

**WILLIAM F. HARRAH COLLEGE OF HOTEL ADMINISTRATION  
UNIVERSITY OF NEVADA, LAS VEGAS**

**Fall 2016**

**CULTURE AND CUISINE**

**FAB 333 – Section 1003**

**Class Room: BEH 233**

**Monday 2:30 PM – 5:15 PM**

**Email via Blackboard WebCampus**

**OFFICE HOURS:** Monday (12:30pm -2:30 pm) & Wed (2:30 pm- 5:30 pm)

**COURSE DESCRIPTION:**

Food is a necessary commodity for all persons – both for sustenance necessary to maintain life and for the social facets of life associated with meals. The foods eaten and the eating (or meal or dining) practices of people are very much integrated into the overall heritage of the culture. The geographical and economic environment of a region or cultural area also has a significant impact on foods – their availability and usage. Different cultures and/or different ethnic groups have traditional foods and preparation and eating practices associated with them. The United States has been referred to as a "melting pot" of many different cultures that have been, and are being, fused to form the "American" culture. Not only is the United States a fusion of foods and cultures, but the increasing globalization of all aspects of life is consistently increasing the cross-cultural approach to foods and the need for an understanding of the many multi-ethnic, socio-cultural practices associated with foods, food preparation and dining, family structures and behaviors, cultural lifestyles, and the blending of foods and food practices throughout the cultures of the world.

This course will focus on the exploration of the foods, eating practices, and customs – both today and historically – associated with foods of the different cultures and/or ethnic groups that have become, or are becoming, integral parts of the American culture and how today's foods are a reflection of these many sources. In this exploration, cultures throughout the world will be studied to learn about the origin and migration of different foods among varied cultural and geographic areas, as well as to appreciate the role that food has played in the life of multiple cultural groups over time. The economic impact of food production and consumption and the impact of such agricultural economics on the preparation and usage of foods, historically and today, will also be considered.

**Prerequisites:** English 101 and 3 credits of Social Science Core Requirements

**COURSE OBJECTIVES:**

On completion of this course, the student will be able to:

1. Discuss the concept of culture and the impact of culture on foods, eating practices, and meal, and/or dining patterns of different cultural/ethnic groups in the world.
2. Analyze the "flow" of foods throughout geographic areas of the world in conjunction with the historic migration of cultures.
3. Discuss the impact of foods and dining practices on the development of culture and cultural behavior patterns, both historically and in the present.
4. Identify critical issues in food product development, bio-engineering, and agricultural economics which currently impact the food supply, preparation methods, and cultural food practices in the world today and may potentially have significant impact in the future.
5. Describe the impact of religion on traditional food usage and meal/dining practices and the continuing influence of religion on the foodways today.
6. Identify traditional foods of major cultures and/or ethnic groups in the world that have influenced the foods now being eaten in the United States - both at home and in commercial and non-commercial food service operations.
7. Describe the traditional food preparation methods and meal and/or dining patterns of major cultures and/or ethnic groups in the world today.
8. Identify current food preparation methods and popular food products that are a fusion of foods and/or preparation procedures from diverse cultures.
9. Describe the communication practices, etiquette practices, and other cultural practices of a wide variety cultures and/or ethnic groups.

**COURSE MATERIALS (Not required to purchase)**

Brittin, Helen C. (2011). *The Food and Culture Around the World Handbook*. Boston, MA: Prentice Hall.

Kittler, Pamela G. & Sucher, Kathryn P. (2008) (5<sup>th</sup> Edition). *Food and Culture*. Belmont, CA: Wadsworth/Thompson Learning.

Civitello, L. (2008). *Cuisine and Culture: A History of Food and People, 2<sup>nd</sup> ed.* Hoboken, NJ: John Wiley and Sons Inc.

McWilliams, M. (2007). *Food Around the World: A Cultural Perspective, 2<sup>nd</sup> ed.* Upper Saddle River, NJ: Pearson Prentice Hall.

All course assignments, course powerpoints, course handouts, and appropriate university information can be found on the course WebCampus site.

In addition, students will be required to use a variety of books, magazine articles, websites and other resources to aid in writing papers, working on projects, and developing greater understanding of the course materials. The UNLV library has excellent resources for this class.

#### **STUDENT SUPPORT SERVICES:**

If you have a documented disability that may require assistance, you will need to contact Disability Services (DS) for coordination in your academic accommodations. Disability Services is located within Learning Enhancement Services (LES) in the Reynolds Student Services Complex (SSC), Room 137. The telephone number is 895-0866/TDD 895-0652.

#### **SUBSCRIBE TO THE HOTEL COLLEGE LISTSERVE**

Subscribe to the Hotel College Listserve, to learn about full time jobs, part-time jobs, temporary work, volunteer opportunities, internships, scholarships, classes, club activities, and other important information: <http://groups.yahoo.com/group/unlyhotelcollege>

#### **ACADEMIC ADVISING:**

Academic advising is available through the college's Student Advising Center – BEH 543.

#### **BOB BOUGHNER CAREER SERVICES CENTER**

Need help with your resume? Would you like to jump-start your job search process? The dedicated staff at the Bob Boughner Career Services Center is here to guide you with any career-related issues. Stop by the Center located on the first floor of Beam Hall (BEH 126) to receive hospitality-specific career counseling and information on upcoming recruitment events.

#### **ACADEMIC DISHONESTY POLICY:**

No form of academic dishonesty will be tolerated in this class. The principles of truth and honesty are considered to be fundamental to the academic environment. It is expected that all students will adhere to these principles in all of their work in this course. The university disciplinary policies regarding academic dishonesty will be enforced in this course. In particular, each semester, several students in the course have received lower grades than expected or disciplinary action because they plagiarized all or part of papers and presentations. The most recent university policies and procedures are posted on the class WebCampus site.

#### **GRADING:**

Grades in FAB 333 will be assigned on the following basis:

<b>Attendance (15 classes @ 20 points)</b>	<b>300 points ( 30%)</b>
<b>Examinations (3 Exams @ 100 points each)</b>	<b>300 points ( 30%)</b>

Sample Group Report and Presentation 1	50 points ( 5%)
Group Report and Presentation 2	100 points ( 10%)
Group Report and Presentation 3	150 points ( 15%)
<u>Assignments (4 Assignment @ 25 points)</u>	<u>100 points ( 10%)</u>
<b>TOTAL</b>	<b>1000 points (100%)</b>

The student's grade percentage will be calculated by adding the total points he/she has earned on all assignments and dividing by 1000 points possible. Each examination will consist of combinations of true-false and multiple choice questions. Separate handouts will be given out explaining each of the other assignments.

#### **Grading Scale:**

93% + = A; 90-92.9% = A-; 87-89.9% = B+; 83-86.9% = B; 80-82.9% = B-; 77-79.9% = C+; 73-76.9% = C; 70-72.9% = C-; 67-69.9% = D+; 63-66.9% = D; 60-62.9% = D-; <60 = F

### **“ATTENTION 1234”**

#### **1. Attendance**

Each class attendance is very important. If you are late (No matter 1 minute, 5 minutes, or 10 minutes), you will get only 50% (10points) points off from the day attendance points. If you are late more than 10 minutes, you are not allowed to come into the class room. The class room door will be closed except the first day of class (August 29, 2016).

If you miss the field trip, your attendance points will be taken off (20 points) and additional minus 10 points will be added. Technically, if you miss one field trip activity, you will miss total 30 points. If you are late on field trip day (No matter 1 minute, 5 minutes, or 10 minutes), you will get 5-10 points off from the full points of attendance. If you are late more than 30 minutes, your field trip attendance points will be “Zero.”

When you have only following reasons such as UNLV Official, Judy Duties, Actual Doctor's Notes or Evidence of Family Emergency Happening, you will get extra opportunity to get the attendance points.

#### **2. Examinations**

There are 3 exams, worth 100 points for each exam. If you miss the exam, there is no makeup exam except following excuses (UNLV Official, Judy Duties, Actual Doctor's Notes or Evidence of Family Emergency Happening). Your personal work schedule/interview schedule/your other

exam schedule, or your own trip plan/family trip plan/reunion cannot be an excuse to delay or reschedule the exam. “Missing is Missing.”

### 3. Group Presentation

If you miss your group presentation date, your presentation credit points will be “Zero” except following cases (UNLV Official, Jury Duties, Actual Doctor’s Notes or Evidence of Family Emergency Happening). Your personal work schedule/interview schedule/your other exam schedule, or your own trip plan/family trip plan/reunion cannot be an excuse to delay or reschedule the exam. “Missing is Missing.”

### 4. Late Submission of Assignments

If you submit your assignment after the due date/time, your assignment points will be reduced to 50%. For example, when the assignment due date is August 7 (by midnight), if your submission is late, your possible maximum points are 10 instead of 20. However, if your assignment submission is late more than 2 days, you will get “Zero” Points.

## COURSE SCHEDULE\*

- WEEK 1: Introduction/Syllabus, Decision for group member
- WEEK 3: Food and Culture (*Video: The cycle of life: How to eat*)
- WEEK 4: Food and Religion (**Sample presentation I:** about Food & Religion: Create your own presentation style) 50 points-(**All groups**)
- WEEK 5: *Tasting World Noodles (Including Pasta) - Class activity*  
**Group Presentation II (All groups)**  
 Asian Foods (**Group Presentation III; Group 1, 2**)
- WEEK 6: “Field Trip 1”
- WEEK 7: **Exam 1**
- WEEK 8: Northern Europeans  
**(Group Presentation II; Group 3, 4)**

- WEEK 9: Southern Europeans  
**(Group Presentation II; Group 5, 6)**
- WEEK 10: Central Europeans  
**(Group Presentation II; Group 7, 8)**
- WEEK 11: **“Field Trip II”**
- WEEK 12: **Exam 2**  
Northern Americans  
**(Group Presentation II; Group 9, 10)**
- WEEK 13: Mexicans and Central Americans
- WEEK 14: Africans, People of the Balkans and the Middle East  
South Americans
- WEEK 15: **“Field Trip III” (Brazil Lunch)**
- WEEK 16: **Exam 3**

**\*The course schedule can be changed subjectively by the class instructor’ decision.**

**The list of Videos: “Bug for Breakfast,” “An Organic Food Primer,” “Noodle Road,” “Food, Inc.,” “The Taste of Korea,” “Asian Corridor in Heaven.”**

## **Group Report and Presentation II Guideline (100 points)**

### *“Tasting World Noodles”*

1. Select a noodle dish
2. Find the recipe
3. Make a Two- page report (Times Roman 12 Font Size with single space) (exclude the recipe)-**40 points**  
Include following information,
  - a. Geography
  - b. History (Historical, current political, economic, cultural background)

- c. 7 Local restaurant information (Strip, Downtown, South/Southwest, Southeast, North/Northwest, Northeast & UNLV)
    - i. Restaurant names
    - ii. Address
    - iii. Phone Number
    - iv. Price of noodle item/items
4. Power Point Slides (Should be 8-10 Slides)-20 points
- i. Detailed Synopsis Summary
  - ii. Pictures
  - iii. Not too small font
  - iv. Only use Microsoft Power Points program
5. Bring A noodle dish by 11:00 AM to class- 10 points
6. Make a presentation- 20 points
- a. Well Prep Menu (Quality, Visual, Taste, Sanitation, & Temperature, Budget, etc.)
  - b. Professional Presentation Manner with Business Casuals
7. Post the two page report with the recipe & power points slides on class blackboard website- 10 points
- It is due by one day before your presentation. For example, if your group presentation is on September 10, post them by September 9, 11pm.
- If you are late to post them, the 10 points will be deducted.**

**Any member who needs to work in the kitchen, need to have chef jacket, long pants, hairnet or cap, & covered proper kitchen work shoes.**

## **Group Report and Presentation III Guideline (150points)**

- 1. 4 pages of Summary (Times Roman 12 Font Size with single space)-90 points
  - d. Geography
  - e. History (Historical, current political, economic, cultural background)
  - f. Major foods & beverages (Breakfast, Lunch, & Dinner)

- g. Traditional holidays or special event (wedding, birthday , or funeral foods)
  - h. 1 Menu recipe ( 4 serving)- add the reference at the end
  - i. Introduce 5 local restaurants where the menu item is available
    - i. Restaurant names
    - ii. Address
    - iii. Phone Number
    - iv. Price of the item
  - j. References
  - k. Only use Microsoft Word program
2. Power Point Slides (Should be 13-15 Slides)- **25 points**
- a. Detailed Synopsis Summary
  - b. Pictures
  - c. Not to small font
  - d. Only use Microsoft Power Points program
3. Professional Presentation- **25 points**
- a. Well Prep Menu (Quality, Visual, Taste, Sanitation, & Temperature, Budget, etc.)
  - b. Professional Presentation Manner with Business Casuals
4. Post the presentation slides & summary on the discussion module of Blackboard Webcampus. It is due by one day before your presentation **(10 points)**. For example, if your group presentation is on September 10, post them by September 9, 11:59 pm.
- If you are late to post them, the 10 points will be deducted.**

**Any member who needs to work in the kitchen, need to have chef jacket, long pants, hairnet or cap, & covered proper kitchen work shoes.**

### **UNLV POLICIES AND RESOURCES**

**Academic Misconduct** – Academic integrity is a legitimate concern for every member of the campus community; all share in upholding the fundamental values of honesty, trust, respect, fairness, responsibility and professionalism. By choosing to join the UNLV community, students accept the expectations of the Student Academic Misconduct Policy and are encouraged when faced with choices to always take the ethical path. Students enrolling in UNLV assume the obligation to conduct themselves in a manner compatible with UNLV’s function as an educational institution.



An example of academic misconduct is plagiarism. Plagiarism is using the words or ideas of another, from the Internet or any source, without proper citation of the sources. See the *Student Academic Misconduct Policy* (approved December 9, 2005) located at: <https://www.unlv.edu/studentconduct/student-conduct>.

**Copyright** – The University requires all members of the University Community to familiarize themselves **with** and to follow copyright and fair use requirements. **You are individually and solely responsible for violations of copyright and fair use laws. The university will neither protect nor defend you nor assume any responsibility for employee or student violations of fair use laws.** Violations of copyright laws could subject you to federal and state civil penalties and criminal liability, as well as disciplinary action under University policies. Additional information can be found at: <http://www.unlv.edu/provost/copyright>.

**Disability Resource Center (DRC)** – The UNLV Disability Resource Center (SSC-A 143, <http://drc.unlv.edu/>, 702-895-0866) provides resources for students with disabilities. If you feel that you have a disability, please make an appointment with a Disabilities Specialist at the DRC to discuss what options may be available to you.

If you are registered with the UNLV Disability Resource Center, bring your Academic Accommodation Plan from the DRC to the instructor during office hours so that you may work together to develop strategies for implementing the accommodations to meet both your needs and the requirements of the course. Any information you provide is private and will be treated as such. To maintain the confidentiality of your request, please do not approach the instructor in front of others to discuss your accommodation needs.

**Religious Holidays Policy** – Any student missing class quizzes, examinations, or any other class or lab work because of observance of religious holidays shall be given an opportunity during that semester to make up missed work. The make-up will apply to the religious holiday absence only. It shall be the responsibility of the student to notify the instructor no later than the end of the first two weeks of classes, **January 29, 2016**, of his or her intention to participate in religious holidays which do not fall on state holidays or periods of class recess. For additional information, please visit: <http://catalog.unlv.edu/content.php?catoid=6&navoid=531>.

**Incomplete Grades** - The grade of I – Incomplete – can be granted when a student has satisfactorily completed three-fourths of course work for that semester/session but for reason(s) beyond the student’s control, and acceptable to the instructor, cannot complete the last part of the course, and the instructor believes that the student can finish the course without repeating it. The incomplete work must be made up before the end of the following regular semester for undergraduate courses. Graduate students receiving “I” grades in 500-, 600-, or 700-level courses have up to one calendar year to complete the work, at the discretion of the instructor. If course requirements are not completed within the time indicated, a grade of F will be recorded and the GPA will be adjusted accordingly. Students who are fulfilling an Incomplete do not register for the course but make individual arrangements with the instructor who assigned the I grade.

**Tutoring** – The Academic Success Center (ASC) provides tutoring and academic assistance for all UNLV students taking UNLV courses. Students are encouraged to stop by the ASC to learn more

about subjects offered, tutoring times and other academic resources. The ASC is located across from the Student Services Complex (SSC). Students may learn more about tutoring services by calling 702-895-3177 or visiting the tutoring web site at:

<http://academicsuccess.unlv.edu/tutoring/>.

**UNLV Writing Center** – One-on-one or small group assistance with writing is available free of charge to UNLV students at the Writing Center, located in CDC-3-301. Although walk-in consultations are sometimes available, students with appointments will receive priority assistance. Appointments may be made in person or by calling 702-895-3908. The student's Rebel ID Card, a copy of the assignment (if possible), and two copies of any writing to be reviewed are requested for the consultation. More information can be found at:

<http://writingcenter.unlv.edu/>

**Library Resources** – Students may consult with a librarian on research needs. For this class, the subject librarian is Lateka Grays (<http://guides.library.unlv.edu/hospitality>). UNLV Libraries provides resources to support students' access to information. Discovery, access, and use of information are vital skills for academic work and for successful post-college life. Access library resources and ask questions at <https://www.library.unlv.edu/>.

#### **Communication within the College**

All students are encouraged to subscribe to the student listserve for the College of Hotel Administration. To subscribe, go to: <http://groups.yahoo.com/group/unlvhotelcollege> . All information relevant to the College, job opportunities, activities, clubs, scholarships, etc. will be posted on this list serve. To be informed of opportunities available to you, YOU NEED TO BE A SUBSCRIBER TO THE LISTSERVE.

#### **Academic Advising:**

Academic advising is available through the college's Student Advising Center – BEH 543.

**Rebelmail** – By policy, faculty and staff should e-mail students' Rebelmail accounts only. Rebelmail is UNLV's official e-mail system for students. It is one of the primary ways students receive official university communication such as information about deadlines, major campus events, and announcements. All UNLV students receive a Rebelmail account after they have been admitted to the university. Students' e-mail prefixes are listed on class rosters. The suffix is always [@unlv.nevada.edu](mailto:@unlv.nevada.edu). Emailing within WebCampus is acceptable.

**Final Examinations** – The University requires that final exams given at the end of a course occur at the time and on the day specified in the final exam schedule. See the schedule at:

<http://www.unlv.edu/registrar/calendars>.

**University Property and Security:** If caught misappropriating State property, the student will be dropped from the College. The University may also wish to press formal charges. If you purchase items used in operation, you will be reimbursed for this purchase (if you have a proper receipt). Once you have been reimbursed, those items purchased become property of the

University of Nevada, Las Vegas. No reimbursement will be made without proper receipt of purchase and strict adherence to UNLV policy.

*Students should not bring valuables, personal items unrelated to course activities, or book bags into the building.* The University of Nevada, Las Vegas staff and/or faculty will not be held responsible for the loss of personal items or valuables.

All books, papers, notebooks, and class-related items should be kept secured during the class. If you have valuables that must be locked please let your instructors know so that you can place your items in a secured office during class hours.

**Alcohol and Drug Use:** Students who consume any type of alcoholic beverages, use illegal drugs during class time, or attend class intoxicated will be immediately dropped from the course and sent to the university disciplinary board with recommendation for expulsion. Please do not come to class under the influence.

**Insurance:** The University of Nevada System does NOT carry insurance for students working in laboratories. This includes the Hotel College kitchens, dining rooms, and lounge/bar. Each student will have to provide his/her own coverage. If you are not covered by a family policy, you should purchase student insurance from the University. Information is available from the registrar's office. Although our safety record has been good, there is always a chance that an injury could occur that results in a trip to the hospital. Should an incident such as this occur, the University will not pay for the expenses incurred; it will be the responsibility of the student.