### Course Information

**Course Subject**: SHN  
**Proposed Course Number**: 141  
**Effective Term**: Spring 2010  
**Course Title**: Culture and Cuisine: The Global Diversity of Food  
**BANNER Course Title**: Culture and Cuisine

#### General Information

- **Offering**: Regular  
- **Core or Graduation Requirement**: Approval of the **Diversification or Hawaiian/Second Language designation (DA, DH, DL, DB, OP, DY, DS or HS)**.  
- **Core or Graduation Requirement**: Approval of the **FOG - Foundations designation (FW, FB, or FG)**.  
- **Core or Graduation Requirement**: Do not consider course for a General Education Core or Graduation Requirement.

#### Credit Hours

- **Number of Credits**: 3
- **Repeat Limit**: 0  
- **Credit Limit**: 3

### Course Description

A timeline of world history of food and how it relates to culture, diversity, ethnicity, and religion. International food tastings and demonstrations included.

### Requested and Approved

- **Requested by**: CTahr/HNFAS  
- **Approved by**: DOUGLAS L. VINCENT

### Date

- **Requested Date**: 7/14/09
- **Approved Date**: 7/14/09

### Office Use Only

- **Graduate Division (600 level and above)**
- **General Education**
- **Mānoa Chancellor's Office**
Item #17: Catalog Description

- A timeline of the world history of food and how it relates to culture, diversity, ethnicity and religion. International food demonstrations and tastings included.

Item #18: Justification

- This course will satisfy one of the required “Global and Multicultural Perspectives” (2 courses, 6 credits are required) Foundation Requirements which are required by UH Manoa.
- The student will learn the history of food, how food affects culture, and how food is an integral part of the history of people.
- The role of food as it relates to the many religions and ethnicities of the world will be discussed. Also discussed will be the topic of “War and Food.”
- The kitchen in Agricultural Science 224 will be used to demonstrate and prepare a diverse selection of international foods.
- Food is the most basic necessity for human survival. After completing this course (and through food tastings) the student will have an understanding and appreciation of how and why different nationalities, religions, and ethnicities of people throughout the world eat and cherish the food that they do.
- This course will meet at night (6:00-8:45 p.m.) once per week. This will allow a diverse group of students including the local community and UH employees to take this course.
- There will be three weeks of lecture (including video presentations and guest speakers) followed by one week in the kitchen watching food demonstrations, participating in “hands-on” international food production and sampling cuisine.
- This course could also be offered through the Outreach College on Saturday. In this event, the course would be offered every other Saturday from 9:00 a.m. to 3:00 p.m.
- This course could also be offered during the summer during the day (or in the evening) or on consecutive Saturdays.
SYLLABUS
FSHN 141 Spring 2010
Culture and Cuisine: The Global Diversity of Food

Instructor: Chef Mark Segobiano
Lecture Location: AGSCI 220
Office Hours: See schedule on office door
Phone: (808) 956-8691

E-Mail: marksego@hawaii.edu
Days: Thursday 6:00-8:45 p.m.
Office: AGSCI 314-L
Fax: (808) 956-4024

CELL PHONES

Please turn all cell phones to silent mode prior to entering the class.

Course Description

This course includes a timeline of the world history of food and how it relates to culture, diversity, ethnicity and religion. The student will learn how food is intertwined with culture, religion, ethnicity, geography and nationality. Students will learn the history of food and how to prepare various international dishes. Food demonstrations given by the Chef Instructor and food tasting is included.

Required Text

- When class meets in the kitchen during food demonstrations, production and tasting, students are required to wear closed-toe (non-sandal/flip-flops) shoes and bring an apron

Course Prerequisites: None

Culinary Participation Fee

- A one time “culinary participation fee” of $40.00 per student will be collected prior to the first class session in the kitchen. This fee covers all the food items necessary to properly study, prepare and sample the international dishes that will be discussed.

STUDENTS WITH DISABILITIES

If you are a student with a physical and/or mental disability and you have disability access concerns, you are encouraged to contact the KOKUA Program on the ground floor of the new Student Services Center. KOKUA’s phone number is: (voice/text) 956-7511.
ATTENDANCE

- A clipboard will be available at each class for sign-ins. Your responsibility will be to sign in at each class session.
- There are approximately 16 class sessions scheduled for this course. Up to 2 sessions may be missed without explanation. After 2 absences your grade will be reduced.
- Attending lectures is not the only way to learn. But lectures can provide access to a range and variety of ideas and stimuli which would otherwise require from you very extensive resources of time and energy—often these are not to be found by merely reading a text. There is no other way to ensure that you at least have contact with the relevant materials of this course.
- Regardless of the number of points otherwise earned, no grade of A will be granted for attendance at fewer than 14 class sessions. No grade of B, C or CR will be granted for attendance at fewer than 12 lectures. No grade of D will be granted for attendance at fewer than 10 lectures.
- Important directions and announcements are most often made at the beginning of class. Students are responsible for these announcements.

ATHLETICS

For those in UH athletic activities, classes, assignments, and tests (including the final exam) are not flexible dates. Please identify yourself to the instructor, and reasonable accommodations will be made for any out of town events.

TESTS AND GRADING

Lecture, tests, quizzes and the final exam will account for your grade in this course. Periodic tests are scheduled during the course of the semester. Each test and the final exam may include any combination of short answer, multiple choice, matching, and true/false. You may also be asked to define terms from the lecture or text. The final exam will be comprehensive and will cover the material throughout the entire course.

Additional assignments may be made during your scheduled lecture. It is the student’s responsibility to complete all assignments on time. If you are absent or late, please ask another classmate for material and announcements that may have been missed.

Letter grades with the plus (+) and minus (-) designations will be used in this course. Be aware that grades using the plus and minus symbols are assigned different grade points. If your final score is at the mid range of the scale the letter grade without the plus or minus category will be recorded. For example, if your score is 85%, you will be given a B for the course. More points would result in a plus; fewer points would result in a minus.

EXTRA CREDIT

In order to be fair to all students, there is no extra credit in this course.
QUizzes

Quizzes are always possible. They can be announced or unannounced. Quizzes will cover assigned readings listed on the syllabus as well as any material in the previous lecture. Quizzes will be discussed and reviewed at the next lecture. Therefore, if you miss a quiz, you are only allowed until the next lecture to make up that quiz.

MAKEUP ASSIGNMENTS

See Chef Mark during office hours (or call or e-mail) to arrange makeup work. It is the responsibility of every student to notify the instructor as soon as possible to make-up missed quizzes, tests or assignments. Points will be deducted at the rate of 2 points per day, including weekends for all late work. No makeup tests are given after corrected tests are returned. Therefore, any missed tests MUST be taken prior to the corrected tests being handed back in class. Any test not taken before the corrected tests are returned in lab will be recorded as a “zero.”

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<thead>
<tr>
<th>Week</th>
<th>Assignment</th>
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<tbody>
<tr>
<td>Week 1:</td>
<td>The Beginning of Food: Prehistory, Mesopotamia, Egypt, China and India</td>
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<td>Week 2:</td>
<td>Ancient Greece and Imperial Rome</td>
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<td>Week 3:</td>
<td>Christendom, Islam and Byzantium in the Middle Ages, AD 500-1300</td>
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<td>Week 4:</td>
<td><strong>The Cuisine of China, India, Italy, Greece and the Mediterranean</strong></td>
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<td>Week 5:</td>
<td>Medieval Asia, The Americas, and Renaissance Europe to 1500</td>
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<td>Week 6:</td>
<td>The Columbian Exchange and Protestant Reformation</td>
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<td>Week 7:</td>
<td>Seventeenth-Century America, The Netherlands, Russia and France</td>
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<td>Week 8:</td>
<td><strong>The Cuisine of France, Spain, England, Russia, Scandinavia and Germany</strong></td>
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<td>Week 9:</td>
<td>The American and French Revolutions: “Don’t Lose Your Head Over It”</td>
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<td>Week 10:</td>
<td>The Nineteenth Century in America: The Westward Expansion</td>
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<td>Week 11:</td>
<td>The Nineteenth Century in Europe, Asia and Africa</td>
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<td>Week 12:</td>
<td><strong>The Cuisine of North America, Latin America, Mexico and the Caribbean</strong></td>
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<td>Week 13:</td>
<td>The Early Twentieth Century in Europe and The United States</td>
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<td>Week 14:</td>
<td>The Roaring Twenties, The Depression, World War II, and The Cold War</td>
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<td>Week 15:</td>
<td>The 49th &amp; 50th State, The 1960’s, and The New Millennium: Revolutions in Culture</td>
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<td>Week 16:</td>
<td><strong>The Cuisine of Japan, Korea, Vietnam, Hawaii, Alaska, and The American Diner</strong></td>
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