

Fall 2012 * IDIS 155.001
Food, Glorious Food!

Instructors:

Scott Bailey-Hartsel (“DBH”), Chemistry Department

Office: Phillips 461

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Open Office Hours: Mondays and Wednesdays from 1 to 2pm in Davies Center
for more private consultations, please feel free to make an appointment

Jacqueline Bailey-Hartsel (“Bailey”), English Department

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Open Office Hours: Mondays and Wednesdays from 1pm to 3pm in Davies Center
for more private consultations, please feel free to make an appointment

FYS Mentor:

Manee KaZoua Yang, Mentor Extraordinaire!

(Manee needs a nickname...)

Email: yangmane@uwec.edu

Open Mentor Meeting Time: Wednesdays from 11 to Noon in Davies Center

Remember that Manee is here to help you navigate your first semester of college here at UWEC.

*If you have questions relating to life as a first-semester college student,
don't hesitate visit Manee (or any of us) during open office hours or via email!*

Trust us – we picked her as a mentor for a reason. She's awesome!

PURCHASE TEXT:

Cooking for Geeks: Real Science, Great Hacks and Good Food by Jeff Potter.

Welcome to college, where sometimes you have to buy books. At least we're letting you get this one on Amazon.com rather than ordering it through the bookstore, 'cause it's wickedly cheaper that way. Now, this is also available in a Kindle version, which looks less expensive than the print version. *You don't have to own a Kindle reader to download Kindle texts.* All you need is the Kindle Reader App, which is FREE, and has download versions for both Macs and PCs. Just download the right version of the app to your laptop (or even your Smartphone, apparently), and you're good to go. Here's the link for the Kindle Reader App, which is also on our D2L homepage.

KINDLE READER APP:

http://www.amazon.com/gp/feature.html/ref=kinw_dp_pub?ie=UTF8&docId=1000493771

KINDLE EDITION OF *COOKING FOR GEEKS*:

http://www.amazon.com/Cooking-Geeks-Science-Great-ebook/dp/B003XDUCIG/ref=tmm_kin_title_0?ie=UTF8&qid=1346360783&sr=8-1

OTHER NECESSITIES FOR CLASS THAT YOU MUST/SHOULD HAVE

Laptop. If you have a laptop, bring it with you EVERY DAY. If you don't have one, you can share with a classmate for most in-class activities. However, your laptop should remain *closed* unless DBH, Bailey or Manee *specifically tells you to open it*. (See class policies)

Notebook & Pens. You will be taking lots of notes in college. We're going to get you started. Trust us – by the time you're done with this class, you will have MAD note-taking skills!

HOW YOU WILL EARN GRADES IN THIS CLASS

There are 3 kinds of credit (*read, "points"*) that you can earn in this course.

TRADITIONAL CREDIT. You get “traditional credits” by doing the usual: coming to class, completing assignments, taking quizzes and exams and participating in class and FYS activities and discussions. Traditional credit is how you earn the majority of points for your final grade.

EXTRA CREDIT. If DBH or Bailey thinks it's helpful, there *may occasionally* be opportunities for the class to earn extra credit, which will come from optional activities and/or assignments that you may complete for low-stakes (but extra!) points that will apply toward your final grade.

STREET CRED. *Street Cred Challenges do not give you points toward your final grade.* These are simply fun challenges that will be offered periodically throughout the semester. To *successfully earn* Street Cred, you must have at least one other class member with you who will vouch for the fact that they saw you complete the Street Cred Challenge, and you need to share your experience with the class during class time. (As in real life, you can't get Street Cred if no one knows you've earned it!) Anyone who *successfully* completes *all* the semester Street Cred challenges gets a prize during the Final Exam Time!

ASSIGNMENTS

Discretionary Points (10 pts total at instructors' discretions – DBH & Bailey will explain)

In-Class Assignments and Class Participation (various assignments: 20 pts total)

Outside of Class Assignments and Activities (various assignments/activities: 20 pts total)

Objective Quizzes and Exams via D2L (various: 50 pts total)

Midterm Group Presentation (50 pts)

Students will randomly draw a topic on a current food controversy to research and present to the class.

Final Group Project Presentation & Cook-Off (100 pts)

Students will work in their groups on a 2-part final Project. The first part requires student groups to demonstrate an understanding of a principle of “kitchen chemistry.” The second part of the project requires students to create a recipe that combines some unique flavor profiles from two different cultures. Students will cook and be prepared to serve their original recipes on the last day of final. Each group will have a \$30 budget (supplied by UWEC FYS funding) with which to purchase ingredients for their recipe.

UNIT BREAKDOWNS	WHAT YOU’LL LEARN!
INTRODUCTIONS (Roughly Weeks 1 – 1.5) DBH: Why Do We Eat? Bailey: An Introduction to Food Studies	The ins-and-outs of Negative Entropy Basic understanding of this new thing called, “Food Studies” Note-taking for college & D2L basics
UNIT ONE (Roughly Weeks 1.75 – 4) WHY LIMA BEANS TASTE LIKE YARN FEELS DBH: Food and The Senses Bailey: Getting a Feel for “Food”	Understanding “flavor” and “palate” “Designing” your own flavors Explorations in the interplay of food and culture
UNIT TWO (Roughly Weeks 5 – 9) THIS COURSE CAN BE PRETTY CHEESY DBH: The History of Chemistry & Cooking Bailey: Food Fights!	Some history on the processes of food selection & preparation Past & Present food controversies Omnivore vs. Herbivore
MIDTERM GROUP PROJECTS (Week 10)	Group Presentations on a Food Controversy
UNIT THREE (Roughly Weeks 11– 14) IT’S NOT WHAT IT LOOKS LIKE DBH: Future Foods & Kitchen Chemistry Bailey: Is It Really <i>Indescribably</i> Delicious?	Creative food modifications with molecular gastronomy Creatively expressing what we eat: food in literature, art & film
FINAL GROUP PROJECTS (Weeks 15 & 16)	Group Demonstration on Kitchen Chemistry Group Original Recipes & Cook-Off!