



# FSST 397 International Culture, Cuisine, and Culinary Practice

## Course Syllabus

### Summer Session I – 2024

**Instructor:** Amanda Donaldson, MS, CHE

**Credits:** 3

**Contact Hours:** 45

**Prerequisites:** none

**Class Meeting Days & Time:** TBA

**Office Hours:** By appointment after a class or via Zoom

**Course Type:** Standard Course

**Course Fee:** TBA

#### Course Description

This course is designed to engage and immerse students in active learning related to international culture, cuisine, and culinary practice in settings outside the United States. Through participation in this course, students will explore the culture of the host country, cuisine as it is related to the culture, and common food preparation and service practices.

#### *Learning Outcomes and Assessment Measures*

Below are the course's learning outcomes, followed by the methods that will be used to assess students' achievement for each learning outcome. By the end of this course, students will be able to:

1. **List** some significant moments in Italy's history and describe how they relate to the development of the cuisine.
2. **Summarize**, using specific examples, the influence of culture, politics, and economy on Italian cuisine today.
3. **Identify** the region of origin of certain ingredients, beverages, recipes, processes, etc.
4. **Prepare and serve** representative dishes to **demonstrate knowledge** of local cuisine practices discussed in class.
5. **Compare and contrast** local dining-related businesses and services to service and experiences in the US.
6. **Identify** artists, works of art, architecture, and other discoveries that helped to influence the Italian culture.

#### Course Materials

Course materials will be provided via a shared Google drive & in-class.

#### Grading

Students are reminded that it is their responsibility to note the dates of exams and other assignments. No alternative exam dates will be offered, and professors are not required to give partial credit for any late work (they do so at their discretion: the Institute's default policy is no extensions and a zero for any work turned in late). Students who book travel when they have an exam or other assessment will have to change their plans or accept a zero. Letter grades for student work are based on the following percentage scale:

Letter Grade Range	Numerical Score Equivalent	Student Performance
A	93% - 100%	Exceptional Excellent
A-	90% - 92%	
B+	87% - 89%	Superior
B	83% - 86%	
B-	80% - 82%	
C+	77% - 79%	Satisfactory
C	73% - 76%	
C-	70% - 72%	
D+	67% - 69%	Low Pass
D	63% - 66%	
D-	60% - 62%	
F	59% or less	Fail (no credit)

**Please note:** decimal and centesimal numerals between 1-4 are rounded down while 5-9 are rounded up: e.g., expect 89.4 to be 89.0 while 89.5 to round up to 90.

### Course Requirements

Grades are based on the following criteria.

- Attendance (class + tours)
- In-class group activities (5)
- Assignments (4):
  - Politics, culture, and cuisine
  - Dining experience comparison
  - Art & culture
  - Ingredients, beverages, recipes, and processes
- In-class food preparation (2)
- Final Project (group meal prep or favorite things picnic)

### Evaluation

Activity	Points Available	Your Earned Points	% of Grade
In-class group activities: 5 @ 10 pts each	50		14
Assignments: 4 @ 25 pts each	100		29
Tour Evaluations: Pick 4 @ 25 pts each	100		29
In-class food preparation: 2 @ 25 pts each	50		14
Final Project/Presentation	50		14
<b>Totals</b>	<b>350</b>		<b>100%</b>

### TOTAL

### 350 points Available

A	90% - 100%	315 points- 350 points
B	80% - 89%	280 points – 311 points
C	70% - 79%	245 points – 276 points
D	60% - 69%	210 points – 241 points
F	59% and below	206 points or fewer

**Evaluation Criteria:** Final grading based on total assignment point accumulation, including participation/engagement.

### Extension & Submitting Late Work

Work submitted after the deadline will receive a grade of zero, not partial credit. Each student is allowed one extension of 24 hours over the entire semester. This can be used for any assignment but

the final project. Students need to email the instructor before the deadline and inform the instructor of their use of the extension. Any work submitted after the 24-hour extension will be marked zero. As for all policies, exceptions can be made by the Director for students with special accommodations or in case of medical emergencies, etc.

### **Attendance Policy**

Attendance is expected and mandatory for classroom times and co-curricular activities. The first absence per course due to illness will be considered an excused “sick day” and does not require medical documentation. To receive additional excused absences due to illness, students are required to see a local physician or request a letter from an Institute-approved doctor documenting they should be excused from class for illness.

Unexcused absences will adversely affect a student’s academic performance and will result in a reduction of the student’s final course grade by 2% per absence up to a maximum of 10%. Excessive unexcused absences may result in a failing grade or disciplinary action. It is the student’s responsibility to be aware of the number of absences or late arrivals for each course, and to ask the instructor when in doubt.

If students miss class, they are responsible for obtaining class notes from other students and/or for meeting the professor during office hours. Any work missed in class because of an excused absence may be made up within one week of the return to the class. Any work missed that was a quiz or other test must be made up outside of class time and will, in the interest of intellectual honesty, be a slightly different test than the one given in class.

Presence during mandatory field trips is especially important. Missing a mandatory field trip for a course, unless for a very serious reason that is communicated to Umbra staff in a timely manner, will lower the students’ grade by half a letter grade (i.e., a final grade of a B+ would be lowered to a B).

Legitimate reasons for an excused absence or tardiness includes: death in immediate family, religious observances, illness or injury, local inclement weather, medical appointments that cannot be rescheduled.

Students who request an approved absence to observe a religious holiday must submit a formal request to the Institute’s Director within one week after the add/drop period when course schedules, including any field trips, are finalized. No exceptions will be made after this deadline.

Except in the case of medical emergencies, absences are not accepted when tests are scheduled; tests cannot be made up. Furthermore, scheduled times and dates indicated for exams, quizzes, oral presentations, and any other graded assignments cannot be changed for any reason. Even if more sections of the same class are activated, students may only take exams during the scheduled times and dates for the section they are enrolled in.

### **Tardiness Policy**

Students are expected to attend all classes punctually. Any student arriving up to 15 minutes late or leaving up to 15 minutes earlier than the scheduled class end time will be marked as tardy. Each incident of tardiness (late arrivals to or early departures from class) is 0.5% off the final grade. However, should a student arrive more than 15 minutes late or depart more than 15 minutes before the conclusion of the class, it will be recorded as an absence.

Students are also expected to remain in class during the time of instruction except for a reasonable amount of time to use the restroom. Students who leave class and do not return during the class session will receive an unexcused absence or late penalty.

### **Academic Integrity**

All forms of cheating (i.e., copying during exam either from a fellow student or making unauthorized use of notes) and plagiarism (i.e., presenting the ideas or words of another person for academic evaluation without acknowledging the source) will be handled according to the Institute Academic Policy, which can be found in the Umbra Institute Academic Policies and Conduct Guidelines.

Utilizing ChatGPT or other artificial intelligence (AI) tools for the generation of content submitted by a student as their own as part of any assignment for academic credit at the Institute constitutes a form of plagiarism. Should the Institute become aware of a student’s use of such platforms and services, the student will be subject to the same consequences and judicial proceedings as are in place for plagiarism (defined above).

## **Laptop & Classroom Policy**

Students are expected to follow the policy of the Institute and demonstrate the appropriate respect for the historical premises that the school occupies. Please note that cell phones must be set to silent mode before the beginning of each class. Computers and other electronic devices cannot be used during class lectures and discussions unless there has been a specific academic accommodation.

An ever-increasing body of research shows that open laptops and telephones in the classroom create distraction (both visual and auditory) for those using them and those around them. You can type faster than you can write, and as a result you end up processing less when you're simply typing notes. For this reason, I have a physical notebook policy: I ask you to leave your computers in your bags and phones in your pockets and use a regular notebook. There are four exceptions: 1) if you have an accommodation; 2) if you're using a tablet to take notes, 3) if you make an office hours appointment with me to discuss the use of a computer; or 4) if we have an in-class assignment using your devices.

# Schedule of Topics, Readings, and Assignments

\*\*SUBJECT TO CHANGE BASED ON ITINERARY

## WEEK 1

### **Introduction to International Culture, Cuisine and Culinary Practices**

**Meeting 1:** *Introduction + Identify and discuss how Italian culture, politics, and economic policies shaped Italian cuisine.*

**Meeting 2:** *Walking Tour of Perugia*

#### **Readings for the week:**

TBD

Will be loaded in the shared Google Drive

#### **Assignments:**

Will be turned in via Google Drive or in-class.

## WEEK 2

### **Italian Ingredients, Beverages, Recipes, and Culinary Practices**

**Meeting 1:** *Identify and discuss region of origin of Italian ingredients, beverages, recipes, and culinary practices.*

**Meeting 2:** *Cooking Class #1*

#### **Readings for the week:**

TBD

Will be loaded in the shared Google Drive

#### **Assignments:**

Will be turned in via Google Drive or in-class.

## WEEK 3

### **Italian Works of Art, Architecture, and Inventions**

**Meeting 1:** *Identify and discuss Italian artists, composers, works of art, architecture, inventions, etc.*

**Meeting 2:** *Olive Oil Tasting Workshop*

**Weekend trip:** Florence

Visit the Uffizi Gallery, the Da Vinci Museum, and participate in a KiMap Tour.

#### **Readings for the week:**

TBD

Will be loaded in the shared Google Drive

#### **Assignments:**

Will be turned in via Google Drive or in-class.

## WEEK 4

### **The Art of Slow Food**

**Meeting 1:** *Discussion of Slow Food*

**Meeting 2:** *Cooking Class #2*

#### **Readings for the week:**

TBD

Will be loaded in the shared Google Drive

#### **Assignments:**

Will be turned in via Google Drive or in-class.

WEEK 5

**Italian Wines**

**Meeting 1:** *Group Project (group planned & prepared meal or favorite things picnic)*

**Meeting 2:** *Wine Tasting Workshop*

**Readings for the week:**

TBD

**Assignments:**

Will be turned in via Google Drive or in-class.