Discussion	30
Midterm	15
Final Exam	15
Homework	40
Total	100

Assignments and Exams

Class Participation:

Each student/team is expected to lead a class discussion. The person/team in charge will be assigned a paper to read and critique. He/she is expected to lead a class discussion for approximately 45 minutes including a 10-minute overview of the paper. I will evaluate his/her performance based on the relatedness to class materials, critical thinking, and the ability to generate meaningful class discussion.

Quizzes:

Quizzes will be given throughout the semester and will be unannounced. Quizzes are only available to students in attendance on the day of the quiz. Quiz questions will be based on text, class material, and assigned readings.

Exams:

Make up exams will not be permitted without prior arrangement due to an excused absence.

Additional Information and Resources

Devices Policy:

Please turn off or silence devices during class. Let us do our best not to let the notifications on our devices become a distraction for us in class.

Disabilities:

If you need to request reasonable accommodations for this class due to a disability, you must first register with the Center for Educational Access (CEA). The CEA will notify the instructor, but the student still has an obligation to meet with the instructor to plan the procedures required for adequate accommodation.

Academic Dishonesty:

"Each University of Arkansas student is required to be familiar with and abide by the University's 'Academic Integrity Policy' which may be found at <http://provost.uark.edu/> Students with questions about how these policies apply to a particular course or assignment should immediately contact their instructor."

Inclement Weather:

If the University is open, we will have class. As the instructor, I reserve the right to cancel class due to inclement weather. Students will be notified by email and Blackboard if this is the case. Please use your best judgment before getting on the road. See UA Inclement Weather Policy at <http://emergency.uark.edu/inclement-weather/index.php>

Emergency Procedures:

Many types of emergencies can occur on campus; instructions for specific emergencies such as severe weather, active shooter, or fire can be found at <http://emergency.uark.edu>

Severe Weather (Tornado Warning):

- Follow the directions of the instructor or emergency personnel
- Seek shelter in the basement or interior room or hallway on the lowest floor, putting as many walls as possible between you and the outside
- If you are in a multi-story building, and you cannot get to the lowest floor, pick a hallway in the center of the building
- Stay in the center of the room, away from exterior walls, windows, and doors

Violence / Active Shooter (CADD):

If you hear shots or see weapons:

1. If you are outside and hear gunshots immediately seek shelter in another building or escape to a safe area away from the sounds of the gunshots. Call 911 immediately.
2. Trust your instincts! Lock the doors; cover door windows if possible. Set your cell phone on vibrate or silent.
3. If you are present where a shooter is active:
 - Avoid: Leave the area immediately. If necessary, break windows or glass to get out of the area. Run in the opposite direction of the disturbance or shots, cover your head with books or other items for protection. DO NOT stop running until you are in a safe area. If police officers are in the area, listen and comply with all of their commands. Raise your hands or keep them in plain sight so you are not perceived as a threat to the police.
 - Deny: If you choose to stay in your room. Do not leave until instructed to do so by a police officer. LOCK YOUR DOOR! Stay away from and below any window. Position furniture or other items in front of the door. Turn off the lights and call 911.
 - Defend: If the first two options do not work, defend yourself and those around you. Utilize any objects available to you to distract or interrupt the actions of the shooter.
4. Stay low to the ground and away from windows and doors.
5. Remain in a safe location until you receive instructions from police.
6. As soon as possible, call University Police at 575-2222 or dial 911
7. Give the police dispatcher as many details as possible about your location, the location of the individual with the weapon, or the location of the gunshots.
8. Include the number of persons involved, description of armed subject(s), weapons displayed, locations of victims, direction of travel, threats made, etc.
9. Stay calm.