

AEC 301 – TRENDS IN THE FOOD INDUSTRY COLLEGE OF AGRICULTURAL SCIENCES AND NATURAL RESOURCES FALL 2018

COURSE SYLLABUS

Instructor

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University email address: Jose.Lopez@tamuc.edu

Class Time

Web Based Course

Office Hours

For immediate consultation I will be available Mondays, Wednesdays, and Fridays from 9:30 a.m. – 10:00 a.m., 11:00 a.m. – 12:00 p.m., and 1:00 – 1:30 p.m. or by appointment. You are also welcome to stop by my office at any other time. If I am unable to meet with you at that time, send me an email and we will schedule an appointment. The best way to contact me is via email at Jose.Lopez@tamuc.edu. You can also email me from D2L (myleoonline.tamuc.edu). I generally answer emails within 1 business day (8:00 AM-5:00 PM). Emails that arrive after 5:00 PM will be answered the next business day. I don't answer emails on weekends or during university holidays, so make sure you contact me in time.

COURSE INFORMATION

Textbook

No textbook is required for this course.

Course Material

This course will require that you purchase, rent, or view from a subscription-video-streaming-service website of your choice several documentaries. Most of the documentaries are available at video streaming service websites such as Hulu, Netflix, or Amazon Prime for which subscription costs about \$7.99/month.

Prerequisites

None.

Teaching Philosophy

- 1. A course must deliver information, concepts and methods that will be useful in the student's professional life. However, learning analytical reasoning skills and improving the ability to process and use information efficiently is more important than memorizing facts and formulas and performing procedures repeatedly.
- 2. Students learn best when theories, concepts and procedures are explained in plain language as well as formally, and are complemented with examples or applications that are relevant to the students.

Character Formation

It is important during your graduate education to learn the values and rewards of hard work, responsibility, and honesty. The professor will promote character formation while teaching the course.

Course Description

Analysis of current trends in the food industry, including norms, specifications, and standards; trade issues; and policies with national and international scope that affect the U.S. food industry. The focus is on developing an understanding of the causes and consequences of such trends, the various issues involved, and how they affect stakeholders and society.

Student Learning Outcomes

Upon satisfactory completion of the course the students will be able to:

- Understand the complexities of the food industry.
- Discuss food issues from a national and international perspective.
- Describe the role of major government regulations.
- Discuss selective research topics on food and agricultural trade.
- Demonstrate knowledge of the interconnectedness of global dynamics (issues, processes, trends, and systems)

Topics

The following is a sample list of documentaries that may be discussed in this course.

• The Founder (2016), 1 hour 55 minutes

Production companies: FilmNation Entertainment, The Combine Faliro House

Productions S.A.

Distributed by: The Weinstein Company

Release date: December 7, 2016 (Arclight Hollywood), January 20, 2017 (United States)

- O Ray Kroc and the McDonald brothers; how the fast food industry for hamburgers, fries, and milkshakes has evolved from 1940s to today; franchise agreements and their limitations; challenges small business owners/entrepreneurs face as their business grow; quality control and enforcing standards; protecting of innovation and revolutionary ideas.
- BIG MAC: Inside The MacDonald's Empire (2014), 45 minutes

Published on: September 15, 2014

Available at: https://www.youtube.com/watch?v=Ln2P2bUmsRU

• **Food, Inc. (2008)**, 1 hour 33 minutes

Production companies: Dogwoof Pictures, Participant Media, River Road Entertainment

Distributed by: Magnolia Pictures

Release date: September 7, 2008 (TIFF), June 12, 2009 (United States)

 A look at what goes into making the products we consume and the secretive and surprising journey food takes on the way from processing plants to our dinner tables.

• **GMOs** (2013), 1 hour 24 minutes

Production company: Compeller Pictures

Distributed by: Submarine Deluxe Release date: September 13, 2013

What is a GMO, the implication of GMOs, types of GMOs, arguments by GMO proponents and opponents; the worldwide seed proprietary market; Dupont, Monsanto, and Syngenta; feeding the world; role of scientists and regulators.

• Sustainable (2016), 1 hour 31 minutes

o Chef Rick Bayless, farmers and others discuss the history leading to the sustainable food movement and how it could change what we eat in the future.

• Global Waste: The Scandal of Food Waste (2011), 54 minutes

o Food waste pervades modern society in countries around the globe. This documentary visits key locales to show the problem and a few solutions.

• Trash Inc.: the Secret Life of Garbage (2010), 44 minutes

Network: CNBC, CNBC Originals, Season 2, Episode 12

Release date: September 29, 2010

One man's trash has become another man's multibillion-dollar treasure. The garbage industry: where the money is made, who's making it, and how trash amounts to a \$52-billion industry.

• The Costco Craze: Inside the Warehouse Giant (2012), 43 minutes

Network: CNBC, CNBC Originals, Season 2, Episode 29

Release date: April 26, 2012

Costco never advertises, charges its 64 million members to shop there and does not mark up any product more than 15%. Its unconventional business model generates \$93 billion in annual sales. Go inside the world's largest membership warehouse chain.

• Supermarkets Inc: Inside a \$500 Billion Money Machine (2011), 43 minutes

Network: CNBC, CNBC Originals, Season 2, Episode 18 Release date:

o A fascinating look at today's supermarket industry. A business generating half a trillion dollars in annual sales.

• The Age of Walmart (2009), 1 hour 30 minutes

Published on: October 11, 2015

• The New Age of Walmart (2009), 90 minutes

Release date: September 23, 2009

o The secrets and challenges facing the world's largest retailer; criticisms and controversies; labor unions; globalization; environmentalism; leadership, green policies; where to build; Walmart in Asia; and more.

• Wal-Mart: The High Cost of Low Prices (2005), 1 hour 37 minutes

Release date: November 5, 2005

• Wal-Mart: The High Cost of Low Price is a feature documentary that uncovers a retail giant's assault on families and American values.

• Target: Inside the Bullseye

o How Target became both tastemaker and discount retailer extraordinaire, while continually reminding its customers to "Expect More, Pay Less."

• The Coffee Addiction (2011), 43 minutes

Network: CNBC, CNBC Originals, Season 2, Episode 24

Release date: September 29, 2011

o "Coffee is so much more than just a drink. As one of the most actively traded commodities, coffee is now a multibillion-dollar global industry." - Hulu

• Pepsi's Challenge (2011), 43 minutes

Network: CNBC, CNBC Originals, Season 2, Episode 26

Release date: November 10, 2011

o An exclusive look inside the global powerhouse that makes more than one billion products purchased every day.

• Coca Cola: The Real Story Behind the Real Thing, 43 minutes

Network: CNBC, CNBC Originals, Season 2, Episode 2

Release date: November 11, 2009

 A look at Coca Cola's system of mass production and remote distribution, how this American enterprise has quenched the thirst of people around the world.

• Budwiser

A look at Anheuser-Busch and how it plans to meet the challenge of an everchanging marketplace and stay on top.

• The Profit Marijuana Millions (2017)

Network: CNBC, CNBC Originals, Season 3, Episode 2

Release date: August 8, 2017

 A look at a new and thriving marijuana industry and how it infuses capital and jobs into the economy. The evolving acceptance and commercialization of pot in America.

GRADING

Grading

Exam 1	20%
Exam 2	20%
Exam 3	20%
Discussions	20%
Quizzes	20%
	100%

<u>Note:</u> There would be an optional final comprehensive exam (Exam 4). The optional final comprehensive exam will replace your lowest exam grade (if you decide to take it). All your grades will be available in D2L, the learning management system used by Texas A&M University-Commerce.

Grading Scale

Range	<u>Grade</u>
90-100.00	A
80-89.99	В
70-79.99	C
60-69.99	D
Less than 60	F

TECHNOLOGY REQUIREMENTS

This course will be offered online using D2L, the learning management system used by Texas A&M University-Commerce. Students will be required to download PowerPoint presentations and other important class material from the D2L website for the course.

Browser support

D2L is committed to performing key application testing when new browser versions are released. New and updated functionality is also tested against the latest version of supported browsers. However, due to the frequency of some browser releases, D2L cannot guarantee that each browser version will perform as expected. If you encounter any issues with any of the browser versions listed in the tables below, contact D2L Support, who will determine the best course of action for resolution. Reported issues are prioritized by supported browsers and then maintenance browsers.

Supported browsers are the latest or most recent browser versions that are tested against new versions of D2L products. Customers can report problems and receive support for issues. For an optimal experience, D2L recommends using supported browsers with D2L products.

Maintenance browsers are older browser versions that are not tested extensively against new versions of D2L products. Customers can still report problems and receive support for critical issues; however, D2L does not guarantee all issues will be addressed. A maintenance browser becomes officially unsupported after one year.

Note the following:

- Ensure that your browser has JavaScript and Cookies enabled.
- For desktop systems, you must have Adobe Flash Player 10.1 or greater.
- The Brightspace Support features are now optimized for production environments when using the Google Chrome browser, Apple Safari browser, Microsoft Edge browser, Microsoft Internet Explorer browser, and Mozilla Firefox browsers.

Desktop Support

Browser	Supported Browser Version(s)	Maintenance Browser Version(s)
Microsoft® Edge	Latest	N/A
Microsoft® Internet Explorer®	N/A	11
Mozilla® Firefox®	Latest, ESR	N/A
Google® Chrome™	Latest	N/A
Apple® Safari®	Latest	N/A

Tablet and Mobile Support

Device	Operating System	Browser	Supported Browser Version(s)
Android™	Android 4.4+	Chrome	Latest
Apple	iOS®	Safari, Chrome	The current major version of iOS (the latest minor or point release of that major version) and the previous major version of iOS (the latest minor or point release of that major version). For example, as of June 7, 2017, D2Lsupports iOS 10.3.2 and iOS 9.3.5, but not iOS 10.2.1, 9.0.2, or any other version. Chrome: Latest version for the iOS browser.
Windows	Windows 10	Edge, Chrome, Firefox	Latest of all browsers, and Firefox ESR.

- You will need regular access to a computer with a broadband Internet connection. The minimum computer requirements are:
 - o 512 MB of RAM, 1 GB or more preferred
 - o Broadband connection required courses are heavily video intensive
 - o Video display capable of high-color 16-bit display 1024 x 768 or higher resolution
- You must have a:
 - o Sound card, which is usually integrated into your desktop or laptop computer
 - o Speakers or headphones.
 - o *For courses utilizing video-conferencing tools and/or an online proctoring solution, a webcam and microphone are required.
- Both versions of Java (32 bit and 64 bit) must be installed and up to date on your machine. At a minimum Java 7, update 51, is required to support the learning management system. The most current version of Java can be downloaded at: java.com/en/download/manual.jsp
- Current anti-virus software must be installed and kept up to date.

Running the browser check will ensure your internet browser is supported.

Pop-ups are allowed.

JavaScript is enabled.

Cookies are enabled.

- You will need some additional free software (plug-ins) for enhanced web browsing. Ensure that you download the free versions of the following software:
 - o Adobe Reader https://get.adobe.com/reader/
 - o Adobe Flash Player (version 17 or later) https://get.adobe.com/flashplayer/
 - o Adobe Shockwave Player https://get.adobe.com/shockwave/
 - o Apple Quick Time http://www.apple.com/quicktime/download/
- At a minimum, you must have Microsoft Office 2013, 2010, 2007 or Open Office. Microsoft Office is the standard office productivity software utilized by faculty, students, and staff. Microsoft Word is the standard word processing software, Microsoft Excel is the standard spreadsheet software, and Microsoft PowerPoint is the standard presentation software. Copying and pasting, along with attaching/uploading documents for assignment submission, will also be required. If you do not have Microsoft Office, you can check with the bookstore to see if they have any student copies.

ACCESS AND NAVIGATION

This course will be offered online using D2L, the learning management system used by Texas A&M University-Commerce. To log into the course, go to: myleoonline.tamuc.edu

You will need your campus-wide ID (CWID) and password to log into the course. If you do not know your CWID or have forgotten your password, contact the Center for IT Excellence (CITE) at 903.468.6000 or helpdesk@tamuc.edu.

Note: Personal computer and internet connection problems do not excuse the requirement to complete all course work in a timely and satisfactory manner. Each student needs to have a backup method to deal with these inevitable problems. These methods might include the availability of a backup PC at home or work, the temporary use of a computer at a friend's home, the local library, office service companies, Starbucks, a TAMUC campus open computer lab, etc.

COMMUNICATION AND SUPPORT

Brightspace Support

Need Help? Student Support

If you have any questions or are having difficulties with the course material, please contact your Instructor.

Technical Support

If you are having technical difficulty with any part of Brightspace, please contact Brightspace Technical Support at 1-877-325-7778 or click on the **Live Chat** or click on the words "click here" to submit an issue via email.



System Maintenance

Please note that on the 4th Sunday of each month there will be System Maintenance which means the system will not be available 12 pm-6 am CST.

COMMUNICATION WITH INSTRUCTOR

Interaction with Instructor Statement

The primary form of communication with the class will be through course Announcements and emails. Any changes to the syllabus or other important information critical to the class will be disseminated to students via class Announcements and/or via email through your official university email address available to you through MyLeo. It will be your responsibility to check the course Announcements and your university email regularly.

During regular working days and hours (M-F from 8:00 AM - 5:00 PM), I generally answer emails within 24 hours. Students who email me outside of regular working days and hours can expect a reply within 24 hours from 8:00 AM of the next business day (M-F). Students who email me during holidays or over the weekend should expect a reply within 24 hours from 8:00 AM of the next regularly scheduled business day.

COURSE AND UNIVERSITY PROCEDURES/POLICIES

Course Specific Procedures

Academic Honesty

Students who violate University rules on scholastic dishonesty are subject to disciplinary penalties, including (but not limited to) receiving a failing grade on the assignment, the possibility of failure in the course and dismissal from the University. Since dishonesty harms the individual, all students, and the integrity of the University, policies on scholastic dishonesty will be strictly enforced. In **ALL** instances, incidents of academic dishonesty will be reported to the Department Head. Please be aware that academic dishonesty includes (but is not limited to) cheating, plagiarism, and collusion.

Cheating is defined as:

- Copying another's test of assignment
- Communication with another during an exam or assignment (i.e. written, oral or otherwise)
- Giving or seeking aid from another when not permitted by the instructor
- Possessing or using unauthorized materials during the test
- Buying, using, stealing, transporting, or soliciting a test, draft of a test, or answer key

Plagiarism is defined as:

- Using someone else's work in your assignment without appropriate acknowledgement
- Making slight variations in the language and then failing to give credit to the source

Collusion is defined as:

• Collaborating with another, without authorization, when preparing an assignment If you have any questions regarding academic dishonesty, ask. Otherwise, I will assume that you have full knowledge of the academic dishonesty policy and agree to the conditions as set forth in this syllabus.

Attendance Policy

Students are expected to attend class and actively participate. Student participation/activity will be monitored by the professor. Students should plan to dedicate approximately 15-20 hours/week of time to this course.

APA Citation Format Policy

It is very important that you learn how to cite properly. In some ways, citations are more important than the actual text of your paper/assignment. Therefore, you should take this task seriously and devote some time to understanding how to cite properly. If you take the time to understand this process up front, it will save you a significant amount of time in the long run (not to mention significant deductions in points).

In the social and behavioral sciences, we generally follow the APA (American Psychological Association) formatting style. As a rule of thumb, one cites whenever they are paraphrasing other people's words or when they quote other's words directly. You may learn to cite from a variety

of different sources including the APA Tutorial and the sources listed below and in the Getting Started section of your course.

www.apastyle.org

http://owl.english.purdue.edu/owl/resource/560/02/

www.library.cornell.edu/resrch/citmanage/apa

It is the student's responsibility to understand how to cite properly. If you have questions, feel free to ask.

Late Work

It is the student's responsibility to plan accordingly and submit their assignments in a timely manner. Class assignments will be announced. The instructor reserves the right to assign a grade of zero to any late assignment.

Drop Course Policy

Students should take responsibility for dropping themselves from the course according to University policy should this become necessary.

Syllabus Change Policy

The syllabus is a guide. Circumstances and events, such as student progress, may make it necessary for the instructor to modify the syllabus during the semester. Any changes made to the syllabus will be announced in advance

University Specific Procedures

ADA Statement - Students with Disabilities:

The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you have a disability requiring an accommodation, please contact:

Office of Student Disability Resources and Services

Texas A&M University-Commerce

Gee Library- Room 132

Phone (903) 886-5150 or (903) 886-5835

Fax (903) 468-8148

University Email address: StudentDisabilityServices@tamuc.edu

University Website address:

 $\underline{http://www.tamuc.edu/campuslife/campusservices/studentDisabilityResourcesAndServices/default.aspx}$

Student Conduct

All students enrolled at the University shall follow the tenets of common decency and acceptable behavior conducive to a positive learning environment. See Student's Guide Handbook, Rules and Procedures, Code of Student Conduct

(http://www.tamuc.edu/CampusLife/documents/studentGuidebook.pdf).

Students should also consult the Rules of Netiquette for more information regarding how to interact with students in an online forum: http://www.albion.com/netiquette/corerules.html

Nondiscrimination Notice

Texas A&M University-Commerce will comply in the classroom, and in online courses, with all federal and state laws prohibiting discrimination and related retaliation on the basis of race, color, religion, sex, national origin, disability, age, genetic information or veteran status. Further, an environment free from discrimination on the basis of sexual orientation, gender identity, or gender expression will be maintained.

Counseling Center

A student that faces a crisis or a serious and unforeseeable event that affects his/her class performance must contact the Counseling Center, Student Services Building, Room 204, Phone (903) 886-5145. If important class material or course assignments are missed because of such crisis or event, the student must contact the instructor as soon as possible.

Campus Concealed Carry

Texas Senate Bill - 11 (Government Code 411.2031, et al.) authorizes the carrying of a concealed handgun in Texas A&M University-Commerce buildings only by persons who have been issued and are in possession of a Texas License to Carry a Handgun. Qualified law enforcement officers or those who are otherwise authorized to carry a concealed handgun in the State of Texas are also permitted to do so. Pursuant to Penal Code (PC) 46.035 and A&M-Commerce Rule 34.06.02.R1, license holders may not carry a concealed handgun in restricted locations. For a list of locations, please refer to

((http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/34Saf etyOfEmployeesAndStudents/34.06.02.R1.pdf) and/or consult your event organizer). Pursuant to PC 46.035, the open carrying of handguns is prohibited on all A&M-Commerce campuses. Report violations to the University Police Department at 903-886-5868 or 9-1-1.

MPORTANT DATES

Aug 27 th , Monday	First day of classes.
Dec 7 th , Friday	Last day of classes.
Dec 8 th -14th	Week of final examinations.

COURSE CALENDAR

Every effort will be made to adhere to the course calendar below. However, unforeseen circumstances may require changes to the course calendar. In that case, changes will be announced via University Email and in Announcements. The professor reserves the right to change the course calendar if necessary and depending on the progress of the class. I highly recommend that you follow the calendar outlined below **VERY CAREFULLY** so that you are sure to complete readings as assigned and turn your assignments in on time.

$\ensuremath{\mathsf{AEC}}$ 301 - TRENDS IN THE FOOD INDUSTRY

Course Calendar, Fall 2018 Web Based Class

Week	Subject/Material Covered	Assignment Due By 11:59 PM on Date Provided
Week 1 Aug 27 - 31	Topic 1	Quiz Discussion
Week 2 Sep 3 - 7	Topic 2	Quiz Discussion
Week 3 Sep 10 - 14	Topic 3	Quiz Discussion
Week 4 Sep 17 - 21	Exam 1 (Topics 1-3)	Exam 1
Week 5 Sep 24 - 28	Topic 4	Quiz Discussion
Week 6 Oct 1 - 5	Topic 5	Quiz Discussion
Week 7 Oct 8 - 12	Topic 6	Quiz Discussion
Week 8 Oct 15 - 19	Exam 2 (Topics 4-6)	Exam 2
Week 9 Oct 22 - 26	Topic 7	Quiz Discussion
Week 10 Oct 29 - Nov 2	Topic 8	Quiz Discussion
Week 11 Nov 5 - 9	Topic 9	Quiz Discussion

Week 12 Nov 12 - 16	Exam 3 (Topics 7-9)	Exam 3
Week 13 Nov 19 - 23	Topic 10	Quiz Discussion
Week 14 Nov 26 - 30	Topic 11	Quiz Discussion
Week 15 Dec 3 - 7	Topic 12	Quiz Discussion
Week 16 Dec 10 - 14	Exam 4 - Optional Final Comp. Exam	Exam 4