

SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 08-19-24

I. CATALOG DESCRIPTION

Course Number: FSDT1015
Course Title: Intro to Food Studies
Prerequisite(s): None

Catalog Description: In this course, we explore the connections between food, culture, and society, looking at the role of food in the construction of personal and collective identity in terms of body, race and ethnicity, class, gender, nationality, and social movements. We also examine cultural aspects of food politics, paying particular attention to the United States but also considering globalization and international flows of people, goods, ideas, and technologies. The course introduces analytical approaches and methods that are widely used in the growing research field of food studies.

Credit Hours: 3.0
Class Hours: 45
Lab Hours: 0
Total Contact Hours: 45

II. COURSE OBJECTIVES: *Course will:*

- A. Teach students to articulate knowledge about issues at the core of the field of food studies such as anthropology, economics, environmental studies, geography, history, literature, political science, religious studies and social sciences.
- B. Provide students with a broader understanding of global food systems and supply chains. As well as and understanding of past and current issues affecting food systems.
- C. Assist students in developing skills in ethical decision making in relation to labor and environmental impacts with in food systems.
- D. Enable students to use critical thinking and have discussion surrounding questions about other cultures, understands cultural similarities and differences, recognizes own biases in relations to food justice.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

- A. Student Learning Outcomes: *Student will be able to:*
 - 1. Understand food systems and supply chains
 - 2. Develop an awareness of the theoretical structure of food
 - 3. Evaluate the implications of historical events surrounding food
 - 4. Cultivate inclusivity and engage respectfully with others in our diverse food systems
 - 5. Analyze and compare global and local food systems
- B. General Education Learning Outcomes (GELOs)
 - 1. GELO 4: Global Awareness and Citizenship
 - Outcome 1: Demonstrate awareness and knowledge of U.S. history and culture as it relates to race, class, gender, sexual orientation, and culture

Outcome 2: Explain the connections between historical and recent events and current global situations related to political systems, economic systems, social systems, and /or environmental issues.

Outcome 3: Function effectively in multicultural settings.

Outcome 4: Discuss issues from a global perspective.

IV. CONTENT/TOPICAL OUTLINE

- A. What is “American Food”
- B. Global Supply Chain
- C. Food Systems
 - 1. Urban Food Systems
 - 2. Rural Food Systems
 - 3. Food Sheds
- D. Inequities in Food Systems
 - 1. Food & Socioeconomic Status
 - 2. Hunger, Obesity, and Poverty
- E. Labor Politics
- F. Food and Media
- G. History of American Food
 - 1. American Food as a Melting Pot of Cuisine
- H. The Restaurant Industry
 - 1. Restaurant Industry History to Current Trends
- I. Covid and the Food System
- J. Food Advocacy
- K. Alternative Food Networks

V. INSTRUCTIONAL MATERIALS

- A. Required Text(s): None
- B. Other Resources: None

VI. METHODS OF PRESENTATION/INSTRUCTION

- A. Methods of presentation typically include a combination of the following:
 - 1. Lecture
 - 2. PowerPoint, handouts
 - 3. Online quizzes and online discussions
 - 4. Class discussion/presentations/small group work

VII. METHODS OF EVALUATION

- A. Methods of evaluation typically include a combination of the following:
 - 1. Discussion
 - 2. Quizzes
 - 3. Assignments
 - 4. Exams
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

- A. A grade of 70% (C) or better needed in degree program courses.