PURDUE UNIVERSITY
REQUEST FOR ADDITION, EXPIRATION,
OR REVISION OF AN UNDERGRADUATE COURSE
(10000-40000 LEVEL)

DEPARTMENT: Consumer and Family Sciences
EFFECTIVE SESSION: Summer 2015

INSTRUCTIONS: Please check the items below which describe the purpose of this request.

☑ 1. New course with supporting documents
☐ 2. Add existing course offered at another campus
☐ 3. Expiration of a course
☐ 4. Change in course number
☐ 5. Change in course title
☐ 6. Change in course credit/type
☐ 7. Change in course attributes (department head signature only)
☐ 8. Change in instructional hours
☐ 9. Change in course description
☐ 10. Change in course requisites
☐ 11. Change in semesters offered (department head signature only)
☐ 12. Transfer from one department to another

PROPOSED:

Subject Abbreviation: HTM
Course Number: 33700
Long Title: Culinary Traditions of Italy
Short Title: Culinary Trad. of Italy

EXISTING:

Subject Abbreviation
Course Number

TERMS OFFERED
Check All That Apply:
☐ Fall
☐ Spring
☑ Summer

CAMPUS(ES) INVOLVED

Column
Cont Ed
N. Central
Tech Statewide
Ft. Wayne
W. Lafayette
Indianapolis

COURSE ATTRIBUTES: Check All That Apply

6. Registration Approval Type
☐ Department
☐ Instructor

7. Variable Title

8. Honors

9. Full Time Privilege

10. Off Campus Experience

☐ Cross-Listed Courses

COURSE DESCRIPTION (INCLUDE REQUISITES/RESTRICTIONS):

No pre-requisites or co-requisites.

This 2-week study abroad course focuses on the culinary traditions of Italy. There will be a study of the cuisine including the history and culture surrounding the food. Where and how food is produced, marketed, prepared and consumed will be explored. The impact of the cuisine on health will be compared and contrasted with other cuisines. Regions in Italy for study may vary from year to year.

*COURSE LEARNING OUTCOMES:
See Attached

OFFICE OF THE REGISTRAR

Date

Date

Date

Date

Date

Date
Syllabus
FORM 40 - HTM 33700 Culinary Traditions of Italy

College of Health and Human Services
Department of Consumer & Family Sciences

HTM 33700
CFS-89900 Study Abroad
Culinary Traditions of Italy
Syllabus, Semester and Date

Fresh, Genuine, Simple, Italy
Connecting YOU with the Food Traditions of Italy

Welcome

Welcome to this exciting study abroad course where we will connect with the genuine food traditions of Italy. We will explore villages and hill towns away from the hustle bustle of typical tourist areas. We will smell, taste, and explore the real foods of Italy. Get ready for the educational adventure of a lifetime...it will be MAGNIFICIO!

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Course Specifics (added for various regions i.e. the following when Tuscany is the focus)

This course is designed to provide hands on exploration of the culinary traditions of Tuscany in Italy. We will start our adventure in fabulous Florence. After a couple of days exploring the rich Florentine cuisine, we will travel to our primary base of study, Sansepolcro. Sansepolcro is a picturesque Renaissance town the center of Italy, in the Valtiberina (Tiber Valley), on the border between Tuscany and Umbria. It is a typical Tuscan community, large enough to offer substantial opportunities in the region for the kind of activities that fit our educational needs,
also small enough and far enough away from main tourism attractions to remain genuine. Sansepolcro and the surrounding areas are rich in producers of local food products and there are a wide number of companies, food and wine producers, in this area, ranging from family run businesses to multi nationals. We will be lodged in Ostello Dei Servi, a former monastery within the walls of Sansepolcro. We will take advantage of our location on the border of Umbria and enjoy a few excursions into this rich, but often overlooked (by tourists) region.

There will be a study of the cuisine, including the culture surrounding the food, the why, what, when, and how of dining. Where and how food is produced, as well as how it is prepared, where foods are sold, and when and why they are eaten will be explored. The impact of the regional cuisine on health will be compared and contrasted with other cuisines. Food traditions and culture of the area including the history behind the foods will be included, as well as study of political and social movements, which have and continue to shape the cuisine of the people in Tuscany. Discussions on the nutritional impact of the cuisine of the region on health will be included. Visits to local producers of food and wine products in the area are incorporated to develop an appreciation of the difference between traditional and mass produced products.

The ultimate goal is to develop an understanding and appreciation for the overall meaning and experience of food in Tuscany. The real food; fresh, genuine, simple. Or as they say in Italia... L'alimento reale; fresco, genuino, semplice!

Instructor

Linda Lolkus, Associate Professor Foods and Nutrition
Office: Neff Hall 330A
Phone: 260-481-6559
Email: lolkusl@ipfw.edu

Course Objectives

This course will enable students to achieve the following learning objectives.

1. Describe the foods of Italy including how the foods are produced, what they are made of, how they are prepared, and how they taste.
2. Summarize the history of Italian cuisine and the ancient origins of typical Italian dishes.
3. Compare and contrast traditional and mass production of food products of the region.
4. Discuss the pros and cons of methods of growing crops and raising animals for consumption, including organic methods.
5. Identify and describe political and social movements that have and continue to shape the cuisine of Italy.
6. Discuss the pros and cons of the Slow Foods Movement.
7. Discuss the interrelationships of the overall culture with the foods.
8. Demonstrate an understanding of the pairing of foods and wines in the region.
9. Demonstrate an understanding of the pros and cons of consuming regional foods and foods in season.
10. Demonstrate an understanding of the overall experience of food and dining in Italy, in fine and casual dining situations, as well as in homes of typical Italians.
11. Describe products in the region that are produced to complement the cuisine, including linens and tableware.
12. Shop for and prepare traditional Italian dishes.
13. Describe the experience of hunting for truffles.
14. Compare and contrast the experience of obtaining food from a local market versus a large supermarket.
15. Identify and describe the effect of the food ways in Italy on nutritional status and health.

Educational Philosophy

The fundamental goal of education is complex. As noted educator Dr. L. Dee Fink specifies, significant learning includes acquiring accurate foundation information in the respective discipline, developing the ability to apply and integrate knowledge within and between disciplines, exciting students to care about the subject matter enough to use it and continue to learn about it, developing skills to continue learning, and motivating students to productively utilize information and experiences gained in their personal and professional lives. A variety of teaching techniques and activities in this course address this complex goal.

This study abroad course is designed to address integration and application of foundation knowledge via experiential learning. Care will be taken to maximize use of “real life experiences” in Italy to enhance student learning.

Italy will be our classroom!

Strategies and Format

Teaching strategies focus on hands-on activities to maximize the value of actually being in Italy. Each activity is designed to address one or more of the course objectives. Each day will include a synopsis of what we are going to do, what we have seen, how it connects, reflection, discussion, and individual reports.

Required Readings

A collection of readings will be assigned prior to departure. Additional readings and other information will be provided during the course.

A course study guide booklet will be provided prior to departure.

Course Requirements

Pre-Departure Orientation

Attend required pre-departure orientations. Alternative format may be possible for students who are unable to attend in person due to distance. Pre-departure orientation is worth 50 points. You are required to attend the pre-departure
orientation as per the syllabus. By doing so you will receive full credit for this portion of the grade.

Activities
Attend and participate in the large group and small group activities throughout the trip including the academic sessions. Activities are designed to provide experiential learning opportunities connected to the course objectives. See the course itinerary for activity schedule. If you attend and participate in all program activities, you will earn 300 points for this portion of the grade. For each activity missed, 10 points will be deducted. Note: there are multiple activities on each day and if you missed an entire day, you could lose more than 10 points in one day.

Reflections and Discussions

The combination of reflections and discussions and are designed to enhance foundation knowledge and reinforce connections between foundation knowledge and course activities. They are also designed to enhance application and integration of knowledge, to help you learn something about yourself and others. They are interactive requiring reading, critical thinking and analysis, writing and reporting. They are also designed to increase interaction with others on the trip. The reflections and discussions are directly connected to the course objectives.

Reflections
Reflections are specified in the course booklet. You are required to complete any 9 of the first 11 reflections. You must complete reflection number 12. Each reflection is worth 25 points for a total of 250 points. Record your written reflections while in Italy. Turn in a typed copy of your reflections by ______. Instructions and the rubric for reflections are provided.

Discussions
Discussions over content, activities, and reflections are infused throughout the program. We will meet regularly to discuss our activities and your reflections. We will also take time throughout to learn more about the cuisine of Italy. Participation in these discussions is worth up to 100 points. If discussion sessions are missed, points will be deducted (10 per session).

Final Project
The final project is a photojournalism essay to capture the essence of the culinary traditions of Italy. The final project is due July ______ by 5 PM. It is worth 300 points. Instructions and the rubric are provided.
Evaluation

Grades in this course will be based upon points earned in each of the following categories. At any time you may calculate your grade based upon points earned to date compared with points possible to date.

<table>
<thead>
<tr>
<th>Component</th>
<th>Pts Possible</th>
<th>Pts Earned</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pre-departure orientation</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>Activities – participation</td>
<td>300</td>
<td></td>
</tr>
<tr>
<td>Reflections</td>
<td>250</td>
<td></td>
</tr>
<tr>
<td>Discussions</td>
<td>100</td>
<td></td>
</tr>
<tr>
<td>Final Project</td>
<td>300</td>
<td></td>
</tr>
<tr>
<td>TOTAL</td>
<td>1000</td>
<td></td>
</tr>
</tbody>
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The following scale of percentages will be used to calculate final course grades. For example, a grade of “A” would require a minimum of 934.9 points out of 1,000, while an “A-“ would require a minimum of 894.9 points out of a thousand, and so on.

<table>
<thead>
<tr>
<th>Grading Scale</th>
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<tbody>
<tr>
<td>93.49 or above = A</td>
</tr>
<tr>
<td>89.49 – 93.48 = A-</td>
</tr>
<tr>
<td>86.49 – 89.48 = B+</td>
</tr>
<tr>
<td>83.49 – 86.48 = B</td>
</tr>
<tr>
<td>79.49 – 83.48 = B-</td>
</tr>
<tr>
<td>76.49 – 79.48 = C+</td>
</tr>
<tr>
<td>73.49 – 76.48 = C</td>
</tr>
<tr>
<td>69.49 – 73.48 = C-</td>
</tr>
<tr>
<td>66.49 – 69.48 = D+</td>
</tr>
<tr>
<td>63.49 – 66.48 = D</td>
</tr>
<tr>
<td>59.49 – 63.48 = D-</td>
</tr>
<tr>
<td>Below 59.49 = F</td>
</tr>
</tbody>
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Course Policies

*IPFW Student Handbook and Planner*

Students are expected to read, understand and follow all the information in the current IPFW Student Handbook and Planner. In particular, be familiar with the *IPFW Code of Student Rights, Responsibilities, and Conduct*. The electronic form of this handbook can be found at [http://www.ipfw.edu/vcsa/docs/ipfw-student-handbook.pdf](http://www.ipfw.edu/vcsa/docs/ipfw-student-handbook.pdf).

*CFS Student Handbook*

Note: HM and other CFS majors, you are expected to read, understand and follow the Department of Consumer and Family Sciences (CFS) Student Handbook. All rules and regulations found within the CFS Student Handbook are an integral part of this syllabus and apply to this course for students in CFS. The handbook may be accessed through the CFS website at [http://www.ipfw.edu/cfs/](http://www.ipfw.edu/cfs/).

*CFS Ethical and Moral Standards Regarding Academic Honesty and Professional Behavior*
CFS is committed to offering education that will prepare students to follow the highest ethical and moral standards in their professional and personal lives. For this reason, professional and mature conduct is expected of all students at all times.

Any form of academic dishonesty is in direct conflict with the above mentioned standard and will result in a grade of "F" for the course and may also go as far as dismissal from the program when applicable.

Please also refer to the IPFW Student Handbook and Planner for the university policy regarding academic dishonesty.

Civility and Respect

Study abroad:

- Offers a unique opportunity to expand our knowledge of the world and develop cultural understanding and acceptance.
- Is intense, at times difficult, and periodically physically and mentally uncomfortable.

Both pleasant and unpleasant experiences:

- Are opportunities to learn about themselves and others.
- Whether or not the overall experience is positive or negative depends to a large extent on how we respond and react.

When we travel to other countries:

- We represent our country and the university.
- Our behavior and dress will impact how we are perceived.
- Culturally insensitive behavior and/or dress leaves a negative impression of IPFW, our country, and us. It may even impact our ability to return for future programs.

Our class is a place for exploring and expressing diverse perspectives related to the cuisine of Italy and the culture surrounding it. Each person in this course has unique prior experiences and a unique viewpoint to share. This offers a great opportunity for us to learn from each other. Courtesy and professional behaviors are expected in all of our interactions.

Diversity and Nondiscrimination

As stated in the IPFW Student Handbook:

"IPFW is committed to maintaining a community that recognizes and values the inherent worth and dignity of every person; fosters tolerance, sensitivity, understanding, and mutual respect among its members; and encourages each individual to strive to reach his or her own potential. In pursuit of its goal of academic excellence, the university seeks to develop and nurture diversity. The university believes that diversity among its many members strengthens the institution, stimulates creativity, promotes the exchange of ideas, and enriches campus life. IPFW prohibits discrimination against any member of the university community on the basis of race, religion, color, sex, age, national origin or
ancestry, marital status, parental status, sexual orientation, disability, or status as a disabled or Vietnam-era veteran."

Disabilities Statement

If you have a disability and need assistance, special arrangements can be made to accommodate most needs. Contact the Director of Services for Students with Disabilities (Walb Union, Room 113, telephone number 481-6658) as soon as possible to work out the details. Once the Director has provided you with a letter attesting to your needs for modification, bring the letter to me. For more information, please visit the web site for SSD at http://www.ipfw.edu/ssd/.