

**EUS3110 /HUN4936 (15251) Cult and Soc in Europe  
Food Patterns of European Countries (3 credit)  
Fall 2019**

**Instructor**

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Office Hours: Mondays and Wednesdays 11:00 am – 12:30 pm, or by appointment

**Course Meeting Time and Location**

Classroom: TUR 2305 (Turlington Hall, room 2305)

Meeting times: Thursday periods 8 and 9 (3:00 pm – 4:55 pm) and Thursday 9 period (4:05 pm – 4:55 pm) class periods

**Course Description**

This course is structured into six modules. The first five modules are devoted to one of the five listed counties: Czech Republic, Greece, Hungary, Poland, and Turkey.

Information learned and discusses during the country-specific modules will follow a similar pattern and include topics from geography, agriculture, culture from a perspective of food production and food customs, and health as related to food.

The last module will be devoted to learning about the cultural integration and acculturation as expressed by food habits in regard to immigrants from the selected counties. The immigrant populations will be researched as they adapt to the environment in the European Union and in the US.

The course is intended for students at any level of the academic carrier. No prior knowledge of any of the five countries, food and health-related issues is required.

**Required Materials**

All material for the course will be provided by the instructor and posted on Canvas or in Library reserve readings.

**Course Objectives**

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

1. Describe the geographical location of each country and list several environmental features that impact food production.
2. Compare at least two customs among the countries by inspecting food practices and reasons for their consumptions (seasons, availability, tradition, etc.).
3. Analyze how the environmental conditions affect food production and development of food habits.
4. Discusses changes occurring in the health of a population of two of the countries and relations to changes in diet.

## **Student Evaluation**

Each student will be able to earn up to 210 points. Evaluation will be based on the following criteria:

### 1. Class participation 60pts (28%)

This course has a significant element of in-class discussion, therefore class participation according to the instructor's guidelines is required (instructions posted as assignment 1 through 6). Each segment will have one in class discussion and students will earn points for material prepared for that discussion and for class participation.

Standards of class participation.

Class discussion about each segment will be held at the end of that segment. Each student will be required to find a publication (a resource) that relates to one of the general discussion areas: i. agriculture and food production, ii. the cultural aspect of food, or iii. food in relation to health aspect of food in each country. Prior to the class discussion student has to submit a reference of a publication that they plan to discuss in class in one of the accepted standards (AMA, APA, MLA). In class, students will be divided into three topic-based groups. First, each student will have to introduce the publication and defend why the resource is appropriate for the course. The students are not directed to search for any specific type of resource that is they do not need to look only for peer-reviewed publications but they need to have a sound reason why something that may come from popular media will be appropriate as a reliable resource. Second, the students within the general topic area will have to establish how they publication (found resource) relates to the material covered in the lectures. In each segment, a student may earn up to 10 points. The credit for the submission of a reference will be counted only if a student is in class to participate in a discussion.

### 2. Homework assignments 50pts (24%)

Five quizzes (online), course material knowledge prior to the class; 50pts (10 pts each)

### 3. Class activities reports 50pts (24%)

Each country will have one special activity based on a guest presentation, a field trip, or an in-class activity. Each student will have to submit a report following such activity. The report will be evaluated according to a grading rubric.

### 4. Final project 50pts (24%)

For the final project of this course small groups of students (2-3 students) will have to prepare a presentation and a report. The presentation will have to include an audio-visual recording of a structured interview with an individual(s) who derive(s) they roots from any of the five countries. The report will provide an analysis of changing food habits based on material learned in the course and supported by a scientific resources. Course project will be developed over the course of the semester and will include three parts each individually graded.

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**Total: 210pts**

**Grades are non-negotiable and will be assigned according to the following scale.**

93-100%	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%	E

### **Grades and Grade Points**

For information on current UF policies for assigning grade points, see

<https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx> (Links to an external site.)Links to an external site.

### **Absences and Make-Up Work**

Requirements for class attendance and make-up exams, assignments, and other work are consistent with university policies that can be found at

<https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx> (Links to an external site.)Links to an external site.

### **Academic Honesty**

As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: *"We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity."* You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: *"On my honor, I have neither given nor received unauthorized aid in doing this assignment."*

It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see: <http://www.dso.ufl.edu/SCCR/honorcodes/honorcode.php> (Links to an external site.)Links to an external site.

### **Software Use**

All faculty, staff, and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.

### **Campus Helping Resources**

Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university's counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

<b>Service</b>	<b>Location</b>	<b>Phone/Email</b>	<b>Website</b>	<b>Services provided</b>
University Counseling and Wellness Center	3190 Radio Road	352-392-1575	<a href="http://www.counseling.ufl.edu/cwc/">www.counseling.ufl.edu/cwc/</a>	Counseling Services Groups and Workshops Outreach and Consultation Self-Help Library Wellness Coaching
U Matter We Care		<a href="mailto:umatter@ufl.edu">umatter@ufl.edu</a>	<a href="http://www.umatter.ufl.edu">www.umatter.ufl.edu</a>	Support for students in distress
Career Resource Center	First Floor J. Wayne Reitz Union	352-392-1601	<a href="http://www.crc.ufl.edu">www.crc.ufl.edu</a>	Career development assistance and counseling

### **Services for Students with Disabilities**

The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the Instructor when requesting accommodation. Contact information: 0001 Reid Hall, 392-8565, [www.dso.ufl.edu/drc/](http://www.dso.ufl.edu/drc/) ([Links to an external site.](#))[Links to an external site.](#)

### **Online Course Evaluation Process**

Student assessment of instruction is an important part of efforts to improve teaching and learning. At the end of the semester, students are expected to provide feedback on the quality of instruction in this course using a standard set of university and college criteria. These evaluations are conducted online at <https://evaluations.ufl.edu> ([Links to an external site.](#))[Links](#)

[to an external site.](#) Evaluations are typically open for students to complete during the last two or three weeks of the semester; students will be notified of the specific times when they are open. Summary results of these assessments are available to students at <https://evaluations.ufl.edu/results> ([Links to an external site.](#))[Links to an external site.](#)

### Reading and Writing Center

The Reading and Writing Center is committed to helping University of Florida students become better writers and readers. Individual assistance is provided and students of all levels and disciplines are welcome. <http://at.ufl.edu/rwcenter> ([Links to an external site.](#))[Links to an external site.](#) The Center is located in Broward Hall.

### Other Information

Lecture material and information are the property of the University of Florida and the course instructor and may not be used for any commercial purpose. Students found in violation may be subject to disciplinary action under the University's Student Conduct Code. Only students formally registered for the course are permitted to attend and participate in class.

### Course Schedule

	Topic	Readings Due	Assignments Due
Week 1 Aug 20&22	Syllabus and Introduction		
Week 2 Aug 27&29	Basic nutrition terms and concepts and development of a diet.	<i>The food on your plate</i> chapter 1 in <i>Nutrition</i> by C.D. Allred <i>Diet and Delocalization: Dietary changes since 1750</i> by G. H. Pelto and P.J. Pelto	
Week 3 Sep 3&5	<b>Czech Republic</b> Introduction to the country. Natural environment, agriculture, and selected food production topics.	Readings for the class posted on Canvas Country profile Encyclopedia Britannica (quiz 1)	Quiz 1
Week 4 Sep 10&12	<b>Czech Republic</b> Food patterns. Beer production. Alcohol and health. Dietary recommendations and health.	Readings for the class posted on Canvas	Assignment 1
Week 5 Sep 17&19	<b>Greece</b> Introduction to the country. Natural environment, agriculture, and selected food production topics.	Readings for the class posted on Canvas Country profile Encyclopedia Britannica (quiz 2)	Activity 1 report Quiz 2
Week 6 Sep 24&26	<b>Greece</b> Food patterns. Olive oil and olives. Use of wild growing foods.	Readings for the class posted on Canvas	Assignment 2

	Dietary recommendations and health.		
Week 7 Oct 1&3	<b>Hungary</b> Introduction to the country. Natural environment, agriculture, and selected food production topics	Readings for the class posted on Canvas (quiz 3)	Activity 2 report Quiz 3
Week 8 Oct 8&10	<b>Hungary</b> Food patterns. History of goulash. Dietary recommendations and health.	Readings for the class posted on Canvas	Assignment 3
Week 9 Oct 15&17	<b>Poland</b> Introduction to the country. Natural environment, agriculture, and selected food production topics	Regains for the class posted on Canvas Country profile Encyclopedia Britannica (quiz 4)	Activity 3 report Quiz 4
Week 10 Oct 22&24	<b>Poland</b> Food patterns. Dumplings. National dishes of Eastern Europe. Dietary recommendations and health.	Readings for the class posted on Canvas	Assignment 4
Week 11 Oct 29&31	<b>Turkey</b> Introduction to the country. Natural environment, agriculture, and selected food production topics	Readings for the class posted on Canvas Country profile Encyclopedia Britannica (quiz 5)	Activity 4 report Quiz 5
Week 12 Nov 5&7	<b>Turkey</b> Food patterns Ottoman Empire and food roads. Dietary recommendations and health.	Readings for the class posted on Canvas	Assignment 5
Week 13 Nov 12&14	<b>EU and US</b> Comparison of the food environment in the US and EU. Emigrants from the five countries in the EU and US. Health, nutrition and food perspective.	Readings for the class posted on Canvas	Activity 5 report Assignment 6
Week 14 Nov 19&21	Final Presentations		Final Project
Week 15 Nov 26	Final Presentations <b>Thanksgiving Holiday</b>		Final Project
Week 16 Dec 3	Final Presentations		Final Project