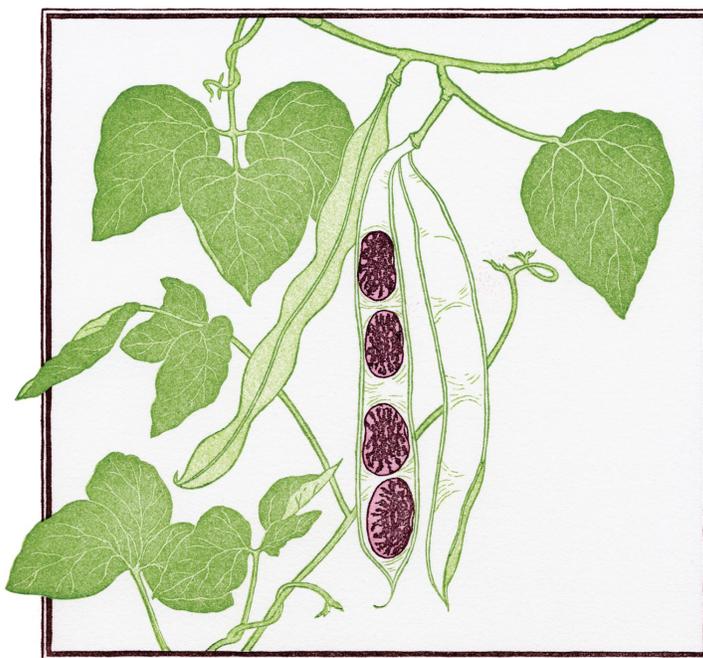


# How do you become a food systems changemaker?

(Learn from those who are!)



## EDIBLE EDUCATION 101

UGBA192T.2 (2 units) and MBA292T.8 (3 units)

Wednesday Evenings 6-8pm, begins January 23, 2020

**A cross-disciplinary course open to all undergraduate and graduate students**

This special course, now in its ninth year, explores the future of food, its diverse systems and movements. Edible Education 101 is a weekly lecture series that brings renowned food systems changemakers to campus to share their visions, research, and experiences about food and its critical role in our culture, well-being and survival. Past guests make up a “who’s who” of the food movement including Michael Pollan, Dan Barber, Marion Nestle, Raj Patel, and Samin Nosrat. Chef **José Andrés** will be one of our special guests this spring.

The food system is a complex web of interconnected relationships and disciplines and is estimated to be a \$12 trillion business. The way food tastes, is produced, distributed and eaten has everything to do with our personal-planetary health and sustainability. **Changes to the food system that directly address climate change are within our personal and collective reach and power.** Edible Education 101 helps you understand your role in the food system, teaches you systems thinking and equips you with useful tools and practices to become a food systems changemaker. All students attend weekly lectures and submit weekly assignments. Graduate students also participate in a weekly discussion section. This course qualifies for the Berkeley Food Institute Graduate Food Systems Certificate.

*About the course leaders:*

**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.

**Will Rosenzweig** is a Fellow at the Institute for Business and Social Impact at Berkeley Haas where he has taught Social Entrepreneurship courses since 1999. He is the recipient of the 2010 Oslo Business for Peace Award and in 2016 was named one of seven people shaping the future of food by Bon Appétit magazine.