



UNCO 1301-01E
GLOBAL FOODS: FROM SOIL TO SOUL
COURSE SYLLABUS: Spring 2019

Instructor: Quynh Dang, PhD
Office Location: FH 212
Office Hours: MW: 2-5pm or TR by appt
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COURSE INFORMATION

Materials – Textbooks, Readings, Supplementary Readings:

Textbooks: Goto, K & Buffy Anderson, N. Global Food & Nutrition. (2016). Kona Publishing and Media Group.
ISBN: 978-1-935987-92-5.

Course Description:

Students will examine the issues and conditions that affect the availability and quality of food in the global market. This course also reviews the landscape of both food and farming, in both rich and underdeveloped countries. Nutrition circumstances differ as well, as persistent hunger is still a deadly challenge in many tropical countries, while in rich countries, particularly the United States, excessive food consumption and obesity are now a more prominent diet linked challenge to health.

Student Learning Outcomes:

1. Students will demonstrate critical thinking by asking and answering higher level questions and solving increasingly complex problems.
2. Students will improve their listening, speaking, writing, and reading skills.
3. Students will demonstrate habits of the mind that produce academic improvement across the semester. This will include organization, time management, note-taking, and study skills.
4. Students will acquire the knowledge and apply the necessary skills to successfully navigate university life.
5. Students will take ownership of their learning experiences and develop greater awareness of self and others.

COURSE REQUIREMENTS

A. Random Surveys (5%):

Students will be given the opportunity to complete random surveys in class. Worth 10 points each.

B. Event paper (5%):

One page event paper (500 words min including who, what, when, where, why & how), documenting attendance/participation at a global university event.

C. University success skill (5%):

Document one visit (outside of class) to a University support center. Have the person sign & date the business card, then you sign the other side.

D. Quizzes (12%):

Students will need to complete 12 multiple choice or T/F quizzes related to the chapter at the end of each Wed class period. Quizzes are timed at 15 minutes. If you miss a Wed class period, you may not make-up that quiz.

E. Exams (20%):

A multiple choice and T/F mid-term and final exam will be administered covering all information included in homework assignments, websites, quizzes, and the book. ***No make-up exams will be given, unless arrangements are made prior to the exam or a verifiable medical excuse is provided within 3 days.**

F. Labs (26%)

13 labs at 20 points each. Labs are every Friday and led by the TAs.

Andrew Granger: agranger2@leomail.tamuc.edu

Emily Koif: ekoif@leomail.tamuc.edu

Angela Golio: agolio@leomail.tamuc.edu

G. Experiential Learning (5%):

Your choice of **one** of the below activities. After completing the activity, write a one page paper (typed, single spaced, 12 font, and 1 inch margin) on who, where, when, how this made you feel & relate back to chapter in textbook. Directions will be given week of activity. Extra credit for carpooling to event in Frisco.

Friday, March 1 from 1-3pm (tentative time): Feed My Starving Children

Saturday, March 2 from 8-10am (tentative time): Feed My Starving Children

H. Homework (12%):

The student will be responsible for obtaining all materials presented, assigned readings from the textbook, and outside assignments given by the instructor. There will be a homework assignment given each Monday in class. If you miss a class period, you may not make-up that assignment.

I. Lionizing Event (10%):

Assigned teams will complete a food fair for Friday, May 3 @ 10am. More information will be given in class on Monday, March 4.

Grading:

Random surveys (5 @ 10 points each)	50 points (5%)
Lab (13 @ 20 points each)	260 points (26%)
Lionizing Event	100 points (10%)
Event Paper	50 points (5%)
University Success Skill	50 points (5%)
Chapter Quizzes (12 @ 10 points each)	120 points (12%)
Exams (2 @ 100 points each)	200 points (20%)
Experiential Learning w/paper	50 points (5%)
<u>Homework (12 @ 10 points each)</u>	<u>120 points (12%)</u>
TOTAL	1000 POINTS (100%)

Grade Scale:

900 – 1000 points = A

800 - 899 = B

700 - 799 = C

600 - 699 = D

0 - 599 = F

ACCESS AND NAVIGATION

This course will be using D2L, the Learning Management System used by Texas A&M University-Commerce for the gradebook. To get started with the course, go to: <https://leo.tamuc.edu/login.aspx>.

You will need your CWID and password to log in to the course. If you do not know your CWID or have forgotten your password, contact Technology Services 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

Interaction with Instructor Statement:

Students will be expected to interact with the instructor(s) in class or via electronic means in an appropriate manner. All instructor contact information is listed on this syllabus and should be used.

Technical Support

If you are having technical difficulty with any part of Brightspace, please contact Brightspace Technical Support at 1-877-325-7778. Other support options can be found here:

<https://community.brightspace.com/support/s/contactsupport>

COURSE AND UNIVERSITY PROCEDURES/POLICIES

Course Specific Procedures:

Supplemental Instructions: In the course of your work in this class, you will be given additional written instructions that govern the look, content and scope of your projects. These supplemental instructions have the same force as the syllabus for grading purposes.

Please be sure that cell phones and other electronic devices are off or silent. If you expect to have to get up, please select an inconspicuous position to minimize disruptions. Courtesy to others is important. That means respecting the opinions of others, and in general, doing your part to make this a positive learning environment for all students. Food and beverages, while acceptable, should be consumed as quietly as possible, and you must clean up after yourself.

University Specific Procedures:

ADA Statement: The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provide 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 132

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

Fax (903) 468-8148

StudentDisabilityServices@tamuc.edu

All students enrolled at the University shall follow the tenets of common decency and acceptable behavior conducive to a positive learning environment. (See Code of Student Conduct from Student Guide Handbook). All students are expected to exercise self-discipline & respect for the rights of others at all times. Behavioral disruptions that interfere with the business of the classroom or with an individual's ability to learn may be referred to the Dean of Students.

Campus Concealed Carry

Texas Senate Bill - 11 (Government Code 411.2031, et al.) authorizes the carrying of a concealed handgun in TAMUC 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 TAMUC 34.06.02.R1, license holders may not carry a concealed handgun in restricted locations. Pursuant to PC 46.035, the open carrying of handguns is prohibited on all TAMUC campuses. Report violations to the University Police Department at 903-886-5868 or 9-1-1.

UNCO 1301-005: Global Foods
COURSE OUTLINE
Spring 2019

DATE (Week)	CHAPTERS to review	Topics to Cover	Assignments
1/14 1/16 1/18	1	Course Introduction Intro to Global Food & Nutrition Lab location TBA	Homework #1
1/21 1/23 1/25		<i>MLK no class</i> Chapter 1 continue Lab location TBA	Quiz #1
1/28 1/30 2/1	2	Food Science & Technology Chapter 2 continue Lab location TBA	Homework #2 Quiz #2
2/4 2/6 2/8	3	Food Policy 7 Environment Chapter 3 continue Lab location TBA	Homework #3 Quiz #3
2/11 2/13 2/15	4	Socio-Cultural Factors Chapter 4 continue Lab location TBA	Homework #4 Quiz #4
2/18 2/20 2/22	5	Hunger and Undernutrition Chapter 5 continue Lab location TBA	Homework #5 Quiz #5
2/25 2/27 3/1	6	Micronutrient Deficiencies Chapter 6 continue Lab location TBA	Homework #6 Quiz #6
3/4 3/6 3/8	7	Diet, Nutrition, HIV/AIDS Chapter 7 continue Lab location TBA	Homework #7 Quiz #7
3/11 3/13 3/15	Mid-term	Review for test #1 Mid-term No lab!	University success skill due Mid-term exam (Ch. 1-6) Experiential Learning Due
3/18-3/22		<i>Enjoy Spring Break!</i>	
3/25 3/27 3/29	8	Diet, Nutrition, Obesity Chapter 8 continue Lab location TBA	Homework #8 Quiz #8
4/1 4/3 4/5	9	Diet, Nutrition & Diabetes Chapter 9 continue Lab location TBA	Homework #9 Quiz #9
4/8 4/10 4/12	10	Nutrition Interventions Chapter 10 continue Lab location TBA	Homework #10 Quiz #10
4/15 4/17 4/19	11	Dietary Behaviors Chapter 11 continue Lab location TBA	Homework #11 Quiz #11
4/22 4/24 4/26	12	Food Security & Sustainable Food Systems Chapter 12 continue Lab location TBA	Homework #12 Quiz #12
4/29 5/1 5/3	Final	Review for test #2 Final Lionizing Event	Event paper due Final Exam (Ch. 7-12)

Please note that this schedule is tentative and is subject to change. Also, this is NOT all-inclusive (i.e., Homework/Participation). Other assignments will be given throughout the semester.