

Food Science and Technology 4597.02 Food and Health Controversies in the 21st Century

Summer 2020

Fully online course

Instructor:

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214 B Howlett Hall

Office hours by appointment, in person or by video conference

Credit Hours:

Pace of online activities: This course is divided into **two week modules**. The material is available at the beginning of the semester, but the discussion boards will be opened on Monday morning at the start of each section. Students are expected to participate in the discussions regularly throughout the section but may schedule their efforts freely within that time frame.

Credit hours and work expectations: This is a **3-credit-hour course**. According to [Ohio State policy](#), students should expect around 3 hours per week of time spent on direct instruction (instructor content and Carmen activities, for example) in addition to 6 hours of homework (reading and assignment preparation, for example) to receive a grade of (C) average.

Prerequisites: There are no prerequisite classes needed.

Textbooks/Readings: This semester I will ask that you either watch or read two of the following. The first 3 videos will be available through the OSU Secured Media site <http://go.osu.edu/SecuredMediaLibrary>. Simply go to this link, sign in with your OSU credentials and you will be able to view these documentaries.

The books are popular press books and are available at many libraries as well as for purchase online (used copies can be found for about \$6)

Documentaries:

King Corn: Aaron Woolf, Kurt Ellis, and Ian Cheney, Mosaic Films Incorporated 2007

Life And Debt: Produced and Directed by Stephanie Black 2001

Food Stamped: Shira and Yova Potash 2009

Food Fight: directed by Chris Taylor, produced by Mark Rosen 2012 available to rent on Amazon or YouTube (search Food Fight documentary full length)

Just Eat It: A food waste story: Grant Baldwin 2014 (it's free if you have Amazon Prime)

Books:

Animal Vegetable Miracle by Barbra Kingsolver 2007 HarperCollins New York

The Good Food Revolution by Will Allen with Charles Wilson 2012 Gotham New York

Optional Readings: None

Additional Required Materials: None

Other Fees or Requirements: None

Course Description:

This course will allow students to explore current mainstream issues surrounding the food supply and address common misnomers with research. Students will investigate such topics as food labeling and processing, including the natural and organic labels and science behind biotech foods. Other topics of discussion include diets and obesity in developed countries, relevant food ingredients such as sweeteners and caffeine and a global look at food aid and trade of agricultural goods.

Goals:

From the OSU GE Goals and Expected Outcomes for a

Cross-Disciplinary Seminar

Goals

Students demonstrate an understanding of a topic of interest through scholarly activities that draw upon multiple disciplines and through their interactions with students from different majors.

Learning Outcomes:

From the OSU GE Goals and Expected Outcomes for a

Cross-Disciplinary Seminar

Expected Learning Outcomes

1. Students understand the benefits and limitations of different disciplinary perspectives.
2. Students understand the benefits of synthesizing multiple disciplinary perspectives.
3. Students synthesize and apply knowledge from diverse disciplines to a topic of interest.

This course allows students to investigate their own opinions and others' both students and from research. Students will think critically about biases and validity in the public forum. Ultimately, students will synthesize their own opinions about these food topics based on scientific information rather than simple hearsay and mass media headlines.

Course technology

For help with your password, university e-mail, [Carmen](#), or any other technology issues, questions, or requests, contact the OSU IT Service Desk. Standard support hours are available at <https://ocio.osu.edu/help/hours>, and support for urgent issues is available 24x7.

- **Self-Service and Chat support:** <http://ocio.osu.edu/selfservice>
- **Phone:** 614-688-HELP (4357)
- **Email:** 8help@osu.edu
- **TDD:** 614-688-8743

Baseline technical skills for online courses

- Basic computer and web-browsing skills
- Navigating Carmen: for questions about specific functionality, see the [Canvas Student Guide](#).

Optional Technology skills necessary for this specific course

- Zoom text, audio, and video chat
- Recording a slide presentation with audio narration
- Recording, editing, and uploading video

Equipment

- Computer: current Mac (OS X) or PC (Windows 7+) with high-speed internet connection
- (Optional) Webcam: built-in or external webcam, fully installed and tested
- (Optional) Microphone: built-in laptop or tablet mic or external microphone

Required software

- [Microsoft Office 365](#): All Ohio State students are now eligible for free Microsoft Office 365 ProPlus through Microsoft's Student Advantage program. Full instructions for downloading and installation is found <https://ocio.osu.edu/kb04733>.
- Please make sure to submit all assignments as either an Office file (.doc, .ppt, .xlcs, etc) or Adobe .pdf file.

Carmen Access

You will need to use [BuckeyePass](#) multi-factor authentication to access your courses in Carmen. To ensure that you are able to connect to Carmen at all times, it is recommended that you take the following steps:

- Register multiple devices in case something happens to your primary device. Visit the [BuckeyePass - Adding a Device](#) help article for step-by-step instructions.
- Request passcodes to keep as a backup authentication option. When you see the Duo login screen on your computer, click "Enter a Passcode" and then click the "Text me new codes" button that appears. This will text you ten passcodes good for 365 days that can each be used once.
- Download the [Duo Mobile application](#) to all of your registered devices for the ability to generate one-time codes in the event that you lose cell, data, or Wi-Fi service.

If none of these options will meet the needs of your situation, you can contact the IT Service Desk at 614-688-4357 (HELP) and the IT support staff will work out a solution with you.

Course Schedule:

Instructional Week	Topics, Assignments, Deadlines, Events, Topic Outcome
1	Information and Course info Syllabus Quiz, Wholesome Food Reflection and Pre-test - Course familiarity; Foundational, Initiates introspection
2 - 3	Labeling and Processing Discussion and Reflection – gather and synthesize information and personal opinions from different perspectives. Forms a foundational basis so all students understand basics of food preservation and labeling. Information Discovery 1 – Critically examine different perspectives of scientific reporting.
4 - 5	Natural and Organic Food Discussion and Reflection - gather and synthesize information and personal opinions from different perspectives. Investigates the science and different perspectives that may or may not support views of natural and organic foods.
6 - 7	Fats and Diets Discussion and Reflection - gather and synthesize information and personal opinions from different perspectives. Investigates the science and different perspectives that may or may not support views of the consumption of specific types of lipids and diets. Information Discovery 2 – Critically examine different perspectives of scientific reporting.
8 - 9	Sweeteners Discussion and Reflection - gather and synthesize information and personal opinions from different perspectives. Investigates the science and different perspectives that may or may not support views of different types of sweeteners.
10 - 11	Caffeine Discussion and Reflection - gather and synthesize information and personal opinions from different perspectives. Investigates the science and different perspectives that may or may not support views of caffeine consumption levels. Information Discovery 3 – Critically examine different perspectives of scientific reporting.
12-13	Agriculture trade and Food Aid Discussion and Reflection - gather and synthesize information from different perspectives. Investigates the science and different perspectives that may or may not support views of different types of sweeteners.
14	Wholesome Food term paper and posttest – Put together the information from different perspectives and opinions formed throughout the semester to form a logical, science-driven opinion paper on what wholesome food is.

Instructor's policy on late or make-up work:

Due dates for most assignments will be at 1:00 pm (Columbus time) on the given due date unless otherwise noted. **ALL** assignments must be submitted through CarmenCanvas. Unless there is an unforeseen catastrophe, I will not accept any work through email. **It is your responsibility to make sure your assignment is submitted properly.**

The system is set to enter a 0 for work that has not been submitted at the deadline, I will update your grade after I evaluate your work. **Starting at the deadline**, there will be a 25% point deduction for late work; that will be compounded each additional 24 hours after the deadline. After 72 hours the deduction is 100% and further **late assignments will not be graded.**

Discussion posts CANNOT be made up, nor will any late posts be accepted for grading. Emergencies such as hospitalizations or death in the family will be evaluated on an individual basis. Travel for school or work WILL NOT be excused unless it is unforeseen. Documentation of the urgency will need to be submitted.

Topic discussions will be open 2 weeks and close on Saturdays at 1:00pm. You are encouraged to create a dialog rather than just posting questions and your answers. Discussion boards will be closed.

Evaluation:

- Syllabus Quiz: Take the quiz in the first module on CarmenCanvas to unlock the rest of the course material. You can take this as many times as you would like - your top score will be recorded.
- Information Discovery 1 and Information Discovery 2 and Information Discovery 3: Find a news article that is reviewing a "new" scientific breakthrough with food. (This causes cancer. This leads to weight loss. Study shows...) Find the journal article it is reviewing and evaluate if the claims in the news article match up to the conclusions in the journal. Remember that you can access most journals online through the OSU library, just make sure to go through the "Off campus log-in." You need to do 3 of these - with due dates throughout the term. You will be graded on finding appropriate popular press articles, the corresponding research article that was reported, and an accurate assessment of the articles' reporting of the research conclusions.
- Wholesome food initial reflection: The wholesome food reflection delves into your thoughts on what is "wholesome food." This is a preliminary reflection on what your opinions are on the topic. Many people have never thought about the word before, some people have thought about it a great deal. This is to encourage you to put your initial thoughts down before we delve into the topics.
- Topic discussion: Every two weeks you will engage in a topic discussion with other classmates (5-6 in a group I will randomly assign). Each of you should pose new questions and then respond to the other questions posed with meaningful answers ("I agree" is not enough). I do not expect that you pose all of your questions and comments at once, but rather this should be an on-going discussion throughout the given time. Good discussion questions start with "What do you think..." "How would you..." "Why do you..." These should be open ended questions that everyone can answer with a thought, not just a word or two. As a discussion participant, you should engage with your group members and talk about the topic throughout the time. Use references - post links if you want. Try to avoid "I've heard..." or "They say..." To earn the full points, you should be engaged throughout the 2 weeks, you should be posing questions and answering other's questions. This will be a subjective grade.

To encourage early participation, I will award 5 bonus points each section to the first poster in the class, and I will occasionally give bonus points throughout the semester to groups or individuals that have excellent discussions.

All comments must be made by **Saturday at 1:00pm** to count toward your grade.

- Topic Assignments: Each section there will be an assignment due at the same time that the discussion closes – Saturday at 1:00 pm. These are meant to be a short reflection of your opinion and what you have learned in the section. The assignment will be evaluated for completion of the activity (usually documented with pictures or video) and an accompaniment of the student's opinion on the current topic.
- Movie/Book Reflection 1 and Movie/Book Reflection 2: The books and documentaries that are listed in the course material section all pertain to the last topics - Food Aid and Ag trade. I want you to read or watch **two** of the selections and then DO something. You can video or take pictures of the thing you did, or submit some artifact from the action. For instance, you might read The Good Food Revolution and decide to grow a garden, video yourself telling me why and show me your garden (or just a pepper

plant). You might read Animal Vegetable Miracle and decide to make one of the recipes, take pictures and give me a narrative of why you chose that. You might watch King Corn and decide you support conventional agriculture and video yourself going to the grocery store and buying corn-fed beef and tell me why. Maybe you try the Food Stamped challenge and you submit your budget for the week... the possibilities are as endless as your creativity. Just tell me why you chose the action that you are doing. Obviously, these could take some time, so plan ahead. The assignment will be evaluated for completion of the activity (usually documented with pictures or video) and an accompaniment of the student's opinion on the current topic.

- **Wholesome Food Position paper:** This is the final paper for the semester. It should be 7-10 pages (double spaced, no more than 12pt font with no more than 1.25" margins). I want you to think about wholesome as it pertains to the topics we discussed and how your opinion has been impacted through those discussion and your research (what it was at the beginning of the term and how has it changed, strengthened or formed). You don't have to address every topic, but several of them. You should include at least 3 references - cite them using a recognized format in your field. (If nothing else, I will post a style guide for Journal of Food Science JFS citations.pdf)

How your grade is calculated

ASSIGNMENT CATEGORY	POINTS
Syllabus Quiz (must be completed to open the course info)	15
Wholesome food initial reflection and Pre-test	35
Information discovery (news and corresponding journal article) (3 x 50 points each)	150
Topic discussions (6 topics; 50 points each)	300
Topic position reflections (paper or video) (5 x 20 points each)	100
Movie and/or book reflections (2 x 100 points each)	200
Wholesome Food position paper	100
Total	900

See course schedule for due dates.

Grading Scale:

<u>Percentage</u>	<u>Grade</u>	<u>Percentage</u>	<u>Grade</u>
93-100	A	73-76.9	C
90-92.9	A-	70-72.9	C-
87-89.9	B+	67-69.9	D+
83-86.9	B	60-66.9	D
80-82.9	B-	<60	E
77-79.9	C+		

COURSE POLICIES

Faculty feedback and response time

I am providing the following list to give you an idea of my intended availability throughout the course. (Remember that you can call **614-688-HELP** at any time if you have a technical problem.)

- **Grading and feedback:** For large weekly assignments, you can generally expect feedback within **7 days**.
- **E-mail:** I will reply to e-mails within **24 hours on school days**.
- **Discussion boards:** I will be looking at the posts on the discussion boards throughout the week but **I will probably not participate in your discussions**. If you have specific questions or a problem with your discussion group please email me (Pohlschneider.1@osu.edu) and I will address it either by email or on the discussion.

Attendance Policy:

Student participation requirements:

Because this is a distance-education course, your attendance is based on your online activity and participation. The following is a summary of everyone's expected participation:

- *Participating in discussion forums:* **3+ TIMES PER WEEK**
As participation, each week you should plan to post no less than 3 times each week as part of our substantive class discussion on the section's topics. Each time, you should be posting 3-4 comments and questions in your discussion board.
- *Office hours and live sessions:* **OPTIONAL OR FLEXIBLE**
If you would like to discuss an assignment with me, or feel that you need to talk to me in person rather than email, please contact me initially by email so that we can schedule a mutually amenable time to meet on campus or by Zoom.

Discussion and communication guidelines

The following are my expectations for how we should communicate as a class. Above all, please remember to be respectful and thoughtful.

Writing style:

While there is no need to participate in class discussions as if you were writing a research paper, you should remember to write using good grammar, spelling, and punctuation. Informality (including an occasional emoticon) is fine for non-academic topics.

Tone and civility:

Let's maintain a supportive learning community where everyone feels safe and where people can disagree amicably. Remember that sarcasm doesn't always come across online.

Citing your sources:

When we have academic discussions, please cite your sources to back up what you say. (For online sources, include a link.) Remember, an important part of this course is to have science and logic to defend your position, not just "They say" or "I've heard."

Backing up your work:

Consider composing your academic posts in a word processor, where you can save your work, and then copying into the Carmen discussion.

E-Mail Etiquette:

Professional relationships should be maintained when using e-mail for a class. Below I have included guidelines from Bloomsbury's guide on email etiquette that you should follow when drafting your e-mail. I will not respond to e-mails that I consider inappropriate. I will respond to appropriate emails in a timely manner, do not expect an immediate reply.

DO

- Include a descriptive statement in the subject line. I teach several classes, please make note that you are taking Food Controversies.
- Use proper salutations when beginning an e-mail.
- Be concise in the body of the e-mail, use complete sentences and proper grammar.
- Use an appropriate closure at the end of each e-mail followed by your first and last name.
- If replying to an e-mail, reference the original e-mail and its content. Note that the Carmen inbox does not automatically attach the previous message the way that many email programs do.
- Be selective of your choice of words. Emotions are difficult to convey in text and without the benefit of facial expressions your sentiment can be lost in the words you choose to write.

DON'T

- Use all capital letters; this conveys a tone of ANGER.
- Use e-mail as a format to criticize other individuals.
- Ask for your grade via e-mail. Grades will not be discussed by e-mail. If you need to discuss a graded item make an appointment to do so in my office or on Zoom
- E-mail to inquire when grades will be posted. I will work toward submitting grades promptly, however, recognize that grading assignments requires considerable time to ensure uniformity and fairness.
- Send an e-mail out of frustration or anger. Learn to save the e-mail as a draft and review at a later time when emotions are not directing the content.

Quizzes and exams:

There are no quizzes or exams for this course

Written assignments:

Your written assignments, including discussion posts, should be your own original work. In formal assignments, you should follow a format style you are comfortable with. I am not particular. Within the course I have reference guides for Journal of Food Science if you would like, other might include [MLA](#) or [APA](#) style to cite the ideas and words of your research sources. You are encouraged to ask a trusted person to proofread your assignments before you turn them in--but no one else should revise or rewrite your work.

Reusing past work:

In general, you are prohibited in university courses from turning in work from a past class to your current class, even if you modify it. If you want to build on past research or revisit a topic you've explored in previous courses, please discuss the situation with me.

Falsifying research or results:

All research you will conduct in this course is intended to be a learning experience; you should never feel tempted to make your results or your library research look more successful than it was.

Group projects:

There are no group projects in this course.

UNIVERSITY POLICIES

Academic Misconduct: It is the responsibility of the Committee on Academic Misconduct to investigate or establish procedures for the investigation of all reported cases of student academic misconduct. The term "academic misconduct" includes all forms of student academic misconduct wherever committed; illustrated by, but not limited to, cases of plagiarism and dishonest practices in connection with examinations. Instructors shall report all instances of alleged academic misconduct to the committee (Faculty Rule 3335-5-487). For additional information, see the Code of Student Conduct at <http://studentconduct.osu.edu>.

Ohio State's academic integrity policy

Academic integrity is essential to maintaining an environment that fosters excellence in teaching, research, and other educational and scholarly activities. Thus, The Ohio State University and the Committee on Academic Misconduct (COAM) expect that all students have read and understand the University's *Code of Student Conduct*, and that all students will complete all academic and scholarly assignments with fairness and honesty. Students must recognize that failure to follow the rules and guidelines established in the University's *Code of Student Conduct* and this syllabus may constitute "Academic Misconduct."

The Ohio State University's *Code of Student Conduct* (Section 3335-23-04) defines academic misconduct as: "Any activity that tends to compromise the academic integrity of the University, or subvert the educational process." Examples of academic misconduct include (but are not limited to) plagiarism, collusion (unauthorized collaboration), copying the work of another student, and possession of unauthorized materials during an examination. Ignorance of the University's *Code of Student Conduct* is never considered an "excuse" for academic misconduct, so I recommend that you review the *Code of Student Conduct* and, specifically, the sections dealing with academic misconduct.

If I suspect that a student has committed academic misconduct in this course, I am obligated by University Rules to report my suspicions to the Committee on Academic Misconduct. If COAM determines that you have violated the University's *Code of Student Conduct* (i.e., committed academic misconduct), the sanctions for the misconduct could include a failing grade in this course and suspension or dismissal from the University.

If you have any questions about the above policy or what constitutes academic misconduct in this course, please contact me.

Other sources of information on academic misconduct (integrity) to which you can refer include:

- The Committee on Academic Misconduct web pages ([COAM Home](#))
- *Ten Suggestions for Preserving Academic Integrity* ([Ten Suggestions](#))
- *Eight Cardinal Rules of Academic Integrity* (www.northwestern.edu/uacc/8cards.htm)

Copyright disclaimer

The materials used in connection with this course may be subject to copyright protection and are only for the use of students officially enrolled in the course for the educational purposes associated with the course. Copyright law must be considered before copying, retaining, or disseminating materials outside of the course.

Intellectual Property (covered by copyright) includes Course materials (Text, Audio, Video, Multimedia, Sims, Apps, etc.), and Student Generated materials

Disability Services :

The University strives to make all learning experiences as accessible as possible. If you anticipate or experience academic barriers based on your disability (including mental health, chronic or temporary medical conditions), please let me know immediately so that we can privately discuss options. To establish reasonable accommodations, I may request that you register with Student Life Disability Services. After registration, make arrangements with me as soon as possible to discuss your accommodations so that they may be implemented in a timely fashion. SLDS contact information: slds@osu.edu; 614-292-3307; slds.osu.edu; 098 Baker Hall, 113 W. 12th Avenue.

Creating an environment free from harassment, discrimination, and sexual misconduct:

The Ohio State University is committed to building and maintaining a community to reflect diversity and to improve opportunities for all. All Buckeyes have the right to be free from harassment, discrimination, and sexual misconduct. Ohio State does not discriminate on the basis of age, ancestry, color, disability, ethnicity, gender, gender identity or expression, genetic information, HIV/AIDS status, military status, national origin, pregnancy (childbirth, false pregnancy, termination of pregnancy, or recovery therefrom), race, religion, sex, sexual orientation, or protected veteran status, or any other bases under the law, in its activities, academic programs, admission, and employment. Members of the university community also have the right to be free from all forms of sexual misconduct: sexual harassment, sexual assault, relationship violence, stalking, and sexual exploitation.

To report harassment, discrimination, sexual misconduct, or retaliation and/or seek confidential and non-confidential resources and supportive measures, contact the Office of Institutional Equity:

1. Online reporting form at equity.osu.edu,
2. Call 614-247-5838 or TTY 614-688-8605,
3. Or Email equity@osu.edu

The university is committed to stopping sexual misconduct, preventing its recurrence, eliminating any hostile environment, and remedying its discriminatory effects. All university employees have reporting responsibilities to the Office of Institutional Equity to ensure the university can take appropriate action:

- All university employees, except those exempted by legal privilege of confidentiality or expressly identified as a confidential reporter, have an obligation to report incidents of sexual assault immediately.
- The following employees have an obligation to report all other forms of sexual misconduct as soon as practicable but at most within five workdays of becoming aware of such information: 1. Any human resource professional (HRP); 2. Anyone who supervises faculty, staff, students, or volunteers; 3. Chair/director; and 4. Faculty member.

This course adheres to The Principles of Community adopted by the College of Food, Agricultural, and Environmental Sciences. These principles are located on the Carmen site for this course; and can also be found at <https://go.osu.edu/principlesofcommunity>. For additional information on Diversity, Equity, and Inclusion in CFAES, contact the CFAES Office for Diversity, Equity, and Inclusion (<https://equityandinclusion.cfaes.ohio-state.edu/>). If you have been a victim of or a witness to a bias incident, you can report it online and anonymously (if you choose) at <https://studentlife.osu.edu/bias/report-a-bias-incident.aspx>.

Requesting accommodations

If you would like to request academic accommodations based on the impact of a disability qualified under the Americans with Disabilities Act and Section 504 of the Rehabilitation Act of 1973, contact your instructor privately as soon as possible to discuss your specific needs. Discussions are confidential.

In addition to contacting the instructor, please contact the Student Life Disability Services at [614-292-3307](tel:614-292-3307) or ods@osu.edu to register for services and/or to coordinate any accommodations you might need in your courses at The Ohio State University.

Go to <http://ods.osu.edu> for more information.

Accessibility of course technology

This online course requires use of Carmen (Ohio State's learning management system) and other online communication and multimedia tools. If you need additional services to use these technologies, please request accommodations with me.

- [Carmen \(Canvas\) accessibility](#)
- Streaming audio and video
- [Definition OSU](#)
- [Overview of Accessibility at OSU](#)
 - [Adobe Connect \(Carmen Connect\) Accessibility](#) [Adobe Privacy Policy](#)
 - [MediaSite Accessibility Statement](#)
 - [Microsoft Office Accessibility](#) [Microsoft Office 365 Privacy](#)

UNIVERSITY RESOURCES

Counseling and Consultation Services:

As a student you may experience a range of issues that can cause barriers to learning, such as strained relationships, increased anxiety, alcohol/drug problems, feeling down, difficulty concentrating and/or lack of motivation. These mental health concerns or stressful events may lead to diminished academic performance or reduce a student's ability to participate in daily activities. The Ohio State University offers services to assist you with addressing these and other concerns you may be experiencing. If you or someone you know are suffering from any of the aforementioned conditions, you can learn more about the broad range of confidential mental health services available on campus via the Office of Student

Life's Counseling and Consultation Service (CCS) by visiting ccs.osu.edu or calling 614-292-5766. CCS is located on the 4th Floor of the Younkin Success Center and 10th Floor of Lincoln Tower. You can reach an on call counselor when CCS is closed at 614-292-5766 and 24 hour emergency help is also available through the 24/7 National Suicide Prevention Hotline at 1-800-273-TALK or at suicidepreventionlifeline.org.

David Wirt, wirt.9@osu.edu, is the CFAES embedded mental health counselor. He is available for new consultations and to establish routine care. To schedule with David, please call 614-292-5766. Students should mention their affiliation with CFAES when setting up a phone screening.

Grievances:

According to University Policies, if you have a problem with this class, you should seek to resolve the grievance concerning a grade or academic practice by speaking first with the instructor or professor. Then, if necessary, take your case to the department chairperson, college dean or associate dean, and to the provost, in that order. Specific procedures are outlined in Faculty Rule 3335-7-23. Grievances against graduate, research, and teaching assistants should be submitted first to the supervising instructor, then to the chairperson of the assistant's department.

Trigger Warning:

The content of this course is focused on contemporary issues in food. The material provided for you, or the material you find in your own research may be disturbing. If needed, please take care of yourself while watching/reading this material (take a break, debriefing with a friend, contacting a Sexual Violence Support Coordinator at 614-292-1111, or Counseling and Consultation Services at 614-292-5766, and contacting me if needed). Expectations are that we all will be respectful of our classmates while consuming this media and that we will create a safe space for each other. Failure to show respect to each other may result in dismissal from the class.

University Escort Service:

A safe ride is a service provided to university students who would like safe transportation across campus. Any university student, faculty, or staff member may request a safe ride. Hours: 7pm to 3am; phone: 614-292-3322.

Off Campus Field Experiences

You do not need to be on campus for this course, nor is it required that you leave campus for this course. However, you may choose to go somewhere to complete the actions required of the assignments.

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