**General Education Course Inclusion Proposal**

**PERSPECTIVES ON SOCIETY**

*This proposal form is intended for departments proposing a course for inclusion in the Northern Michigan University General Education Program. Courses in a component satisfy both the Critical Thinking and the component learning outcomes. Departments should complete this form and submit it electronically through the General Education SHARE site.*

**Course Name and Number: HM 205 Food and Film**

**Home Department: Technology and Occupational Sciences**

**Department Chair Name and Contact Information** (phone, email): John Centko, 227-2087, [jcentko@nmu.edu](mailto:jcentko@nmu.edu)

**Expected frequency of Offering of the course** (e.g. every semester, every fall): Every Fall

**Official Course Status**: Has this course been approved by CUP and Senate? YES IN PROGRESS

*HM 205 Food and Film is a NMU college course approved through the NMUFA process.*

*Courses that have not yet been approved by CUP must be submitted to CUP prior to review by GEC. Note that GEC is able to review courses that are in the process of approval; however, inclusion in the General Education Program is dependent upon Senate and Academic Affairs approval of the course into the overall curriculum.*

**Overview of course** (please attach a current syllabus as well): *Please limit the overview to two pages (not including the syllabus)*

1. Overview of the course content

The arts within the hospitality and tourism industry are cultural indicators of different societal norms. They reveal the social character of societies and social classes, illustrating ways of life, socially typical expectations, and functional mores. The study of various films, literary works, and artistic pieces from different cultures, genres, and time periods will reveal how food is used as cultural text through art.

Students will discover through film and literature discussions how food conveys cultures and constitutes national, gender, and ethnic identity. They will develop the ability to interpret film and literature as a means of delivering larger ideas and messages.

The course consists of a variety of assignments divided into multiple components: 1) Art reviews; 2) weekly film reflections; 3) a Self-Expression, Art That is You; 4) a food memoir, The First Time I Truly Tasted Something, and 5) a final paper. All components address how food, film, or art depict different societal perspectives, helping promote a greater understanding of diversity within all societies.

Assignments will be assessed through a variety of means such as: 1) documentary or art review summary sheets; 2) written reflections identifying how the piece influenced students; 3) class presentations of Art That is You, exploring the different influences that helped the students evolve; and 4) reflective papers identifying how the students’ views changed or grew and the resultant impact, personally and professionally.

1. Explain why this course satisfies the Component specified and significantly addresses both learning outcomes

Critical Thinking Rubric

This course will offer an excellent opportunity to assess writing proficiency and critical thinking. More than half of the points available in this course require some form of writing and critical thinking skills. Students discuss and debate personal viewpoints in regards to the arts and how they relate to current and historical occurrences.

*Evidence*

Student are required to provide written responses to discussion questions provided for each artistic medium they review. Students also submit an opinion essay addressing the film or cultural perspective under discussion. During the course session all students are required to use critical thinking skills in response to instructor led discussions.   
  
*Integrate*

A mid-term and final consisting of their collection of written essays must demonstrate the ability to evaluate different cultural perspectives under discussion. Student will also demonstrate their interpretation of different cultural perspectives through their class assignments. One food memoir will be written by each student and each student is required to present “Art That is You”.

*Evaluate*

The instructor evaluates the students’ critical thinking skills based on their ability to support their views of culture through art. This evaluation is accomplished through faculty observation of student interactions and submitted written assignments.  
  
Perspectives on Society Rubric

*Analysis of Society*

This course highlights social issues such as food culture, food justice, and insecurities. During class discussion, students are not only learning about these issues, they are also required to apply critical thinking skills to develop their views of the hospitality industry in society across a diverse global population.

*Ethical Issues*

Ethical issues are ongoing discussion topics for students, including food containing genetically modified organisms (GMO), food and religion, government controlled distribution of food in schools, or turning culture identifying foods into societal fads.

*Development and Context of Society*

Social effects of the depiction of cultures through food in film reveal both truth and bias. Discussion of this is essential to developing a complex understanding of different social interactions through the hospitality and tourism industry.

1. Describe the target audience (level, student groups, etc.)

HM 205 Food and Film has typically been taken by Hospitality and Tourism Management students, and has drawn from other students across the university. The essential role food plays in most milestones, celebrations and religious events across all cultures is often captured in films. This course unquestionably relates to a population of students with diverse cultures and background and directly relates to the general education emphasis embraced by the university. The relevance of HM 205 Food and Film make it a good option within the Perspectives on Society rubric.

1. Give information on other roles this course may serve (e.g. University Requirement, required for a major(s), etc.)

HM 205 Food and Film is not currently required for any majors, but is a highly sought elective for the Hospitality and Tourism Management students. Additionally, students from the following programs can benefit from this class: students from programs such as multimedia journalism, communication studies, business, entrepreneurism, or theatre, or Art and Design.

This course is applicable to the entire student population as a general education course. The emphasis on social effect, writing, critical thinking makes it a good option for all students.

1. Provide any other information that may be relevant to the review of the course by GEC

The course will address the same learning objective each time it is delivered. The path to obtain those outcomes may vary through the use of different films, assigned readings, written assignments, and class discussion. Current issues, trends and fads will also influence the outline of this course.

**PLAN FOR LEARNING OUTCOMES  
CRITICAL THINKING**

*Attainment of the CRITICAL THINKING Learning Outcome is required for courses in this component. There are several dimensions to this learning outcome. Please complete the following Plan for Assessment with information regarding course assignments (type, frequency, importance) that will be used by the department to assess the attainment of students in each of the dimensions of the learning outcome. Type refers to the types of assignments used for assessment such as written work, presentations, etc. Frequency refers to the number of assignments included such as a single paper or multiple papers. Importance refers to the relative emphasis or weight of the assignment to the entire course. For each dimension, please specify the expected success rate for students completing the course that meet the proficiency level and explain your reasoning. Please refer to the Critical Thinking Rubric for more information on student performance/proficiency in this area. Note that courses are expected to meaningfully address all dimensions of the learning outcome.*

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| **DIMENSION** | **WHAT IS BEING ASSESSED** | **PLAN FOR ASSESSMENT** |
| **Evidence** | Assesses quality of information that may be integrated into an argument | *Assessment Type:*  Written responses to discussion questions provided for each artistic medium, including documentary / art reviews (provided by instructor), essays and/or presentation projects   * Submit 1-2 page opinion essays addressing the film or cultural perspective under discussion. The mid-term and final will consist of their collection of written essays.   *Frequency:* Weekly  Grading Weight: 40%   * Presentation of “Art that is You” and written food memoir – The First Time I Truly Tasted Something   *Frequency:* Once each semester  Grading Weight: 30%  *Expected Proficiency Rate*: We expect students in HM 205 Food and Film to attain a proficiency of 75% in the Evaluate dimension of the Critical Thinking rubric.  *Link between Assessment Dimensions and Assessment Plan:*  Instructors will consider the extent to which students rely upon external resources (i.e., MLA formatting, source citations, quoted materials) for statements and arguments made in response to discussion questions, essays and conveyed ideas. Evidence presented in the students’ written work will be evaluated based on relevance to given topic, accuracy and logistical consistency. Evidence will clearly support the inferences and conclusions made by the student. |
| **Integrate** | Integrates insight and or reasoning with existing understanding to reach informed conclusions and/or understanding | *Assessment Type:*  Written responses to discussion questions provided for each artistic medium, including documentary / art reviews (provided by instructor), essays and/or presentation projects   * Submit 1-2 page opinion essays addressing the film or cultural perspective under discussion. The mid-term and final will consist of their collection of written essays.   *Frequency:* Weekly  Grading Weight: 40%   * Presentation of “Art that is You” and written food memoir – The First Time I Truly Tasted Something   *Frequency:* Once each  Grading Weight: 30%  *Expected Proficiency Rate*: We expect students in HM 205 Food and Film to attain a proficiency of 75% in the Integrate dimension of the Critical Thinking rubric.  *Link between Assessment Dimensions and Assessment Plan:*  Instructors will determine the success to which students use information gained both in course and from prior experience when discussion and writing takes place. These in-class discussions and essays will demonstrate the students’ ability to justify or relate discussion content to previous experiences. Students will also frequently be asked to “see it from the other side,” and provide reasoning from a contrary perspective of the discussion. |
| **Evaluate** | Evaluates information, ideas, and activities according to established principles and guidelines | *Assessment Type:*  Written responses to discussion questions provided for each artistic medium, including documentary / art reviews (provided by instructor), essays and/or presentation projects   * Submit 1-2 page opinion essays addressing the film or cultural perspective under discussion. The mid-term and final will consist of their collection of written essays.   *Frequency:* Weekly  Grading Weight: 40%   * Presentation of “Art that is You” and written food memoir – The First Time I Truly Tasted Something   *Frequency:* Once each  Grading Weight: 30%  *Expected Proficiency Rate*: We expect students in HM 205 Food and Film to attain a proficiency of 75% in the Evaluate dimension of the Critical Thinking rubric.  *Link between Assessment Dimensions and Assessment Plan:*  The ability to evaluate cultural norms and bias will be a constant in this course. Instructors will consider the extent to which students rely upon established descriptive frameworks for discussions, writings and presentations. |

**PLAN FOR LEARNING OUTCOMES  
PERSPECTIVES ON SOCIETY**

*Attainment of the PERSPECTIVES ON SOCIETY Learning Outcome is required for courses in this component. There are several dimensions to this learning outcome. Please complete the following Plan for Assessment with information regarding course assignments (type, frequency, importance) that will be used by the department to assess the attainment of students in each of the dimensions of the learning outcome. Type refers to the types of assignments used for assessment such as written work, presentations, etc. Frequency refers to the number of assignments included such as a single paper or multiple papers. Importance refers to the relative emphasis or weight of the assignment to the entire course. For each dimension, please specify the expected success rate for students completing the course that meet the proficiency level and explain your reasoning. Please refer to the Rubric for more information on student performance/proficiency in this learning outcome. Note that courses are expected to meaningfully address all dimensions of the learning outcome.*

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| **DIMENSION** | **WHAT IS BEING ASSESSED** | **PLAN FOR ASSESSMENT** |
| **Analysis of society** | Analysis of social issues, structures and processes or events | *Assessment Type:*  Written responses to discussion questions provided for each artistic medium, including documentary / art reviews (provided by instructor), essays and/or presentation projects   * Submit 1-2 page opinion essays addressing the film or cultural perspective under discussion. The mid-term and final will consist of their collection of written essays.   *Frequency:* Weekly  Grading Weight: 40%   * Presentation of “Art that is You” and written food memoir – The First Time I Truly Tasted Something   *Frequency:* Once each  Grading Weight: 30%  *Link Between Assessment Dimension & Assessment Plan*: *In this course we highlight social issues such as food culture, food justice / insecurities, food obsession / insecurities, food art and fiction. Through in the class discussion students are not only required to learn about these issues, they are also required to apply critical thinking skills to develop their views of the hospitality and tourism industry in society across a diverse global population.*  *Expected Proficiency Rate*: We expect students in HM 205 Food and Film to attain a proficiency of 75% in the Analysis of Society dimension of the Perspectives of Society rubric. |
| **Ethical Issues** | Addressing ethical issues in society | *Assessment Type:*  Written responses to discussion questions provided for each artistic medium, including documentary / art reviews (provided by instructor), essays and/or presentation projects   * Submit 1-2 page opinion essays addressing the film or cultural perspective under discussion. The mid-term and final will consist of their collection of written essays.   *Frequency:* Weekly  Grading Weight: 40%   * Presentation of “Art that is You” and written food memoir – The First Time I Truly Tasted Something   *Frequency:* Once each  Grading Weight: 30%  *Link Between Assessment Dimension & Assessment Plan*: *The topic of ethics within the hospitality industry is an ongoing discussion topic with students. Ethical issues such as genetically modified organisms (GMO) in food, food and religion, government controlled distribution of food in schools and poverty, and the turning cultural identifier foods into societal fads.*  *Expected Proficiency Rate*: We expect students in HM 205 Food and Film to attain a proficiency of 75% in the Ethical issues dimension of the Perspectives of Society rubric. |
| **Development and context of society** | Explore themes in the development of human society | *Assessment Type:*  Written responses to discussion questions provided for each artistic medium, including documentary / art reviews (provided by instructor), essays and/or presentation projects   * Submit 1-2 page opinion essays addressing the film or cultural perspective under discussion. The mid-term and final will consist of their collection of written essays.   *Frequency:* Weekly  Grading Weight: 40%   * Presentation of “Art that is You” and written food memoir – The First Time I Truly Tasted Something   *Frequency:* Once each  Grading Weight: 30%  *Link Between Assessment Dimension & Assessment Plan*: *Social effects of the depiction of cultures through food in film reveal both truth and bias. Discussion of this is essential to developing a complex understanding of different social interactions through hospitality and tourism.*  *Expected Proficiency Rate*: We expect students in HM 205 Food and Film to attain a proficiency of 75% in the Development and context of society dimension of the Perspectives of Society rubric. |

**HM 205**

**Food and Film**

**Fall 2016 (4 credits)**

**Northern Michigan University**

**College of Technology and Occupational Sciences**

**Hospitality & Tourism Management**

**HM 205 Food and Film**

Jacobetti Room 203

Friday 9:00am -12:20pm

**Instructor:** Loganne L. Boersema

Instructor / Hospitality & Tourism Management

Office: 208C

Phone: (906) 227-1958

Email: lboersem@nmu.edu

**Course Description:** Film is a cultural indicator, however implicit, relaying both cultural social characters and belief systems. Food can be seen in this same way. Through the study of various films, literary works and artistic pieces throughout cultures, genres and time periods, students will discover how food is used as cultural text through art.

Topics such as food and dining imagery, food justice, symbolism, companionship, health, communication, sustainability, religion and more will be points of discussion.

**Course Learning Objectives/Competency Outcomes:**

* Explore how film and literature show how food transmits cultures and constitutes national, gender and ethnic identity.
* Develop ability to interpret cinema and literature as a means of comprehending the ideas or messages imparted by given works.
* Investigate how cinema and literature represent the many roles food plays in society – as substance, as expression of identity, as a form of entertainment, as ritual, as a means to bring people together within established societal norms.
* Demonstrate general reading comprehension, writing proficiency (MLA) and oral communication skills.
* Participate by expressing insights and observations, analytical thought, critical and creative thinking.

**Textbook**

No textbook required for course.

**Required**:

* Reflection Binder, ½ – 1-inch binder OR pocket folder with fasteners (if all fits nicely)

**Additional Course Requirements:**

* **Attendance and participation are mandatory.** To ensure maximum learning, this course requires sharing interpretations and analyses. **Attendance will be taken and class participation accounts for 20% of your overall grade. Three absences or more and lack of class participation could lead to failing the course.** If you miss class, you are responsible for acquiring reading materials and watching missed films before the next class session.
* **Zero tolerance for electronic device usage** during scheduled class time, unless otherwise instructed by instructor.
* **Be respectful of others during movie viewings and discussion time**. This course is designed to encourage discussion of interpretations based on assigned course activities. There are no wrong interpretations of material. Also, avoid obnoxious chewing, drinking, etc., and other behaviors that would not be acceptable in any theater setting.
* Topics and/or assignments due in any class canceled due to weather or unforeseen circumstances will be made up/due the next scheduled class day.
* Students are responsible for knowing specific dates for withdrawing or dropping from the class and academic impacts to each action.

# Disability Services: If you have a need for disability-related accommodations or services, please inform the Coordinator of Disability Services in the Dean of Students Office at 2101 C. B. Hedgcock Building (227-1700 or [disserv@nmu.edu](mailto:disserv@nmu.edu)). Reasonable and effective accommodations and services will be provided to students if requests are made in a timely manner, with appropriate documentation, in accordance with federal, state, and University guidelines.

**Grade Scale**

**Attendance & Participation…..20%**

**Assignments…..………………. 30%**

The First Time I Truly Tasted Something, A Food Memoir

Art That is You

**Art Review Packet…………….40%**

Art Reviews

Documentary Reviews

Film Reflections

**Final Paper……………….……10%**

**Assignments:**

* **Art Reviews**

For each piece we review (film/poem/short story, etc.) you will be required to respond to a Q&A worksheet, provided by the instructor, during and after viewing. This piece should help you write your film reflections and **all** Q&A’s will be placed in your Art Review Packet.

For documentaries you will utilize the Documentary Review and for all other pieces you will use the Art Review.

Questions on the Document Review or Art Review hand out will have varying levels of relevancy to each assignment. Grades will be based on your attempt to answer the questions to the best of your ability.

* **Film Reflections**

After each assigned film you are to provide a 1-2 page, MLA formatted reflection. These reflections will be kept by you, and included in the Art Review Packet which will be collected as both your midterm **(Oct. 14th)** and final exam **(Dec. 8th)**. These reflections should include coverage of the documentary/art review (hand out) filled out during and after each film and should extend upon your feelings and reflection of the discussed piece(s).

I am not looking for you to write as a film critic or literature reviewer. I want you to form a passionate opinion or idea of how/why the piece was represented as it was and how it influenced you. There are no rights or wrongs in your opinion, but I should be able to sense that you put real effort into this review.

There is a reflection “how to” on EduCat that might assist you.

* **Art That is You: Week 3, Sep. 9th**

For this assignment you are to find a piece of art (image, video clip, sculpture, any art) that describes your view of either the food/hospitality industry, a job within the industry or yourself within the industry. To go along with this, you are to come up with four (4) adjectives (descriptive) that describe how this represents the industry to you.

# For example, the Kitchen Poster by De Roger Blachon, represents my view of the hospitality field because it is unruly, chaotic, amusing and illimitable.

You will present this piece and your reasons for choosing it for this class assignment. Provide a description of how and why your adjectives apply to this piece. Include any personal stories to go along with your presentation.

* **The First Time I Truly Tasted Something, A Food Memoir: Due week 11, Nov. 4th**

This assignment requires you to write a short story, summing up a food related experience. You are to reflect upon a time in your life you truly remember food being part of your memory. This can be the experience of when your aunt made you cookies while she babysat you, the sip of your first beer while touring Belgium, or the weekly Sunday dinner with your grandparents. You are to create a visualization of all the senses surrounding you in that moment; include any events leading up to this experience; and lasting memories as a result of this experience.

You will be required to share this experience with the class. Again, I am not looking for an expert short story, I am looking for a true effort. You do it to the best of your effort, or you don’t. This assignment is **pass/fail**.

* **Final Paper: Due with Art Review week 16, Dec. 8th**

As a final piece, you are to write a three (3) page, MLA reflection on how the ideas you formed throughout this course will affect you as an industry professional, personally (home life) and professionally (work life). Use examples of pieces we reviewed throughout the semester and how they influenced you.

Also use this paper to discuss ideas you have on how to improve this course. This can include in class discussions, pieces or topics described and assignments.