



HFTM*2740

Cultural Aspects of Food

[0.5 credit] F

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

TAs Jingen Liang (Lena)
Email jliang@uoguelph.ca
Office Location MINS 210
Office Hours Fridays by appointment

Class Schedule: Lecture: Wednesday 7-8:50 in THRN 1307
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 gain an appreciation for the evolution of world cuisines.

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.

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
Assessment 1:	20%	Personal Foodways Log and Discussion Paper	1, 3, 7, 8	October 8 <i>before lecture</i>
Assessment 2:	20%	Mid-term	1, 2, 3, 7, 8	October 22 <i>during lecture</i>
Assessment 3:	25%	Cuisine Seminar Presentation	4, 5	<i>Assigned date, before presentation</i>
Assessment 4:	10%	Seminar Evaluation	6	<i>Due after each seminar presentation</i>
Assessment 5:	25%	Final Exam	1, 2, 3, 7, 8	December 8, 11:30 – 1:30 p.m. Location TBA
Total	100%			

Teaching and Learning Practices *(as appropriate)*

Lectures Friday, Sept 5 – First Seminars – group formation and topic selection

Week 1: Lecture September 10 (Introduction to course); Seminars September 12 (Food Safety and HFTM Food Policy procedures)

Week 2: Lecture September 17 (Guest Lecture; Chapter 20); Seminars September 19 (Research time: Seminars will not meet)

Week 3: Lecture September 24 (Food and History; Chapter 1,); Seminars September 26 (Presentation 1)

Week 4: Lecture October 1(Components of a Cuisine, Chapter 2, 24, 25); Seminars October 3 (Presentation 2)

Week 5: Lecture October 8 (North American Cuisine; Chapters 4-9); Seminars October 10 (Presentation 3)

Week 6: Lecture October 15(Religion and Foodways; Chapter 3); Seminars October 17 (Presentation 4)

Week 7: Lecture October 22 (Religion and Foodways; Chapter 3); Seminars October 24 (Presentation 5)

Week 8: Lecture October 29 (Foodways of the World; Chapters10-14); Seminars October 31(Presentation 6)

October 31 – Last Day to Drop Course

Week 9: Lecture November 5 (Foodways of the World; Chapters 15-20); Seminars November 7 (Presentation 7)

Week 10: Lecture November 12 (Foodways of the World; Chapters 21-23); Seminars November 14 (Presentation 8)

Week 11: Lecture November 19 (Foodways of the Future, Culinary Tourism); Seminars November 21(Presentation 9)

Week 12: Lecture November 26 (Review for Final); Seminars November 28 (Presentation 10)

FINAL EXAM: Monday, December 8 at 11:30 a.m. – 1:30 p.m.

Lab/Seminar

HFTM Food Laboratory Policy

This policy sets professional standards for HFTM students when involved in food preparation activities, ensures consistent food laboratory procedures for all foods courses taught within HFTM and ensures the School is teaching to the highest standard of food safety. The food laboratory policy complies with the recommendations in the Canadian Restaurant and Foodservices Association (CRFA) “Food Safety Code of Practice” and with local health regulations.

The following mandatory procedures apply to students enrolled in:

- ✓ Introductory Foods (HFTM*2700),
- ✓ Cultural Aspects of Food (HFTM*2740),
- ✓ Restaurant Operations Management (HFTM*3090),
- ✓ Advanced Restaurant Operations (HFTM*4110) courses and
- ✓ Student sponsored activities which use HFTM food laboratory facilities.

Food Production Uniform

- ✓ A chef’s jacket OR white lab coat - clean, pressed and buttoned
- ✓ Chef’s cap OR hair net - covering all hair
- ✓ Beard net where deemed necessary by the course instructor
- ✓ Full length pants (shorts, skirts and torn jeans are not allowed)
- ✓ Closed toe, leather or non-absorbent material shoes with non-skid soles (sandals, clogs, canvas sneakers and open-toed or heeled shoes are not allowed)
- ✓ No jewelry of any type - this includes all facial jewelry (earrings, nose rings, lip rings, eyebrow rings etc.), necklaces, watches and bracelets of any kind, except Medic Alert bracelets.
- ✓ Short to moderate length unpolished fingernails and no false fingernails.

Note:

If you appear without the proper uniform you may rent a lab coat for \$3.00 (per time) or purchase a hair net for \$1.00.

Lab Safety and Supervision of Students in Food Production Laboratories

Safety in the laboratory is a priority at all times. In order to ensure safety of all participants, the safety procedures provided by the instructor must be followed. It is the responsibility of each student to attend any safety orientation that is provided. Students who explicitly refuse to follow lab safety policy will be required to leave the lab and the HFTM Director will be informed of the incident.

Students in food production laboratories must be supervised by an instructor, lab technician or graduate teaching assistant at all times. There is a real concern about the safety and well-being of students left in a lab unsupervised. HFTM is directly responsible for these students and their activities as they relate to the courses. Students' access to food storage areas (refrigerators, freezers or dry storage) outside of class time, without supervision is prohibited, i.e. keys may not be given to students to work on weekends or in the evening.

All applicable health, food safety and liquor regulations will be adhered to while in the HFTM food laboratory facilities.

Course Resources

Required Texts:

McWilliams, M. and Heller, H. (2014). *Food Around the World*. 4th edition. New Jersey: Prentice Hall.

Other Resources:

The course is on courselink. Assignment scores, lecture material 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 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>