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### General Course Information

Instructor:	Dr. Erna van Duren
Email:	<a href="mailto:evandure@uoguelph.ca">evandure@uoguelph.ca</a>
Office Location:	MACS224
Office Hours:	Wednesdays online from 2:00 to 3:00 p.m.
Department/School:	HFTM
Class Schedule:	<i>Lectures:</i> Provided asynchronously in CourseLink during weeks 1, 2-3, 5-6-7 and 9-10. <i>Seminars:</i> Online discussions in CourseLink during weeks 4, 8 and 11
Pre-requisites:	2.00 credits
Classroom:	Asynchronous delivery using CourseLink

### Course Description

Students are provided with an opportunity to learn about cultural factors that influence food selection, preparation, and consumption patterns. Food history, religions, geographic location and other aspects of culture are studied to develop an understanding of the impact of these factors on food related beliefs, attitudes & behaviors.

### Course Learning Outcomes

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

- 1) define and explain concepts that comprise cultural aspects of food, such as culture, cuisine, agriculture, food, recipes, value chains, subcultures, trends etc. (Knowledge and Understanding)
- 2) explain how cultural aspects of food affect food security, sustainability and issues of importance to public policy, businesses and other food or agriculture organizations (Knowledge and Understanding)
- 3) assess a food or recipe that is representative of an identifiable culture (Disciplinary Knowledge)
- 4) communicate critically about cultural aspects of food (Professional and Transferable Skills)

### Summary of Course Content and Materials

This course uses a blend of lectures that can be completed at your own pace, readings, quizzes, online discussions, a report and an online exam. See Teaching and Learning Practices below for details.

### Course Resources

Required Texts You can purchase these as an e-book or in any other format.

- Pollan, M. (2013). *Cooked: a natural history of transformation*. (approximate price for the e-book on Amazon.ca \$13.99 ) (Do not rely on the Netflix version) (any other edition is also fine)
- Sitwell, W. (2013). *A history of food in 100 recipes*. New York: Little, Brown. (approximate price for the e-book on Amazon.ca \$ 21.99 ) (any other edition is also fine)

Both these books can be read on an Amazon Kindle or the Kindle App. See <https://read.amazon.ca/>

All other course readings are available on e-reserve @ <http://www.lib.uoguelph.ca/find/find-type-resource/course-reserves-ares>.

## Course Assessment

Component	Weight	Learning Outcome	Due Date and Location
<b>Term Work</b>	<b>25</b>		
Quizzes	10	1,2	During weeks 2-3, 5-6-7 and 8-9. Lowest 20% of quiz grades will be dropped (including those that are missed)
Discussions	15	All	Graded based on your participation in CourseLink during weeks 4, 7, 11
<b>Report</b>	<b>45</b>		
Outline & Annotated Bibliography	15	3,4	Week 7: Wed. Oct. 28 at 11:59 p.m. on in CourseLink DropBox " <i>Outline</i> "
Final Report & Discussion	30	3,4	Week 11: Report due Wed. Dec. 2 at 11:59 p.m. in CourseLink DropBox " <i>Final Report</i> "
<b>Exam</b>	<b>35</b>	All	Standard exam in an online format. The date and time scheduled by the registrar's office. Exam will be administered in CourseLink without additional technology such as Respondus.

## Teaching and Learning Practices

### Lectures

Week 1+: Introduction, Basic Concepts, Modern Food System and Culture

Weeks 2-3: Origins of Agriculture, Ancient Food Cultures, Cookbooks, Columbian Exchange and Trade

Weeks 5-6-7: Geographies of Food (1, 2) and Cooking Methods (Fire, Water) (Air and Earth)

Weeks 9-10: Food, Science and War; Food, Business and Counterculture; Food and Justice; Food, Media and Literature

**Readings:** Readings will be in ARES, CourseLink or from the required texts

**Quizzes:** These must be completed during weeks 2-3, 5-6-7, 9-10

**Discussions:** Weeks 4, 8 and 11

**Report:** Students will select a food/recipe that is representative of an identifiable culture to complete a report. An outline with an annotated bibliography of at least one cookbook, 5 refereed journal papers and 5 other sources is due in Week 7. The completed report is due in week 11. The report may be completed with one or two other students. This must be approved by the course instructor.

### Course Policies

**Communication:** When sending an email, please use a formal style and make sure the email subject line is informative. Note also that you must use your University of Guelph email. Emails originating from other email services are automatically deleted from my account.

**Late or Missed Work:** If you are going to be late with work, email me as soon as possible. In the absence of an email or subsequent documentation there will be a 33 1/3% grade deduction for each day or part day the assignment is late.

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

**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 Student Accessibility Services as soon as possible. For more information, contact SAS at 519-824-4120 ext. 56208 or email [sas@uoguelph.ca](mailto:sas@uoguelph.ca) or see the website: <https://wellness.uoguelph.ca/accessibility/>

**Course Evaluation Information:** Please refer to the Course and Instructor Evaluation Website

**Recording/Reuse of Materials:** No activity that occurs during this course, or which is conducted in relation to course work, may be copied or shared without the written permission of the instructor.

**Drop date:** The last date to drop one-semester courses, without academic penalty is Dec. 4th, 2020. For regulations and procedures for Dropping Courses, see the Academic Calendar: <https://www.uoguelph.ca/registrar/calendars/graduate/current/>

<b>Date Submitted to Chair:</b>	
<b>Chair Signature (Approval):</b>	
<b>Date Approved by Chair:</b>	