

FDSC 421-Food Systems: Farm to Fork
Course Syllabus
Spring 2020

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Course Description: This course will introduce students to the concept of *food* systems at the local, regional, and global levels. Students will examine and reflect on critical issues influencing food production, processing, distribution, and consumption. Scientific and technical publications, multimedia presentations, field experiences, observations, informal interviews, and class discussions will be used to promote student understanding.

Text:

Chase, L. & Grubinger, V. (2014), *Food, farms, and community: Exploring food systems*. Lebanon, NH: University of New Hampshire Press.

Other course material will come from a variety of sources including scientific and professional journals, publications from governmental agencies, information from agricultural organizations, multimedia presentations, and personal field experiences. Some of the handouts used (with permission) are from the *Teaching the Food System* curriculum initiative at Johns Hopkins School of Public Health (foodspanlearning.org), a project which the professor participated in field testing of the original materials and provided review for revision. A complete curriculum is for teaching mostly middle and high school students is available from this source. Documents/handouts/media will be provided through your university eCollege account. Access to the Internet and a printer are essential.

Student Learning Outcomes:

Upon completion of the course the student will be able to-

- a. **Learning Outcome 1:** Students will be able to demonstrate *knowledge* of issues, processes, trends, and systems in context of food production, processing, and distribution..
- b. **Learning Outcome 2:** Students will be able to *apply* knowledge about issues, processes, trends, and systems in context of local/regional food production and processing through course discussions and assignments.
- c. **Learning Outcome 3:** Students will be able to *evaluate* conditions for establishing and maintaining local/regional food production or processing enterprises.
- d. **Learning Outcome 4:** Students will be able to *synthesize* observations, discussions, interview results, and other course activities in a final exam or *Reflective Essay* supported with properly cited references and examples.

The following instructional objectives will guide course content to achieve these outcomes.

1. Define the phrase *food systems* and contextualize within a local, regional, and global perspective.
2. Communicate issues related to food systems using accurate terms, definitions, and descriptions.
3. Interpret research, technical, and trade publications related to food systems.
4. Discuss the concepts of local, regional, global, and community food systems.
5. Determine regulatory influences on food production, distribution, and consumption.
6. Examine economic factors affecting food production, distribution, and consumption.
7. Review ecological and environmental factors associated with food systems.
8. Compare food processing for local, regional, and global food systems.
9. Analyze criticism of animal agriculture as a component of food systems.

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10. Explore issues related to food safety and hygiene.
11. Appreciate the impact of labor and technology used in farming and food processing.
12. Recognize the diversity of products and production methods in food systems.
13. Participate in activities designed to promote career awareness and development in food systems.
14. Engage in farm-based activities that contribute to local or regional food systems.
15. Synthesize course topics, resources, activities, and perspective into an essay regarding food systems.

Grade Determination:

	<i>Possible Points</i>
Online discussions (10 Modules @ 20 per module)	200
Assignment #1 Poster on food item production, processing, and distribution	100
Service Learning/Career Awareness & Development Engagement	100
Farm-Based Experiential Learning Activities	100
Assignment #2 Fabulous Farm to Fork Food Systems Finale	100

Your Grade (%) = $\frac{\text{Points Earned} \times 100}{600}$ (A = 90-100 B = 80-89 C = 70-79 D = 60-69 F = below 60%)

Class Engagement for All Course Activities

This is a “flipped” or web-enhanced course, where most media-related activities and handouts are available online for review outside of class. There are related online discussion prompts for each module that serve as formative assessments for each module. There will be 10 online modules (or units) for this course which are opened and closed following a schedule. Additionally, there will be weekly lecture/discussion with outside of class-time farm-based experiential learning activities and designated service learning projects from which you can choose.

Attendance and Participation in Class/Online Discussions

You are expected to attend each class period ready to participate in discussion and other class activities. Participation in face to face class activities will enhance your understanding and perspectives related to the various aspects of food systems. Each module will have 2-3 online discussion prompts related to the reading assignments, multimedia presentations, and other course activities. Replies to the discussions will be due by 11:59 p.m. the first Sunday following when the module is posted/opened. In order to get full credit for online discussion, a reply to each prompt must be posted.

Assignment #1

Each student will create and share a poster presentation with the professor and classmates addressing the production, processing, and distribution of one *non-commodity* food item, such as a fruit, vegetable, or grain other than barley, corn, rice, or wheat. Prior approval from the professor is required to eliminate duplication and assure that the food item is relevant to course content. The poster presentation will consist of one PowerPoint slide with information presented with title, subtitles, text, graphics, and references. This project is similar in design to a 2-3 page term paper but presented in a one-page format.

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Service Learning/Career Awareness & Development Engagement

Each student is expected to engage in at least one *service-learning* activity related to food systems. Pre-approved examples include:

- Five hour volunteer service to an organization that provides food assistance to those in need,
- Five hour volunteer service in “dirt therapy” such as community or school garden,
- Train or assist in training of youth in food preparation through 4-H or FCCLA activities/events,
- Plan, organize, and host an Agriculture/Food related science and/or history fair

Each student is also *required* to assist with the Area V & VI FFA Career Development Event on **Tuesday, April 21**. This is an *all-day* event and will count as an official university excused absence. There will be a variety of events in Commerce and Sulphur Springs for you to choose from to participate.

Assignment #2 Fabulous Farm to Fork Meal Preparation and Sharing

Students will plan, prepare, and share a meal using local ingredients that they have selected. Meal preparation and serving will be conducted during the last two weeks of the semester and will occur in the Twin Oaks Farmhouse kitchen and dining area.

Farm-Based Experiential Learning Activities

Each student is expected to engage in at least 10 hours of experiential learning activities at the TAMUC Twin Oaks Farm for Experiential Learning or other instructor-approved site. These activities may include pruning, painting, preparing seedbed, and planting. A safety orientation/training session will be included. Additionally, space will be designated to allow students to prepare and plant their own vegetable plots. Verification of hours engaged must be documented by a university faculty or staff member, or GA.

Written Assignments and Format

Essays and other assignments should be written in a format compatible with the *American Psychological Association (APA) Manual for Publication*, 6th or latest edition. A synopsis and tutorial on scientific writing, including the use of APA format is available from the Online Writing Lab at Purdue University (<http://owl.english.purdue.edu/>). Personal face-to-face assistance with editing and format suggestions is also available from the on-campus Writing Center at TAMU-Commerce.

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Syllabus Addendum for Dr. Bob Williams for the Spring 2020 Semester

OFFICE HOURS

Office hours are available for student conferences with the professor for additional course support and, if applicable, academic/career advisement. The following hours will be maintained for this purpose, provided they are not circumvented by administrative assigned tasks beyond the professors control, professional travel to conferences or meetings, or medical appoints for professor or his household dependents. My office is located in AGIT 145.

Monday	9:00-10:00 a.m.
Tuesday	9:30-10:30 a.m.
Wednesday	9:00-10:00 a.m. AND 3:30-4:45 p.m.
Thursday	9:30-10:30 a.m. or by appointment
Friday	by appointment only

ENGAGEMENT AND ASSISTANCE WITH CASNR EVENTS

Each student is expected to engage or assist with events hosted by the College of Agricultural Sciences and Natural Resources (CASNR) during this semester. These may include courses where you have to miss a scheduled class other than this one. If that occurs, the Dean of CASNR will approve the event in which you engaged or assisted as appropriate and relevant to the overall goals of your education as a student enrolled in a CASNR course and therefore, that absence will be excused. Such events are expected to have prior approval from the Dean or the Dean's designee. **Please note that one of these events is the annual Area V & VI FFA Career Development Event which will be held on Tuesday, April 21. Your engagement or assistance that day is required as part of the requirements for this course.**

TECHNOLOGY ACCESS AND NAVIGATION

The electronic gradebook on D2L will be used in this course.

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.

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If you are having technical difficulty with any part of Brightspace [D2L] , 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.

COMMUNICATION AND SUPPORT

Interaction with Instructor Statement

The professor and GAs or SIs will be accessible to students via email as well as the professor will have specific office hours and times when students may schedule an appointment. Email is the most effective form of correspondence with the professor. Do not attempt to text, Skype, or Facetime the professor. Response to emails, except for the weekends or during times which the professor may be in remote area conducting research, will normally occur within 24 hours or receipt of the original message.

The professor will usually be available in the university cafeteria for informal conversation and breakfast (you buy your own) on Fridays between 7:30 and 8:30 a.m. This is a good chance to get to know the professor and allow him to know more about you.

COURSE AND UNIVERSITY PROCEDURES/POLICIES

University Specific Procedures

Student Conduct

All students enrolled at the University shall follow the tenets of common decency and acceptable behavior conducive to a positive learning environment. The Code of Student Conduct is described in detail in the [Student Guidebook](#).

<http://www.tamuc.edu/admissions/registrar/documents/studentGuidebook.pdf>

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

TAMUC Attendance

For more information about the attendance policy please visit the [Attendance](#) webpage and [Procedure 13.99.99.R0.01](#).

<http://www.tamuc.edu/admissions/registrar/generalInformation/attendance.aspx>

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/academic/13.99.99.R0.01.pdf>

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Academic Integrity

Students at Texas A&M University-Commerce are expected to maintain high standards of integrity and honesty in all of their scholastic work. For more details and the definition of academic dishonesty see the following procedures:

[Undergraduate Academic Dishonesty 13.99.99.R0.03](#)

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/undergraduates/13.99.99.R0.03UndergraduateAcademicDishonesty.pdf>

[Graduate Student Academic Dishonesty 13.99.99.R0.10](#)

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/graduate/13.99.99.R0.10GraduateStudentAcademicDishonesty.pdf>

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 162

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

Fax (903) 468-8148

Email: Sandi.Patton@tamuc.edu

Website: [Office of Student Disability Resources and Services](#)

<http://www.tamuc.edu/campusLife/campusServices/studentDisabilityResourcesAndServices/>

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.

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Campus Concealed Carry Statement

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 the [Carrying Concealed Handguns On Campus](http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/34SafetyOfEmployeesAndStudents/34.06.02.R1.pdf) document and/or consult your event organizer. Web url:
<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/34SafetyOfEmployeesAndStudents/34.06.02.R1.pdf>

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.

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