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Ingredients of the US Food System

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Brent Kim

- MHS, International Health, JHSPH
- Taught math in Boston and in India
- Diverse interests in art, education, technology and urban farming
- CLF Farming for the Future program
- “Teaching the Food System” CLF curriculum
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Scope

- Section A: Overview

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Scope

- Section A: Overview
- Section B: Early History

Grave chamber of Panehsi, scene with farmers and ass. Circa 1298-1235 BCE. Available at Wikimedia Commons.
Scope

- Section A: Overview
- Section B: Early History
- Section C: Industrialization

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Scope

- Section A: Overview
- Section B: Early History
- Section C: Industrialization
- Section D: Alternatives
Section A

Overview
Main Ingredients

- 1 billion acres agricultural land
Main Ingredients

- 1 billion acres agricultural land
- 2 billion food animals
Food System

- People
- Activities
- Resources
- Outcomes
“How we eat determines, to a considerable extent, how the world is used.”

“The whole problem of health in soil, plant, animal, and man is one great subject.”