

HUMA 3630 (Fall 2018)

COMMUNITY AND CULTURAL IDENTITY

SPECIAL TOPIC: EXPERIENTIAL LEARNING, COMMUNITY HERITAGE AND FOOD TECHNOLOGY

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<u>Class Meeting</u>	Lecture:	Thursday	9:00 – 10:50	Rm 4502
	Tutorial:	Tuesday	18:00 – 18:50	Rm 4502, 5562
	Fieldtrips:	See class meeting calendar below		

Course Description

This course aims to develop two existing local community heritage programs in Yimtintsai, Saikung (a Hakka community) and Tai-O, Lantau (a fishermen community) into an interdisciplinary experiential learning platform of “Community Heritage and Food Processing Technology.” Both communities have their distinctive food traditions. Course contents on intertwined issues of community, heritage, identity, tourism and food technology are related to the Division of Humanities in learning about community identity and cultural heritage, and the Department of Chemical and Biomolecular Engineering in studying issues on food Processing Technology and food safety. Students will be divided between the Yimtintsai Hakka program (Group A) and the Tai-O fishermen program (Group B), each group is further subdivided into teams of appropriate size for teamwork cooperation in on-site field practices, laboratory sessions, and classroom discussion and presentation. Through serving as docents for heritage programs by running food processing workshops for tourists, students will go through David Kolb’s 4-stage experiential learning cycle (concrete experience—reflective observation — abstract conceptualization —active experimentation) in a real life context.

Intended Learning Outcomes

On completion of this course, students should be able to:

- 1 Explain the significance and practices of community revival around heritage, food technology and food safety, and tourism.
- 2 Relate interdisciplinary knowledge for solving real world problems.
- 3 identify the mutually enhancing effects between service and learning, and appreciate social engagement.
- 4 Develop problem solving skills through David Kolb's 4-stage experiential learning cycle around 1. Concrete experience, 2. reflective observation, 3. abstract conceptualization, and 4. active experimentation.
- 5 Enhance teamwork ability and interpersonal communication.

Reading Materials

1	Saul McLeod, "Kolb's Learning Styles and Experiential Learning Cycle." <i>Simply Psychology</i> (2017). https://www.simplypsychology.org/learning-kolb.html ..
2	Garrick Bailey and James Peoples, "Chapter 2: Culture," <i>Introduction to Cultural Anthropology</i> . (Belmont, CA.: West/Wadsworth, 1999), pp. 15-25.
3	Keir Reeves and Gertjan Plets, "Cultural Heritage as a Strategy for Social Needs and Community Identity." In William Logan, Máiréad Nic Craith and Ullrich Kockel, eds. <i>A Companion to Heritage Studies</i> , pp.203-214. Chichester, West Sussex:John Wiley & Sons, Inc., 2016
4	Elizabeth Crooke, "The politics of community heritage: motivations, authority and control," <i>International Journal of Heritage Studies</i> : Vol 16, No 1-2 (2010): 16-29.
5	Tsung-Chiung (Emily) Wu, Philip Feifan Xie, Miao-Chi Tsai, "Perceptions of attractiveness for salt heritage tourism: A tourist perspective." <i>Tourism Management</i> 51 (2015) 201-209.
6	T.H. Lee et al., "Cultural inheritance of Hakka cuisine: A perspective from tourists' Experiences." <i>Journal of Destination Marketing & Management</i> 7 (2018): 101–111.
7	David E. Beel, "Cultural resilience: The production of rural community heritage, digital archives and the role of volunteers." <i>Journal of Rural Studies</i> , <i>Journal of Rural Studies</i> xxx (2015): 1-10.
8	Zeki Berk. <i>Food Process Engineering and Technology</i> , Cambridge, MA.: Academic Press, 2013.
9	Vaclavik, Vickie A. & Christian, Elizabeth W. <i>Essentials of Food Science</i> , 3rd edition, New York: Springer, 2008.
10	University Lab safety requirement: Chapter 7 General Laboratory Safety (Issue Date: November 1, 2006 Issue Number: 3) http://www.ab.ust.hk/hseo/sm06/ch7.htm .

Course Requirements

Requirements consist of attending lectures and tutorials, completing the required readings, attending lab sessions, joining fieldtrips and participating in class discussion, writing assignments and reports. Some of the assigned readings will be covered in a mid-term examination, all teamwork writing assignments and reports will be required to be incorporated into a course learning portfolio webpage by each team.

Grading

1 open-book mid-term exam on assigned reading materials	100
1 webpage of course learning portfolio (team project)	200
Including a laboratory report (50), a food workshop handbook (50), a food workshop modification and optimization report (50), and webpage design (50)	
Course participation	25
Peer evaluation	25
Total	350

Class Schedule and Topics

Class Meeting	Topics	Briefly outline what this topic will cover <i>(Include reading assignments if available)</i>
September (Module 1): Course introduction; basic concepts on culture, identity, community, heritage; fieldwork practice on HKUST student community; 1 st field visit to Tai-O or Yimtintsai		
Sept 4 (Tuesday) 18:00-18:50 Tutorial	<ul style="list-style-type: none"> • What do we learn? ---Course introduction • HKUST Student Societies Fieldwork practice guidelines 	<ul style="list-style-type: none"> • Introducing course rationale, contents, requirement, and assessment • Students form small research teams (2-4 people); arrange work schedule within the week; prepare a ppt with 5-6 slides
Sept 6 (Thursday) 9:00-10:50 Lecture	<ul style="list-style-type: none"> • How do we learn? ---Experiential learning (Reading-1) • HKUST Student Societies Fieldwork practice guidelines 	<ul style="list-style-type: none"> • Reading 1: “Kolb's Learning Styles and Experiential Learning Cycle.” • Students form small research teams (2-4 people); arrange work schedule within the week; prepare a ppt with 5-6 slides
Sept 11 (Tuesday) 18:00-18:50 Tutorial	<ul style="list-style-type: none"> • HKUST Student Society Fieldwork practice guidelines 	<ul style="list-style-type: none"> • Students form small research teams (2-4 people); arrange work schedule within the week; prepare a ppt with 5-6 slides
Sept 13 (Thursday) 9:00-10:50 Lecture	<ul style="list-style-type: none"> • Culture & Identity (Reading-2) • Food workshop Fieldwork Group Division 	<ul style="list-style-type: none"> • Reading 2: “Introduction to Cultural Anthropology Chapter 2: Culture” • Group A—Yimtintsai project Group B—Tai-O project
Sept 18 (Tuesday) 18:00-18:50 Tutorial	<ul style="list-style-type: none"> • Student Societies Fieldwork practice Team presentation 	<ul style="list-style-type: none"> • Student teams (2-4 people) present their finding on HKUST student societies during the recruitment period with a ppt of 5-6 slides in 10 minutes.

Sept 20 (Thursday) 9:00-10:50 Lecture	<ul style="list-style-type: none"> • Culture & Identity • Yimtintsai Community & Heritage 	<ul style="list-style-type: none"> • Reading 2: “Introduction to Cultural Anthropology Chapter 2: Culture”
Sept 22 (Saturday) 09:30-12:30 Fieldtrip Group A only	Group A only Fieldtrip to Yimtintsai	<ul style="list-style-type: none"> • Hakka cultural heritage • Experiencing food workshop • making audio-visual recordings
Sept 25 (Tuesday) 18:00-18:50 Tutorial	No class (Mid-Autumn Festival holiday)	
Sept 27 (Thursday) 9:00-10:50 Lecture	<ul style="list-style-type: none"> • Basic concept on heritage and community • Tai-O Community and Heritage 	Reading 3: “Cultural Heritage as a Strategy for Social Needs and Community Identity”
Sept 29 (Saturday) 10:30-13:30 Fieldtrip Group B only	Group B only Fieldtrip to Tai-O	<ul style="list-style-type: none"> • Fishermen cultural heritage • Experiencing food workshop • making audio-visual recordings
October (Module 2): Lectures on food heritage & community; food heritage workshop & handbook designs; conduct workshops onsite in Tai-O or Yimtintsai		
Oct 2 (Tuesday) 18:00-18:50 Tutorial	(no class)	
Oct 4 (Thursday) 9:00-10:50 Lecture	The politics of community heritage	Reading 4: “The politics of community heritage: motivations, authority and control”
Oct 9 (Tuesday) 18:00-18:50 Tutorial Group A only	Group A only Yimtintsai Workshop Design and Handbook Presentation	Each team presents with a ppt in 15 min
Oct 11 (Thursday) 9:00-10:50 Lecture	Tourist perceptions and experiences	Reading 5: “Perceptions of attractiveness for salt heritage tourism: A tourist perspective”
Oct 13 (Saturday) 09:30-12:30 Fieldtrip Group A only	Group A only Yimtintsai Food Workshop	<ul style="list-style-type: none"> • Operating a food heritage workshop for tourists • making audio-visual recordings
Oct 16 (Tuesday) 18:00-18:50 Tutorial Group B only	Group B only Tai-O Workshop Design and Handbook Presentation	Each team presents with a ppt in 15 min

Oct 18 (Thursday) 9:00-10:50 Lecture	Tourist perceptions and experiences	Reading 6: “Cultural inheritance of Hakka cuisine: A perspective from tourists’ Experiences”
Oct 20 (Saturday) 10:30-13:30 Fieldtrip Group B only	Group B only Tai-O Food Workshop	<ul style="list-style-type: none"> • Operating a food heritage workshop for tourists • making audio-visual recordings
Oct 23 (Tuesday) 18:00-18:50 Tutorial	(no class)	
Oct 25 (Thursday) 9:00-10:50 Lecture	Cultural resilience	Reading 7: “Cultural resilience: The production of rural community heritage, digital archives and the role of volunteers”
Oct 30 (Tuesday) 18:00-18:50 Tutorial	(No class)	
November (Module 3): Mid-term Exam; Food processing technology; food lab sessions and lab reports; revising Workshop design & Handbook; implementing modified workshop onsite in Tai-O or Yimtint sai		
Nov 1 (Thursday) 9:00-10:50 Lecture	Mid-term Exam (Open Book)	Open-book Exam, covering assigned reading items 1-7
Nov 6 (Tuesday) 18:00-18:50 Tutorial Group A only	Group A only Present modified food workshop design & handbook for Yimtint sai	Each team presents with a ppt in 15 min
Nov 8 (Thursday) 9:00-10:50 Lecture	Science and Technology of food processing	Reading 8: “Food Process Engineering and Technology” Reading 9: “Essentials of Food Science”
Nov 10 (Saturday) 09:30-12:30 Fieldtrip Group A only	Group A only Yimtint sai modified food workshop	<ul style="list-style-type: none"> • Operating a modified food heritage workshop for tourists • making audio-visual recordings
Nov 13 (Tuesday) 18:00-18:50 Tutorial Group B only	Group B only Tai-O modified food workshop design & handbook presentation	Each team presents with a ppt in 15 min
Nov 15 (Thursday) 9:00-10:50 Lab session	Lab session 1 Yimtint sai/Tai-O food Processing	Reading 10 “University Lab safety requirement: Chapter 7 General Laboratory Safety”

Nov 17 (Saturday) 10:30-13:30 Tai-O Fieldtrip Group B only	Group B only Tai-O modified Food Workshop	<ul style="list-style-type: none"> Operating a modified food heritage workshop for tourists making audio-visual recordings
Nov 20 (Tuesday) 18:00-18:50 Tutorial Group A only	Group A only Yimtintsai workshop modification and optimization Presentation	Each team presents with a ppt in 10 min
Nov 22 (Thursday) 9:00-10:50 Lab session	Lab session 2 Yimtintsai/Tai-O food processing	Reading 10 “University Lab safety requirement: Chapter 7 General Laboratory Safety”
Nov 27 (Tuesday) 18:00-18:50 Tutorial Group B only	Group B only Tai-O workshop modification and optimization Presentation	Each team presents with a ppt in 15 min
Nov 29 (Thursday) 9:00-10:50 Lecture	<ul style="list-style-type: none"> Lab report discussion Course learning portfolio webpage presentation 	Each team presents a webpage on course learning portfolio webpage
Dec 6 (Saturday)	Due date for submitting Team course learning portfolio webpage	

Class Meeting Calendar

Sun	Mon	Tue	Wed	Thur	Fri	Sat
September (Module 1): Course introduction; basic concepts on culture, identity, community, heritage; fieldwork practice on HKUST student community; 1 st field visit to Tai-O or Yimtintsai						
		4/9 Tutorial <ul style="list-style-type: none"> Course Intro HKUST Stud Soc Fieldwork practice guidelines 		6/9 Lecture <ul style="list-style-type: none"> HKUST Stud Soc fieldwork practice Experiential learning (Reading-1) 		
		11/9 Tutorial <ul style="list-style-type: none"> HKUST Stud Soc fieldwork practice 		13/9 Lecture <ul style="list-style-type: none"> Culture & Identity (Reading-2) Food workshop Fieldwork Group Division 		
		18/9 Tutorial <ul style="list-style-type: none"> Stud Soc Fieldwork practice Team presentation 		20/9 Lecture <ul style="list-style-type: none"> Culture & Identity (Reading-2) Yimtintsai Comm & Heritage 		22/9 Group A only Yimtintsai fieldwork

		25/9 Mid-Autumn Festival holiday (no class)		27/9 Lecture • Heritage & Community (Reading-3) • Tai-O Comm & Heritage		29/9 Group B only Tai-O fieldwork
October (Module 2): Lectures on food heritage & community; food heritage workshop & handbook designs; conduct workshops onsite in Tai-O or Yimtintsai						
		2/10 (no class)		4/10 Lecture • The politics of community heritage (Reading 4)		
		9/10 Tutorial Group A only Yimtintsai Food Workshop Design and Handbook Presentation		11/10 Lecture • Tourist perception and experiences (Reading 5)		13/10 Group A only Yimtintsai Food Workshop
		16/10 Tutorial Group B only Tai-O Food Workshop Design and Handbook Presentation		18/10 Lecture • Tourist perception and experiences (Reading 6)		20/10 Group B only Tai-O Food Workshop
		23/10 (no class)		25/10 Lecture • Cultural resilience (Reading 7)		
		30/10 (No class)				
November (Module 3): Mid-term Exam; Food processing technology; food lab sessions and lab reports; revising Workshop design & Handbook; implementing modified workshop onsite in Tai-O or Yimtintsai						
				1/11 Mid-term Exam (Open Book)		
		6/11 Tutorial Group A only Present Yimtintsai modified Food Workshop design & Handbook		8/11 Lecture • Sci-Tech of Food Processing (Reading 8,9)		10/11 Group A only Yimtintsai modified Food Workshop
		13/11 Tutorial Group B only Present Tai-O modified Workshop design & Handbook		15/11 Lab-1 • Tai-O / Yimtintsai Food Processing (Reading 10)		17/ 11 Group B only Tai-O modified Food Workshop

		20/11 Tutorial Group A only Present workshop modification and optimization report		22/11 Lab-2 • Tai-O/ Yimtintsai Food Processing (Reading 10)		
		27/11 Tutorial Group B only Present workshop modification and optimization report		29/11 Lecture • Lab report discussion • Course learning portfolio webpage presentation		
December (Team course learning portfolio webpage due)						
				6/12 Team portfolio webpage due		