

# RPTA 187: GASTRONOMIC TOURISM

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## In Workflow

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## Approval Path

1. Tue, 08 Oct 2019 22:05:38 GMT  
Anthony Sheppard (tony): Approved for RPTA Committee Chair
2. Tue, 08 Oct 2019 22:48:54 GMT  
Anthony Sheppard (tony): Approved for RPTA Chair
3. Tue, 15 Oct 2019 22:39:58 GMT  
Kisun Nam (knam): Approved for HHS College Committee Chair
4. Tue, 15 Oct 2019 23:14:44 GMT  
Mary Maguire (maguirem): Approved for HHS Dean

## New Course Proposal

Date Submitted: Tue, 08 Oct 2019 01:06:10 GMT

Viewing: RPTA 187 : Gastronomic Tourism

Last edit: Tue, 08 Oct 2019 01:06:09 GMT

Changes proposed by: Greg Shaw (101062685)

Contact(s):

Name (First Last)	Email	Phone 999-999-9999
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**Catalog Title:**

Gastronomic Tourism

**Class Schedule Title:**

Gastronomic Tourism

**Academic Group: (College)**

HHS - Health & Human Services

**Academic Organization: (Department)**

Recreation, Parks, and Tourism Administration

**Will this course be offered through the College of Continuing Education (CCE)?**

No

**Catalog Year Effective:**

Fall 2020 (2020/2021 Catalog)

**Subject Area: (prefix)**

RPTA - Recreation, Parks, and Tourism Administration

**Catalog Number: (course number)**

187

**Course ID: (For administrative use only.)**

TBD

**Units:**

3

**In what term(s) will this course typically be offered?**

Spring term only

**Does this course require a room for its final exam?**

Yes, final exam requires a room

**Does this course replace an existing experimental course?**

Yes

**This course replaces the following experimental course:**

RPTA 196G - Gastronomic Tourism

**This course complies with the credit hour policy:**

Yes

**Justification for course proposal:**

This course was developed as an experimental course (RPTA 196G) as part of RPTA's redevelopment of course offerings in hospitality and tourism management. This is being done for several reasons:

- Student interest in hospitality and tourism
- The Chancellor's Office push to develop/expand hospitality program offerings at the CSU campus
- Visit Sacramento's and the Sacramento Hotel Association's desires to work with RPTA to expand/elevate the hospitality and tourism program at Sac State
- The recently approved Transfer Model Curriculum (TMC) in Hospitality Management between the CSU and the California Community Colleges (CCC)
- The recent hiring of two tenure track faculty in the area of hospitality management (and the current search for a third faculty in the area of tourism).

The experimental courses (196G, 196H, 196L, and 196M) are course content specifically requested of the new faculty positions in hospitality.

The course, RPTA 187: Gastronomic Tourism, expands the department's agritourism-related offerings. Currently there are two courses, RPTA 189: California Wine and Agritourism, and RPTA 188: Sacramento Region Craft Beer Industry Tourism. Both of these courses are popular with students, however, the focus tends to be towards beverages. This new course will provide a look at factors affecting both international and local food tourism, giving students additional context for Visit Sacramento's Farm to Fork marketing focus.

**Course Description: (Not to exceed 80 words and language should conform to catalog copy.)**

Tourists are increasingly motivated to travel for food and drink. Visiting the location and touring the production facilities is also important. This course provides an overview of the global culinary and gastronomic tourism industry, focusing on the ability of a destination to market itself (both people and place) through food. The various social and cultural contexts in which gastronomic tourism takes place are discussed as well as positive and negative impacts of global and local gastronomic tourism.

**Are one or more field trips required with this course?**

No

**Fee Course?**

No

**Is this course designated as Service Learning?**

No

**Does this course require safety training?**

No

**Does this course require personal protective equipment (PPE)?**

No

**Does this course have prerequisites?**

Yes

**Prerequisite:**

RPTA 80 or Instructor Permission.

**Prerequisites Enforced at Registration?**

Yes

**Does this course have corequisites?**

No

**Graded:**

Letter

**Approval required for enrollment?**

No Approval Required

**Course Component(s) and Classification(s):**

Lecture

**Lecture Classification**

CS#02 - Lecture/Discussion (K-factor=1WTU per unit)

**Lecture Units**

3

**Is this a paired course?**

No

**Is this course crosslisted?**

No

**Can this course be repeated for credit?**

No

**Can the course be taken for credit more than once during the same term?**

No

**Description of the Expected Learning Outcomes: Describe outcomes using the following format: "Students will be able to: 1), 2), etc."**

At the completion of this course, students will be able to:

1. Explain terms such as food tourism, culinary tourism and global gastronomic tourism, and the social and cultural contexts around the world in which they take place.
2. Determine the reasons that underscore the international growth of food tourism.
3. Give examples of how and why the world's culinary practices and cuisines differ, and how differences may attract tourists.
4. Explain the motivations and consumer behavior of gastronomic tourists from a global perspective.
5. Analyze the strategic role of suppliers and producers in global gastronomic tourism.
6. Critically evaluate the social, cultural and environmental impacts of worldwide gastronomic tourism on both people and place.

**Assessment Strategies: A description of the assessment strategies (e.g., portfolios, examinations, performances, pre-and post-tests, conferences with students, student papers) which will be used by the instructor to determine the extent to which students have achieved the learning outcomes noted above.**

Assessment

Attendance & participation: 20%

Exam 1: CO 1, 2, 3 20%

Exam 2: CO 3, 4, 5, 6 20%

Gastronomic Current Issues Assignment: CO 6 10%

Gastronomic Tourism Presentation: CO 1-3 10%

Class assignment and quizzes: CO 1-5 20%

100%

**For whom is this course being developed?**

Majors in the Dept

Minors in the Dept

**Is this course required in a degree program (major, minor, graduate degree, certificate?)**

No

**Does the proposed change or addition cause a significant increase in the use of College or University resources (lab room, computer)?**

No

**Will there be any departments affected by this proposed course?**

No

**I/we as the author(s) of this course proposal agree to provide a new or updated accessibility checklist to the Dean's office prior to the semester when this course is taught utilizing the changes proposed here.**

I/we agree

## **University Learning Goals**

### **Undergraduate Learning Goals:**

Competence in the disciplines

Knowledge of human cultures and the physical and natural world

**Is this course required as part of a teaching credential program, a single subject, or multiple subject waiver program (e.g., Liberal Studies, Biology) or other school personnel preparation program (e.g., School of Nursing)?**

No

## **GE Course and GE Goal(s)**

**Is this a General Education (GE) course or is it being considered for GE?**

No

**Please attach any additional files not requested above:**

RPTA\_187\_Syllabus.pdf

Key: 14183