

Cover Sheet: Request 13126

EUS 2XXX Food Customs in Europe

Info

Process	Course New Ugrad/Pro
Status	Pending at PV - University Curriculum Committee (UCC)
Submitter	Corinne Tomasi corie@ufl.edu
Created	10/1/2018 4:58:44 PM
Updated	1/9/2019 2:20:35 PM
Description of request	Request for new course on food customs in Europe.

Actions

Step	Status	Group	User	Comment	Updated
Department	Approved	CLAS - European Studies 011637000	Amie Kreppel		10/2/2018
No document changes					
College	Recycled	CLAS - College of Liberal Arts and Sciences	Joseph Spillane	The College Curriculum Committee recycles this request, and asks for the following changes: 1) consider using all 21 allowed characters in the transcript title; 2) explain the basis for the variable credit designation requested here, and change weekly contact hours to "variable"; 3) explain the standards by which class participation will be assessed, since it is such a large portion of the grade.	10/26/2018
No document changes					
Department	Approved	CLAS - European Studies 011637000	Amie Kreppel	We are requesting variable credit because this will allow the course to meet student and department demands for either a 3-credit area studies course or a 1-credit overview course on food culture in Europe.	11/1/2018
No document changes					
College	Recycled	CLAS - College of Liberal Arts and Sciences	Joseph Spillane	Per the College Curriculum Committee: The submitter wants it to be a variable credit course, but the assignments given don't seem appropriately variable. Please submit a more detailed explanation of how variable credit versions might differ.	11/26/2018
No document changes					

Step	Status	Group	User	Comment	Updated
Department	Approved	CLAS - European Studies 011637000	Amie Kreppel	Upon further reflection the faculty member and department have determined that this class should be offered as a fixed credit course (3 credits) and alternative options will be used when a 1 credit course is required.	11/30/2018
No document changes					
College	Approved	CLAS - College of Liberal Arts and Sciences	Joseph Spillane		12/2/2018
No document changes					
University Curriculum Committee	Pending	PV - University Curriculum Committee (UCC)			12/2/2018
No document changes					
Statewide Course Numbering System					
No document changes					
Office of the Registrar					
No document changes					
Student Academic Support System					
No document changes					
Catalog					
No document changes					
College Notified					
No document changes					

Course|New for request 13126

Info

Request: EUS 2XXX Food Customs in Europe

Description of request: Request for new course on food customs in Europe.

Submitter: Corinne Tomasi corie@ufl.edu

Created: 1/9/2019 2:20:19 PM

Form version: 8

Responses

Recommended Prefix EUS

Course Level 2

Number XXX

Category of Instruction Introductory

Lab Code None

Course Title Spices, Dumplings, and Coffee: Food Customs in Europe

Transcript Title Food Customs in Euro

Degree Type Baccalaureate

Delivery Method(s) On-Campus

Co-Listing No

Co-Listing Explanation N/A

Effective Term Earliest Available

Effective Year Earliest Available

Rotating Topic? No

Repeatable Credit? No

Amount of Credit 3

S/U Only? No

Contact Type Regularly Scheduled

Weekly Contact Hours Variable

Course Description A study of agriculture, geography, and culture from the perspective of food production, customs, and health in European countries.

Prerequisites None

Co-requisites None

Rationale and Placement in Curriculum The course is an introductory look at food customs and patterns in Europe. Students learn how geography, environmental factors, and history impacts food patterns, production, consumption and health in various countries. They also study how food plays a part of the culture.

The class is the only European Studies course will a focus on food and food production.

Course Objectives Upon completion of this course, students should be able to:

Describe the geographical location of each country and list several environmental features that impact food production.

Compare at least two customs among the countries by inspecting food practices and reasons for their consumptions (seasons, availability, tradition, etc.)

Analyze how environmental condition affect food production and development of food habits

Discuss changes occurring in the health of a population of two of the countries and relations to changes in diet.

Course Textbook(s) and/or Other Assigned Reading Course reading will be provided through Canvas.

Examples of course materials provided by instructor include:

Allred, C.D. "The Food on Your Plate," Chapter 1 in Nutrition

Pelto, Gretel and Pertti Pelto (1983) "Diet and Delocalization: Dietary Changes since 1750." The Journal of Interdisciplinary History. Vol 14, No. 2

Karaosmanoglu, Defne (2007) "Surviving the Global Market: Turkish Cuisine 'Under Construction.'" Food, Culture, Society. Vol 10, Issue 13.

Weekly Schedule of Topics Week 1 - Syllabus and Introduction

Week 2 - Basic nutrition terms and concepts

Week 3-4 - Czech Republic (intro, natural environment, agriculture, food patterns, beer production, alcohol and health, dietary recommendations)

Week 5-6 - Greece (intro, natural environment, agriculture, food patterns, olive oil and olives, use of wild growing foods, dietary recommendations)

Week 7-8 - Hungary (intro, natural environment, agriculture, food patterns, history of goulash, dietary recommendations)

Week 9-10 - Poland (intro, natural environment, agriculture, food patterns, dumplings, natural dishes of eastern Europe, dietary recommendations)

Week 11-12 - Turkey (intro, natural environment, agriculture, food patterns, Ottoman Empire and food roads, dietary recommendations)

Week 13 - Food environment in EU and US

Week 14-15 - Final Presentations

Links and Policies Class Attendance and Make-up Policy:
<https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx>

Students Requiring Accommodation:
www.dso.ufl.edu/drc/

Course Evaluation:
<https://evaluations.ufl.edu>

University Honesty Policy
<https://www.dso.ufl.edu/sccr/process/student-conduct-honor-code/>

Counseling and Wellness:
<http://www.counseling.ufl.edu/cwc/Default.aspx>

Grading Scheme Class Participation - 28%

A class discussion will be held at the end of each segment. Each student will be required to find a publication that relates to one of the general discussion areas: i. agriculture and food production, ii. the cultural aspect of food, or iii. food in relation to health aspect of food in each country. Prior to the class discussion, students have to submit a reference of a publication that they plan to discuss in class. In class, students will be divided into three topic-based groups. First, each student will have to introduce the publication and defend why the resource is appropriate for the course. Second, the students within the general topic area will have to establish how the publication relates to the material covered in the lectures. In each segment, a student may earn up to 10 points. The credit for the submission of a reference will be counted only if a student is in class to participate in a discussion.

Quizzes - 24%
5 quizzes will be given throughout the course on readings and course material

Class Activity Report - 24%
Each country will have one special activity based on guest presentations, fields trips, or an in-class

activity. Each student will submit a report following such activity.

Final Project - 24%

Students will work in small groups (2-3 students) to prepare a presentation and report on food customs and changing food habits in a selected European country. Course project will be developed over the course of the semester with feedback from instructor.

Grading Scheme:

A - 93.4 - 100%

A- - 90 - 93.3%

B+ - 86.7 - 89.9%

B - 83.4 - 86.6%

B- - 80 - 83.3%

C+ - 76.7 - 79.9%

C - 73.4 - 76.6%

C- - 70 - 73.3%

D+ - 66.7 - 69.9%

D - 63.4 - 66.6%

D- - 60 - 63.3%

E - 0 - 59.9%

Instructor(s) Agata Kowalewska

EUS2XXX Food Customs in Europe

Class participation/discussion grading rubric (general), 10pts per one discussion.

There are 6 class discussions each for one unit, five countries and the European Union and the US combined.

criteria	best		worst
Resource on Canvas	The resource for the discussion it published on Canvas on time in one of the given formats.	The resource for the discussion it published on Canvas. Timing or formatting are problematic.	Element missing.
Resource prepared for the discussion	Student can cite the resource.	Student can provide some information about the resource but the description is not complete.	Element missing.
Resource vs. discussion area	Student can demonstrate how the resource relates to a topic area of the discussion.	Justification of the relation between the resource and discussion topic is incomplete.	Student is unable to find the connection between the resource and the topic of the discussion.
Source of the resource	Student can demonstrate that the source is appropriate and adds the value to the discussion.	Justification of the value and appropriate venue of the resource is incomplete.	Student is unable to demonstrate the value and suitability of the resource.
Lectures vs. resource	Student, giving examples, evaluates how the resources compares to information given in the lectures.	The comparison is incomplete and/or lacking examples.	Student is unable to compare the resource to the lectures.
“Being present”	Student follows the discussion, comments and asks questions.	Student’s participation is sporadic.	Student is absent or does not participate.