



UNCO 1301: *Food--Choices, Challenges, & Consequences*

COURSE SYLLABUS: Fall 2018

INSTRUCTOR INFORMATION

Instructor: Dr. Robert L. "Bob" Williams, Professor of Agricultural & Family Education

Office Location: AGIT 249

Office Hours: Monday, Wednesday, & Friday 8:30-9:30 a.m. or by appointment

Tuesday off campus for field supervision/research

Thursday 2:30-4:30 p.m. or by appointment

Fridays by appointment

Office Phone: 903-886-5350

Office Fax: 903-886-5990

University Email Address: bob.williams@tamuc.edu

Preferred Form of Communication: University email

Communication Response Time: 24 hours except for weekends

COURSE INFORMATION

Materials – Textbooks, Readings, Supplementary Readings

Textbook(s): There is no textbook required for this class. However, students will be expected to have internet access and software compatible with the university learning management system, D2L (Desire to Learn). Students will need MS Office to compose written assignments and Adobe Acrobat Reader to access handouts/required readings available via eCollege. Assignments in Google Docs or Dropbox will not be accepted. Additionally, each student will be required to have a Facebook account since several aspects of the course will utilize a Facebook group page only available to students in this course, the professor, and teaching assistants.

The syllabus/schedule are subject to change.

Software Required

Microsoft Word, Adobe Acrobat Reader, and a web browser compatible with D2L are required. Note that while you may access some aspects of D2L via iPhone or iPad or other portable device, you may not be able to submit course assignments through that technology. You will also need some type of video recording/authoring software that is compatible with uploading to Facebook or Youtube. If you do not have a personal computer, you may use computers in the university's Gee Library.

Course Description

A Signature Course at Texas A&M University- Commerce offers first-year students the opportunity to explore unique topics in engaging learning environments. Students develop college-level skills in communication, critical thinking, and social responsibility through a rigorous intellectual experience.

This course explores the history, economic, geographic, sociological, technological, and political perspectives surrounding food. Students will study factors influencing food choices, including customs, traditions, celebrations, food in media, convenience, marketing, and labeling. Then the course will focus on a study of food challenges, including civic agriculture and food sovereignty, animals as food, environmental concerns, food waste, and social justice. Finally, students will explore questions surrounding the consequences of food choices, including obesity and other health issues, food insecurity and hunger, food assistance, and food outreach programs.

Student Learning Outcomes

1. In written, oral, and/or visual communication, students will communicate in a manner appropriate to audience and occasion, with an evident message and organizational structure.
2. Students will be able to analyze, evaluate, or solve problems when given a set of circumstances, data, texts, or art.
3. Students will demonstrate an understanding of societal and/or civic issues.

COURSE REQUIREMENTS

Minimal Technical Skills Needed

The student should be able to utilize the aforementioned software as well as save and upload files using the applicable software. Students should also become familiar with utilizing search engines and university library databases as well as distinguish between reliable and unreliable sources of information.

Instructional Methods

Course will be delivered face-to-face three days a week. There will be standard lectures and guest speakers on Mondays and Wednesdays. On Fridays, students will participate in breakout sessions aligned with the courses themes, *Choice*, *Challenges*, and *Consequences*, which will be facilitated by the professor and teaching assistants who have been specifically selected to assist with this course.

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Additionally, there will be course activities that require student interaction with other students during class as well as events at the university and in the Commerce (and surrounding) area. Each student will also engage in the *Lionizing* event that requires a presentation or demonstration of some aspect of learning relevant to the course. More detail about these opportunities will be provided throughout the course.

Student Responsibilities or Tips for Success in the Course

Attendance, online engagement, timely submission of assignments, and engagement within the class, university, and community are essential to the successful completion of this course.

COURSE OBJECTIVES

Course content, class activities, and assessments will be guided by the following objectives. Upon completion of this course, the student should be able to:

1. Interpret a timeline on the historical origins of food items.
2. Discuss the cultural, religious, economic, and familial influence on food choice.
3. Collect data through participation/observation and analyze/report results.
4. Differentiate between infrastructures for local, regional, and global food systems.
5. Discuss the political aspects of food production, distribution, and consumption.
6. Debate economic and political implications of food sovereignty/security.
7. Analyze the role of entertainment, hospitality and celebrations in food choice.
8. Interpret maps and charts related to food production, distribution, and insecurity.
9. Identify state and federal agencies/programs associated with food safety.
10. Examine health and societal issues associated with diet and food choice.
11. Compare farming methods regarding community, cultural, and societal impact.
12. Investigate the influence of American popular culture on consumer preferences.
13. Appreciate labor and technology used in food production and processing.
14. Recognize sources of local and global food aid and outreach.
15. Engage in university/community activities related to food production/outreach.

COURSE ASSIGNMENTS & ACTIVITIES

The following course activities and assignments will be used as assessments of learning and determining grades.

<i>Activity or Assignment</i>	<i>Points</i>
Introductory Video (shared with entire class)	100
Food & Farm Literacy Activity	100
Food Talk Fridays (3 4-week rotations @100)	300
Food Festival or Fair Food Photo with caption	100
Engagement in Online Activities	100
Campus/Community Experiential Learning (10 hours @ 10)	100
Reflective Essay <u>in lieu of final exam</u>	100
Lionizing Event Presentation/Participation	<u>100</u>
<i>Total Possible Points</i>	<i>1000</i>

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GRADING

$$\text{Your grade} = \frac{\text{Total Points Earned}}{1000} \times 100$$

Final grades in this course will be based on the following scale:

A = 90%-100%

B = 80%-89%

C = 70%-79%

D = 60%-69%

F = 59% or Below

DESCRIPTION OF ASSIGNMENTS & ACTIVITIES

Students will create and post an **introductory video** of approximately 30 seconds, which includes the name of the student, hometown and/or high school attended, and favorite comfort food. Videos are to be posted on the closed Facebook page for this course during the first two weeks of the semester.

A **photo with caption** documenting each student's participation in a **food festival or fair** where food is a key attraction is required. This activity must include evidence supporting the student's actual attendance and participation with a relevant caption, location, and date of event. A list of fall food festivals near Commerce will be provided.

Food Talk Fridays is a unique feature of this course that includes three 4-week long rotations to facilitate focused discussions and other activities. Each of these rotations will be facilitated by the professor or a *supplemental instructor* (SI) who will focus discussions and related activities on one of the three food-related themes, *Choices, Challenges, and Consequences*. The SI will work with the professor to develop appropriate assessments for learning in each of these rotations.

Students will be assessed on their level of **engagement in online** discussions and postings on the **Facebook course group page**. This activity is designed to build a sense of community and connection between students in the class. However, it is also essential in disseminating course announcements and random morsels of culinary conversation.

Ten (10) hours of participation in **Campus/Community Experiential Learning** is required, including **at least five hours** of service learning at the Twin Oaks Farm for Experiential Learning or an approved food assistance organization/event. The remaining hours may also come from the previously mentioned sources or a variety of campus or community events, including concerts, plays, ball games, guest speakers, etc. A 1-2 page, reflective narrative/summary will be required of each student.

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A **Food and Farm Literacy Activity** will be completed early in the semester. Information obtained from this activity will be used by the professor and SIs to become more acquainted with students and their food-related ideas and interests.

Students will compose a 2-4 page **Reflective Essay** over course content, activities, engagement, campus, and community. This essay, which will be administered in lieu of a final exam, will be used to assess the breadth and depth of each student's learning in context of the course.

The Lionizing: a culminating event required of all sections of UNCO 1301. At this public event, students will present their work to the entire University Community. The instructor will determine the format of these presentations. Suggestions include poster presentations, mini-documentary videos, student prepared food item (suitable for sampling), or research proposals. Students will be present at the Lionizing to take questions about their work.

At The Lionizing a team of assessors will circulate during the event with a rubric that will evaluate how well your project:

- Demonstrates critical thinking
- Demonstrates your understanding of your social responsibility
- Demonstrates your excellent written and oral communication skills

This assessment will not influence your grade; instead, it helps the University College assess how well our Signature Courses are helping students meet important outcomes. The Fall 2018 Lionizing is **Friday, December 10th from 10:30AM-12:30PM** in the Sam Rayburn Student Center.

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.

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 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

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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 also 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>

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>

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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: Rebecca.Tuerk@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.

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TENTATIVE TOPIC OUTLINE / CALENDAR

Week	Monday	Wednesday	Friday
1	8/27 Getting acquainted Course expectations	8/29 Why eat?	8/31 Food Talk Friday Divide & Conquer Food & Farm Literacy
2	9/3 Yes we have class! Language of Food Deadline to Request FB Group Access	9/5 History of Food: An Overview	9/7 Food Talk Friday Facebook group page introductory video due by midnight!
3	9/10 Food Security	9/12 Food Sovereignty	9/14 Food Talk Friday
4	9/17 Food Customs & Celebrations	9/19 Food in Media	9/21 Food Talk Friday
5	9/24 Fast Foods	9/26 Slow Foods	9/28 Food Talk Friday
6	10/1 Food Production Conventional	10/3 Food Production Organic	10/5 Food Talk Friday
7	10/8 Food Production Sustainable	10/10 Civic Agriculture	10/12 Food Talk Friday
8	10/15 Food Animals	10/17 Animals as Food	10/19 Food Talk Friday
9	10/22 Food Processing Local/Global Food Festival or Fair Photo/Caption due	10/24 Food Processing Safety & Hygiene	10/26 Food Talk Friday
10	10/29 Environmental Issues: CAFOs	10/31 Environmental Issues: Crops	11/2 Food Talk Friday
11	11/5 Food Labels and Marketing	11/7 WTO and GMOs	11/9 Food Talk Friday

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12	11/12 Local Food Outreach	11/14 Food Outreach & Ag Development	11/16 Food Talk Friday
13	11/19 The Thanksgiving Dinner	11/21 Kitchen Hygiene THANKSGIVING CAMPUS CLOSES AT NOON	11/24 THANKSGIVING NO CLASS
14	11/26 Your Food Dollars	11/28 SNAP, WIC, BLT	11/30 Food Talk Friday
15	12/3 Farm Labor	12/5 Labor in the Food Chain Global	12/7 Lionizing Prep Campus/Community Experience Report Due by midnight.
16	12/10 Lionizing Event 10:30 a.m.-12:30 p.m. FINALS WEEK	12/12 No Class FINALS WEEK	12/14 No Class FINALS WEEK

Topics for this schedule are tentative and may change based on the availability of guest speakers and other university events that are not scheduled at this time but may conflict with our class activities.

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