



Bergen Community College
Division of Business, Arts, and Social Sciences
Department of Business & Hotel/Restaurant Management

HRM 113 Food History and Culture

Date of Most Recent Syllabus Revision:

Course Typically Offered: Fall ___ Spring ___ Summer ___ **Every Semester** ___ Other _____

Syllabus last reviewed by: BCC General Education Committee _____ Date: _____

(Most courses need review Ad Hoc Committee on Learning Assessment _____ Date: _____

by only one of the following) **Curriculum Committee:** _____ Date: SPRING 2019

Basic Information about Course and Instructor

Semester and year:

Course and Section Number: HRM 113 Food History and Culture

Meeting Times and Locations:

Instructor:

Email Address:

Office Location:

Phone:

Departmental Secretary: Linda Karalian, 201-447-7214, lkaralian@bergen.edu

Office Hours:

Course Description:

Official Catalog Course Description

This course explores the history of foods from a cultural perspective. The evolution of food from a primal need to a means of affluence for modern society will be researched and examined. Connections to present day practices and preferences will be developed. Roles of taboo in food consumption and etiquette will be discussed. This course involves ongoing research, field notes and interviews to identify foodways.

Hours: [2 laboratory hours]

1 credit

Prerequisites: None

Co-requisites: None

Cross Listed Courses: None

Student Learning Objectives:

As a result of meeting the requirements in this course, students will be able to:

1. Identify the major food advances that enabled societies to grow
2. Discuss the modern movements in foods and nutrition
3. Critically evaluate menus as they reflect values of society and culture
4. Compare cultural food practices and standards

Means of Assessment

The major assessment types (means of assessment) utilized in this course are graded lab participation, objective tests and examinations, presentations, and student research projects (individual).

Course Content

The course is intended to guide students to explore the significant historical connections between society and food. Therefore, the course includes the following mandatory components:

1. Researching the relationship between culture and foodways
2. Examining the distinctions among the dietary laws
3. Participating in field trip explorations to explore ways food and nutrition align with historic and modern society

Special Features of the Course

The use of learning technologies in the course (Internet, PowerPoint, Prezi, Moodle, etc.) is necessary to help you succeed in this course and in the industry.

Course Texts and/or Other Study Materials

Required

Cuisine and Culture: A History of Food and People, 3rd Edition
New York: John Wiley & Sons.
ISBN: 978-1-118-86230-8

Grading Policy

The grading system used for this course will combine the following

Quizzes	20%
Research Assignments	20%
Midterm Examination	15%
Class Participation	10%

Final Essay	15%
Final Examination	<u>20%</u>
	100%

Attendance Policy

All students are expected to attend every scheduled meeting of each course in which they are registered. It is understandable there are times you may not be able to attend a session, or part thereof. In such cases, you are responsible for checking with the instructor, Moodle, classmates, etc. to be up to date on any work missed. You must also inform the instructor of any missed scheduled tests or presentations before class start time in order to request a make-up. Attendance will be kept by the instructor for administrative and counseling purposes. Assignments that are due by electronic submission are still due at the beginning of the scheduled class even if you are not present in class. A 5% per business day reduction will occur for late work submission, unless you had received an excused extension from your instructor before the assigned due date. (Ex. Monday to Tuesday = 1 business day)

Overall Class Participation (up to 10 performance points)

Class participation by students (including regular and timely attendance and active engagement in class sessions) is an essential part of this course. I expect you to participate actively and constructively in our class sessions in ways that show respect and courtesy to me and to your classmates. As we proceed through the semester, there will be class discussions on all of the major topics covered in the course. You are required to participate actively in our discussions and other class activities. (You are also free to generate online discussions in the Moodle Forum. Such online discussions are not required. They are completely up to you and other members of the class. Online discussion activity will not affect your grade one way or another.)

"Plus" behaviors: To earn points for class participation, you must (1) attend class regularly and on time and not leave early; (2) be well-prepared for class by doing all assigned reading and other out-of-class assignments ahead of time; (3) participate voluntarily, actively, intelligently, and constructively in class discussions; (4) do all in-class assignments; (5) show a positive and serious attitude toward the course; and (6) utilize frequently and actively the materials and facilities on the Moodle site.

"Minus" behaviors: Behaviors such as the following will result in your losing points for class participation: (1) being absent from or late for class; (2) leaving class early; (3) continually walking out of and coming back into class; (4) sleeping in class; (5) being inattentive to class lectures and discussions; (6) behaving inappropriately in class (e.g., acting silly; conducting private conversations in the back of the room; utilizing cell phones, headphones, and other distracting devices in class; eating, drinking, or chewing gum in class; defacing classroom furniture; etc.); (7) being impolite, rude, or discourteous to me or to your classmates; (8) not being adequately prepared for class; (9) showing a negative or frivolous attitude toward the course; (10) Not utilizing the materials and facilities on the course website.

Other College Policy Statements

Code of Student Conduct:

http://bergen.edu/wp-content/uploads/StudentCodeofConduct2016_EngVer12062016.pdf

Statement on plagiarism and/or academic dishonesty:

Please read pages 8 – 9 in the above link. Students are not excused from the penalties for not being aware of or for not having read the policies set forth regarding plagiarism and other forms of academic dishonesty.

ADA Statement:

Students who require accommodations in accordance with the Americans with Disabilities Act (ADA) can request these services from the Office of Specialized Services. To learn more about how to apply for services, please visit <http://www.bergen.edu/oss>.

Note: Those who have completed the OSS paperwork and received accommodations during previous semesters might not be automatically eligible in subsequent semesters in every case.

Course Outline and Calendar

Week	Date(s)	Topics	Chapters
1		Introduction to the Course; From Raw to Cooked: Prehistory, Mesopotamia, Egypt, China, India	1
2		Grain, Grape, Olive: The Ancient Mediterranean	2
3		Crazy Bread, Coffee, and Courtly Manners: Christendom and Islam in the Middle Ages, 500–1453 – Part 1	3
4		Crazy Bread, Coffee, and Courtly Manners: Christendom and Islam in the Middle Ages, 500–1453 – Part 2	3
5		New World Food: Potato, Corn, Chile, Chocolate	4
6		Food Goes Global: The Columbian Exchange	5
7		America from Colony to Country: Sacred Cod, Black Rice, Maple Moon, 1588–1850	6
8		Midterm Examination	
9		Hutsepot, Stove Potatoes, and Haute Cuisine: Seventeenth to Eighteenth-Century Dutch, Russian, and French Cuisine	7
10		Cattle, Coca-Cola, Cholera: The United States and Europe, 1850–1900	8
11		Africa and Asia: Native vs. Colonial Cuisine	9
12		The Purity Crusade, Cuisine Classique, and Prohibition: 1900–1929 in Europe and the United States	10
13		Soup Kitchens, Spam, and TV Dinners: The Depression, World War II, and the Cold War	11
14		Agribusiness vs. Organic: The 1970s into the Third Millennium	12
15		Final Examination	

Notes to Students:

- 1 - Syllabus may change due to unforeseen circumstances or to take advantage of educational opportunities.
- 2 – The instructor will provide Moodle and in-class updates on tests, presentation, and assignment due dates.
- 3 – Please log on to Moodle for handouts that are not distributed in hard copy form.