

# GNED 2075: CULTURE AND CUISINE

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**Type of Change:**

Minor Course Change

**Course Information**

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

**Effective Term**

Fall 2020

**Full Course Title**

Culture and Cuisine

**Preferred Short Title**

Culture and Cuisine

**Academic Level**

Post Secondary

**Subject Code**

GNED - PS General Education

**Course Number**

2075

**Academic Area**

Liberal Arts

**Ministry Reporting Category**

Applied Arts

**Grade Mode**

Numeric

**Alternate Grade Modes**

Challenge Exam

Prior Learning

Pass/Fail

Standard Letter

Transfer credit

**PLAR Applicable**

Yes

**Total Hours**

42

**Schedule Types**

Lab

Combination

Lecture

Online

Remote Delivery

Traditional

**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.

### Banner prerequisites – for information only

And/Or ( Course/Test Code Min Grade/Score Academic Level ) Concurrency

### Transfer Credit Course(s), can be used for credit towards this course

GNEZ 2081 - Culture and Cuisine (ODE)

### Course Attributes

General Education

### CICE Modified Option:

GNEZ 2075 - Culture and Cuisine

### 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.

### Academic Appeal

Students at Georgian College can appeal the following:

- A mark on an assignment, test, examination or work-integrated learning term
- Missing or incorrect assessment information on a grade report and/or transcript
- A charge of academic misconduct

Note: Students cannot appeal a final grade. It is the academic work that is appealable leading to the final grade i.e. final test, exam or assignment.

Refer to Academic Regulations 9.2 Academic Appeal for further details.

### 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 Skill(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

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**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 Skill(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

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**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 Skill(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

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**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 Skill(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

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**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 Skill(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

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**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 Skill(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

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**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 Skill(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

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**Research Ethics Board Designation**

Courses that involve minimal risk research involving human subjects require Research Ethics Board (REB) designation. By checking "yes" below, you are indicating that all faculty teaching this course must obtain course-based research ethics approval.

No

**Sample Syllabus**

Syllabus-Culture and Cuisine Winter 2017.docx

Key: 13240