

**HFTM\*2740**  
**Cultural Aspects of Food**  
**[0.5 credit] Fall 2015**

## General Course Information

**Instructor:** Dr. Tanya MacLaurin  
*Email* tmaclaur@uoguelph.ca  
*Office Location* MACS 305  
*Office Hours* Wednesdays 9:00-12:00 noon  
*Department/School* HFTM

**TA** Zhijun Wan  
*Email* Zwan01@uoguelph.ca  
*Office Location* MINS

**Class Schedule:** Lecture: Wednesday 7-8:50 in MCKN 031  
Seminars: Fridays in MINS 214

## Course Description

This course covers terminology, principles, and concepts that provide an understanding of food beliefs, attitudes and related behaviours within the context of cultural systems. Students will gain a comprehensive understanding of religious ideology, ethnic food ways, and an appreciation for the evolution of world cuisines.

Materials supporting this course are present on CourseLink and e-reserve through the Library.

## Course Learning Outcomes

**Upon successfully completing this course, you will be able to:**

### Knowledge and Understanding:

- 1) Demonstrate an in-depth knowledge of the components of a cuisine.
- 2) Demonstrate an understanding of definitions and terminology related to food, culture, and religion.
- 3) Develop a comprehensive and critical understanding of the role that culture plays in influencing individual and group food selection, preparation, and consumption.

### Discipline/Professional and Transferable Skills:

- 4) Demonstrate research skills to prepare a presentation on a food item's use in two separate cultures.

- 5) Enhance visual and oral communication skills through a research presentation.
- 6) Demonstrate ability in assessing research presentations for the application of knowledge and understanding of cultural foodways.

### Attitudes and Values:

- 7) Show critical appreciation of the principals of cultural food rules, beliefs, and attitudes.
- 8) Demonstrate an enhanced awareness of cultural aspects of food.
- 9) Develop an understanding of contemporary issues that may influence food consumption.

### Indicative Content

- Define food, culture, and religion
- Development of food systems around the world
- Relationship of food to religious ideology
- Define Culinary Tourism
- Explore how Culinary Tourism showcases the cultural identity of a place
- Develop an understanding of how cultural food rules intersect various disciplines
- Review definitions, terminology, and factors influencing food selection, preparation, and consumption
- Research cultural food rules
- Develop an understanding of religious ideology

### Course Assessment

			Associated Learning Outcomes	Due Date/ location
<b>Assessment 1:</b> Individual	20%	Lecture Exam	1, 2, 3, 7, 8	October 28 during lecture
<b>Assessment 2:</b> Group	30%	Seminar Presentation	4, 5	Assigned date in seminar
<b>Assessment 3:</b> Individual	20%	Seminar Participation - Peer Evaluations	6	Due after each seminar presentation
<b>Assessment 4:</b> Individual	30%	Seminar Exams (two exams)	1, 2, 3, 7, 8	October 23 and November 27

### Teaching and Learning Practices

#### Lectures

**Week 1:** Lecture: September 16 (Introduction to course, Components of a Cuisine); Seminars September 18 (Food Safety and HFTM Food Policy procedures)

**Week 2:** Lecture September 23 (Guest Lecture – Melanie Parlette-Stewart – Resources for Research for the Seminar Presentation); Seminars September 25 (Research time: Seminars will not meet)

**Week 3:** Lecture September 30 (Religion and Foodways); Seminars October 2 (Presentation Week)

1)

**Week 4:** Lecture October 7 (Religion and Foodways); Seminars October 9 (Presentation Week 2)

**Week 5:** Lecture October 14 (Guest Lecture – Food Issues); Seminars October 16 (Presentation Week 3)

**Week 6:** Lecture October 21 (Heritage Foods); Seminars October 23 (Presentation Week 4 – Seminar Exam)

**Week 7:** Lecture October 28 (Lecture Exam); Seminars October 30 (Presentation Week 5)

**Week 8:** Lecture November 4 (Local Foods – The Impact of Culture); Seminars November 6 (Presentation Week 6)

#### **November 6 – Last Day to Drop Course**

**Week 9:** Lecture November 11 (Culinary Tourism); Seminars November 13 (Presentation Week 7)

**Week 10:** Lecture November 18 (Andrew Dobson – Culinary Tourism); Seminars November 20 (Presentation Week 8)

**Week 11:** Lecture November 25 (The Asian Melting Pot); Seminars November 27 (Presentation Week 9 – Seminar Exam) Final Day of Seminars

**Week 12:** Lecture December 2, Final Lecture

## Course Resources

### Required Texts:

None

### Other Resources:

e-reserve

The course is on **CourseLink**. Assignment scores, readings, and news items will be posted here.

### Additional Costs:

Optional materials to support seminar presentation.

## Course Policies

### Grading Policies

A hard copy of all assignments should be submitted to the instructor on the day and time specified they are due. Late assignments will be penalized 5% of the grade per day.

Seminar evaluations are due and only accepted at the end of your seminar.

<http://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08-grds.shtml>

### Course Policy on Group Work:

The research project is done as a group. All group members are responsible to contribute equitably to this project. One mark is assigned to all group members.

### Course Policy regarding use of electronic devices and recording of lectures

*Electronic recording of classes is expressly forbidden without consent of the instructor. When recordings are*

*permitted they are solely for the use of the authorized student and may not be reproduced, or transmitted to others, without the express written consent of the instructor.*

## **University Policies**

### **Academic Consideration**

When you find yourself unable to meet an in-course requirement because of illness or compassionate reasons, please advise the course instructor in writing, with your name, id#, and e-mail contact. See the academic calendar for information on regulations and procedures for

Academic Consideration: <http://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08-ac.shtml>

### **Academic Misconduct**

The University of Guelph is committed to upholding the highest standards of academic integrity and it is the responsibility of all members of the University community, faculty, staff, and students to be aware of what constitutes academic misconduct and to do as much as possible to prevent academic offences from occurring.

University of Guelph students have the responsibility of abiding by the University's policy on academic misconduct regardless of their location of study; faculty, staff and students have the responsibility of supporting an environment that discourages misconduct. Students need to remain aware that instructors have access to and the right to use electronic and other means of detection. Please note: Whether or not a student intended to commit academic misconduct is not relevant for a finding of guilt. Hurried or careless submission of assignments does not excuse students from responsibility for verifying the academic integrity of their work before submitting it. Students who are in any doubt as to whether an action on their part could be construed as an academic offence should consult with a faculty member or faculty advisor.

The Academic Misconduct Policy is detailed in the Undergraduate Calendar:

<http://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08...>

### **Accessibility**

The University of Guelph is committed to creating a barrier-free environment. Providing services for students is a shared responsibility among students, faculty and administrators. This relationship is based on respect of individual rights, the dignity of the individual and the University community's shared commitment to an open and supportive learning environment. Students requiring service or accommodation, whether due to an identified, ongoing disability or a short-term disability should contact the Centre for Students with Disabilities as soon as possible.

For more information, contact CSD at 519-824-4120 ext. 56208 or email [csd@uoguelph.ca](mailto:csd@uoguelph.ca) or see the website: <http://www.csd.uoguelph.ca/csd/>

### **Course Evaluation Information**

Please refer to the [Course and Instructor Evaluation Website](#)

### **Drop date**

The last date to drop one-semester courses, without academic penalty, is October 31, 2014. For regulations and procedures for Dropping Courses, see the Academic Calendar:

<https://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08-drop.shtml>