

RPTA 187: FOOD TOURISM

In Workflow

1. RPTA Committee Chair (mcwilson@csus.edu)
2. RPTA Chair (mcwilson@csus.edu)
3. HHS College Committee Chair (heather.thompson@csus.edu)
4. HHS Dean (sac19804@csus.edu)
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8. Dean of Graduate (cnewsome@skymail.csus.edu)
9. Catalog Editor (torsetj@csus.edu)
10. Registrar's Office (w lindsey@csus.edu)
11. PeopleSoft (PeopleSoft@csus.edu)

Approval Path

1. Tue, 23 Feb 2021 18:55:10 GMT
Marty Wilson (mcwilson): Approved for RPTA Committee Chair
2. Tue, 23 Feb 2021 18:56:14 GMT
Marty Wilson (mcwilson): Approved for RPTA Chair
3. Tue, 02 Mar 2021 23:54:30 GMT
Heather Thompson (heather.thompson): Rollback to Initiator
4. Fri, 19 Mar 2021 17:12:46 GMT
Marty Wilson (mcwilson): Approved for RPTA Committee Chair
5. Fri, 19 Mar 2021 17:13:49 GMT
Marty Wilson (mcwilson): Approved for RPTA Chair
6. Tue, 06 Apr 2021 19:18:50 GMT
Heather Thompson (heather.thompson): Approved for HHS College Committee Chair
7. Tue, 06 Apr 2021 22:53:46 GMT
Robert Pieretti (sac19804): Approved for HHS Dean

History

1. Nov 11, 2020 by Greg Shaw (sac14077)

New Course Proposal

Date Submitted: Tue, 16 Mar 2021 17:20:51 GMT

Viewing: RPTA 187 : Food Tourism

Last approved: Wed, 11 Nov 2020 15:03:03 GMT

Last edit: Tue, 16 Mar 2021 17:20:49 GMT

Changes proposed by: Abhijeet Shirsat (223000375)

Contact(s):

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Catalog Title:

Food Tourism

Class Schedule Title:

Food 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:

Spring 2022 (2022/2023 Catalog)

Subject Area: (prefix)

RPTA - Recreation, Parks, and Tourism Administration

Catalog Number: (course number)

187

Course ID: (For administrative use only.)

203317

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?

No

This course complies with the credit hour policy:

Yes

Justification for course proposal:

We are making two changes in this proposal. We are changing the name to a title that's more generic and recognizable. We are removing all the prerequisites.

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(food 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?

No

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: ELO 1, 2, 3 20%

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

Gastronomic Current Issues Assignment: ELO 6 10%

Gastronomic Tourism Presentation: ELO 1-3 10%

Class assignment and quizzes: ELO 1-5 20%

100%

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:

Food Tourism.docx

Reviewer Comments:

Heather Thompson (heather.thompson) (Tue, 02 Mar 2021 23:54:30 GMT): Rollback: Committee approved the form with pending changes. Please refer to the discussion during meeting. Committee members from the department will provide the detailed changes to the chair/author. Once re-submitted, the chair may approve the proposal immediately.

Key: 14183