

GNED 2075: CULTURE AND CUISINE

Course outlines are reviewed annually as part of continual quality improvement. This course was last updated for the effective term below.

Effective Term

Fall 2018

Full Course Title

Culture and Cuisine

Subject Code

GNED - PS General Education

Course Number

2075

Academic Level

Post Secondary

Grade Mode

Numeric

PLAR Applicable

Yes

Total Hours

42

Course Description

Exploring cuisine is a good way to explore culture. In this course, students examine the geographical, historical, social, and religious factors that combine to create a culture and its cuisine, and investigate the social and religious symbolism of food and sharing food. Students analyze a range of cultures and cuisines from every region of the world, ancient and modern, to show how they reflect and reveal the variety of human experience.

Equivalent(s) Courses (Two-Way)

GNED 2081 - Culture and Cuisine (ODE)

General Education Themes

The following themes will be used to provide direction to colleges in the development and identification of courses that are designed to fulfill the General Education requirement for programs of instruction:

Social and Cultural Understanding

Course Content

- Definitions and components of culture and cuisine
- Cultural materialism
- Historical pathways and global migrations of food
- Religious and spiritual beliefs and food traditions, taboos, and rituals
- Symbolism of food
- Political, ethical, ecological, and health issues related to food

Course Evaluation

The passing grade for this course is 50% unless otherwise noted below. The evaluation is comprised of:

- Tests 60%
- Assignments 40%

Tests/examinations/assignments must be written/submitted at the time specified. Requests for adjustments to that schedule must be made before the test/exam/assignment date to the faculty member. Failure to do so will result in a mark of "0", unless an illness/emergency can be proven with appropriate documentation at no cost to the College.

The passing grade for all courses is 50%, or letter grade of P (Pass) or S (Satisfactory) unless otherwise noted below. The passing weighted average for promotion through each semester of a program is 60% and is a requirement to graduate.

Course Learning Outcomes

Upon successful completion of this course, the student has reliably demonstrated the ability to:

1. define culture and identify its components;

This learning outcome meets the following Essential Employability Skills(s):

- EES1: Communication
- EES2: Response to communication
- EES4: Approaches to problem solving
- EES5: Critical thinking to solve problems
- EES6: Organization of information
- EES7: Application of research and information
- EES8: Respect for others
- EES9: Interaction and collaboration
- EES10: Time and resource management
- EES11: Responsibility for actions

Evaluation

- Introduced
- Assessed

Upon successful completion of this course, the student has reliably demonstrated the ability to:

2. investigate the relationship between geography, culture, and cuisine as a facet of the anthropological theory of cultural materialism;

This learning outcome meets the following Essential Employability Skills(s):

- EES1: Communication
- EES2: Response to communication
- EES4: Approaches to problem solving
- EES5: Critical thinking to solve problems
- EES6: Organization of information
- EES7: Application of research and information
- EES8: Respect for others
- EES9: Interaction and collaboration
- EES10: Time and resource management
- EES11: Responsibility for actions

Evaluation

- Introduced
- Assessed

Upon successful completion of this course, the student has reliably demonstrated the ability to:

3. describe historical pathways and global migrations of food;

This learning outcome meets the following Essential Employability Skills(s):

- EES1: Communication
- EES2: Response to communication
- EES5: Critical thinking to solve problems
- EES6: Organization of information
- EES7: Application of research and information
- EES8: Respect for others
- EES9: Interaction and collaboration
- EES10: Time and resource management
- EES11: Responsibility for actions

Evaluation

- Introduced

Assessed

Upon successful completion of this course, the student has reliably demonstrated the ability to:

4. explain the relationship between various religious and spiritual beliefs and food traditions, taboos, and rituals;

This learning outcome meets the following Essential Employability Skills(s):

EES1: Communication
EES2: Response to communication
EES4: Approaches to problem solving
EES5: Critical thinking to solve problems
EES6: Organization of information
EES7: Application of research and information
EES8: Respect for others
EES9: Interaction and collaboration
EES10: Time and resource management
EES11: Responsibility for actions

Evaluation

Introduced
Assessed

Upon successful completion of this course, the student has reliably demonstrated the ability to:

5. examine the social meanings and symbolism of selecting, preparing, and sharing food across cultures;

This learning outcome meets the following Essential Employability Skills(s):

EES1: Communication
EES2: Response to communication
EES4: Approaches to problem solving
EES5: Critical thinking to solve problems
EES6: Organization of information
EES7: Application of research and information
EES8: Respect for others
EES9: Interaction and collaboration
EES10: Time and resource management
EES11: Responsibility for actions

Evaluation

Introduced
Assessed

Upon successful completion of this course, the student has reliably demonstrated the ability to:

6. analyze current political, ethical, ecological and health issues related to food, culture, and cuisine;

This learning outcome meets the following Essential Employability Skills(s):

EES1: Communication
EES2: Response to communication
EES3: Numeracy
EES4: Approaches to problem solving
EES5: Critical thinking to solve problems
EES6: Organization of information
EES7: Application of research and information
EES8: Respect for others
EES9: Interaction and collaboration
EES10: Time and resource management
EES11: Responsibility for actions

Evaluation

Introduced
Assessed

Upon successful completion of this course, the student has reliably demonstrated the ability to:

7. assess the impact of politics, environment, ethics, and value systems on one's own food preferences and consumption.

This learning outcome meets the following Essential Employability Skills(s):

EES1: Communication
EES2: Response to communication
EES4: Approaches to problem solving
EES5: Critical thinking to solve problems
EES6: Organization of information
EES7: Application of research and information
EES8: Respect for others
EES9: Interaction and collaboration
EES10: Time and resource management
EES11: Responsibility for actions

Evaluation

Introduced
Assessed

Key: 13240