
UBC VANCOUVER COURSE SYLLABUS

ACKNOWLEDGEMENT

UBC's Point Grey Campus is located on the traditional, ancestral, and unceded territory of the xwməθkwəyəm (Musqueam) people. The land it is situated on has always been a place of learning for the Musqueam people, who for millennia have passed on their culture, history, and traditions from one generation to the next on this site. Working and learning in a settler run educational institution, we must seek to be in right relations with our host nation, and to learn from their experiences.

ON COVID-19

For our in-person meetings in this class, it is important that all of us feel as comfortable as possible engaging in class activities while sharing an indoor space. Non-medical masks that cover noses and mouths are a primary tool to make it harder for Covid-19 to find a new host. It will be your own choice whether to wear a non-medical mask during our class meetings, for your own protection and the safety and comfort of everyone else in the class. If you have not yet had a chance to get vaccinated against Covid-19, vaccines are available to you, free. The higher the rate of vaccination in our community overall, the lower the chance of spreading this virus. You are an important part of this community. Please arrange to get vaccinated if you have not already done so.

It is appropriate (and a good idea) for students sit in broadly the same area of the room at each class (but a rigid seating plan is not necessary.) I will work to increase ventilation in the classroom where this is feasible (For example by opening windows or doors et cetera.) I will not be taking questions at the podium at the end of the class, to expedite the clearing of the classroom for the incoming class. There are other mechanisms to ask questions and discuss the course, including email, office hours via Canvas and other means.

COURSE INFORMATION

Course Title	Course Code Number	Credit Value
Critical Perspectives in Consumer Food Practices	FNH 342	3 Credits

CONTACTS

Course Instructor	Contact Details	Office Location	Office Hours
Gerry Kasten, H.Dip (Comm Cooking), RD, MSc, FDC	email: gerryk@mail.ubc.ca (Preferred Contact) Call or Text: (604) 319-2460	In-person at FNH 324 or online via zoom	By appointment.

COURSE INSTRUCTOR BIOGRAPHICAL STATEMENT

I love food! I was born to a farming family and still help my brother bring in the harvest each year. I have an Honours Diploma in Commercial Cooking and have both Bachelors and Masters degrees in Nutrition. My Master's research was on food choices amongst gay men. I worked in Public Health in BC for thirty years, and have led the boards of directors of both Dietitians of Canada and the BC Agriculture in the Classroom Foundation. My chequered past has led me to a critical analysis of the constructions of gender, particularly as they are enacted through food.

I want to live in a world where people celebrate food, sharing it with those they love, taking its pleasure without restraint because its flavour saturates their most sensuous appetites.

COURSE STRUCTURE

CLASSES: Two, 80 minute lecture and discussion classes weekly, Mondays and Fridays from 9:30 – 10:50 a.m. (Pacific Time), in HEBB 114. Your attendance is expected and is necessary for you to fully participate in the discussions, group work and presentations. Please show respect for your classmates and instructor by arriving on time, having read the assigned papers and being prepared to discuss each week's readings. *However, it is important for you to NOT attend if you are feeling unwell.*

Lecture audio and presentation slide recordings will be posted on the Canvas course website for students who are not able to attend because of quarantining. With prior notice, student who must quarantine *may* be able to join in-class discussion using electronic means (e.g., zoom or skype.) It may also be possible to arrange a note-taking "buddy" to share class notes.

CLASS STRUCTURE: FNH 342 uses a mixed-mode format that includes: readings; in-class and online discussions; presentations; and research posters.

COURSE WEBSITE: Access to course materials will be available through the FNH 342 UBC Canvas website. You are responsible for checking this website regularly (e.g., minimum 3-4 times a week) to be aware of any updates or changes to the course content, scheduling, or activities. To access the course website, go to [Canvas](#) and log in using your CWL. Assessments are predominantly Canvas-based: Discussions, assignments and posters are submitted online. There are peer assessments of participation and teamwork. The Instructor and Teaching assistants also contribute to evaluating in-class performance.

SCHEDULE OF TOPICS

Sept 9:	Orientation and introduction to FNH 342
Sept 12 & 16:	Food Consumption Trends
Sept 19:	National day of mourning in honour of Queen Elizabeth II
Sept 23 & 26:	Perceptions of Healthy Eating
Sept 30:	National Day for Truth and Reconciliation
Oct 3 & 7:	Determinants of Food Choice
Oct 10:	Thanksgiving Day Holiday
Oct 14:	Food Festival, Culture and Social Roles
Oct 17:	SocioCultural Perspectives on Food Choice
Oct 18 - 20:	Online Quiz begins Oct 18th @ 6:00 p.m. and ends Oct 20th @ 10:00 p.m.
Oct 21 & 24:	Food Work in the Family
Oct 28 & 31:	Gender Aspects of Food Choice
Nov 4 & 7:	Online Quiz Review and Social Media Influences on Food Choice
Nov 9 -11	Mid-Term Break
Nov 14 & 18:	Food and Ethnic Identity
Nov 21 & 25:	Social Class, Income and Food
Nov 28:	Food and Regional/National Identity; - Final Essay Due 11:59 p.m.
Dec 2 & 5:	Poster Presentations

LEARNING OUTCOMES

Upon completion of the course, students should be able to:

- Describe current food consumption trends in Canada and the types of data collected to monitor food consumption in Canada.
- Identify and discuss relationships between food consumption trends and demographic and lifestyle changes.
- Critically discuss psychological, socio-cultural, ethnic and social media factors that influence people's food choices.
- Reflect on how your own food consumption patterns are shaped by the “big picture” issues explored in this course.
- Practice lifelong learning skills to continue learning about consumer aspects of foods from your own experiences as a food consumer and from broader influences around you.

LEARNING ACTIVITIES

You will contribute to the class through active and meaningful participation, both in and out of class.

Core Group and In-class Participation (10): This mark will be based on self-assessment, peer assessment from other members of your core group, and TA/instructor observations. Using a marking rubric, at the middle and the end of term you will be asked to confidentially provide a participation mark for yourself and each member of your core group. The instructor and TAs will use this feedback and their own observations to determine your participation mark.

Online Discussion Postings (15): For selected weeks throughout the term, your group will be required to engage in reflective online discussions about each week's topic. For each discussion, one student per group will be a Lead Discussant (each student is required to be the Lead Discussant once during the term). By noon, one day after the end of class discussion on a topic, Lead Discussants will post a critical commentary on the week's topic by addressing key questions. By 11:59 p.m. three days after the end of class discussion on a topic, other group members will post a response, indicating what you would add to the Lead Discussant's comments, what you agree with, where your opinion differs and/or where you see similarities or differences in how the two groups handled the topic. These responses may also comment on other group members' postings as well as (or instead of) the Lead Discussant's post. Each student is required to post a minimum of four responses on different weeks over the course of the term. A course TA or the instructor will mark the postings using the rubric provided on the course website.

Online quiz (15): The quiz will be open-book and completed online through the course website between 6:00pm, Tuesday October 13 and 10:00pm, Thursday October 15. It will include multiple choice and short answer questions. Students are expected to complete the quiz independently of others. ***Once you start the quiz, you will need to complete it in one sitting within 90 minutes.*** There are no in-and-out privileges.

Poster Assignment (20): Groups of 4 or 5 students will prepare a poster exploring through a variety of lenses a current food issue, commodity, product, or trend. The exploration may include consideration of nutritional, psychological and/or sociocultural issues, as well as more personal reflections, experiences and perspectives. Poster topics will be student-generated early in the term. Posters will be presented to the class on December 3rd and 6th. Every group member will be expected to participate in presenting a 10-minute critical analysis of their topic to classmates, the course TAs, and the instructor.

Final Essay (40): The final essay will be a written, referenced paper, offering an opinion, on a topic drawn from course readings, lectures, presentations, class discussions, and personal reflections. Essay topic must be approved by the instructor and submitted by October 22nd.

LEARNING MATERIALS

Please see the *FNH 342 Reading List for 2021* on Canvas for all of the class readings.

ASSESSMENTS OF LEARNING

In-Class Attendance & Meaningful Participation	10%
Online Discussion Postings	15%
Online Quiz (ends October 14, 10pm)	15%
Group Poster Assignment (Dec 3 & 6)	20%
Final Essay (Due Nov 26th, 2021)	40%

Late assignments are not accepted, except by prior arrangement with the instructor. Late Quizzes will not be marked. Presentations must occur on the scheduled date, to align with learnings in that class.

UNIVERSITY POLICIES

Policies and Resources to Support Student Success

UBC provides resources to support student learning and to maintain healthy lifestyles but recognizes that sometimes crises arise and so there are additional resources to access including those for survivors of sexual violence. UBC values respect for the person and ideas of all members of the academic community. Harassment and discrimination are not tolerated nor is suppression of academic freedom. UBC provides appropriate accommodation for students with disabilities and for religious observances. UBC values academic honesty and students are expected to acknowledge the ideas generated by others and to uphold the highest academic standards in all of their actions.

Details of the policies and how to access support are available on [the UBC Senate website](#).

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Version: September 13th, 2022