

THE BYRNE SEMINAR (Fall 2016)
Rutgers 250: A Taste of Culinary History
11:090:190
Wednesday 2:15 – 3:35 pm

Section 27; Classroom: Hickman 129

Sections 27 Index 15590

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Section 28: Classroom: Hickman 130

Section 28 Index 15592

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COURSE WEBSITE, RESOURCES AND MATERIALS:

All materials and any required readings will be posted on Sakai. (sakai.rutgers.edu), under course "THE BYRNE SEMINAR 27/28 F16". Your NetID and password are required to log into Sakai. No textbook is required for this class.

COURSE DESCRIPTION:

Rutgers famously held its first classes at a tavern called The Sign of the Red Lion, located on the corner of Albany and Neilson streets in downtown New Brunswick. As Rutgers celebrates the 250th anniversary of its founding, this seminar will celebrate the food and related culture and customs that Rutgers students have enjoyed during its long history. It will give students an opportunity to taste and learn about a variety of foods, including dishes and ingredients that would have been familiar to students at different periods of Rutgers history. Along the way, students will learn about the transformation of the food system brought about by science and modernizing agriculture (and the role that Rutgers has played in these), changing consumer tastes and expectations, economics, and demographics. The semester will end with a celebratory meal, providing tastes of Rutgers culinary history during the last two and a half centuries

LEARNING GOALS:

At the end of the course, students will:

- Have developed an understanding of the role of particular foods in New Jersey's history, economy, and foodways.
- Recognize how changes in culture, demographics, economics, and technology have altered the ways that food is grown, harvested, processed, stored, marketed, sold, and consumed in New Jersey.
- Know about the role of Rutgers in the history of food production and consumption in New Jersey and beyond.
- Develop an appreciation for the hedonic aspects of food, including taste, texture, smell, and presentation.

ASSIGNMENTS, RESPONSIBILITIES & ASSESSMENT:

WRITING ASSIGNMENT

On **September 14, 28; October 5, 12, 19, 26; and November 2**, you will hand in a two or three paragraph essay about the class topic for that week, answering one or more of the following questions:

- How familiar are you with the food we'll be exploring that week?
- What do you first think of when you think of that food/type of food?
- What cultures, if any, do you associate with that food/type of food?
- What personal story do you have about that food/type of food?

RECIPE ASSIGNMENT

On October 26th, bring a favorite family recipe to class for sharing. The recipe should be neatly typed and indicate ingredients, amount of ingredients, and directions for preparation. Please include information about the recipe's origins. How far back in your family does it go? Do you know what country or region it came from? Which one? Did it originally come from a book, newspaper, back of a package, or other published source (or don't you know)? If you have a citation, include it.

Food tastings

The opportunity to taste a variety of foods will be offered throughout the semester.

However, you are not required to taste any foods. Credit for the course will not be affected in any way by whether or not you try the foods offered. Please consider your own dietary restrictions, including allergies and food intolerances, in making your own personal decisions about what to taste. NOTE: If you have a life-threatening food allergy, please let us know at the beginning of the class.

Grading

Grading (Pass/Fail) will be based on:

- Participation in weekly in-class activities (Remember that you don't have to taste anything that you don't want to).
- Seven (7) weekly writing responses (**Due Sep 14, 28; Oct 5, 12, 19, 26; Nov 2**).
- Family recipe **due October 26**.

ABSENCE POLICY:

Students are expected to attend all class and attendance will be taken at every class. Missing class will mean you will miss material that cannot be made up.

If you will be absent from a class for any reason, please report your absence through the University Absence Reporting Website <https://sims.rutgers.edu/ssra/>. An email is automatically sent to me. The University also recommends that you also contact your instructor directly to let him/her know of your absence. **NOTE: More than 2 unexcused absences other than per Rutgers guidelines (religious observance, participation in Rutgers-approved activities) will result in failing the course.**

COURSE SCHEDULE:

| Week | Date | Class Topic | Location |
|-------------|--------------|------------------------|-------------------------|
| 1 | September 7 | Introduction | Hickman Hall classrooms |
| 2 | September 14 | Tomatoes | Hickman Hall classrooms |
| 3 | September 21 | Artifacts | IFNH 101 |
| 4 | September 28 | Meat | Nielsen Dining Hall |
| 5 | October 5 | Salt, herbs and spices | Hickman Hall classrooms |
| 6 | October 12 | Seafood | Nielsen Dining Hall |
| 7 | October 19 | Bread and butter | Hickman Hall classrooms |
| 8 | October 26** | Tea | Nielsen Dining Hall |
| 9 | November 2 | Fruits and sweeteners | Hickman Hall classrooms |
| 10 | November 9** | Culminating meal | Nielsen Dining Hall |

(NOTE: For the October 26 and November 9 class, please dress nicely. No jeans, no flip-flops, no ripped or dirty clothing as you may have your photo taken.)**

ACCOMODATIONS FOR STUDENTS WITH DISABILITIES:

Please follow the procedures outlined at <https://ods.rutgers.edu/students/registration-form>. Full policies and procedures are at <https://ods.rutgers.edu/>

ACADEMIC INTEGRITY: [HTTP://ACADEMICINTEGRITY.RUTGERS.EDU/](http://academicintegrity.rutgers.edu/)

The university's policy on Academic Integrity is available at <http://academicintegrity.rutgers.edu/academic-integrity-policy>. The principles of academic integrity require that a student:

- properly acknowledge and cite all use of the ideas, results, or words of others.
- properly acknowledge all contributors to a given piece of work.
- make sure that all work submitted as his or her own in a course or other academic activity is produced without the aid of impermissible materials or impermissible collaboration.
- obtain all data or results by ethical means and report them accurately without suppressing any results inconsistent with his or her interpretation or conclusions.
- treat all other students in an ethical manner, respecting their integrity and right to pursue their educational goals without interference. This requires that a student neither facilitate academic dishonesty by others nor obstruct their academic progress.
- uphold the canons of the ethical or professional code of the profession for which he or she is preparing.

Adherence to these principles is necessary in order to ensure that

- everyone is given proper credit for his or her ideas, words, results, and other scholarly accomplishments.
- all student work is fairly evaluated and no student has an inappropriate advantage over others.
- the academic and ethical development of all students is fostered.
- the reputation of the University for integrity in its teaching, research, and scholarship is maintained and enhanced.

Failure to uphold these principles of academic integrity threatens both the reputation of the University and the value of the degrees awarded to its students. Every member of the University community therefore bears a responsibility for ensuring that the highest standards of academic integrity are upheld.