

USF Sarasota-Manatee - New Undergraduate Course Proposal Form – Course originally submitted as HFT 3890

1. College/School Contact Information

<u>Tracking Number</u> 83	<u>Date & Time Submitted</u> 2013-12-20 10:09:39.0	
<u>Discipline</u> Hotel/Restaurant Management	<u>College/School</u>	<u>Budget Account Number</u> 380600004
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2. Course Information

<u>Prefix</u> HFT	<u>Number</u> 3894	<u>Full Title</u> International Food & Culture	
Is the course title variable?			N
Is a permit required for registration?			N
Are the credit hours variable?			N
<u>Credit Hours</u> 3	<u>Section Type</u> Class Lecture (Primarily)	<u>Grading Option</u> Regular	

Abbreviated Title (30 characters maximum)
International Food & Culture

5. Prerequisites
6. Corequisites
7. Co-Prerequisites
8. Course Description

This course explores cuisines with a focus on the geographic, historic, cultural, religious, and economic influences that shape food availability and consumption. Students will examine how diversity shapes cultural food patterns.

9. Justification

(This section is critical since the APC members will make their decision based on the information provided here. The information should be in the following outline form.)

A. Indicate how this course will strengthen the Undergraduate Program. Is this course necessary for accreditation or certification?

This course has been approved as an upper-level Pillar course in Community Engagement and Diversity. Adding this course will diversity the offerings within this category.

B. What specific area of knowledge is covered by this course which is not covered by courses currently listed?

International Food and Culture

C. What is the need or demand for this course? (Indicate if this course is part of a required sequence in the major.) What other programs would this course service?

All students must take an upper-level Pillar course from the Community Engagement and Diversity category.

D. Has this course been offered as Selected Topics/Experimental Topics course? If yes, what was the enrollment?

no

E. How frequently will the course be offered? What is the anticipated enrollment?

once a year, 35 students per section

F. Do you plan to drop a course if this course is added? If so, what will be the effect on the program and on the students? (If dropping/deleting a course please complete the nonsubstantive course change form.)

no

G. What qualifications for training and/or experience are necessary to teach this course? (List minimum qualifications for the instructor.)

a masters degree is required with 18 graduate credit hours in the discipline.

10. Other Course Information

A. Objectives

This course is designed as an upper-level Community Engagement and Diversity Pillar requirement, at USFSM. It will cover the history of culinary arts, indigenous ingredients, customs, cooking methods and culinary terminology used in various cultures including Latin and South America, Africa, the Middle East, Europe, Scandinavia, Asia, and India. During the semester, this class examines the cultural, historical, social and environmental aspects of food throughout the world. Food is used often for celebratory purposes, which is examined to determine how cultures influence the flow of food around the world. This course also allows students to become engaged citizens by participating in numerous culinary-related community engagement events and reflecting upon their experiences. This course continues to expose students to the USFSM University Core which includes the Pillars of Intellectual Engagement. The Pillars of Intellectual Engagement express the qualities every student graduating from USFSM should be able to demonstrate - they are critical thinking, communication, ethics, leadership, community engagement, and diversity.

B. Learning Outcomes

BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT PROGRAM LEARNING OUTCOMES (PLOs): 1. Identify and apply business concepts and skills relevant to the operational areas of hospitality management. 2. Describe and apply the fundamental principles of leadership and model the behavior of effective leaders. 3. Demonstrate effective communication skills. 4. Analyze information and make decisions using critical thinking and problem solving skills. 5. Evaluate diversity and ethical considerations relevant to the hospitality industry. USFSM UNIVERSITY CORE PILLARS OF INTELLECTUAL ENGAGEMENT STUDENT LEARNING OUTCOMES 1. Community Engagement: Students will provide evidence of community engagement and discuss their civic identity. 2. Diversity: Students will demonstrate and integrate an understanding of the complexity of elements important to various cultures, groups, beliefs, and/or practices. COURSE SPECIFIC STUDENT LEARNING OUTCOMES: Upon completion of this course, students will be able to: 1. Describe foods from around the world. (aligns to PLOs 1 & 3) 2. Discuss international food terminology. (aligns to PLOs 1 & 3) 3. Compare actual international cuisine and Americanized interpretations. (aligns to PLO 1) 4. Question the impact of geography, economics, climate, religion and availability on a countrys cuisine. (aligns to PLOs 1, 3, 4 & 5) 5. Express pronunciation of foreign foods and terminology. (aligns to PLOs 1 & 3) 6. Discuss the interrelationship of world cuisines. (aligns to PLOs 1, 3 & 4) 7. Compare flavor and texture combinations of different cuisines. (aligns to PLOs 1, 3, 4 & 5)

C. Major Topics

This course will cover the following content areas: 1. Influences on Food Around the World 2. Europe: Early Roots of our American Cuisine 3. Enriched by the Mediterranean Sphere 4. Heritage from Sub-Saharan Africa 5. Food Treasures from the Orient and the Pacific 6. American Flavors

D. Examples of Course Textbooks and Course Readings

The required textbook for this course is: Margaret McWilliams, Food Around the World, A Cultural Perspective, 2010, 3rd Edition, ISBN-10: 0135073359