

**Course Description/Rationale:**

**Food in Social and Technical Context**

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 consists of online modules that include an overview; lecture notes/handout documents, related websites, 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 D2L format. **Each student will also complete a 4-5 page research/term 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 D2L.

<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	100
<u>Term Paper (in lieu of exam)</u>	<u>100</u>
<b>Total possible points</b>	<b>640</b>

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

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**

**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.

Monday	9:00-11:55 a.m. (available for in office appointment)
Tuesday	9:30-11:55 a.m. (available for in office appointment)
Wednesday	9:00-11:00 a.m. (available for phone/video conference)
Thursday	by appointment only
Friday	by appointment only

**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](mailto:helpdesk@tamuc.edu).

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 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 to contact via phone. Email is the most effective form of correspondence with the professor. Do not attempt to text, Skype, Facetime, or Zoom 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.

**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).  
<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)

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## FDSC 511—Food in Social Context Course Syllabus

Dr. Bob Williams  
903.886.5350

### 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>

### 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:

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.

### 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

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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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