

RPTA 187: FOOD TOURISM

In Workflow

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Approval Path

1. Tue, 11 Mar 2025 18:07:32 GMT
Abhijeet Shirsat (shirsat): Approved for RPTA Committee Chair
2. Tue, 11 Mar 2025 18:13:33 GMT
Jamie Hoffman (jamie.hoffman): Approved for RPTA Chair
3. Wed, 19 Mar 2025 17:52:27 GMT
Andrea Becker (andrea.becker): Rollback to Initiator
4. Wed, 19 Mar 2025 19:03:05 GMT
Abhijeet Shirsat (shirsat): Approved for RPTA Committee Chair
5. Thu, 20 Mar 2025 05:03:09 GMT
Jamie Hoffman (jamie.hoffman): Approved for RPTA Chair
6. Fri, 21 Mar 2025 00:29:35 GMT
Andrea Becker (andrea.becker): Approved for HHS College Committee Chair
7. Fri, 21 Mar 2025 16:23:20 GMT
Robert Pieretti (sac19804): Approved for HHS Dean

History

1. Nov 11, 2020 by Greg Shaw (sac14077)
2. Sep 9, 2024 by Abhijeet Shirsat (shirsat)

Date Submitted: Wed, 19 Mar 2025 19:01:35 GMT

Viewing: RPTA 187 : Food Tourism

Last approved: Mon, 09 Sep 2024 14:03:41 GMT

Last edit: Wed, 19 Mar 2025 19:01:33 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:

Fall 2026 (2026/2027 Catalog)

Subject Area: (prefix)

RPTA - Recreation, Parks, and Tourism Administration

Catalog Number: (course number)

187

Course ID: (For administrative use only.)

203317

Units:

3

Is the ONLY purpose of this change to update the term typically offered or the enforcement of existing requisites at registration?

No

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

Fall, Spring, Summer

Does this course require a room for its final exam?

Yes, final exam requires a room

This course complies with the credit hour policy:

Yes

Justification for course proposal:

This course, previously an elective for hospitality and tourism majors, is now being repurposed as a General Education Area C offering for a wider student audience. Sacramento's food tourism scene is growing, and the industry partners are enthusiastic about the experiences students get through this class. Carlsen Center for Innovation and Entrepreneurship invited food tourism professionals from Sacramento, and our students received it well due to the introduction of this course about 6 years ago. We want to expand this course offering to a broader student body to allow them the opportunity to learn about this growing field. Food tourism provides a powerful humanities lens to examine cultural diversity, heritage, and human connection. The course explores food practices through interdisciplinary humanities perspectives, examining how culinary traditions reflect cultural identities, historical developments, and cross-cultural exchange. Students will analyze real-world food tourism contexts, investigating how diverse food traditions embody different cultural values and conceptions of community across societies. This course fulfills General Education Area C requirements by offering a comparative humanities exploration of food cultures and their significance in human experience and cultural heritage.

Course Description: (Not to exceed 90 words and language should conform to catalog copy.)

This course examines the growing global culinary and gastronomic tourism industry, exploring how destinations market themselves through food. Students will investigate diverse food cultures, analyze tourist motivations, evaluate the role of suppliers, and critically assess the social, cultural, and environmental impacts of food tourism on people and places across Western and non-Western contexts.

Are one or more field trips required with this course?

No

Fee Course?

No

Is this course designated as Service Learning?

No

Is this course designated as Curricular Community Engaged 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 and Assessment Strategies:

List the Expected Learning Outcomes and their accompanying Assessment Strategies (e.g., portfolios, examinations, performances, pre-and post-tests, conferences with students, student papers). Click the plus sign to add a new row.

	Expected Learning Outcome	Assessment Strategies
1	Describe different conventions and methods used in studying food cultures, culinary traditions, and gastronomic heritage within the humanities framework. (GE Area C2 LO A)	Attendance & participation Formal Essays Final Exam In-Class assignments
2	Investigate how diverse food cultures shape tourism experiences and contribute to the development of human societies. (GE Area C2 LO B)	Attendance & participation Formal Essays Final Exam In-Class assignments
3	Analyze various cultural conceptions of food, hospitality, and commensality across different societies and their impact on human identity. (GE Area C2 LO C)	Attendance & participation Formal Essays Final Exam In-Class assignments
4	Examine the historical development of culinary traditions, foodways, and gastronomic practices, including their reflection of cultural values. (GE Area C2 LO D)	Attendance & participation Formal Essays Final Exam In-Class assignments
5	Critically evaluate the socio-economic, cultural and environmental impacts of worldwide gastronomic tourism. (GE Area C2 LO A, B, C, D)	Attendance & participation Formal Essays Final Exam In-Class assignments

6	Analyze the strategic role of suppliers and producers in global gastronomic tourism. (GE Area C2 LO A, B, C, D)	Attendance & participation Formal Essays Final Exam In-Class assignments
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Attach a list of the required/recommended course readings and activities:

Food Tourism Formal Essay Assignments and Rubrics.pdf
 FOOD TOURISM FINAL EXAM 03102025.pdf
 Syllabus Food Tourism Area C NEW March25.pdf

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?**

Yes

In which GE area(s) does this apply?

HUM (C2)

Which GE objective(s) does this course satisfy?

Gain a general understanding of current theory, concepts, knowledge, and scientific methods pertaining to the nature of the physical universe, ecosystems, and life on this planet.
 Develop an acquaintance and understanding of cultures and major dynamic social institutions which affect one's life.
 Possess a significant and useful understanding of peoples from a diversity of cultures and backgrounds, including women and ethnic and other minority groups who have been the objects of prejudice and adverse discrimination within our society.

Attach Course Syllabus with Detailed Outline of Weekly Topics:

Syllabus Food Tourism Area C NEW March25.pdf

Syllabi must include: GE area outcomes listed verbatim; catalog description of the course; prerequisites, if any; student learning objectives; assignments; texts; reading lists; materials; grading system; exams and other methods of evaluation.

Will more than one section of this course be offered?

No

General Education - Area 3B: Humanities

Section 1.

Indicate in written statements how the course meets the following criteria for Area 3B. Relate the statements to the course syllabus and outline. Be as succinct as possible.

Is broad in scope or survey in nature.

The course examines food cultures, culinary traditions, and gastronomic heritage across multiple dimensions. The course provides a broad humanities framework for understanding food traditions, exploring methodological approaches from anthropology, history, cultural studies, and other humanities disciplines. Rather than focusing on a single culinary tradition, the course investigates diverse food cultures globally and their relationship to tourism.

Students analyze varied cultural conceptions of food, hospitality, and commensality across different societies, providing a comparative survey of how humans relate to food across cultures. The historical dimension ensures that students understand the evolution of culinary traditions over time, offering a temporal survey that complements the geographic breadth. This multidimensional approach - examining food tourism through methodological, cultural, conceptual, and historical lenses - ensures the course provides a comprehensive survey of the subject matter appropriate for a general education humanities requirement.

Develops an understanding of and appreciation for the diversity of the human community.

Students will develop understanding and appreciation for human diversity through multiple aspects of this food tourism course. The course encourages students to investigate diverse food cultures globally, allowing them to recognize how culinary traditions reflect unique cultural values, historical contexts, and environmental adaptations. By analyzing how different societies approach food, hospitality, and communal dining, students gain insight into the varied ways humans express cultural identity and build community through food. The historical component helps students understand how culinary traditions have evolved across civilizations, revealing the dynamic nature of cultural exchange and adaptation. Students will examine how food serves as both a marker of cultural distinctiveness and a vehicle for cross-cultural connection. Through methodological approaches from the humanities, students will analyze primary sources, cultural artifacts, and foodways that illuminate diverse perspectives and lived experiences. This critical engagement with varied food cultures fosters empathy and appreciation for the rich tapestry of human expression manifested through culinary practices. By connecting food tourism to broader questions of cultural identity, social structure, and human values, the course cultivates an informed appreciation for human diversity as expressed through one of our most fundamental shared experiences: food.

Develops a comprehensive understanding and appreciation of the heritage being studied and transmits a knowledge of the Western and Non-Western cultural heritage in the humanities. Students should be able to:

Demonstrate knowledge of the conventions and methods of the study of the humanities.

The course provides a comprehensive understanding of both Western and non-Western cultural heritage through the lens of food traditions. Students will develop methodological literacy in humanities approaches by learning the conventions and analytical frameworks used to study food cultures and culinary traditions. Students will engage with humanities-based research methods, including historical analysis, cultural interpretation, and comparative study of food practices as cultural expressions. They will gain exposure to diverse culinary heritages globally, examining both Western and non-Western food traditions and their cultural significance. This comparative approach ensures that students appreciate the rich tapestry of human culinary expression across different geographical contexts and cultural frameworks. In addition, they will analyze historical developments of food traditions, tracing how culinary practices reflect broader cultural values, historical transformations, and cross-cultural exchanges throughout human history. This historical dimension helps students understand food as a dynamic cultural artifact that preserves heritage while evolving through intercultural contact. Compare different cultural conceptions around food and commensality, enabling students to recognize how food practices embody diverse philosophical, religious, and social values across human societies. Through these approaches, students will demonstrate knowledge of humanities methodologies while developing a nuanced appreciation for the cultural heritage expressed through food traditions across Western and non-Western societies.

Investigate, describe, and analyze the roles and effects of human culture and understanding in the development of human societies.

The food tourism course actively engages students in investigating the profound relationship between food cultures and societal development. Students directly engage in investigating, describing, and analyzing how diverse food cultures shape tourism experiences and contribute to the development of human societies. This engagement helps students understand how food is not merely sustenance but a critical cultural force that shapes economic systems, social structures, and cross-cultural exchanges. Students analyze how food practices reflect and influence broader cultural values, examining how culinary traditions have historically functioned as markers of social status, religious identity, and cultural belonging. By investigating the historical development of food across civilizations, students gain insight into how gastronomic practices have both preserved cultural continuity and facilitated societal transformations. The comparative analysis of cultural conceptions of food and hospitality helps students understand how different approaches to commensality reveal distinct social structures and human relationships. This analysis illuminates how shared meals and food rituals serve as fundamental mechanisms for strengthening community bonds, establishing social hierarchies, and negotiating cultural identities. Through humanities-based methodological approaches, students develop analytical frameworks to interpret how food tourism functions as a contemporary cultural phenomenon that both preserves traditional knowledge and creates new economic and social opportunities for communities worldwide.

Compare and analyze various conceptions of humankind.

The food tourism course directly engages students in comparing diverse conceptions of humankind through the lens of food cultures and culinary traditions. The course learning outcomes focuses on having students "compare and analyze various cultural conceptions of food, hospitality, and commensality across different societies and their impact on human identity and connection."

Through this comparative analysis, students examine how different cultures conceptualize fundamental aspects of humanity. Students explore how societies' approaches to food preparation, consumption, and sharing reveal distinct understandings of human nature, community, and individual identity. For example, comparing communal dining traditions across cultures illuminates different conceptions of social hierarchy, familial bonds, and collective responsibility. By analyzing diverse culinary practices, students gain insight into how different cultures understand humanity's relationship with the natural world, sustainability, and the ethical dimensions of food production and consumption. The historical component allows students to trace how conceptions of humanity have evolved through changing food practices over time, revealing shifting values and worldviews across civilizations. The methodological approaches from humanities disciplines provide students with frameworks to interpret how food rituals and gastronomic traditions embody philosophical and cultural understandings of what it means to be human across different societies. Through these comparative analyses, students develop a nuanced understanding of how food practices reflect and shape diverse conceptions of human identity, social connection, and cultural meaning.

Demonstrate knowledge and understanding of the historical development of cultures and civilizations, including their animating ideas and values.

The food tourism course requires students to demonstrate knowledge and understanding of the historical development of culinary traditions, food ways, and gastronomic practices, including their reflection of cultural values and societal transformations through engaging in the food tradition theories and examples. They examine how culinary traditions have evolved over time, reflecting the historical trajectory of different civilizations and cultural groups. Students will trace the origins and transformations of significant food practices, understanding them as living artifacts that embody cultural history. They will analyze how food traditions reveal the "animating ideas and values" of different societies throughout history. For example, students will explore how religious beliefs, philosophical concepts, social hierarchies, and cultural values are expressed through food taboos, celebratory meals, and everyday eating practices. They will investigate how culinary exchanges between civilizations (through trade, conquest, migration, and cultural contact) have shaped both food practices and broader cultural development, reflecting the dynamic interplay between tradition and innovation. They will connect historical food ways to contemporary food tourism practices, understanding how modern gastronomic experiences draw upon and sometimes reimagine historical culinary traditions. Through the methodological approaches from humanities disciplines, students develop the analytical tools to interpret historical evidence about food traditions and understand how these practices reflect the evolving values and ideas that have animated different cultures and civilizations throughout history.

In presenting the contribution and perspectives of people, the coursework addresses at least two of the following:

- Women
- Ethnicity
- Socio-economic status
- Religious affiliation
- Disabilities
- Gays & lesbians

The food tourism course inherently examines diverse contributions and perspectives through its focus on comparative food cultures. From the course learning outcomes, it's evident the course addresses at least these key perspective categories:

Ethnicity: Course Learning Outcomes 2 and 3 are specifically focused on "diverse food cultures" and their contributions to human societies, while Course Learning Outcome 4 examines the "historical development of culinary traditions" across different civilizations. This framework ensures that students study culinary practices from various ethnic groups, analyzing how different cultural heritages have shaped global food traditions and tourism experiences.

Socio-economic status: The analysis of "various cultural conceptions of food, hospitality, and commensality" Course Learning Outcome 5 necessarily engages with how socioeconomic factors influence food access, preparation, and consumption patterns. The course examines how class distinctions manifest in culinary traditions and how food tourism can both highlight and sometimes transform economic relationships within communities.

Religious affiliation: The study of "gastronomic practices, including their reflection of cultural values." The course addresses how religious beliefs and practices fundamentally shape food traditions through dietary laws, fasting practices, feast days, and ritual meals. Students will examine how religious affiliations influence culinary identity and how these traditions become incorporated into food tourism experiences.

Through these multiple perspectives, the course fulfills the requirement to address at least two of the specified categories, providing students with a nuanced understanding of how diverse human experiences shape our relationship with food across cultures.

Includes a writing component described on course syllabus

1) If course is lower division, formal and/or informal writing assignments encouraging students to think through course concepts using at least one of the following: periodic lab reports, exams which include essay questions, periodic formal writing assignments, periodic journals, reading logs, other. Writing in lower division courses need not be graded, but must, at a minimum, be evaluated for clarity and proper handling of terms, phrases, and concepts related to the course.

2) If course is upper division, a minimum of 1500 words of formal, graded writing. [Preferably there should be more than one formal writing assignment and each writing assignment (e.g. periodic lab reports, exams which include essay questions, a research/term paper etc.) should be due in stages throughout the semester to allow the writer to revise after receiving feedback from the instructor. Include an indication of how writing is to be evaluated and entered into course grade determination.]

There are three formal papers required for this course. Each formal paper requires a minimum of 750 words. Students will be provided with feedback with opportunities to revise and resubmit for achieving the 1500+ words goal.

Section 2.

If you would like, you may provide further information that might help the G.E. Course Review Committee understand how this course meets these criteria and/or the G.E. Program Objectives found in the CSUS Policy Manual, General Education Program, Section I.B.

Happy to provide additional information upon request.

Please attach any additional files not requested above:

FOOD TOURISM FINAL EXAM 03102025.pdf

Food Tourism Formal Essay Assignments and Rubrics.pdf

Reviewer Comments:

Andrea Becker (andrea.becker) (Wed, 19 Mar 2025 17:52:27 GMT): Rollback: Minor Edits

Key: 14183