AP HUMAN GEOGRAPHY

The Geography of a Breakfast Food

Your access to the breakfast you eat depends on environmental conditions, economic networks, labor relations, political decisions and other events that have happened over time in particular places. Many people in many places have been involved in producing, transporting, and marketing the ingredients that make up your breakfast. Many other people have been involved in disposing of the waste created all along those processes. In addition to those who grew and harvested your orange, for example, others have negotiated international trade agreements, signed on to labor contracts, established government subsidies for certain crops, and so on. In this way, sitting at your breakfast table, you are connected to coffee growers in Latin America, jam makers in England, labor leaders in the southeast United States, trade negotiators in Washington D.C., and their counterparts in dozens of other countries.

In this project, you are asked to think about, investigate, and map the networks of food production that result in the breakfast on your table. In particular, you are asked to think about the places where food is grown, processed, packaged, distributed, consumed, and how they are related to one another.

The Why of Where of Foodstuffs

For this assignment, you need to research a **primary** foodstuff or ingredient, (if you eat doughnuts for breakfast, then you need to do your project on an **ingredient** of doughnuts such as wheat, sugar, cinnamon, chocolate, or coconut). **This is an assignment about agriculture**. Some suggestions might be fruit like cranberries, apples, blueberries; cereal (the grains that they are made from) bacon or sausage, cheese, yogurt, coffee, cocoa, etc.

Consider using maps, charts, diagrams, photographs, drawings, etc, throughout the project, in addition to the small-scale commodity chain maps required **in Section C**, experiment with making your own graphics, or use existing maps, charts, etc., that you locate in the process of your research.

Refer to the reading "Commodity Chains" on the website for a diagram of the agricultural commodity chain.

For each of the lettered questions below, use 1 page to explain AND illustrate the answer. Use a one-sentence answer to the question as the heading for the section. Headings should be in larger or bold print, and each section should start at the top of a new page. You discussion should be well informed and written as a formal presentation. Include images, maps, etc that help show your research

Include a title for your project, your name, the course name, the project name (The Geography of a Breakfast Food) on your title page.

Cite your sources throughout the text, cite your sources for illustrations, and include a bibliography/works-cited list with annotations to explain what information you found in each. You should have a minimum of five sources.

A. Where and how is the breakfast item produced?

List as many regions/countries as you can identify, then focus on one region/country in particular

- 1. Describe physical characteristics such as climate, soil, terrain, etc.
- 2. Describe farming practices (typical) size of landholdings, ownership and management of farms (e.g., vertically integrated plantations, contract farming, small family farms, large corporate farms), typical labor force (e.g., migrant workers, contract farmers, farm employees, farming cooperatives).
- 3. Describe technological (e.g., irrigation, protection from the elements) or chemical dependence (common pesticides necessitated by common pests, common fertilizers necessitated by specific land conditions) during farm production.
 - 4. Include images or diagrams to help explain how your item is produced.

B. Why is the breakfast item produced in this region/country?

- 1. When was it first produced there, and under what circumstances? How is contemporary food production in that region an outcome of historical events, conditions or practices?
 - 2. Does the region's climate and terrain offer a natural advantage for producing this item?
 - 3. How important is this food item to the region or country's economy?
- 4. Where are the markets for this food item (globally) how much of production is exported, how much is consumed domestically?
- 5. If you can locate the information: In what way do state policies such as price supports, irrigation projects, or land use policies support or hinder the production of this item in this place?

C. How and where is the breakfast item processed and transported to market?

- 1. Identify any characteristics of the food item that necessitate particular means of handling, processing and transportation (e.g., perish ability, fragility, speed and conditions for ripening).
 - 2. Where are the largest markets for this item?
 - 3. Use a flow chart to show the process your product goes through in preparation for sale and consumption.

D. How is the item advertised/marketed?

1. What images and types of language do advertisements employ? What seem to be the characteristics of the targeted market? (i.e children, adults, seniors citizens?) What elements of the packaging convey a sense of the market for the product?

E. Map it.

1. Use a map to map the commodity chain from site of production, through distribution channels to your breakfast table.

F. Works-cited list

1. Minimum of 5 sources (use MLA advanced) with annotations that tell what you used from each source. URLs will not do!

Name	AP Class Period
	fast Food Researched
A. Where and how is the breakfast item produced? Provide a detailed description of:	
	1. Climate, soil, and terrain
	2. Farming practices
	a. size of farms, ownership, management, and labor force
	3. Technology used
	a. irrigation, chemical fertilizers, pesticides, specialized barns, feeders, equipment
	4. Images
B. Wh	y is the breakfast item produced in that place? Explain
	1. When was it first produced there?
	a. How is food produced in that region today influenced by the past?
	2. How important is this food to the region or country's economy?
	3. What are the global markets for this food?
СП	a. how much is exported & how much is consumed locally?
C. How and where is the breakfast item processed?	
	1. Use of a chart, pictures, or diagram to show details of
	a. how the item is processedb. how & where is the item transported during the processing
	2. Identify characteristics of special handling
	a. plants - perishable, fragility, speed and conditions for ripening
	OR
	b. animals – grass or grain fed, free range or feed lot, etc
	3. Where are the largest markets for this food?
D. Ho	w is the item advertised/marketed?
	1. What images or "brands" employed for brand recognition? (include image)
	2. What elements of the packaging suggest the target market for the product?
E. Ma	p it (Maps, Flow charts, diagrams, drawings)
	1. Map the commodity from site of production, through each location of processing
	2. including distribution (warehousing)
	3. concluding in local consumption (your table)
F. Works-cited list (MLA)	
	1. Includes a minimum of 5 sources & sources are cited correctly (MLA format)
	3. Annotations provide source for information used from that source
Total	(200 possible)