

**LIBS 360 – From Question to Creation:  
Considerations of Food and Culture  
Texas A&M University - Commerce – Fall Semester 2024  
Monday & Wednesday 12:30 - 1:45  
301 Talbot Hall**

**Instructor:** Dr. Brad Klypchak

Office: 221 Talbot Hall

Email: [Brad.Klypchak@tamuc.edu](mailto:Brad.Klypchak@tamuc.edu)

Office Hours: MW 2:15 - 4:30 TR 3:45 – 5:00 or by appointment

(Zoom meetings welcomed)

**Course Description:** The course will invite a chance to reflect and explore an aspect of everyday life and see it through critically inquisitive and engaged eyes. Critical reflection on food and/or drink brings forth a host of meanings, identities, histories, and events. Whether in terms of global, local, familial, subcultural, performative, and/or communal, acts of preparing, cooking, serving, consuming, and reminiscing on food/drink invite academic inquiry and exploration. Examples of possible topics could include the status and staging of food (multicourse meals, tea ceremony, wine/beer/bourbon tasting, fancy coffee), the nostalgia and folklore loaded into food/drink histories (family recipes, communal cooking, regional food and food preparation), the role of food in holidays and celebrations (tailgating, toasting, King cake, kosher foods, lent), and the presentation of food competitions as agonal displays (cook-offs, televised chef wars).

**Course Objectives:**

1. To encounter and engage in readings from a variety of narrative styles as a means for generating synthesis, analysis and communication of critical thought
2. To apply the principles of interdisciplinary scholarship by reflectively and informatively examining ritualized experiences and settings of food and drink preparation, service, and consumptions
3. To critically deconstruct aspects of food/drink rituals in connection to the larger cultural, political, historical, and/or contextual discourses

**Evaluation:**

Signifiers Project:	15%
Restaurant Project:	15%
Cookbook Project:	15%
Global Project:	15%
Reflective Review:	25%
Participation and Engagement:	15%

**Grading System:**

A (exceptional) = 100 - 90%      B (good) = 89 - 80%      C (average) = 79 - 70%  
D (minimally sufficient) = 69 - 60%      F (failure) = <60%

Though I am a believer in the philosophies of ungradedness, some versions of grading still exist. That stated, I am also a believer in the intrinsic pursuit of knowledge and discovery. If you join in that pursuit, there should be no worries or concerns of final grades. In nearly all grading instances, I start from a mindset that one begins at middle “C” (75%), and one proves their relative ability to shift above, shift below, or remain at that mark with their work.

## **Readings**

All readings will be distributed via our online course shell.

All readings are to be completed during the respective week they are assigned, and their material will be needed on exams. On occasion, students may be asked to complete additional readings beyond those listed on the syllabus. Should this be the case, sufficient time and access to such readings will be provided.

## **Academic Dishonesty**

All coursework is to be an original work by the student and created specifically for fulfilling the requirements for this course. Plagiarism, cheating, or otherwise representing another's work or ideas as one's own without proper attribution will not be tolerated. It is the student's responsibility to:

1. research and write their own papers
2. give proper credit through documentation when using words or ideas of others
3. rely on their own knowledge when taking tests
4. refuse to give another student the opportunity to be dishonest

**Any act of academic dishonesty will result in the automatic failure of the course** and may be subject to further disciplinary action by the university.

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## **"Attendance" policy, instructor's rights and expectations:**

All courses demand active participation and regular attendance. It is imperative that the student do all assigned work in a timely fashion. In particular, the benefits from discussion specifically depend on each student's respective preparation and distinctive contribution. Failure to do so hurts not only the individual student, but the collective community as a whole.

All assignments are devised for the explicit purpose of offering educational benefit, be that academic growth, hands-on experience, development and display of critical thought, or expression of our academic selves. Coursework is to be completed as assigned and is to be turned in via the D2L Brightspace dropbox no later than the formal due date. Any work turned in after due dates may incur a penalty respective of its relative degree of tardiness (to a point of no credit whatsoever); considerable flexibility in applying this will be enacted. Failing to complete assignments not only inhibits the immediate learning process but, again, ultimately hurts the overall learning community as discussion of the process and its results can prove insightful as well.

## **Brief Assignment Explanations:**

**Participation and Engagement:** Whether in the classroom or online, students are expected to dialogue in a way that provokes, clarifies, challenges, and enlightens the course community. In these communications, the concepts of a liberal studies approach to higher education will be

practiced and varying interpretations, particularly in relation to the course readings, will be shared.

Additional considerations of a student's relative level of engagement and academic integrity will also be made across all aspects of the course including but not limited to completion and quality of tasks and assignments, communications, following instructions and guidelines, and accessing materials.

**Cookbook Project:** Students will explore and engage cookbooks as inspiration for their own versions of food experience analysis and considerations of culture.

**Restaurant Project:** Students will convey their experience of attending a restaurant as a means for deconstructing the staging and performance of a meal and its aesthetic elements.

**Global Project:** Students will select some aspect of non-Western food culture not formally covered within the course and familiarize themselves with both the practice's history as well as to its geocultural significance. This will be conveyed through the creation of a shareable form, be it document, recorded presentation, or other alternative means of communication.

**Signifiers Project:** Students will apply course concepts and principles by deconstructing aspects of the significations ascribed to food/drink through a comparison between two popular cultural representations of food/drink.

**Reflective Review:** Students will reflect on the course as a whole via a personalized consideration of the whole of the portfolio generated across the term.

## **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/oneStopShop/undergraduateAdmissions/studentGuidebook.aspx>

Students should also consult the Rules of Netiquette for more information regarding how to interact with students in an online forum: <https://www.britannica.com/topic/netiquette>

### **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](#)  
[Undergraduate Student Academic Dishonesty Form](#)

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/documents/13.99.99.R0.03UndergraduateStudentAcademicDishonestyForm.pdf>

### **Graduate Student Academic Dishonesty Form**

<http://www.tamuc.edu/academics/graduateschool/faculty/GraduateStudentAcademicDishonestyFormold.pdf>

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

### **Students with Disabilities-- ADA Statement**

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

Velma K. Waters Library Rm 162

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

Fax (903) 468-8148

Email: [studentdisabilityservices@tamuc.edu](mailto:studentdisabilityservices@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.

### **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](#) 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.

## **A&M-Commerce Supports Students' Mental Health**

The Counseling Center at A&M-Commerce, located in the Halladay Building, Room 203, offers counseling services, educational programming, and connection to community resources for students. Students have 24/7 access to the Counseling Center's crisis assessment services by calling 903-886-5145. For more information regarding Counseling Center events and confidential services, please visit [www.tamuc.edu/counsel](http://www.tamuc.edu/counsel)

## **TECHNOLOGY REQUIREMENTS**

### **LMS**

All course sections offered by Texas A&M University-Commerce have a corresponding course shell in the myLeo Online Learning Management System (LMS). Below are technical requirements

LMS Requirements:

<https://community.brightspace.com/s/article/Brightspace-Platform-Requirements>

LMS Browser Support:

[https://documentation.brightspace.com/EN/brightspace/requirements/all/browser\\_support.htm](https://documentation.brightspace.com/EN/brightspace/requirements/all/browser_support.htm)

Zoom Video Conferencing Tool

[https://inside.tamuc.edu/campuslife/CampusServices/CITESupportCenter/Zoom\\_Account.aspx?source=universalmenu](https://inside.tamuc.edu/campuslife/CampusServices/CITESupportCenter/Zoom_Account.aspx?source=universalmenu)

## **ACCESS AND NAVIGATION**

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).

**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**

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. Other support options can be found here:

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

## Course Outline:

Note: The course outline is only a guideline. It is subject to change based on discussion, current events, or other such influences. Additionally, there is considerable fluidity to when reading assignments will occur. These will be updated in class and through D2L announcements.

### Week 1 (Aug 26 – Sept 1)

- general course information
- studying food and drink as culture and popular culture

### Week 2 (Sept 2 - 8) (\* Labor Day Sept 2)

- food as experiential

### Week 3 (Sept 9 - 15)

- food as ritual

### Week 4 (Sept 16 – 22)

- food as ritual II
- **Restaurant Project due Sept 22**

### Week 5 (Sept 23 - 29)

- food as cultural history

### Week 6 (Sept 30 – Oct 6)

- food and regional identity

### Week 7 (Oct 7 - 13)

- food and regional identity II
- **Global Project due Oct 13**

### Week 8 (Oct 14 – 20)

- food as performative

### Week 9 (Oct 21 - 27)

- food and cultural capital

### Week 10 (Oct 28 – Nov 3)

- food and cultural capital II
- **Restaurant Project due Nov 3**

### Week 11 (Nov 4 - 10) (\* Nov 5 Election Day)

- food within media

Week 12 (Nov 11 - 17)

- food within media II
- **Cookbook Project due Nov 17**

Week 13 (Nov 18 - 24)

- a return to food as experiential

Week 14 (Nov 25 – Dec 1) (\* Thanksgiving Nov 28 - 29)

- return to food as experiential II
- **Signifiers Project due Dec 1**

“Week” 15 (Dec 2 - 6)

- reflecting on food

Finals “Week” (Dec 7 - 13)

- final session, Wednesday, Dec 11, 1:15-3:15
- **Reflection Project due Dec 13**

final grades available via MyLeo on Tuesday, Dec 17