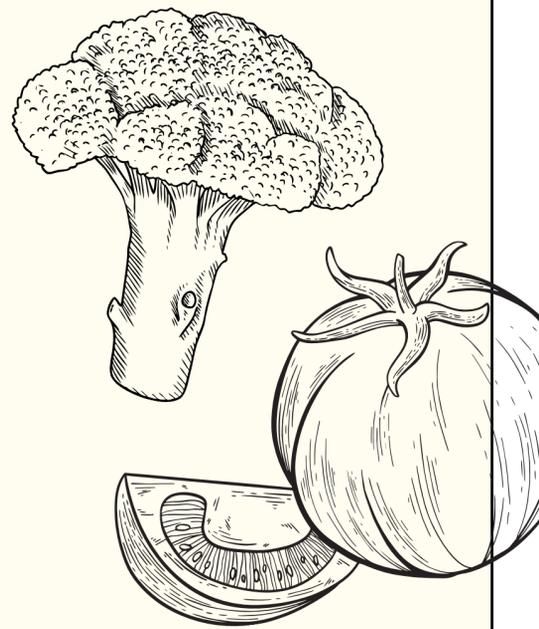


The Berkeley Changemaker™:

# EDIBLE EDUCATION



Spring 2022

## REIMAGINING EATING IN & EATING OUT

UGBA 192T.9 (2 units) &  
MBA 292T.9 (3 units)

Lecture :  
Wednesdays @ 6–8pm  
Graduate seminar:  
Thursdays @ 9–11am

### Course description

**The power of the fork has never been so profound.**

Edible Education offers a unique systems view of food innovation and entrepreneurship. It 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, wellbeing and survival. It is a cross-disciplinary course that invites all undergraduate and graduate students to explore the future of food, its diverse systems, and the movements that are shaping the way we eat. Past guests make up a “who’s who” of food movements including Bryant Terry, Nikiko Masumoto, José Andrés, Samin Nosrat, Michael Pollan, Dan Barber, Marion Nestle, Al Gore, and Questlove.

This semester, in EE's 11th year, we **reimagine eating in and eating out.**

The food system – a \$12 trillion business – was amongst the most impacted areas during the pandemic. The ways we produce, prepare, and consume food have undergone dramatic changes. As we redefine what is “normal”, changes to the food system that directly address climate change and social justice are within our personal and collective reach and power. Edible Education and its guests will help you understand your role in the food system, provide you an orientation to systems thinking, and equip you with useful tools and practices to become a food systems changemaker.

*All students attend weekly lectures & submit weekly assignments. Graduate students also participate in a weekly discussion section. This course is a Berkeley Changemaker course and qualifies for the Berkeley Food Institute Graduate Food Systems Certificate.*

### Your 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 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.

### Graduate Student Instructors:

Pooja Bag & Sania Salman, Haas FT MBA 2022

