

Course Description/Rationale:

Food in Social and Technical Context (Web-Based, May-mini term)

This course will examine cultural, sociological, economic, geographic, and political factors affecting food production, processing, distribution, and consumption. A comparison of global, regional, and local food systems will be included as well as issues related to food security and food sovereignty. Qualitative research methods will be introduced.

Course Objectives/Student Learning Outcomes

Upon successful completion of this course the student will be able to:

1. Interpret a timeline on the historical origins of food items.
2. Discuss the cultural, religious, and familial influence on food choices.
3. Collect data through personal interviews and then analyze/report results.
4. Compare infrastructures for local, regional, and global food systems.
5. Discuss the political aspects of food production, distribution, and consumption.
6. Debate the economical and political implications of food sovereignty.
7. Analyze the role of food in entertainment, hospitality and celebrations.
8. Collect data through observation and then analyze/report results.
9. Interpret maps and charts related to food production, distribution, and insecurity.
10. Identify state and federal agencies/programs associated with food safety.
11. Compare harvest, storage, and processing methods regarding potential food safety risks.
12. Investigate the influence of American popular culture on consumer choices.
13. Appreciate the diversity of foods across the globe.
14. Recognize sources of local and global food aid and outreach.

Grade Determination

This course is a web-based, lasting for two and a half weeks, beginning **May 16 and ends June 2**. Each class day (M-Th) will consist of an online module that includes an overview; lecture notes and review of related websites, documents, journal articles, and/or videos; online discussions on relevant topics/issues. Additionally, some modules will include projects, reflective essays, or experiential activities that extend beyond the virtual boundaries of the eCollege format. **Each student will also complete a 4-5 page paper that synthesizes concepts and findings from 4-5 relevant journal articles or related publications.** Details of these and other assignments will be provided online in eCollege.

<i>Assessment Activity</i>	<i>Possible Points</i>
Daily online discussions (8@30)	240
Food establishment qualitative research profile	100
Food festival report	100
Food aid/outreach organizational profile	60
<u>Term Paper (in lieu of exam)</u>	<u>100</u>
Total possible points	640

$$\text{Your grade } \underline{\hspace{1cm}} \% = \frac{\text{Your Total Points Earned}}{\text{Total Possible Points}}$$

A=90% or higher B=80-89% C=70-79% D=60-69% F= below 60%

The professor reserves the right to modify this syllabus during the semester, if needed. The professor also reserves the right to extend credit for alternative assignments, projects, or presentations under extenuating circumstances.

Class Syllabus Addendum

Professionalism

Students are expected to log on to the scheduled module of instruction, review assigned resources, and complete online discussions. Their participation in online discussion and other virtual instructional activities should follow the basic principles of common courtesy and decency. Rude or profane comments, as well as cheating in any form, will not be tolerated. Failure to comply with instructor's guidelines may result in suspension from class for the remainder of the day's instruction. Repeat offenses may result in additional consequences.

Reasonable Accommodations

Requests from students with disabilities for reasonable accommodations must go through the Academic Support Committee. For more information, contact Coordinator of Disability Services at 903/886-5835.

Office Hours

The following office hours are the official times that I will be available for drop-in student consultation. I have an open door policy and will try to assist students any time that I am available. However, occasionally the professorial demands of class preparation, research, and service prohibit immediate drop-in service.

Monday	9:00-11:00 a.m.	or	by appointment
Tuesday	9:00-11:00 a.m.		by appointment
Wednesday	9:00-11:00 a.m.		
Thursday	Off campus for Outreach and/or Research		
Friday	Off campus for Outreach and/or Research		

Academic Honesty and Integrity

Students are expected to do their own work. Assistance with written assignments, such as proofreading or editing, is encouraged as long as the final concepts and product are those drafted and authored by the student. Information or materials (including ideas, quotes, data, procedures, etc.) from sources other than the student must be given proper credit through appropriate citation. The discipline of Agricultural Education uses the APA format (5th edition) as its primary style guide for publications, including research papers and reports. Assistance with this format and general guidelines for written assignments are available at the following two sources:

The Online Writing Lab at Purdue University

<http://owl.english.purdue.edu/owl/resource/560/01/>

The Writing Center @ TAMU-Commerce

<http://web.tamu-commerce.edu/academics/colleges/humanitiesSocialSciencesArts/departments/literatureLanguages/writingCenter/default.aspx>

Academic honesty and integrity is expected of all students. Cheating including but not limited to copying, talking to classmates during testing, using notes when prohibited by instructor, and plagiarism (as defined by the Council of Writing Program Administrators <http://www.wpacouncil.org/node/9>) will not be tolerated. Penalties may include grade reduction or suspension from class, depending on the frequency and severity of the violation.

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