

UCLA Center for Community Learning
Food Studies 195CE

Spring 2017 Syllabus

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Office Hours: Wed. 2:00-5:00 PM; Thurs. 9:00 AM-12:00 PM

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Course Description:

With the assistance of the Center for Community Learning, the Food Studies Minor offers Food Studies 195CE (4 units) as an opportunity to apply critical thinking and research skills obtained through the student's university education to an internship experience. By the end of the quarter you should have an appreciation for the experience garnered from your internship, as well as a greater understanding for the application of Food Studies beyond the university and the importance of civic engagement.

Enrollment limited to juniors/seniors only. Letter grade or P/NP. Please note: for Food Studies Minors, this course can count as the required capstone experience. It must be taken for a letter grade in order to be applied toward the minor, and the minor course requirements must be completed by the time or at the same time that the student is enrolled in 195CE.

195CE Learning Outcomes:

Students enrolled in this independent study course will have the opportunity to:

- Define and apply the following core concepts: civic engagement, social responsibility, experiential learning, food chains, and food justice;
- Apply academic knowledge and critical thinking skills to address situations and challenges that arise in 21st-century work environments;
- Develop and execute a research paper integrating analysis inspired by experiential learning (i.e. an internship) with knowledge gained from your coursework in the Food Studies Minor;
- Explore how the off-campus food-related work experience contributes to an undergraduate's intellectual, personal, and professional development and informs future career choices.

ENROLLMENT REQUIREMENTS:

The student must be admitted to the Food Studies minor, must have at least a 3.0 GPA, and must complete a course contract.

COURSE REQUIREMENTS:

1. Minimum of 80 hours of work at an off-campus internship (and a signed timesheet)
2. Weekly Written Assignments
3. Five one-on-one meetings (your intake meeting, plus four additional meetings)
4. Final Research Paper
5. Liability Waiver

Discussion Sessions (20% of your grade)

Schedule and attend biweekly discussion sessions with your CCL coordinator at least 5 times, including intake. Come to each 30-minute discussion session prepared to discuss your experiences at your internship, your weekly response papers, and your progress on your research paper. To receive full credit you must be prepared to have an engaged, interactive meeting. Appointments can be scheduled in person at CCL (Murphy A265); by calling CCL at 310-825-7865; or by emailing the front desk at cclmeetings@college.ucla.edu.

You are responsible for making your own appointments and for scheduling your 5 meetings evenly throughout the quarter (biweekly – i.e. every other week). Each meeting is worth 4 points. Showing up late and/or unprepared for a meeting will result in the loss of at least one point. If you arrive more than 10 minutes late, you will be asked to reschedule. Meetings rescheduled less than 24 hours in advance are worth only half credit (emergencies will be evaluated case-by-case). You may schedule only one meeting per week and MUST complete your second meeting by the end of Week 4 or the meeting will be considered late and will be worth only half credit. Any request to schedule meetings in consecutive weeks must be approved by the coordinator IN ADVANCE and may not be granted. Attending regularly scheduled meetings throughout the entire quarter is required in order to pass a 195CE course and you may be advised to drop at any point in the quarter if this condition is not being met.

Weekly Response Papers (40% of your grade)

Submit 2-3 page response papers (double-spaced, 12 point font, 1 inch margins) via the course website by 11:59PM on Sunday beginning Week 2. Two pages is the minimum, but it is likely that you will need all three pages to cover all aspects of the prompts. At the end of each response, include one discussion question/comment that could serve as a point of departure for discussion sessions with the Coordinator. You need to turn in 8 response papers total. Each weekly paper is worth 10 points. Response papers are docked 2 points for each day they are late. Submitting more than two papers over one week late is grounds for automatic “No Pass” if you are taking the course P/NP.

These papers should offer detailed reflections about your experience in the workplace and how it relates to the field of food studies. While you write, you will think critically about how issues

pertaining to food production, sustainability, distribution, and policy shape the contemporary world. Weekly questions will be provided to guide your analysis. Review your papers for grammatical/spelling errors/ typos before you submit them. Papers that contain many careless errors will not receive full credit.

Please submit your paper on the course website. Email submissions are ONLY accepted in the case of website difficulties. Feel free to submit your papers early.

Final Research Paper (40% of your grade)

Submit a 8-10 page final research paper inspired by your work at your internship site. During the first quarter of your internship, your research paper should review the existing literature in a field related to food studies and to your internship. This is not an extended response paper; rather, you should develop a research-based argumentative analysis that uses interdisciplinary approaches from the field of food studies. Your first quarter's final research paper must have a minimum of five scholarly sources. Assigned course readings will not count toward this minimum requirement. While your paper may include a mix of academic and popular sources, you must have at least five scholarly sources. Please submit your paper on the course website. Email submissions are ONLY accepted in the case of website difficulties. Late papers will receive a deduction of 1/3 of a letter grade for each day late.

Time Sheet

Submit a timesheet with your final paper, signed by your supervisor and documenting the hours that you have worked this quarter. To pass the course, interns must work at least 8 weeks during the 10 week quarter AND work a minimum total of 80 hours (approximately 8-10 hours/week). **Failure to complete the minimum requirements will likely result in an automatic grade reduction to C-/NP.** If for any reason you find that you must miss more than the equivalent of one week's regular shift at your internship or if you must end your internship early, you MUST inform your coordinator IMMEDIATELY. Your coordinator will consult with your internship supervisor and Center administrators about appropriate steps and may advise you to drop the course if it is determined that you are not in a position to pass.

Your signed timesheet is due by 5pm on Friday of Week 10. You may turn in a hard copy of your timesheet to A265 Murphy Hall or submit a scanned copy of your signed time sheet on the course website.

Liability Waiver

Available at the CCL office and required by UCLA for off-campus work. You must submit a signed form ASAP once you are enrolled in the course.

Grading Scale

A	93-100
A-	90-92
B+	87-89
B	83-86
B-	80-82
C+	77-79
C	73-76
C-	70-72
D+	67-69
D	63-66
D-	60-62
F	0-59

Students taking the class pass/no-pass must earn at least a 73% overall for a passing grade.
ADDITIONAL POLICIES:

Academic Integrity

All UCLA policies regarding academic integrity apply to 195CE internship courses, including but not limited to policies regarding **cheating, fabrication, plagiarism, multiple submissions, and facilitating academic dishonesty**. As specified in the UCLA Student Conduct Code, violations or attempted violations of academic integrity will be reported to the Dean of Students and may result in disciplinary action and/or expulsion from the university. UCLA's complete policy regarding academic dishonesty can be found at the following website: <http://www.deanofstudents.ucla.edu/>

Course Accommodations & Campus Resources

UCLA provides a wide range of resources to support students facing challenges, whether inside or outside the classroom. Consult the Student Care Managers program website for information about these resources, including information about confidential one-on-one consultation: <http://www.studentincrisis.ucla.edu/Who-can-Help>. If you need to request an academic accommodation based on a documented disability related to your work in this course, please

contact the Center for Accessible Education as soon as possible. CAE can be reached at A255 Murphy Hall, 310-825-1501, or 310-206-6083 (telephone device for the deaf). You can learn more about their services by exploring their website at <http://www.cae.ucla.edu/>. Students should also notify their internship coordinator about any issues as soon as possible so that appropriate accommodations can be arranged with CAE well in advance of assignment due dates.

Communication with Sites & Campus Stakeholders

In order to monitor the educational experience of undergraduate interns, the Center for Community Learning communicates with internship site supervisors for mandatory check-ins at least twice each quarter and provides sites with an online evaluation of their partnership with UCLA. As a matter of policy, sites must be notified at any point in the quarter if students are in danger of not passing the course or if they withdraw. As needed, we may also communicate with various campus stakeholders, such as the Dashew Center for International Students & Scholars, the Career Center, and Student Care Managers.

Weekly Response Topics

NOTE: Many of the prompts for these weekly assignments include multiple interrelated questions and more than one short reading. Please be sure to follow instructions closely and address ALL parts of each assignment. Consult your coordinator BEFORE an assignment is due if you have questions about a prompt.

Week 1: No Reading/Writing Assignment Due

Complete Enrollment Paperwork! This includes the signed course contract and liability forms. You will not be enrolled in the course until the CCL coordinator has received the complete contract.

Week 2: Your Internship Expectations and Key Concepts in Food Studies

Readings:

- “The Luxury of Eating” by Ellis Judson
- Excerpts from *The Successful Internship* by H.F. Sweitzer and Mary King.

Prompt:

First, independently research your organization and then spend the first half of your response paper describe its mission, goals, approaches, key players, and stakeholders. In what ways does the work of your internship site intersect with concepts from the field of food studies outlined in “The Luxury of Eating”? Identify at least two main ideas from the article to connect with specific

details from your internship field.

In the second half of your response paper, reflect on the selections from *The Successful Internship* included in the CCL welcome packet. In your own words, define “civic engagement” and “civic professionalism.” In what ways does your organization fulfill a civic mission or foster “civic professionalism”? What interest do you have in this field / organization? What do you expect to gain and learn from participating in this internship? How do you anticipate the internship will enrich your experience in the Food Studies minor? How might the experience build on prior work you have done with community organizations, either on your own or as part of your coursework? Do you have any apprehensions or questions as you begin your internship?

Week 3: Food & Labor

Reading: “Growing and Producing Food” from *Food Justice* by Robert Gottlieb and Anupama Joshi.

Prompt: First, identify and summarize two specific ways that unjust growing and production practices have impacted communities and transformed the nature of food itself, according to Gottlieb and Joshi. Which stakeholders are disadvantaged by these labor practices and how, and who benefits? How are the injustices of the modern food system connected to issues of race, class, gender, national origin, or other factors?

In the second half of your response, reflect on how labor is distributed at your internship site, and discuss how the work of the organization intersects with the larger issues that Gottlieb and Joshi discuss. Even if your organization does not grow or produce food directly, you can still analyze the organization’s position within larger systems of production, consumption, and/or food policy.

Week 4: Linking Theory to Current Events in Food Studies

Readings:

Find at least two newspaper or magazine articles published within the last 12 months that deal with an issue related to food and (ideally) to the field of your food studies internship. For instance, if you are interning for a food policy organization, you might research news articles related to a project the organization is working on; if you are interning for an organization that produces and/or sells food, you might research news articles related to the production and/or distribution of a particular food product. All articles should be about a single issue so that you have enough material to write a focused 2-3 page paper. If possible, try to find articles that represent multiple perspectives on the issue.

Prompt:

Use the articles you find to discuss how media and popular discourse frame issues related to your area of food-related work. Who are the key stakeholders shaping the public conversation about issues related to your internship field? Are there any areas of controversy or debate on this issue? Are there voices being left out of news coverage on this topic?

Week 5: Food Studies & Food Justice

Readings:

- “Growing Food and Justice: Dismantling Racism through Sustainable Food Systems” by Alfonso Morales.
- Read the first 20 pages of The Food Trust report titled, “Access to Healthy Food and Why it Matters: A Review of the Research”.

Prompt: First, describe the historical factors that led to the creation of the Community Food Security Coalition (CFSC). What is the CFSC and how does it approach food security? Second, briefly describe the GFJI. How does it differ from the CFSC? Third, reflect on how your internship site intersects with the broader food justice movement.

Week 6: Research Proposal

Readings:

Select and discuss two scholarly articles that relate to your specific research interests in the field of Food Studies.

Prompt:

What connections do you see between your internship and your interests in the academic field of food studies? What topic do you want to write about for your final research paper, and how did you select the topic? After describing your topic briefly, find two scholarly articles relevant to your research and summarize those articles in at least 1 paragraph each. Be sure to indicate how each article has deepened your understanding of your internship field and how it will inform the argument you will be making in your paper. If you have questions about how to research your topic effectively, include those questions at the end of your proposal.

Week 7: Interviewing Your Supervisor

In preparation for the interview you will be conducting this week, review the assigned readings below.

Reading:

- “An Overview of Food Politics” by Robert Paarlberg.

- “Los Angeles Food System Snapshot” by the LA Food Policy Council: http://goodfoodla.org/wp-content/uploads/2013/03/Snapshot_ExecSummary_Final.pdf
 - If interested, you can access the full report here: <http://goodfoodla.org/wp-content/uploads/2013/11/LA-Food-System-Snapshot-Oct-2013-small.pdf>

Prompt: Interview an employee at your organization about the skills and values needed to succeed in your field or industry. Interview the highest ranked individual you can find or a person you admire and respect in the organization who is NOT a fellow intern. You do not need to submit a typed transcript of your interview but you are strongly encouraged to take notes because you will need to summarize the responses you receive. Be sure to incorporate the questions below into your interview but feel free to add your own questions as well—especially if they will help inform your research project:

1. What are the main skills necessary for success in this line of work and what are the values that individuals who succeed in this line of work possess?
2. What ethical or moral obligations do we have to the people we serve (e.g. clients, constituents, customers) and to the wider community?
3. What is the most important outcome I could get from this internship and what can I do to get the most from my experience here?
4. What were a few of the formative events/people in your life that helped shape you into the person you are today? What did you learn in college that helped prepare you for your career?
5. What protocols or policies guide how this organization interacts stakeholders? What sort of influence does it have locally, nationally, and/or globally?
6. In your opinion, what are some of the most pressing opportunities and challenges related to food production and consumption in the twenty-first century? To what extent are these opportunities and challenges specific to Los Angeles and California?

After completing your interview, summarize what you learned. Be sure to discuss not only strategies for success in the field, but also the opportunities and challenges that your interviewee helped you identify. If possible, discuss how what you have learned will inform your research project.

Week 8: Rough Draft of Final Research Paper

Reading:

No readings assigned for the week. Continue to research your topic.

Prompt:

Submit the first 2-3 pages of your final paper, including a Works Cited page that contains all of your sources.

Week 9: Reflection on Personal Development

Reading:

No readings assigned for the week. Continue to research your topic.

Prompt:

Discuss a few valuable lessons you have learned from your internship and the readings on disability studies. How will your internship be different next quarter? What are your goals (cognitive, practical or interpersonal) for your next quarter? How well has your internship reflected concerns of your Food Studies minor? How has your internship helped inform your career goals?

Week 10: Final Research Paper Deadline

Due Friday of Week Ten by 5 PM – Final 8-10 page research paper.

Format:

- 8-10 pages, double-spaced
- Original title that reflects the content of your paper.
- Page numbers.
- Times New Roman (or “normal” equivalent) 12pt font, normal margins (1 ¼ inch)
- Cite at least five academic and journalistic sources (journals, books, magazines, or newspapers) using American Psychological Association (APA) or Modern Language Association (MLA) style for citations. Be consistent in the style that you use and include a separate and properly formatted bibliography/references page.

Please Note: Article databases such as JSTOR and ScienceDirect are extremely helpful in finding sources and can be accessed through the UCLA library computers or a proxy server. Wikipedia and blogs are not acceptable sources, as they are not all verified. Other online encyclopedias (i.e. Encyclopedia Britannica) are also not accepted sources because they are not college-level resources. If you are unsure how to find acceptable sources, please contact your CCL coordinator.

Recommended Writing Tools:

Purdue Online Writing Lab: <https://owl.english.purdue.edu/owl/>

The Elements of Style – Strunk and White <http://www.gutenberg.org/ebooks/37134>

Relevant Databases:

- Academic Search Complete
- Web of Science
- GreenFILE
- AGRICOLA: Online Public Access Catalog
- PubMed

- Environmental Sciences and Pollution Management
- ScienceDirect
- JSTOR

It is highly recommended to go to Powell Library's "Inquiry Labs" or meet with a librarian at the YRL Reference desk. Staff at both libraries can help you discover new sources. UCLA Library also has a "Food Studies" Research Guide that may be helpful when working on the final research paper: <http://guides.library.ucla.edu/food>