General Education Annual Course Assessment Form

Course Number/Title: GLST 188
GE Area: V

Results reported for AY 2012-2013
# of sections: 1
# of instructors: 1

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Department Chair: Kathryn Davis
College: Social Science

Instructions: Each year, the department will prepare a brief (two page maximum) report that documents the assessment of the course during the year. This report will be electronically submitted, by the department chair, to the Office of Undergraduate Studies, with an electronic copy to the home college by September 1 of the following academic year.

Part 1

To be completed by the course coordinator:

(1) What SLO(s) were assessed for the course during the AY?

SLO 3: Students shall be able to explain how a culture outside the U.S. has changed in response to internal and external pressures.

(2) What were the results of the assessment of this course? What were the lessons learned from the assessment?

This course examines the relationship between food, culture and commerce in Paris and the Dordogne region of southwestern France. SLO 3 is covered through examination of the controversy of pasteurization. France boasts over 400 different types of cheeses, many of which are artisanal and/or unpasteurized. Over the last few decades, there has been increased pressure, both within and outside France, for pasteurized products. In GLST 188, students examine the controversy of pasteurization of milk for use in cheeses. They first learn what pasteurization is, and then examine 1) the arguments for and against pasteurizing milk used in cheese and 2) the arguments for and against the use of raw milk in cheesemaking. Students then argue whether or not artisanal cheesemakers and/or corporate manufacturers should be required to pasteurize milk. Students must use scholarly resources to develop their arguments. In addition, they typically incorporate information from interviews with cheesemakers from our various excursions in France. Of the 12 students assessed, 25% mastered SLO 3 at a high level (90% or better) and 75% mastered SLO 3 at an average level (70% to 89%). (All students mastered SLO 3 at either a high or average level.)

(3) What modifications to the course, or its assessment activities or schedule, are planned for the upcoming year? (If no modifications are planned, the course coordinator should indicate this.)

The same exercise will be used next year, and no modifications are planned.

Part 2

To be completed by the department chair (with input from course coordinator as appropriate):

(4) Are all sections of the course still aligned with the area Goals, Student Learning Objectives (SLOs), Content, Support, and Assessment? If they are not, what actions are planned?

All sections are still aligned with the area Goals, SLOs, Content, Support and Assessment for GLST 188.