

Tompkins Cortland Community College
Master Course Syllabus

Course Discipline and Number: ENVS 112

Year: 2020-2021

Course Title: Food Systems Seminar III: Identity, Ethics, and Culture in the Global Food System

Credit Hours: 2

Attendance Policy: *To maintain good grades, regular attendance in class is necessary. Absence from class is considered a serious matter and absence never excuses a student from class work. It is the responsibility of all instructors to distribute reasonable attendance policies in writing during the first week of class. Students are required to comply with the attendance policy set by each of their instructors. Students are not penalized if they are unable to attend classes or participate in exams on particular days because of religious beliefs, in accordance with Chapter 161, Section 224-a of the Education Law of the State of New York. Students who plan to be absent from classroom activity for religious reasons should discuss the absence in advance with their instructors. See college catalog for more information.*

Services for Students with Disabilities: *It is the College's policy to provide, on an individual basis, appropriate academic adjustments for students with disabilities, which may affect their ability to fully participate in program or course activities or to meet course requirements. Students with disabilities should contact the Coordinator of Access and Equity Services, to discuss their particular need for accommodations. All course materials are available in alternate formats upon request.*

Course Description

This seminar course explores the many ways in which our personal and cultural identities are linked to food; investigates the ethical choices involved in preparing and eating food; and examines the dynamic interaction of food and culture in an increasingly globalized world. Prerequisites: Prior completion or concurrent enrollment in ENGL 100; RDNG 099 if required by placement testing. 2 Cr. (2 Lec.) Fall semester.

Course Context/Audience

ENVS 112 is a required course in the Sustainable Farming and Food Systems and Culinary Arts A.A.S. degree programs. It may also be used as an unrestricted elective.

Basic Skills/Entry Level Expectations

Writing: WC College level writing skills are required. See course prerequisites for details.

Math: M0 Course requires very little or no math.

Reading: R2 RDNG 099 if required by placement testing.

Course Goals

The student will evaluate the role of identity, ethics, and culture in defining food choices, and shaping the global food system.

Course Objectives/Topics

Objective/Topic	% Course
The student will become familiar with the role of food in forming and defining our personal, religious, ethnic, and gender identities.	Throughout
The student will understand the range of ethical choices made through the process of growing, preparing, and consuming food..	Throughout
The student will understand the dynamic interaction between food and culture in an increasingly globalized world.	Throughout

General Education Goals - Critical Thinking & Social/Global Awareness

CRITICAL THINKING OUTCOMES	HOW DOES THE COURSE ADDRESS THE OUTCOMES (Include required or recommended instructional resources, strategies, learning activities, assignments, etc., that must or could be used to address the goal/outcomes)
<p>Students will be able to</p> <ul style="list-style-type: none"> ➤ develop meaningful questions to address problems or issues. ➤ gather, interpret, and evaluate relevant sources of information. ➤ reach informed conclusions and solutions. ➤ consider analytically the viewpoints of self and others. 	<p>The course examines relevant contemporary issues and asks students to look at multiple stakeholders and pros/cons.</p> <p>The course emphasizes the importance of considering possible bias in the media and focuses on evaluating sources for legitimacy.</p> <p>Students will weigh the costs and benefits of different types of food distribution systems.</p>
SOCIAL/GLOBAL AWARENESS OUTCOMES	HOW DOES THE COURSE ADDRESS THE OUTCOMES (Include required or recommended instructional resources, strategies, learning activities, assignments, etc., that must or could be used to address the goal/outcomes)
<ul style="list-style-type: none"> ➤ Students will begin to understand how their lives are shaped by the complex world in which they live. ➤ Students will understand that their actions have social, economic and environmental consequences. 	<p>Students will evaluate their roles in the food system and how these roles are defined for individuals and for groups.</p> <p>The focus of this course will be to develop an understanding of how individual choices help to shape the food system, and the ethical implications of these choices.</p>

Instructional Methods

Discussion and guest lectures

Methods of Assessment/Evaluation

Method	% Course Grade
Discussion and participation	20-50%
Oral presentations	0-40%
Discussion facilitation	0-20%
Term paper or multiple smaller written assignments	0-40%
Quizzes	0-30%

Texts

Required:

REV 9-21-15/T. Reid

The class will be based on a series of compelling readings drawn from the current literature on the topics covered. There is no required text.

Bibliography

This list is for example only, and shows a sample of potential readings. Up-to-date readings will be assigned from the scientific literature and popular press.

Bobrow-Strain, Aaron. 2012. *White Bread: A Social History of the Store-Bought Loaf*. Beacon Press, Boston.

Grubinger, Vern, and Lisa Chase. 2014. *Food, Farms, and Community: Exploring Food Systems*. University of New Hampshire Press, Durham, NH.

Guptill, Amy E., Copelton, Denise A., and Betsy Lucal. 2013. *Food & Society: Principles and Paradoxes*. Polity Press, Malden, MA.

Neff, Ron (Editor). 2015. *Introduction to the U.S. Food System: Public Health, Environment, and Equity*. Jossey-Bass, San Francisco.

Pollan, Michael. 2007. *The Omnivore's Dilemma: A natural history of four meals*. Penguin, New York.