

### Agritourism

Agritourism is a style of vacation in which hospitality is offered on farms. This may include the opportunity to assist with farming tasks during the visit. Agritourism is often practiced in wine growing regions, as in Italy, France and Spain. In America, agritourism is wide-spread and includes any farm open to the public at least part of the year. Tourists can pick fruits and vegetables, ride horses, taste honey, learn about wine, shop in gift shops and farm stands for local and regional produce or hand-crafted gifts, and much more. Each farm generally offers a unique and memorable experience suitable for the entire family. Agritourism is being developed as a valuable component of a business model to support many agricultural entities when the farm products they produce are no longer economically competitive otherwise. To help promote the single agritourism operations, some farms get together to form festivals, tours or other events.

### Agroecology

Agroecology is the science of applying ecological concepts and principles to the design, development, and management of sustainable agricultural systems. *Agrosystems* are semi-domesticated ecosystems that fall on a gradient between ecosystems that have experienced minimal human impact, and those under maximum human control, like cities. Thus, agroecosystems are generally defined as novel ecosystems that produce food via farming under human guidance. The *agroecologist* views any farming system primarily with an ecologist's eye; that is, it is not firstly economic (created for a commodity and profit), nor industrial (modeled after a factory). In fact, agroecosystems are both understood and designed following ecological principles. For example, integrated pest management aims to control problematic pests through introduction of other species, not application of pesticides to kill that pest. The term itself appeared in the late 1970's. It arose from the recognition that Green Revolution-era agroecosystems were highly dependent upon inputs such as pesticides, capital-intensive machinery, and specific seed varieties engineered or bred in the global North. The impacts of such agricultural systems have tended to exacerbate the intertwined social, political, and economic problems of the developing countries, or the global South.

### Aristology

Aristology is the art or science of cooking and dining. It encompasses the preparation, combination, and presentation of dishes and the manner in which these dishes are integrated into a meal. The term has been largely superseded by "gourmet", which carries fewer connotations of purism and delicacy. An aristologist is likely to place great importance on the experience, skill, and artistic integrity of the chef, and disdain the use of cookbooks, ready-made ingredients, and other conveniences. The word is derived from the Greek *ἀριστον* (*ariston*), meaning "breakfast" or "lunch", and the suffix "-logy", connoting a systematic discipline. Its earliest attestation in the Oxford English Dictionary dates from 1835.

### Aquaculture

Aquaculture is the science, art, and business of cultivating marine or freshwater food fish or shellfish, such as oysters, clams, salmon, and trout, under controlled conditions. Even though aquaculture began eons ago with the ancient Greeks, it wasn't until the 1980s that the practice finally began to expand rapidly. Aquaculture "farms" take on a variety of forms including huge tanks, freshwater ponds, and shallow- or deep-water marine environments. Today, the farming and harvesting of fish and shellfish is a multimillion-dollar business. Among the most popular denizens of the deep that are farmed are bivalves like oysters, clams and mussels; crustaceans like crayfish, lobsters and shrimp; and fish like catfish, salmon, trout and tilapia.

### Biocides

A biocide is a chemical substance capable of killing different forms of living organisms used in fields such as medicine, agriculture, forestry, and mosquito control. A biocide can be a *pesticide*, which includes fungicides, herbicides, insecticides, algicides, moluscicides, miticides and

rodenticides; an *antimicrobial*, which includes germicides, antibiotics, antibacterials, antivirals, antifungals, antiprotozoals and antiparasites.

### Biomimicry

Biomimicry is the application of methods and systems found in nature to the study and design of engineering systems and modern technology. The transfer of technology between lifeforms and synthetic constructs is desirable because evolutionary pressure typically forces natural systems to become highly optimized and efficient. A classical example is the development of dirt- and water-repellent paint (coating) from the observation that the surface of the lotus flower plant is practically unsticky for anything (the lotus effect). Examples of biomimicry in engineering include the hulls of boats imitating the thick skin of dolphins; sonar, radar, and medical ultrasound imaging imitating the echolocation of bats; and the arch imitating the spinal column.

### Community supported agriculture

Community-supported agriculture (CSA) is a relatively new socio-economic model of food production, sales, and distribution aimed at both increasing the quality of food and the quality of care given the land, plants and animals – while substantially reducing potential food losses and financial risks for the producers. It is also a method for small-scale commercial farmers and gardeners to have a successful, small-scale closed market. CSA's focus is usually on a system of weekly delivery or pick-up of vegetables, sometimes also flowers, fruits, herbs and even milk or meat products in some cases. A variety of production and economic sub-systems are in use worldwide.

### Culinary tourism

Culinary tourism is the intentional, exploratory participation in the foodways of another country, culture, or culinary tradition. It may include dining in ethnic restaurants, visiting a food themed festival, dining while traveling, or even cooking at home.

### Economic vegetarianism

An economic vegetarian is a person who practices vegetarianism from either the philosophical viewpoint that the consumption of meat is expensive, part of a conscious simple living strategy or just because of necessity. In the developing world, where large numbers of poor people might not be averse to eating meat, they are regularly forced to make do with vegetarian food, since meat can often be a luxury. Economic vegetarians believe that nutrition can be acquired more efficiently and at a lower price through vegetables, grains, etc., rather than from meat. They argue that a vegetarian diet is rich in vitamins, dietary fiber, and complex carbohydrates, and carries with it fewer risks (such as heart disease, obesity, and bacterial infection) than animal flesh. Consequently, they consider the production of meat economically unsound.

### Environmental vegetarianism

Environmental vegetarianism is the practice of vegetarianism based on the belief that the production of meat by intensive agriculture is environmentally unsustainable. The primary environmental concerns with meat production are pollution and the use of resources such as fossil fuels, water, and land.

### Eco-label

Ecolabel is a labeling system for consumer products (including foods) that are made in fashion to avoid detrimental effects on the environment. Usually both the precautionary principle and the substitution principle are used when defining the rules for what products can be ecolabeled. Many (but not all) ecolabels are not directly connected to the firms that manufacture or sell the ecolabeled products. Just as for the quality assurance labeling systems it is of imperative importance that the labeling entity is clearly divided from and independent of the manufacturers. All ecolabeling is voluntary. Ecolabeling systems exist for both food and consumer products.

### Food consumption ethics

Food consumption ethics extends the field of ethics to cover responsibility for food production practices and choice of foodstuffs.

### Forest gardening agriculture

Forest gardening (also known as 3-Dimensional Gardening) is a food production and land management system based on replicating woodland ecosystems, substituting trees (such as fruit or nut trees), bushes, shrubs, herbs and vegetables which have yields directly useful to mankind. By exploiting the premise of companion planting, these can be intermixed to grow on multiple levels in the same area, as do the plants in a forest.

### Fruitarianism

Fruitarianism is the practice of only eating that which will not kill the plant or animal from which it is taken.

### Functional food

The term “functional foods” refers to foods and their components that may provide a health benefit beyond basic nutrition. Functional foods do more than meet minimum daily nutrient requirements—they also can play a role in reducing the risk of disease and promoting good health. Biologically active components in functional foods impart health benefits or desirable physiological effects. Functional foods may include whole foods, such as fruits and vegetables, which represent the simplest example. Those foods that have been fortified, enriched, or enhanced with nutrients, phytochemicals, or botanicals, as well as dietary supplements, also fall within the realm of functional foods. The functional attributes of many traditional foods are only now being discovered. Examples include phytoestrogens in soy foods and a variety of antioxidants in fruits and vegetables, such as lycopene in tomatoes. Still, new food products are being developed with beneficial components, with a focus on wellness and the reduced risk of chronic disease (i.e., foods and beverages containing pre- and probiotics to maintain gastrointestinal health, calcium-fortified beverages to maintain bone health, and dressings and spreads containing plant stanol and sterol esters, which may decrease the risk of heart disease).

### Gastronomy

Gastronomy is the study of relationship between culture and food. It is often thought erroneously that the term gastronomy refers exclusively to the art of cooking, but this is only a small part of this discipline: it cannot always be said that a cook is also a gourmet. Gastronomy studies various cultural components with food as central axis. Thus it is related to the Fine Arts and Social Sciences, and even to the Natural Sciences in terms of the nutritional system of the human body. A gourmet’s principal activities involve discovering, tasting, experiencing, researching, understanding, and writing about foods. Gastronomy is therefore an interdisciplinary activity. The first formal study of gastronomy is probably *The Physiology of Taste* by Jean Anthelme Brillat-Savarin (early 19th century). As opposed to the traditional cooking recipe books, it studies the relationship between the senses and food, treating enjoyment at the table as a science. Most recently, in 2004, the founders of the Slow Food movement founded the University of Gastronomic Sciences in Bra, Italy, devoted to the principles of gastronomy. Etymologically, the word “gastronomy” is derived from Ancient Greek *gastros* “stomach”, and *nomos* “knowledge” or “law”.

### Gourmet

A gourmet is a person with a discriminating palate and who is knowledgeable in fine food and drink. The word is from the French *gourmet*, a valet in charge of the wines. It is often used as an adjective for meals of especially high quality, whose makers or preparers have used especial effort or art in presentation or cooking the meal, or for facilities equipped for preparing such meals, such as a restaurant.

### Gustatory aesthetics

Gustatory aesthetics is the aesthetics of taste. Taste is necessarily tied to the organs of taste, the tongue and mouth. Although philosophers have traditionally deemed gustatory taste too subjective and primal for employment in the rational study of aesthetics, it has served as a metaphor for aesthetic judgment since the sixteenth century.

### Integrated pest management

Integrated pest management is the planned program that coordinates economically and environmentally acceptable methods of pest control with the judicious and minimal use of toxic pesticides. IPM programs are based on a careful assessment of local conditions, including such factors as climate, crop characteristics, the biology of the pest species, agricultural practices, soil quality, and government regulations. The tactics employed range from changes in agricultural methods, such as better tillage to prevent soil erosion and interplanting of different crop varieties; natural biological weapons, such as the introduction of beneficial insects that eat the harmful species; and mechanical tools, such as vacuums that pull the insects off of the crops. Toxic pesticides are used only when all other methods have failed.

### International development ethics

International development ethics is ethical reflection on the ends and means of socioeconomic change in poor countries and regions. It has several sources: criticism of colonialism and post-World War II developmental strategies; Denis Goulet's writings; Anglo-American philosophical debates about the ethics of famine relief; and Paul Streeten's and Amartya Sen's approaches to development. Development ethicists agree that the moral dimension of development theory and practice is just as important as the scientific and policy components. What is often called "development" (e.g., economic growth) may be bad for people, communities, and the environment. Hence, the process of development should be reconceived as beneficial change, usually specified as alleviating human misery and environmental degradation in poor countries.

### Lacto-ovo vegetarianism

Lacto-ovo vegetarians are people who do not eat meat, but do include dairy products (lacto) and eggs (ovo) in their diets.

### Live-food nutrition

Live food nutrition refers to food that has not been heated to the point at which the enzymes are destroyed. Dr. Edward Howell, author of "Enzyme Nutrition", reports that when a food is heated to 118 degrees for 1/2 hour all of its enzymes are destroyed. The term "Live Food" is sometimes used to express that the food is particularly high in life force. For example, sunflower sprouts and wheat grass are considered to be particularly lively.

### Macrobiotic diet

The macrobiotic diet is an oriental dietary system based on the view that all life, including nutrition, is a balance between two energies: yin, representing negative life forces, and yang, representing positive forces. Followers of the diet believe that in order to live naturally and healthily, they must eat only natural foods. Generally, meat, eggs, and fish are classified as yang foods; dairy produce, fruits, and sugar are yin types; and cereals, nuts, and vegetables are in between. However, the terms are relative. Apples, for example, are fruits and therefore belong to the yin group, but they are the most yang of the fruits. Since the aim of a macrobiotic diet is to have a correct balance of yin and yang, cereals and vegetables form a bulk of the diet. The diet has been criticized because it discourages the consumption of fruits and because it can be difficult to obtain sufficient calories.

### Mariculture

Mariculture is a specialized branch of aquaculture involving the cultivation of marine organisms for food and other products in the open ocean, an enclosed section of the ocean, or in tanks, ponds

or raceways which are filled with seawater. An example of the latter is the farming of marine fish, prawns, or oysters in saltwater ponds. Non-food products produced by mariculture include fish meal, nutrient agar, jewelries (e.g. cultured pearls), and cosmetics.

### Molecular gastronomy

Molecular gastronomy is the application of science to culinary practice and more generally gastronomical phenomena. The term was coined by hungarian physicist Nicholas Kurti and french chemist Hervé This, both vocal advocates of applying modern science to culinary problems. In the late 1990s and early 2000s, the term started to be used for a new style of cooking that was unafraid to explore the possibilities of food scientifically. It was used to describe the cooking methods of a number of famous chefs, although several have subsequently repudiated the idea of molecular gastronomy, and say that their cooking is instead a search for excellence. Leaders in the field of Molecular Gastronomy include: Pierre Gagnaire, Ferran Adrià, Heston Blumenthal, Homaro Cantu, Wylie Dufresne and Grant Achatz.

### Nanotechnology

Nanotechnology is the science of developing materials at the atomic and molecular level in order to imbue them with special electrical and chemical properties. Nanotechnology, which deals with devices typically less than 100 nanometers in size, is expected to make a significant contribution to the fields of computer storage, semiconductors, biotechnology, manufacturing and energy.

### Organic agriculture

Organic agriculture originated as a response to a growing awareness that the health of the land is linked to the health and future of the people. It is a holistic and philosophical approach to agriculture, which has as its goals the protection and conservation of the land for future generations, the production of high-quality food, the return to many traditional agricultural methods, and the harmonious balance with a complex series of ecosystems. Land, water, plants, animals, and people are all seen as interlinked and interdependent.

### Pastoralism

Pastoralism is a rather ill-defined and loosely applied term referring to an economy in which the bulk of the food supply is derived from animal herding, usually in the form of secondary products such as milk, yoghurt, cheese, and blood. Some pastoralism communities are nomadic and can be highly mobile. In modern times such communities have tended to live in extreme environments and may not therefore be representative of the kinds of pastoralism that existed in the past.

### Permaculture

Permaculture is both a philosophy or lifestyle ethic as well as a design system which utilizes a systems thinking approach to create sustainable human habitats by analyzing and duplicating nature's patterns (ecology). The word "permaculture," coined by Australians Bill Mollison and David Holmgren during the 1970s, is a Portmanteau-style contraction of permanent agriculture as well as permanent culture. Today, permaculture can be described as a "moral and ethical design system applicable to food production and land use," as well as community design. It seeks the creation of productive and sustainable ways of living by integrating ecology, landscape, organic gardening, architecture, agroforestry, green or ecological economics, and social systems. The focus is not on these elements themselves, but rather on the relationships created among them by the way they are placed together; the whole becoming greater than the sum of its parts. Permaculture is also about careful and contemplative observation of nature and natural systems, and of recognizing universal patterns and principles, then learning to apply these 'ecological truisms' to one's own circumstances in all realms of human activity.

### Polyculture

Polyculture is agriculture using multiple crops in the same space, in imitation of the diversity of natural ecosystems, and avoiding large stands of single crops, or monoculture. It includes crop

rotation, multi-cropping, intercropping, companion planting, beneficial weeds, and alley cropping. Polyculture, though it often requires more labor, has advantages over monoculture: the diversity of crops avoids the susceptibility of monocultures to disease and the greater variety of crops provides habitat for more species, increasing local biodiversity. Polyculture is one of the principles of permaculture.

### Precision agriculture

Precision agriculture is the application of technologies and agronomic principles to manage spatial and temporal variability associated with all aspects of agricultural production for the purpose of improving crop performance and environmental quality. The intent of precision agriculture is to match agricultural inputs and practices to localized conditions within a field (site-specific management) and to improve the accuracy of their application. The finer-scale management of precision agriculture is in contrast to whole-field or whole-farm management strategies, where management decisions and practices are uniformly applied throughout a field or farmstead. Precision agriculture is technology-enabled, information-based, and decision-focused, because it relies on an increasing level of detail in information acquired with technology to improve decision making in crop production. Consequently, precision agriculture will evolve as technology, information management, and decision tools emerge in this era of rapid technological advancement.

### Raw foodism

Raw foodism is a lifestyle promoting the consumption of uncooked, unprocessed, and often organic foods, as a large percentage of the diet. Depending on the type of lifestyle and results desired, raw food diets may include a selection of raw fruits, vegetables, nuts, seeds (including sprouted whole grains), eggs, fish, meat, and unpasteurized dairy products (such as raw milk, cheese and yogurt). A raw foodist is a person who consumes primarily raw food, or all raw food, depending on how strict the person is. Raw foodists typically believe that the greater the percentage of raw food in the diet, the greater the health benefits. Some believe raw food highly encourages weight loss and prevents and/or heals many forms of sickness and many chronic diseases that are seen as incurable by the medical community.

### Sustainable agriculture

Sustainable agriculture refers to the ability of a farm to produce food indefinitely, without causing irreversible damage to ecosystem health. Two key issues are biophysical (the long-term effects of various practices on soil properties and processes essential for crop productivity) and socio-economic (the long-term ability of farmers to obtain inputs and manage resources such as labor). Some of the basic features of sustainable agriculture are:

The need to maintain or improve soil quality and fertility. This is often attained by increasing the organic matter content of the soil, and by minimizing losses from soil erosion.

Production programs are designed to improve the efficiency of resource utilization. This will result in the most cost-effective use of water, fertilizers, and pesticides.

An attempt is made to improve internal nutrient cycles on the farm, which will reduce the dependence on external fertilizers.

Efforts are made to improve biological diversity on the farm. This will result in improved natural suppression of pests, and may also help to improve internal nutrient cycling within the farm.

Farm management and marketing programs are designed to minimize overhead costs and to increase returns, often by following alternative marketing schemes.

### Sustainable urban agriculture

Urban agriculture is an industry located within (intra-urban) or on the fringe (peri-urban) of a town, a city or a metropolis, which grows and raises, processes and distributes a diversity of food and non-food products, (re-) using largely human and natural resources, products and services

found in and around that urban area, and in turn supplying human and material resources, products and services largely to that urban area. Because it promotes energy-saving [local food](#) production, urban and peri-urban agriculture are [sustainability](#) practices.

### Veganism

Vegan diets comprise only plant foods and exclude all meat, poultry, fish, dairy products, eggs, and honey. Although many poor peasant agriculturalist populations have diets based on plant foods with only small amounts of animal food, there are no traditional societies which follow a completely vegan diet. The word was coined by Donald Watson as ‘the beginning and end of vegetarian’, and the first vegan society was formed in Britain in 1944. With careful planning a vegan diet is possible, but there is a risk of vitamin B<sub>12</sub> deficiency because no plants contain this vitamin. Vegans are usually advised to take B<sub>12</sub> supplements made by bacterial fermentation.

### Vegetarianism

Vegetarianism refers to voluntary abstinence from eating meat. Vegetarians refrain from eating meat for various reasons, including religious, health, and ethical ones. Lacto-ovo vegetarians supplement their diet with dairy (lactose) products and eggs (ovo). Vegans (pronounced vee-guns) do not eat any animal-derived products at all. The term vegetarian was coined in 1847 by the founders of the Vegetarian Society of Great Britain, but vegetarianism has been around as long as people have created diets. Some of the world’s oldest cultures advocate a vegetarian diet for health and religious purposes.

### Vegetarian ecofeminism

Vegetarian ecofeminism puts into action the feminist insight that “the personal is political” and examines the political contexts of dietary choices as well as strategic and operational choices in science and economics. To date vegetarian ecofeminism has been explicitly articulated through the work of scholars and activists such as Carol Adams, Norma Benney, Lynda Birke, Deane Curtin, Josephine Donovan, Greta Gaard, Lori Gruen, Ronnie Zoe Hawkins, Marti Kheel, Brian Luke, Jim Mason, and Deborah Slicer. The development of vegetarian ecofeminism can be traced from its marginal appearance in two ecofeminist anthologies—from Léonie Caldecott and Stephanie Leland’s *Reclaim the Earth* (1983), which featured one essay addressing animal liberation, and Irene Diamond and Gloria Feman Orenstein’s *Reweaving the World* (1990), which included essays critiquing the practices of animal sacrifice and hunting—to the emergence of vegetarian ecofeminism in my *Ecofeminism: Women, Animals, Nature* (1993). But its roots go back farther, and draw on the experience of sympathy for nonhuman animals, contemporary animal liberation theories, the countercultural movements of the 1960s and 1970s, and decades of activism and thought in feminism.