2023Year 2nd Semester Syllabus

Created Date	2023-07-19 16:58:33			Last-Modified	2023-07-19 17:02:34			
Course Title	FOOD THEORY: ENGLISH T			OUGH FOOD	Course Code-Section	YCF1424-01		
Credit/Time/ Experiment,Lab,Pr actical Technique Time	3/Tue5,6,	.Thu4			Department	Language and Expression		
Time	Tue5,6,Thu4			Location	백5604			
Exam Date & Time	Midterm	exam			Final exam			
Class Language	English				Evaluation Type	Absolute evaluation		
	Name Department		HENNING DUANE			Telephone		
Instructor's Profile			UNIVERSITY	COLLEGE	Contact Information	Mail	DUANE.HENNING@ GMAIL.COM	
	Office		백 N316			Interview information	Wednesday 14:00-15:50 (subject to change)	
TA's Name & Contact Information	Name				Contact Information	Telephone		
Course Description Brief Introduction o Course	ıf the	impro consident	ove students' l derable amou	English fluency an nt of time engagi s, the course will	d accuracy, particul ng in discussions an	arly related to fo Id group assignm	n practice. This cour od. Students will sp ents related to food is perspectives like h	end a d. Rather
Korean 지원 환경에서 영어 의사소통의 편의성 향상					20%			
			English	Boost comfort v	with English comm	th English communication in a supportive		
		Korean	음식 관련 주제에서 영어 정확도(문법, 어휘, 발음)를 향상하세요.					
	2.	English Improve English accuracy (grammar, vocabulary, pronunciation) in food-related topics					20%	

스스로 선택한 영역에서 회화 능력 향상

음식 관련 주제에 대한 영어 유창성 향상

Increase English fluency in food-related topics

우리 삶과 사회에서 음식이 하는 역할에 대한 인식 향상

Increase awareness of the role food plays in our lives and society

Enhance conversational abilities in self-selected areas

Korean

English

Korean

English

Korean

English

3.

5.

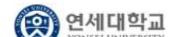
Course Goals

20%

20%

20%

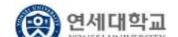
Core Competencies	25%. The core and major competence Communication and 50% C							25% Citiz	zenship a	nd	25%
Sub-Competencies/Learning	Teamwork			0 70 201111				Pari	ticipation		
Jnit1 Jnit2 Jnit2											
Sub-Competencies/Learning Jnit3											
Core Competencies(Liberal Arts)Major competency(Must reflect the interrelationship between core competencies (elective courses) and major competencie (major studies).										
	Emphasis is placed on communication and collaboration throughout the course. Much of the class time spent in conversation, and students are required to work together on food-related group assignments. The class adopts a student-centered approach, where students' talking time exceeds the instructor's.										
	Group and pair discussions are a crucial part of the learning experience, where students get to exchange ideas based on lectures and tasks provided by the instructor. These discussions help improve communication skills and build a deeper understanding of the subject matter.										
	In addition, the course features group assignments that require collaboration and teamwork. Students will be put into groups of three or four to work on two five-step group assignments throughout the semester. Although the work is done in a group, the grading is primarily individual, ensuring active participation from each member.										
	NOTE: There should be a pdf file linked here with the full syllabus. Having said that, although it is uploaded, it might not be visible. If you would like to see the entire syllabus, it is on LearnUs (if you register for the course) or you can send me an email and I'll send it to you.										
Sustainable Development Goals											
Average Recommended Amount of Learning per	Average Reading Volume						verage amount riting(Based on				
Course Methods (%)	Lecture		Practice Training			Presentatio	n	Daba	ate	Team Project	
otal Amount 100	60%		0%				5%		0%	0% 35	
Course Methods 2 Select Relevant Items	PBL Subject		Capstone Design		lr	CBL, Social Innovation Course		Flipped Cla	ed Classroom Exper		Work rience,Interns
Grading Policy(%) Total Amount 100	Midterm exam	Fina	l exam	Quiz		Individual Assignment	t A	Team ssignment	Attenda	ance	Others
ree Input for Other nformation	0%	0%		209		% 20%		40%	20% 0		
	Title of Assignment/Project Name, Method of Filling Out					Submission Tyl Deadline			pe of Submission and Method		
Assignment/	Consumption Collaboration: A Group Journey through Food Theory						Group work with multiple small tasks and submissions				
Report, Project Guide	Language Missions							Individual work with regular submissions			
						l' C					
Prerequisite						nline Course ddress					
Course Material Course Ma	aterial Name	Author	Author		Publisher		Publish Year		ISBN		



Attatchment	Food Theory Fall 2023 Syllabus.pdf

Weekly Plan

week	Period	Weekly Topic & Contents	Remarks
1	2023-09-01 2023-09-07	 Course groundwork Hunt? Gather? How about an agricultural revolution? A brief history of food 	(9.1.) Fall semester classes begin (9.5 9.7.) Course add and drop period
2	2023-09-08 2023-09-14	 Strategic questioning Hunt? Gather? How about an agricultural revolution? A brief history of food) Food and society: anthropology and sociology 	
3	2023-09-15 2023-09-21	 Group project 1 assigned: chimaek, chico, and coffee The written word: food journalism and reviews 	
4	2023-09-22 2023-09-28	 Getting social School food Language debrief 1 submission due Quiz 1 Language debrief 1 	09.28 추석
5	2023-09-29 2023-10-05	Manners makyth man (stop chewing like a cow)	(9.28 9.30.) 추석연 휴 (10.3.) National Foundation Day 09.29 추석, 09.30 추 석, 10.03 개천절
6	2023-10-06 2023-10-12	I eat therefore I am. Food and philosophy	(10.8.) First third of the semester ends (10.9.) Hangul Proclamation Day 10.09 한글날
7	2023-10-13 2023-10-19	 Critical analysis: Red Meat. Feel Good Researching food: food in academia: data analysis 	
8	2023-10-20 2023-10-26	 Discussion preparation materials due Student-led discussions (group project 1) Language debrief 2 submission due Quiz 2 Language debrief 2 	(10.20 10.26.) Midterm Examinations
9	2023-10-27 2023-11-02	 Group project 2 assigned: Researching food Unequal portions: race and class with a side of gender 	(10.27 10.31.) Course withdrawal period (11.1 11.3.) Application Period for S/U evaluation
10	2023-11-03 2023-11-09	Food science	
11	2023-11-10 2023-11-16	Colonization: from peanuts to peppers	(11.14.) Second third of the semester ends
12	2023-11-17 2023-11-23	 Takeout in the global village Language debrief 3 submission due Quiz 3 Language debrief 3 	
13	2023-11-24 2023-11-30	Food and religion	
14	2023-12-01 2023-12-07	Food and health	



15	2023-12-08 2023-12-14	Food security Final review	(12.8 12.14.) Self-study
16	2023-12-15 2023-12-21	 Discussion preparation materials due Student-led discussions (group project 2) Language debrief 4 submission due Quiz 4 Language debrief 4 	(12.15 12.21.) Final Examinations

• Students with disabilities(SWDs) can request accommodations related to lectures, assignments, or tests by contacting the course professor at the beginning of semester.

(However, accommodations may vary depending on the essentiality of lecture and discretion of professors.)

[Lecture]

- Visual Impairment: alternative, braille, enlarged reading materials, note-taker
- Physical Impairment: alternative reading materials, access to classroom, note-taker, assigned seat
- Hearing Impairment: note-taker/stenographer, recording lecture
- Intellectual Disability/Autism: note-taker

[Assignments and Test]

- Visual/Physical/Hearing Impairment: (reasonable) extra days for submission, alternative type of assignment, extende

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- d test time, alternative type of test, arranging separate test room, and proctors, test ghostwriter
- Intellectual Disability/Autism: (reasonable) extra days for submission, alternative type of assignment

