# SOCI315

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# **Course Summary**

Course: SOCI315 Title: Food and Culture

Length of Course: 16

Prerequisites: N/A Credit Hours: 3

# **Description**

**Course Description:** This course is a theoretical and empirical exploration of human food choices from an ecological, political and sociological perspective. Students will examine food taboos and cravings, with their social, ideological and biological sources. The course is designed to discuss the socio-cultural dimensions of food production, preparation and consumption to include dimensions of individual, family, community and societal structures, as well as ideological, religious and cultural identities embodied in gender, race, ethnicity and socioeconomic status. Choices of pets, insects and people as food choices are considered in their socio-cultural contexts. Social issues include the 21st century locavore and organic movements, community food production, malnutrition and hunger.

#### Course Scope:

This course is divided into 8 weeks and is organized to give students a broad context in which to the history of Food and Culture studies and its development. In this course, instruction is primarily driven by readings from online lectures and three textbooks, with required online classroom weekly discussion.

# **Objectives**

After you have completed this course, you will be able to:

CO1: Compare and contrast a wide diversity of foodways, cross-culturally.

CO2: Examine various theories used to explain different cross-cultural food customs

CO3: Summarize the importance of meat eating in various cultures

CO4: Compare and contrast cross-cultural perspectives and uses of milk

CO5: Differentiate the meaning various foods play in the cultural traditions and beliefs of peoples world-wide

CO6: Analyze a variety of religious, economic, medical and ecological reasons for the various different foods people choose to consume

### **Outline**

Week 1: Introduction to Food and Culture

Course Objective(s)
1, 2, 5
Reading(s)
Syllabus
Week 1 Lesson
Abbots Ch. 1
Counihan Ch. 2
Assignment(s)
Introduction Forum
Week 1 Forum
Week 2: Meanings of Food & Family; The Ideology of Meat
Course Objective(s)
1, 3, 5, 6
Reading(s)
Week 2 Lesson
Abbots Ch. 3, 5
Counihan Ch. 25
Assignment(s)
Week 2 Forum
Week 3: Food & Religion
Course Objective(s)
5, 6
Reading(s)
Week 3 Lesson
Counihan Ch. 5-6, 17
Assignment(s)
Week 3 Forum
Assignment 1
Week 4: Food & Gender, Ethnicity & SES

Course Objective(s)	
3, 5, 6	
Reading(s)	
Week 4 Lesson	
Counihan Ch. 3, 9-15, 20	
Assignment(s)	
Week 4 Forum	
Midterm Exam	
Week 5: Food Norms & Taboos	
Course Objective(s)	
5, 6	
Reading(s)	
Abbots Ch. 7, 12	
Week 5 Lesson	
Assignment(s)	
Week 5 Forum	
Week 6: Food & Health	
Course Objective(s)	
1, 2, 4, 5, 6	
Reading(s)	
Week 6 Lesson	
Abbots Ch. 8-9	
Counihan Ch. 33-35	
Assignment(s)	
Week 6 Forum	
Week 7: The Politics of Nutrition	
Course Objective(s)	
1, 2, 5, 6	
Reading(s)	

Week 7 Lesson

Counihan Ch 18-19, 24, 37

Assignment(s)

Week 7 Forum

Assignment 2

#### Week 8: World Cuisine & Globalization

Course Objective(s)

1, 2, 5, 6

Reading(s)

Week 8 Lesson

Counihan Ch. 8, 16, 26-32

Assignment(s)

Week 8 Forum

Final Exam

# **Evaluation**

#### Exams:

This course includes a mid-term and final exam, located under the Tests & Quizzes tab in the classroom. Exams are designed to facilitate engagement with the course textbook.

#### Forums:

Participation in classroom dialogue on threaded Forums is required. Forums are scheduled weekly and found in the Forums tab in the classroom. Initial Forum posts are due Thursdays, peer responses are due Sundays. Specific instructions and the grading rubric are located on each Forum.

### **Assignments:**

This course includes Assignments. Instructions and specific grading rubrics are found under the Assignments tab in our classroom.

#### **Grading:**

Name	Grade %
Forums	36.00 %
Forum Intro	0.90 %
Forum 1	3.60 %
Forum 2	4.50 %
Forum 3	4.50 %
Forum 4	4.50 %
Forum 5	4.50 %
Forum 6	4.50 %
Forum 7	4.50 %
Forum 8	4.50 %
Assignments	32.00 %

Assignment 1: Food Memory	16.00 %
Assignment 2: Research Paper	16.00 %
Exams	32.00 %
Midterm Exam	16.00 %
Final Exam	16.00 %

#### **Materials**

Book Title: Food and Culture: A Reader, 3rd ed.-E-book available in the APUS Online Library and in the

classroom in the Lessons section

Author: Carole

Publication Info: Taylor & Francis Group

ISBN: 9780415521048

Book Title: Why We Eat, How We Eat: Contemporary Encounters between Foods and Bodies - e-book

available in the APUS Online Library & in the classroom in the Lessons section

Author: Lavis & Abbots

Publication Info: Routledge

ISBN: 9781409447252

### **Course Guidelines**

#### **Citation and Reference Style**

- Students will follow APA format as the sole citation and reference style used in written assignments submitted
- Please note that no formal citation style is graded on Forums in the School of Arts & Humanities.

#### **Tutoring**

<u>Tutor.com</u> offers online homework help and learning resources by connecting students to certified
tutors for one-on-one help. AMU and APU students are eligible for 10 free hours of tutoring provided by
APUS. Tutors are available 24/7 unless otherwise noted. Tutor.com also has a SkillCenter Resource
Library offering educational resources, worksheets, videos, websites and career help. Accessing these
resources does not count against tutoring hours and is also available 24/7. Please visit the APUS
Library and search for 'Tutor' to create an account.

#### **Late Assignments**

### **School of Arts & Humanities Late Policy**

Students are expected to submit classroom assignments by the posted due date and to complete the course according to the published class schedule. As adults, students, and working professionals, I understand you must manage competing demands on your time. Should you need additional time to complete an assignment, please contact me before the due date so we can discuss the situation and determine an

acceptable resolution.

Work posted or submitted after the assignment due date will be reduced by 10% of the potential total score possible for each day late up to a total of five days, including forum posts/replies, quizzes, and assignments. Beginning on the sixth day late through the end of the course, late work, including forum posts/replies, quizzes, and assignments, will be accepted with a grade reduction of 50% of the potential total score earned.

#### Turn It In

Assignments are automatically submitted to Turnitin.com within the course. Turnitin.com will analyze an assignment submission and report a similarity score. Your assignment submission is automatically processed through the assignments area of the course when you submit your work.

### **Academic Dishonesty**

Academic Dishonesty incorporates more than plagiarism, which is using the work of others without
citation. Academic dishonesty includes any use of content purchased or retrieved from web services
such as CourseHero.com or Scribd. Additionally, allowing your work to be placed on such web
services is academic dishonesty, as it is enabling the dishonesty of others. The copy and pasting of
content from any web page, without citation as a direct quote, is academic dishonesty. When in doubt,
do not copy/paste, and always cite.

# **University Policies**

#### Student Handbook

- <u>Drop/Withdrawal policy</u>
- Extension Requests
- Academic Probation
- Appeals
- <u>Disability Accommodations</u>

The mission of American Public University System is to provide high quality higher education with emphasis on educating the nation's military and public service communities by offering respected, relevant, accessible, affordable, and student-focused online programs that prepare students for service and leadership in a diverse, global society.

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