Wine, Food and Culture

Hospitality And Tourism

<table>
<thead>
<tr>
<th>Course Number:</th>
<th>Co-Requisites:</th>
<th>Pre-Requisites:</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOS2228</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Applicable Program(s):</td>
<td></td>
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<tr>
<td>Multiple Programs</td>
<td>AAL:</td>
<td>Core/Elective:</td>
</tr>
<tr>
<td></td>
<td>Multiple Levels</td>
<td></td>
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<tr>
<td>Prepared by:</td>
<td>Lisa Isabelle, Professor</td>
<td>Multiple Core/Elective</td>
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<tr>
<td>Approved by:</td>
<td>Altaf Sovani, Chair, Hospitality And Tourism</td>
<td></td>
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<tr>
<td>Approval Date:</td>
<td>Monday, July 22, 2019</td>
<td></td>
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<tr>
<td>Approved for Academic Year:</td>
<td>2019-2020</td>
<td></td>
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<tr>
<td>Normative Hours:</td>
<td>42.00</td>
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Course Description

An understanding of culture can be discovered by exploring eating and drinking customs. Students experience a virtual global tour, exploring culture, history and traditions through the lens of wine and food. Students acquire a sense of the customs of their culture and those of others. Through comparison, observation, discussion, and reflection, students discover something found in all cultures: the importance of food and drink.

General Education Theme Area(s)

This is a General Education course that supports learning in the following theme area(s): Social and Cultural Understanding

Relationship to Essential Employability Skills

This course contributes to your program by helping you achieve the following Essential Employability Skills:

- **EES 1**: Communicate clearly, concisely and correctly in the written, spoken and visual form that fulfills the purpose and meets the needs of the audience. (A)
- **EES 2**: Respond to written, spoken or visual messages in a manner that ensures effective communication. (A)
- **EES 10**: Manage the use of time and other resources to complete projects. (A)

Course Learning Requirements/Embedded Knowledge and Skills

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When you have earned credit for this course, you will have demonstrated the ability to:

1.) Define culture and its components
   Identify how cultural systems develop out of adaption to environmental and historical circumstances.
   Describe how different cultures may hold different views of the same issues, such as the role of wine and food in their cultures.

2.) Explore one's own drink and food habits in the context of one's culture.
   Identify one's cultural traditions related to drink and food habits.
   Examine historical and geographical factors that contribute to one's cultural wine and food habits.
   Analyze the sharing of wine and food in one's own cultural traditions and its symbolism.

3.) Explore drink and food habits in various cultures.
   Identify cultural traditions related to drink and food.
   Compare the drink and food habits of various cultures.
   Examine the relationship of wine and food to cultural rituals, particularly special occasions such as births, deaths, and weddings.
   Formulate a rationale for the differences in drink and food habits between cultures.

**Evaluation/Earning Credit**

The following list provides evidence of this course's learning achievements and the outcomes they validate:

Assignment(s) (55%)
Validates Outcomes: CLR 1, EES 1

Quiz(zes)/Test(s) (40%)
Validates Outcomes: CLR 2, EES 2, EES 10

Written Assignment(s) (5%)
Validates Outcomes: CLR 3, EES 1

Students are expected to meet evaluation and completion deadlines as stated in course outline and course section information documents. In circumstances where evaluation and/or completion deadlines are missed or student performance has been affected by a temporary or permanent disability (including mental health), interim or retroactive accommodations may be considered. In such instances, please consult your course faculty member. For other situations where deferral of evaluations may be warranted, please refer to college policy AA21.
Learning Resources

Textbooks:
The Essentials of Wine with Food Pairing Techniques, John P. Laloganes (Required)
Chapter 2 of Culture Text, Gezon-Kottak, McGraw-Hill (Required)

Websites:
http://www.everyculture.com/
http://www.foodbycountry.com/index.html
www.lcbo.com

Learning Activities

1. Initial face-to-face meeting
2. Weekly reading assignments
3 Videos
4. On-line quizzes
5. On-line research
6. On-line group discussion/blog
7. Weekly cultural and food and wine pairing paper
8. Term Paper

Prior Learning Assessment and Recognition

Students who wish to apply for prior learning assessment and recognition (PLAR) need to demonstrate competency at a post-secondary level in all of the course learning requirements outlined above. Evidence of learning achievement for PLAR candidates includes:
• Performance Test

Grade Scheme

<table>
<thead>
<tr>
<th>Final Grade</th>
<th>Mark Equivalent</th>
<th>Numeric Value</th>
<th>Final Grade</th>
<th>Mark Equivalent</th>
<th>Numeric Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>A+</td>
<td>90% - 100%</td>
<td>4.0</td>
<td>A</td>
<td>85% - 89%</td>
<td>3.8</td>
</tr>
<tr>
<td>A-</td>
<td>80% - 84%</td>
<td>3.6</td>
<td>B+</td>
<td>77% - 79%</td>
<td>3.3</td>
</tr>
<tr>
<td>B</td>
<td>73% - 76%</td>
<td>3.0</td>
<td>B-</td>
<td>70% - 72%</td>
<td>2.7</td>
</tr>
<tr>
<td>C+</td>
<td>67% - 69%</td>
<td>2.3</td>
<td>C</td>
<td>63% - 66%</td>
<td>2.0</td>
</tr>
<tr>
<td>C-</td>
<td>60% - 62%</td>
<td>1.7</td>
<td>D+</td>
<td>57% - 59%</td>
<td>1.4</td>
</tr>
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</table>
Course Related Information

Please refer to the Course Section Information (CSI) / weekly schedule for specific course-related information as provided by your professor.

College Related Information

Email
Algonquin College provides all full-time students with an e-mail account. This is the address that will be used when the College, your professors, or your fellow students communicate important information about your program or course events. It is your responsibility to ensure that you know how to send and receive e-mail using your Algonquin account and to check it regularly.

Students with Disabilities
If you are a student with a disability, you are strongly encouraged to make an appointment at the Centre for Accessible Learning to identify your needs. Ideally, this should be done within the first month of your program, so that a Letter of Accommodation (LOA) can be provided to your professors. If you are a returning student, please ensure that professors are given a copy of your LOA each semester.

Retroactive Accommodations
Students are expected to meet evaluation and completion deadlines as stated in course outline and course section information documents. In circumstances where evaluation and/or completion deadlines are missed or student performance has been affected by a temporary or permanent disability (including mental health), interim or retroactive accommodations may be considered. In such instances, please consult your course faculty member. For other situations where deferral of evaluations may be warranted, please refer to college policy AA21.

Academic Integrity & Plagiarism
Adherence to acceptable standards of academic honesty is an important aspect of the learning process at Algonquin College. Academic work submitted by a student is evaluated on the assumption that the work presented by the student is his or her own, unless designated otherwise. For further details consult Algonquin College Policies AA18: Academic Dishonesty and Discipline and AA20: Plagiarism

Student Course Feedback
It is Algonquin College’s policy to give students the opportunity to share their course experience by completing a student course feedback survey for each course they take. For further details consult Algonquin College Policy AA25: Student Course Feedback
Use of Mobile Devices in Class

With the proliferation of small, personal mobile devices used for communications and data storage, Algonquin College believes there is a need to address their use during classes and examinations. During classes, the use of such devices is disruptive and disrespectful to others. During examinations, the use of such devices may facilitate cheating. For further details consult Algonquin College Policy AA32: Use of Mobile Devices in Class

Transfer of Credit

It is the student’s responsibility to retain course outlines for possible future use to support applications for transfer of credit to other educational institutions.

Note: It is the student’s responsibility to refer to the Algonquin College Policies website for the most current information at http://www.algonquincollege.com/policies/

Legend

Terms
• ALO: Aboriginal Learning Outcome
• Apprenticeship LO: Apprenticeship Learning Outcome
• CLR: Course Learning Requirement
• DPLO: Degree Program Learning Outcome
• EES: Essential Employability Skill
• EOP: Element of Performance
• GELO: General Education Learning Outcome
• LO: Learning Outcome
• PC: Program Competency
• PLA: Prior Learning Assessment
• PLAR: Prior Learning Assessment and Recognition
• VLO: Vocational Learning Outcome

Assessment Levels
• T: Taught
• A: Assessed
• CP: Culminating Performance