Study Abroad: Food and Sustainability 11:400:315 (01:959:409)



Course period: Winter Session (January 2, 2023 to January 15, 2023) Students enrolled will be required to meet three times (≤2 hours) prior to departure

Credits: Three (3) credits

Pre-requisites: Permission of the instructor

Faculty Director: Karl R. Matthews, Ph.D. <u>Matthews@sebs.rutgers.edu</u>

Course Objective: This course is designed to appreciate the nexus of food sustainability, food security, and food safety. Students will be exposed to everyday life in Nakhon Pathom, Kanchanaburi, and Phra Nakhon Si Ayutthaya. The rich Thai culture will be highlighted across the rural to urban landscape rooted in over 2500 years of tradition. Students will learn the pathway of foods from: farm to processing, warehousing to transport, and retail (open market, supermarket, street vendor, and restaurant) to table.

In this course students will:

- Learn about food pathways.
- Integration of sustainability on the farm and in commercial food manufacturing.
- Students will be actively engaged in educational activities involving food product development, harvest, processing, and transportation of food crops at the interface of food sustainability. food safety, and food security.
- Students will meet and interact with students from Mahidol University engaging in educational and cultural activities.

Course Requirements and Grading

- Students will be provided required reading material prior to and during the course that will be used to facilitate discussion and development of discussion and critical thinking questions which will count toward the grade (25pts).
- Students will maintain a log starting on arrival in Thailand. The log will be entered in Canvas which will be evaluated as part of the grade (35pts). Students should consider experiences related to the culture, people, foods, and academic activities. Students may wish to have discussions with students at each of the Mahidol University campuses to understand student life at each campus.
- Student presentation (15pts)
- After return to the US students will be required to submit a research review paper within one month of return. (25pts)

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GRA	GRADING FOR THE COURSE					
	SUBMISSION		TOTAL			
			POINTS			
1	Logs of Visits/Activities		35			
	i. Log 1- Musa- 4 days	10 points				
	ii. Log 2- Muka- 3 days	9 points				
	iii. Log 3- Phra Nakhon Si	16 points				
	Ayutthaya, Salaya - 5 days					
2	Involvement & Participation		25			
3	Review Paper		25			
4	Presentation		15			
TOT	TAL POINTS FOR THE COURSE	100				

Attendance and Participation

Students are required to participate in all detailed activities as outlined in the course schedule. Ample free time is available for students to engage in activities on their own.

Disciplinary policy

Students are expected to conduct themselves in an appropriate manner throughout the trip. In short, there is a zero-tolerance policy for student misbehavior while on this trip. Disciplinary action, including receiving a failing grade in the course and potential for immediate return to the US, will be taken as appropriate. Rutgers academic integrity policy (http://academicintegrity.rutgers.edu/) must be abided by when preparing course work.

	Itinerary					
Day		Morning	Afternoon			
Day 1	Jan 2 Monday MUSA					
Day 2	Jan 3* Tuesday MUSA	*Depending on flight arrival may be Monday night Jan 2	Meet at Mahidol University Salaya Campus. Overview of campus, housing, university resources	Free time to explore campus.		
Day 3	Jan 4 Wednesday MUSA	Discovering Bangkok – Grand palace (Royal Palace), Emerald Buddha Temple, golden mount.	Or Tor Kor Flower market			
Day 4	Jan 5 Thursday MUSA	Visit Thai Union Food.	Lecture: Food Safety and Food Sustainability			
Day 5	Jan 6 Friday MUSA	Thai Cooking class Traditional foods	Mahidol University	Instruction on preparation of student presentations		

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Day 6	Jan 7 Saturday MUSA	River Tour to Plantations: Production of various crops using traditional and sustainable production practices
Day 7	Jan 8 Sunday MUSA	Day Off
Day 8	Jan 9 Monday MUKA	Depart from Salaya to Kanchanaburi: Welcome lunch, campus tour, food processing
Day 9	Jan 10 Tuesday MUKA	Excursion at natural site: Waterfall, Lunch Melon valley /River Kwai International Food Industry (Corn Processing). Bridge over the River Kwai, International Road/Night Market
Day 10	Jan 11 Wednesday Nakhon Pathom	Depart Kanchanaburi for Salaya Visit Insect Farm Operation - BM cricket farm. Lecture: Cell based, plant, and insect proteins – Impact on sustainability
Day 11	Jan 12 Thursday Nakhon Pathom	Visit Organic Farm in Sing Buri Depart from Sing Buri to Ayutthaya. Visit historic site Lecture: Local processing and transportation operations. Sustainability practices.
Day 12	Jan 13 Friday MUSA	Student Project Presentations 20 min talk
Day 13	Jan 14 Saturday	Visit Ko Sichang
Day 14	Jan 15 Sunday	Depart for Airport