



FSST 397 International Culture, Cuisine, and Culinary Practice

Course Syllabus

Summer Session I – 2024

Instructor: Amanda Donaldson, MS, CHE

Credits: 3

Contact Hours: 45

Prerequisites: none

Class Meeting Days & Time: Mondays & Wednesdays: 9:15am-12:45pm

Office Hours: By appointment after a class or via Zoom

Course Fees: \$ 75.00

Course Type: Standard Course

Course Description

This course is designed to engage and immerse students in active learning related to international culture, cuisine, and culinary practice in settings outside the United States. Through participation in this course, students will explore the culture of the host country, cuisine as it is related to the culture, and common food preparation and service practices.

Learning Outcomes and Assessment Measures

Below are the course's learning outcomes, followed by the methods that will be used to assess students' achievement for each learning outcome. By the end of this course, students will be able to:

1. **List**, using specific examples, the influence of culture, politics, and economy and describe how they relate to the development of the cuisine.
2. **Summarize** the slow food movement.
3. **Identify**, by region, important ingredients, beverages, recipes, processes, and practices, etc.
4. **Prepare, serve, and taste** representative dishes to **demonstrate knowledge** of local cuisine practices discussed in class.
5. **Compare and contrast** local dining-related businesses and services to service and experiences in the US.
6. **Identify** significant artists (national, regional, and local) and the works of art that helped to influence Italian culture.

Course Materials

Course materials will be provided via Moodle, a shared Google drive, & in-class.

Grading

Students are reminded that it is their responsibility to note the dates of exams and other assignments. No alternative exam dates will be offered, and professors are not required to give partial credit for any late work (they do so at their discretion: the Institute's default policy is no extensions and a zero for any work turned in late). Students who book travel when they have an exam or other assessment will have to change their plans or accept a zero. Letter grades for student work are based on the following percentage scale:

Letter Grade Range	Numerical Score Equivalent	Student Performance
A	93% - 100%	Exceptional Excellent
A-	90% - 92%	
B+	87% - 89%	Superior
B	83% - 86%	
B-	80% - 82%	
C+	77% - 79%	Satisfactory
C	73% - 76%	
C-	70% - 72%	
D+	67% - 69%	Low Pass
D	63% - 66%	
D-	60% - 62%	
F	59% or less	Fail (no credit)

Please note: decimal and centesimal numerals between 1-4 are rounded down while 5-9 are rounded up: e.g., expect 89.4 to be 89.0 while 89.5 to round up to 90.

Course Requirements

Grades are based on the following criteria.

- Attendance (class + tours)
- In-class group activities (5)
- Assignments (4)
- In-class food preparation & workshops (3)
- Final Project

Evaluation

Activity	Points Available	Your Earned Points	% of Grade
Attendance	30		10
In-class group activities: 5 @ 10 pts each	50		17
Assignments: 4 @ 25 pts each	100		33
In-class food preparation & workshops: 3@15 points each	45		15
Final Project/Presentation	75		25
Totals	300		100%

Evaluation Criteria: Final grading based on total assignment point accumulation, including participation/engagement.

Extension & Submitting Late Work

Work submitted after the deadline will receive a grade of zero, not partial credit. Each student is allowed one extension of 24 hours over the entire semester. This can be used for any assignment but the final project. Students need to email the instructor before the deadline and inform the instructor of their use of the extension. Any work submitted after the 24-hour extension will be marked zero. As for all policies, exceptions can be made by the Director for students with special accommodations or in case of medical emergencies, etc.

Attendance Policy

Attendance is expected and mandatory for classroom times and co-curricular activities. The first absence per course due to illness will be considered an excused "sick day" and does not require medical documentation. To receive additional excused absences due to illness, students are required to see a local physician or request a letter from an Institute-approved doctor documenting they should be excused from class for illness.

Unexcused absences will adversely affect a student's academic performance and will result in a reduction of the student's final course grade by 2% per absence up to a maximum of 10%. Excessive unexcused absences may result in a failing grade or disciplinary action. It is the student's responsibility to be aware of the number of absences or late arrivals for each course, and to ask the instructor when in doubt.

If students miss class, they are responsible for obtaining class notes from other students and/or for meeting the professor during office hours. Any work missed in class because of an excused absence may be made up within one week of the return to the class. Any work missed that was a quiz or other test must be made up outside of class time and will, in the interest of intellectual honesty, be a slightly different test than the one given in class.

Presence during mandatory field trips is especially important. Missing a mandatory field trip for a course, unless for a very serious reason that is communicated to Umbra staff in a timely manner, will lower the students' grade by half a letter grade (i.e., a final grade of a B+ would be lowered to a B).

Legitimate reasons for an excused absence or tardiness includes: death in immediate family, religious observances, illness or injury, local inclement weather, medical appointments that cannot be rescheduled.

Students who request an approved absence to observe a religious holiday must submit a formal request to the Institute's Director within one week after the add/drop period when course schedules, including any field trips, are finalized. No exceptions will be made after this deadline.

Except in the case of medical emergencies, absences are not accepted when tests are scheduled; tests cannot be made up. Furthermore, scheduled times and dates indicated for exams, quizzes, oral presentations, and any other graded assignments cannot be changed for any reason. Even if more sections of the same class are activated, students may only take exams during the scheduled times and dates for the section they are enrolled in.

Tardiness Policy

Students are expected to attend all classes punctually. Any student arriving up to 15 minutes late or leaving up to 15 minutes earlier than the scheduled class end time will be marked as tardy. Each incident of tardiness (late arrivals to or early departures from class) is 0.5% off the final grade. However, should a student arrive more than 15 minutes late or depart more than 15 minutes before the conclusion of the class, it will be recorded as an absence.

Students are also expected to remain in class during the time of instruction except for a reasonable amount of time to use the restroom. Students who leave class and do not return during the class session will receive an unexcused absence or late penalty.

Academic Integrity

All forms of cheating (i.e., copying during exam either from a fellow student or making unauthorized use of notes) and plagiarism (i.e., presenting the ideas or words of another person for academic evaluation without acknowledging the source) will be handled according to the Institute Academic Policy, which can be found in the Umbra Institute Academic Policies and Conduct Guidelines.

Utilizing ChatGPT or other artificial intelligence (AI) tools for the generation of content submitted by a student as their own as part of any assignment for academic credit at the Institute constitutes a form of plagiarism. Should the Institute become aware of a student's use of such platforms and services, the student will be subject to the same consequences and judicial proceedings as are in place for plagiarism.

(defined above).

Laptop & Classroom Policy

Students are expected to follow the policy of the Institute and demonstrate the appropriate respect for the historical premises that the school occupies. Please note that cell phones must be set to silent mode before the beginning of each class. Computers and other electronic devices cannot be used during class lectures and discussions unless there has been a specific academic accommodation.

An ever-increasing body of research shows that open laptops and telephones in the classroom create distraction (both visual and auditory) for those using them and those around them. You can type faster than you can write, and as a result you end up processing less when you're simply typing notes. For this reason, I have a physical notebook policy: I ask you to leave your computers in your bags and phones in your pockets and use a regular notebook. There are four exceptions: 1) if you have an accommodation; 2) if you're using a tablet to take notes, 3) if you make an office hours appointment with me to discuss the use of a computer; or 4) if we have an in-class assignment using your devices.

Schedule of Topics, Readings, and Assignments

**SUBJECT TO CHANGE BASED ON ITINERARY

WEEK 1

Introduction to International Culture, Cuisine and Culinary Practices + Italian Artists & Works of Art

Monday, May 20th: Meeting 1: *Introduction and Overview*

Wednesday, May 22nd: Meeting 2: *Identify significant Italian artists (National, Regional, and Local) and works of art that helped to influence Italian culture*

Readings for the week:

Selections from:

The Oxford Companion to Italian Food (Riley, 2009) ISBN: 978019156

Links to websites

Other articles

Will be loaded in Moodle

Assignments:

Will be turned in via Moodle or in-class.

WEEK 2

The Influence of Culture, Politics, and Economy on the Development of Italian Cuisine

Monday, May 27th: Meeting 1: *Identify and discuss how culture, politics, and economy influenced the development of Italian Cuisine*

Wednesday, May 29th: Meeting 2: *Wine Tasting Workshop*

Readings for the week:

Selections from:

The Oxford Companion to Italian Food (Riley, 2009) ISBN: 978019156

Delizia! The Epic History of Italians and Their Food (Dickie, 2008) ISBN: 0743278070

Links to Websites

Other Articles

Will be loaded in Moodle

Assignments:

Will be turned in via Moodle or in-class.

WEEK 3

Italian Ingredients, Beverages, Recipes, and Culinary Practices

Monday, June 3rd: Meeting 1: *Identify and discuss the region of origin of Italian ingredients, beverages, recipes, and culinary practices.*

Wednesday, June 5th: Meeting 2: *Olive Oil Tasting Workshop w/ Stoica (EVOO producer in Perugia)*

Readings for the week:

Selections from:

The Oxford Companion to Italian Food (Riley, 2009) ISBN: 978019156

Delizia! The Epic History of Italians and Their Food (Dickie, 2008) ISBN: 0743278070

Links to Websites

Other Articles

Will be loaded in Moodle

Assignments:

Will be turned in via Moodle or in-class.

WEEK 4

The Art of Slow Food

Monday, June 10th: Meeting 1: *Gelato making workshop (10:30am)*

Wednesday, June 12th: Meeting 2: *Discussion of Slow Food*

Readings for the week:

Selections from:

The Oxford Companion to Italian Food (Riley, 2009) ISBN: 978019156

Delizia! The Epic History of Italians and Their Food (Dickie, 2008) ISBN: 0743278070

Links to Websites

Other Articles

Will be loaded in Moodle

Assignments:

Will be turned in via Moodle or in-class.

WEEK 5

Food Heritage & Protected Designation

Monday, June 17th: Meeting 1: *Food Heritage and Protection in Italy (DOP/DOC)*

Wednesday, June 19th: Meeting 2: *Project (My favorite things picnic)*

Readings for the week:

Selections from:

The Oxford Companion to Italian Food (Riley, 2009) ISBN: 978019156

Delizia! The Epic History of Italians and Their Food (Dickie, 2008) ISBN: 0743278070

Links to Websites

Other Articles

Will be loaded in Moodle

Assignments:

Will be turned in via Moodle or in-class.