Term Information

Effective Term: Spring 2014
Previous Value: Summer 2012

Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)
Add prerequisite "or HN2210 and major in Family and Consumer Science Education."

What is the rationale for the proposed change(s)?
The current prerequisite is HN2310; however FCSED students are required to take HN3313 but are only required to take HN2210.

What are the programmatic implications of the proposed change(s)?
(e.g. program requirements to be added or removed, changes to be made in available resources, effect on other programs that use the course)?
None

Is approval of the request contingent upon the approval of other course or curricular program request? No

Is this a request to withdraw the course? No

General Information

Course Bulletin Listing/Subject Area: Human Nutrition
Fiscal Unit/Academic Org: Department of Human Sciences - D1254
College/Academic Group: Education & Human Ecology
Level/Career: Undergraduate
Course Number/Catalog: 3313
Course Title: Food in Different Cultures
Transcript Abbreviation: Food Cultures
Course Description: Food practices of selected peoples of the world with consideration of the existing social, cultural, and economic conditions. Class content through lecture, discussion, and guest speakers.
Semester Credit Hours/Units: Fixed: 2

Offering Information

Length Of Course: 7 Week
Flexibly Scheduled Course: Never
Does any section of this course have a distance education component? No
Grading Basis: Letter Grade
Repeatable: No
Course Components: Lecture
Grade Roster Component: Lecture
Credit Available by Exam: No
Admission Condition Course: No
Off Campus: Never
Campus of Offering: Columbus, Lima

Prerequisites and Exclusions
Prerequisites/Corequisites

Prereq: 2310 (310) or 2210 (210) and major in Family and Consumer Science Education.

Previous Value

Prereq: 2310 (310).

Exclusions

Not open to students with credit for 313.

Cross-Listings

Cross-Listings

Subject/CIP Code

Subject/CIP Code 51.3101
Subsidy Level Baccalaureate Course
Intended Rank Junior

Requirement/Elective Designation

Required for this unit's degrees, majors, and/or minors

Course Details

Course goals or learning objectives/outcomes

• Identify cultural influences on food selection and intake.
• Understand and describe the historical and current food habits of various ethnic and religious groups in the US.
• Identify foods specific for different cultures selected and the nutrient values of these foods.
• Discuss the impact of socio-cultural and ecological forces, the role of food purchasing, food preferences, and food ideology in determining food
• Identify and observe foods used by major ethnic groups in Ohio.
• Complete field and library research that results in an essay about the food, cultural background and nutritional aspect of the cuisine served in a local restaurant

Content Topic List

• Introduction to Food, Culture and Behavior
• Cognition, Values and Beliefs
• Culture and Health
• Referent Others and Social Norms
• Religion
• How We Get Our Food
• Food: Adequacy
• Food: Safety

Attachments

• Syllabus HN3313 S12.pdf: Syllabus

Comments
## Workflow Information

<table>
<thead>
<tr>
<th>Status</th>
<th>User(s)</th>
<th>Date/Time</th>
<th>Step</th>
</tr>
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<td>10/08/2013 11:14 AM</td>
<td>Submitted for Approval</td>
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<td>Approved</td>
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<td>Warnick, Bryan R. Odum, Sarah A. Zircher, Andrew Paul</td>
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Course overview

The content of this course is concerned with the food practices of selected peoples of the world with consideration of the existing social, cultural, and economic conditions. Class content will be presented through lecture, films, food preparation, food sampling, and guest speakers.

Objectives

At the completion of the course, the participant will be able to:
1. Identify cultural influences on food selection and intake.
2. Understand and describe the historical and current food habits of selected ethnic and religious groups in the US and Ohio.
3. Identify foods specific for different cultures selected and the nutrient values of these foods.
4. Discuss the impact of socio-cultural and ecological forces, the role of food purchasing, food preferences, and food ideology in determining food choices.

CARMEN

All students are REQUIRED to use CARMEN. Pertinent course materials are posted on CARMEN. To access CARMEN, go to https://carmen.osu.edu/. You will need a username and a password in order to login to the website. If you have difficulties accessing CARMEN, please call 688-HELP.

E-mail: This is the best way to reach me and the GTAs. Please write HN3313 on the subject of your email. This way we can identify students’ email faster. This is a very large class and we do not want your emails lost on our junk mail or other work correspondence.

Grading for course

Your grade in this course will be based on scores received a mid-term exam, an assignment, a final exam and attendance/class participation (pop-up quizzes and/or in class assignments). The breakout is:

<table>
<thead>
<tr>
<th></th>
<th>Percentage</th>
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<tbody>
<tr>
<td>Attendance/Class participation/In class quizzes</td>
<td>20%</td>
</tr>
<tr>
<td>Mid-term exam</td>
<td>25%</td>
</tr>
<tr>
<td>Assignment</td>
<td>30%</td>
</tr>
<tr>
<td>Final exam</td>
<td>25%</td>
</tr>
<tr>
<td>TOTAL</td>
<td>100%</td>
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</table>

The following scale will be used to assign grades (there is no curve):
93 or above A; 90-92 A-; 87-89 B+; 83-86 B; 80-82 B-; 77-79 C+; 73-76 C; 70-72 C-; 67-69 D+; 60-66 D; 59 or below F
Attendance

**Everyone is expected to attend class.** Attending class, completion of in-class quizzes/assignments and participation in classroom–based activities account for 20% of your grade. There will be no make-up for in class quizzes. Attendance will be taken randomly. You are to sign your name only. If you are found to be signing for another person, both you and that person will receive a “0” for your total attendance points. If you need to miss a class, please contact me before the class period (in person, by telephone or through written request).

Unexcused absences will reflect negatively on your class participation grade, as will consistently showing up late for class, or leaving early.
If you are ill the day of class, e-mail me (email is the only way you can be sure I will receive the message, NOT calling my office). It is **your** responsibility to catch up with me if there is an assignment involved (either to be turned in or one handed out that day; all due dates are noted on your syllabus). There are no exceptions for missing a class, except for documented illness, documented family emergency or documented athletic participation.

Assignment

DUE at the beginning of class. If your assignment is received after class on the day it is due it will be considered late and 10% will be deducted from the final grade. If the assignment is turned in the day after it is due, 20% will be deducted from final grade. The last day to turn in a late assignment is two days after it is due and 30% will be deducted. Make sure you make copies or save your work on a computer you have access to.

**Restaurant Review** – include a copy of your receipt that includes name of restaurant and date of meal (personal information should be blackened out to protect your privacy)

You need to actually eat at an ethnic restaurant of your choice in Columbus. It is suggested that you go there with your classmates so that you can share foods. You will use observation and interview approaches to gather information. You need to observe the activities around you and to talk with the waiter/waitress or kitchen staff or manager/owner. You should put your findings in the form of a restaurant review (3-4 pages).

**Keep in mind that this is an individual assignment.** The review should include:

- **Review:** (30 % of grade)  
  Restaurant name, kind of foods served, date you ate there, restaurant setting, how you were greeted and served, cleanliness, quality and tastiness of foods, how long you had to wait for your meal, special features of the restaurant or foods it serves, and the brief history of the restaurant.

- **Recommendation:** (20 % of grade)  
  Was it worth your money dining there? Would you recommend the restaurant to a friend? What is the restaurant doing right and what could be done better? You can even award stars or other rating systems to the restaurant.

- **Cultural Background of Food:** (30% of grade)  
  Review the culture background of the food served at the restaurant. Include customs, common foods and how the foods differ from what you are accustomed. Also address economic and social factors that influence the availability, distribution and methods of acquiring food in the native country/culture of your choice.

- **Nutritional Aspects:** (20% of grade)  
  Review the nutritional contents of the food from the country represented by your restaurant. What nutritional issues are found among the culture (malnutrition, obesity, nutritional deficiencies, etc.)? Contrast food sources of nutrients in your country/culture with those of this country/culture.

Tests and final exam

There will be NO make-ups for mid-term and final exams unless extenuating circumstances which will need to be appropriately verified and documented. Any evidence of cheating in a test will result in a 0 (zero) for that test and/or final exam.
Policies

1. **Classroom etiquette**

You can use laptop computers to take notes ONLY. Turn off your phones. I would not tolerate texting/playing with your phones. It is distracting and rude.

2. **Academic integrity**

Unless collaboration is indicated by the assignment or activity and discussed with instructor prior to assignment, all work completed in this course is assumed to be your own. Copying, paraphrasing or otherwise using another student’s assignments or examinations is plagiarism or cheating and will be referred to the University Committee on Academic Misconduct.

All codes of honor as set forth by the Academic Plan for The Ohio State University and in the Handbook for the Student Code Conduct for the Ohio State University will be upheld. Faculty and students are expected to read and follow this policy as found at: [http://studentlife.osu.edu/pdfs/csc_12-31-07.pdf](http://studentlife.osu.edu/pdfs/csc_12-31-07.pdf). In particular, plagiarized work will not be tolerated and will result in swift action through the academic misconduct board of the OSU.

Plagiarism is defined as the representation of another’s work or ideas as one’s own and may include unacknowledged word-for-word use and/or paraphrasing of another person’s work and/or the inappropriate unacknowledged use of another person’s ideas.

Duplication of submitting the same work to satisfy one course that has been submitted to meet satisfactory requirements for another course will also be considered unethical for the standards of this course.

3. **Students with disabilities**

I welcome the opportunity to discuss privately the specific needs of any student who feels he or she may need an accommodation based on the impact of a disability. In addition, for students with documented disabilities, please contact the Office for Disability Services at 614-292-3307, or visit 150 Pomerene Hall, to coordinate reasonable accommodations.

**Getting the most from this course**

Listed in the table that follows are the topics we will cover in the next 7 weeks. We will stick to the schedule outlined as closely as possible.

You are responsible for all lecture (including invited speakers) and assigned readings on the exams.

Make sure you have the name, email and telephone number for at least 4 students in the classroom.

Tentative Class Schedule for HN 3313 – Spring 2013

<table>
<thead>
<tr>
<th>Date</th>
<th>Class Topic</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Week 1</td>
<td>T 1/8</td>
<td>Introduction to the course</td>
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<tr>
<td>Th 1/10</td>
<td>Diet and Human Evolution</td>
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<td>Week 2</td>
<td>T 1/15</td>
<td>Food in Historical Perspective: Dietary Revolutions</td>
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<td>Th 1/17</td>
<td>Eating is a Cultural Affair</td>
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<td>Week 3</td>
<td>T 1/22</td>
<td>Food Technologies: How People Get Their Food in Nonindustrial Societies</td>
</tr>
<tr>
<td>Week</td>
<td>Date</td>
<td>Topic</td>
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<tr>
<td>Week 4</td>
<td>Th 1/24</td>
<td>Food Technologies: How People Get Their Food in Industrial Societies</td>
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<td></td>
<td>T 1/29</td>
<td><strong>Midterm Exam</strong></td>
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<td>Th 1/31</td>
<td>Food and Social Organization</td>
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<tr>
<td>Week 5</td>
<td>T 2/5</td>
<td>Worldview, Religion, and Health Beliefs: The Ideological Basis of Food Practices</td>
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<td></td>
<td>Th 2/7</td>
<td>Worldview, Religion, and Health Beliefs: The Ideological Basis of Food Practices</td>
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<tr>
<td>Week 6</td>
<td>T 2/12</td>
<td>Hunger in Global Perspective</td>
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<td>Th 2/14</td>
<td>Addressing Global Food Issues</td>
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<td>Week 7</td>
<td>T 2/19</td>
<td>Dietary Behavior Change: How People Change Eating patterns</td>
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<td>Th 2/21</td>
<td>Nutrition Transition in the Amazon</td>
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<tr>
<td>Week 8</td>
<td>T 2/26</td>
<td><strong>Final Exam</strong></td>
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