



ANFS 102 *Food for Thought*

Credits: 3; Semester: Spring; Year: 2024
Asynchronous Class Online

Instructor Information

Instructor name: Dr. Kali Kniel Instructor

Preferred pronouns: she/her

Email address: kniel@udel.edu

Office location: 019 Townsend Hall

Phone number: 302-831-6513 (leave a message and I will return your call)

Postings @kalikniel on Twitter will include issues related to class.

Tweets can be circulated for the class using #ANFS102. Current twitter feed may be discussed in class.

Course Description

This course will be delivered all online, in an asynchronous fashion. Each week a course module will be released on Sunday night and you can work through the module over the course of the week.

This course focuses on examining how and why our food system works as it does, in the context of feeding the world and the global food system. This course will provide an overview and an introduction to the fascinating and complex world of food science focusing on food production, food security, and food safety. We will tackle

contemporary issues facing today's world where we attempt to feed the world in an economical fashion and maintain sustainability while doing so. While we will look to science for information, we cannot exclude the social and emotional impact. How do large food production systems, global ingredients, food manufacturers, consumers, food safety, packaging, and organic agriculture all fit into this big picture? In this multicultural course, we will consider how foods shape our identity, our realities and our perspectives.

Learning Outcomes

Course Student Learning Outcomes:

- Gain an appreciation for the complexity of the US food production, product development and distribution systems
- Develop a basic knowledge of contemporary issues affecting global food production, consumer satisfaction, food security and food safety and the role of the consumer in each of these (*MC guideline 3*)
- Develop skills necessary to understand food labels, and associated laws governing food production in the US
- Identify leaders in the food industry including regulatory agencies
- Gain an appreciation for how individual perspectives affect how we view food and complex issues that affect our global production systems (*MC guidelines 1, 2, & 4*)

Process Student Learning Outcomes:

- Develop critical thinking skills relevant to contemporary issues as opposed to acceptance of all issues (ANFS Critical Thinking Goal, Gen Ed Goal 4)
- Learn to organize logical thoughts within short assignments (ANFS Communications Goal, Gen Ed Goals 1 & 2)

Learning Assessment

Quizzes: Quizzes will be administered online through CANVAS. Quiz question format will be multiple choice, true/false, matching, and/or short answer. Quizzes will be open-note and open-book. However, no outside assistance is permitted, and quizzes must be completed solely by the individual student. Quizzes will be made available with the module material for the week and will close on Fridays at 11:59 pm. Students will be given one opportunity to complete each quiz and there is no time limit for the quiz itself. **Late quizzes will not be accepted; students must budget time to complete the quiz within the allotted module.** There will be 14 quizzes given over the semester, one in each module. In calculating your final grade the lowest quiz grade will be dropped.

Packback Discussion: Packback posts must be completed within each module beginning the week of March 1. This includes asking **one curious question related to course content that week and posting two replies to other questions in the community.**

These discussions foster community engagement within our course. The professor will post each week on Sunday night at the opening of the week's module and provide ideas on what types of questions you might ask about this week given the content of the module.

The Packback grade is composed of the completion of posts (1 question and 2 replies over the course of 10 modules) and your curiosity score given by Packback.

Begin posting in the Packback Community on March 1 and continue to do so through the week of May 10 (11 weeks, of which you must post in 10). More information will be provided in the module the week of March 1.

Assignments: There are two assignments in this course. The first is a 3 Minute Message Presentation Recording that is due on April 11 and the second is a Food Blog entry that is due on May 2 (with a topic check-in due on March 21). Points will be deducted for late assignment submissions at 5 points per day. The details and rubrics for these assignments are in separate documents on Canvas.

Extra Credit: Extra credit opportunities to build upon course content and learning objectives will be given at the discretion of the instructor. Short assignments initiated by the instructor and administered in CANVAS are planned to foster student engagement with content.

Final Grade Breakdown

The final course grade will be calculated using the following components:

Course Component	Percentage of Total
Quizzes (12 of 13 quizzes, the lowest will be dropped)	55%

Packback Community Posts (1 question and 2 replies for 10 out of 11 modules)	15%
3 Minute Message (Recorded Presentation)	15%
Food Blog (Written document)	15%

Note that you can easily calculate your final grade yourself using these percentages. Do not rely solely on Canvas.