Instructor: Paul Kindstedt (Dr. K)
354 Carrigan Wing (off Marsh Life Sciences, across from Davis Center,)
Tel: 656-2935;
Email: paul.kindstedt@uvm.edu.

Class meeting time and place: MWF 12:00 - 12:50; Jeffords 127

Office hours: Monday: 9:40 - 10:30
             Tuesday: 10:05 - 11:20
             Wednesday: 2:20 - 3:10
             Thursday: 11:40 - 12:55
             Friday: 1:10 - 2:00

Other times by appointment

Attendance Policy: Students are expected to attend all regularly scheduled classes and to arrive on time (i.e., by 12:00, the start of the class). Attendance will be taken at the start of regularly scheduled classes by having all students sign in on a class roster. It is never acceptable for one student to sign in (i.e., forge the signature) for another student. If a student misses a class, the student must contact Dr. K to obtain any missed assignments that were handed out in class, and must hand in the assignments on time, unless an extension is approved by Dr. K. for students who have circumstances beyond the reasonable control of the student (e.g., illness, family tragedy) that can be verified by the Dean's Office for Student Services of your college. For students who do not have verifiable extenuating circumstances that warrant an approved extension, assignments can be handed in late if they are received by Dr. K by the next class period after the assignment is due; however, the assignment grade will include a 50% penalty (i.e., deduction of half of the total points possible) for being late. Assignments handed in later than the next class period after the assignment was due will not be accepted and will receive a grade of zero. Students who miss lectures are responsible for finding out what they missed from a fellow student. Dr. K does not provide class notes.

Prerequisites: high school chemistry

Course Goals and Objectives:
This course examines the 9000+ year history of cheese, its place in western civilization, and the environmental and cultural forces that shaped the development of diverse cheeses. Course goals and objectives include:

- To overview the basic principles and practices of cheesemaking
- To examine the historical origins of cheese
- To apply a basic understanding of the principles and practices of cheese making to understand why diverse cheeses originated in different times and places in Europe and Southwest Asia
- To examine the historical development of cheese making in America and the striking lack of cheese diversity that occurred there during the early centuries.
- To relate pivotal developments in cheese history with influential periods in American history that helped to shape race and culture in America. *(NFS 050 satisfies the requirements of a UVM Category 2 Diversity Course)*
- To examine the cultural legacy of cheese (and food more generally) in Europe versus the United States
- To examine EU and US attitudes and policies towards food and agriculture through the lens cheese history

**Required Textbook, Notes and Readings:**


- Powerpoint lecture outlines (available on-line to registered students at the Blackboard (http://bb.uvm.edu) site for NFS 050 D2 Cheese and Culture

- Readings: The following readings will be available on-line through the UVM Libraries web site.
  
  
  
  


One or two additional readings, to be determined, may be added to the required reading list

Grading:

A student’s course grade will be calculated on a 100 point basis as follows:

- There will be 2 exams during the normal class period, each exam worth a total of 20 points (i.e., 20% of the course grade). Exams will cover all material presented in class and in the assigned readings from the required text Cheese and Culture. A History of Cheese and its Place in Western Civilization. A series of powerpoint lecture outlines will be provided to assist students in notetaking during class lectures. These outlines will help you follow along in class but are not complete. You must be in class to get the full material. (40 points total; 40% of the course grade)

- There will be a final exam on December 11th at 10:30 am to 1:15 pm in Jeffords 127. The final exam will be worth 30 points and will include a cumulative section (30 points total; 30% of the course grade).

- There will be 5 reading/writing assignments, each assignment worth a total of 3 points (i.e., 3% of the course grade). The assignments will be based on the required textbook and readings. (15 points total; 15% of the course grade)

- There will be one reading/writing assignment that incorporates a reading chosen to augment the classroom discussion of cheese and slavery, which will be worth a total of 5 points. The assignment will focus on the intersection of cheese history and the institution of slavery in the Caribbean and America. (5 points total; 5% of the course grade)

- There will be 10 time management homework exercises, each worth 1 point (1% of the course grade). (10 points total; 10% of the course grade)
Students’ grades during the semester will not be posted on Blackboard. Students who wish to know their current grade-to-date during the course of the semester are encouraged to keep a record of the points that they receive on their assignments and exams, from which they can calculate their grade-to-date at any time by a very simple calculation:

(Total number of points received on exams and assignments to date ÷ total number of points possible to date) x 100%

**Exams and Exam Schedule:**

Exam 1: Wednesday, September 27, 12:00-12:50  
Exam 2: Wednesday, October 27, 12:00-12:50  
Final Exam: Wednesday, December 11, 10:30am -1:15pm

The first 2 exams must be taken at the scheduled times except in cases of illness, a family tragedy, or similar extenuating circumstances beyond the reasonable control of the student that can be verified by the Dean’s Office for Student Services of your college and is approved by Dr. K. After the first 2 exams have been graded they will be returned to students during class.

*The final exam will occur on the date and time assigned by the Registrar. No exceptions will be made except for circumstances beyond the reasonable control of the student (e.g., illness, family tragedy) that are verified by the Dean's Office for Student Services of your college.*

In the event that a student has 4 or more proctored in class final assessments scheduled within a 36-hour period and requests that they be allowed to take the NFS 050 exam at a different time, the Registrar’s policy will be followed to determine the specific course of action, described at: [http://catalogue.uvm.edu/undergraduate/academicinfo/examsandgrading/](http://catalogue.uvm.edu/undergraduate/academicinfo/examsandgrading/). Please check the final exam schedule for fall 2017 at [https://giraffe.uvm.edu/%7Ergweb/batch/final_exams_fall.html](https://giraffe.uvm.edu/%7Ergweb/batch/final_exams_fall.html), as soon as possible to determine if the above conflict applies to your schedule.

Exams will be handed out to students face down at the start of the class period. Exams must not be turned over until all students have received their copy, at which time the Instructor will inform the class that they may begin the exam. Exams will be collected at the end of the class period. Students must stop writing on their exam when the Instructor announces that the exam is over. Failure to do so will result in a deduction of 1 point from the total points that the student receives on the exam. In
the interest of fairness, this procedure is designed to insure that all students are
given the same amount of time to complete the exam. Students who need to use the
restroom facilities should plan ahead and do so before the start of class. Students will
not be allowed to leave the classroom during the exam until they have handed in their
exam. **Food and beverage are not allowed during the exams.**

Cell phones, computers and other electronic devices must be turned off and put away
during exams. After the 2 in-class exams have been graded, they will be handed back
to the students during class. Students may review the graded final exam but it will
not be handed back to the student.

Course grade will be determined by the total earned out of 100 points possible. Point
totals will be calculated to 1 decimal place. Example: B- = 80.0 to 83.2; B = 83.3 to
86.6; B+ = 86.7 to 89.9. Midterm warnings will be sent out to any student whose
cumulative grade near the middle of the term is C- or lower. If a student wishes to
contest their course grade, they may do so by following the University policy,
described at: http://www.uvm.edu/policies/student/gradeappeals.pdf

**Homework Assignments:**

Instructions for the writing assignments and time management exercises will be
handed out in class. If a student is absent from class when instructions for an
assignment are handed out it, is the responsibility of the student to obtain the
assignment instructions from Dr. K. and hand in the assignment on time. Students
must hand in all homework assignments on time unless the student has circumstances
beyond the reasonable control of the student (e.g., illness, family tragedy) that can
be verified by the Dean’s Office for Student Services of your college, and a extension
is approved by Dr. K. Assignments that are handed in late without an approved
extension will be accepted if they are received by Dr. K by the next class period after
the assignment is due; however, the grading for the late assignment will include a
50% late penalty (i.e., deduction of half of the total points possible). Late
assignments that are handed in after the next class period will not be accepted and
receive a score of zero. Assignments are to be handed in, in-person, in printed form
at the start of the class on the day on which the assignment is due. They are not to
be sent by email unless the student has extenuating circumstances and obtains prior
permission from Dr. K to submit by email. Please note that accidental loss of
electronic files, last minute computer crashes, printer failures, etc. will not be
accepted as legitimate excuses for late homework. Please back up your homework
files and do not wait until the last minute to complete and print out your assignments.
Give yourself enough time to deal with possible IT glitches should they occur.
Extra Credit Assignments:

Extra credit assignments to improve course grades are not offered, either during the semester or after the final course grade has been determined.

Cheese Tastings:

From time to time, cheese samples for tasting will be made available in class to illustrate style of cheese that is being discussed. Tasting is encouraged but optional. Students who have concerns about possible allergic reactions as a result of exposure to cheese in classroom should contact Dr. K.

Classroom Use of Cell Phones, Computers, Electronic Devices:

Cell phones must be turned off or placed on vibrate mode during class time and responded to only in the event of emergency, so as not to disturb the class. Computers and related electronic devices may only be used during class for note taking purposes directly related to the class; all other uses are prohibited. Students who find that they are being distracted by other student’s computers should contact Dr. K.

Religious Observance:

In accordance with the official policy for excused absences for religious holidays, students have the right to practice the religion of their choice. Each semester students should submit in writing to Dr. K by the end of the second full week of classes their documented religious holiday schedule for the semester. Students who miss work for the purpose of religious observance will be permitted to make up this work.

Academic Honesty & Professionalism:

Student interactions with the Instructor and fellow students in the classroom should be courteous and professional at all times, in keeping with an academic environment of serious learning and mutual respect. Likewise, all communications outside of the classroom related to the class (for example, by email, phone or in person) are to be conducted in a courteous and professional manner.

All students are required to be familiar with and adhere to the “Code of Academic Integrity” delineated in the following website:
Accommodations:

In keeping with University policy, any student with a documented disability interested in utilizing accommodations should contact ACCESS, the office of Disability Services on campus. ACCESS works with students and faculty in an interactive process to explore reasonable and appropriate accommodations, which are communicated to faculty in an accommodation letter. All students are strongly encouraged to meet with their faculty to discuss the accommodations they plan to use in each course. A student's accommodation letter lists those accommodations that will not be implemented until the student meets with their faculty to create a plan. Contact ACCESS: A170 Living/Learning Center; 802-656-7753; access@uvm.edu; or www.uvm.edu/access.

Email Guidelines:

Students are welcome to contact Dr. K by email. Email correspondence should be courteous and professional, in keeping with an academic environment of serious learning and mutual respect. Dr. K will normally respond to email messages within 24 hours. If Dr. K does not respond within 24 h, the student should assume that Dr. K did not receive the message and resend the message or contact Dr. K by phone or in person to confirm that the message was received. Homework assignments are to be handed in, in-person, at the start of the assigned classes. They are not to be sent by email unless the student obtains permission from Dr. K to do so.

CHEESE AND CULTURE
Lecture Outline

1. Essential principles and practices of cheesemaking
   • The 8 basic steps of cheesemaking
   • The 3 essential manufacturing conditions: time, temperature and acidity
   • The 3 essential determinants of cheese ripening: moisture, acidity and salt content
   • Affinage

2. The early origins of cheesemaking
   • The origin of agriculture: cultivation, domestication, dairying and cheesemaking
   • Mesopotamia – the place of cheese in the “cradle of civilization”
   • Hittite Anatolia and the emergence of rennet-coagulated cheese making
• The Celts and early cheesemaking north of the Alps
• The rise of Greece, Mediterranean trade in cheese
• The rise of Rome and spread of Roman cheese technology to Celtic Europe

3. **The European origins of cheese diversity** (examples of the environmental forces (cultural, economic geographical, climatic, etc.) that shaped the development of cheese varieties in Europe)
   • The fall of Rome, the ascendancy of the manor and the monastery, and the Middle Ages
   • Peasant and Demesne cheese making
   • The washed rind (monastery) cheeses
   • The bloomy rind cheeses
   • The mountain cheeses

4. **English hard pressed cheeses** (The bridge to cheesemaking in America)
   • The transformation of English agriculture and society
   • The ascendency of Yeoman dairying and cheesemaking in East Anglia
   • The rise and evolution of Cheshire cheese
   • The genesis of Cheddar cheese

5. **History of cheesemaking in the United States** (analysis of the environmental forces (cultural, economic geographical, climatic, etc.) that shaped the development hard English (Cheddar-style) cheesemaking in America)
   • The Puritan migration and rise of New England cheesemaking
   • Puritan expansion and the native peoples
   • West Indies trade; cheese traders, slave traders, and slave cheesemakers
   • Slavery and the Plantation system of the south
   • Cheesemaking moves north to Vermont
   • Cheesemaking moves west
   • The Civil war and the birth of the cheese factory
   • The demise of farmhouse cheesemaking and the dislocation of the woman cheesemaker
   • The progressive alienation of the American public from cheesemaking (and agriculture and food in general)
   • The 60’s counterculture and the rebirth of artisan cheesemaking in America

6. **The cultural legacy of European cheesemaking**
   • The centrality of local agriculture/food
   • Connection of local cheese to day-to-day life
   • Connection of local cheese to seasonal milestones and nature
   • Connection with cultural identity
7. Examples of present points of conflict in US/EU attitudes towards agriculture and food in international trade
   • Intellectual property rights: Terroir and Protected Designation of Origin
   • Attitudes towards new technologies versus traditional technologies
   • Food safety regulations: Raw milk cheeses
APPENDIX 1

NFS 050 Strategies for Success

Set Two Goals for Yourself:

1. Develop a command of the information (details) presented in class

2. Develop a grasp of the larger concepts that bind the details into the “bigger picture story”

Learning Strategies:

1. Keep a log of time spent on NFS 050 outside of class. Make sure that you invest at least 6 hours per week. Complete your writing assignments expeditiously so that you maximize the time available for studying for exams.

2. Read the book chapter ahead of class.

3. Take comprehensive notes in class (this is key to achieving both goals).

4. Review class notes and powerpoints immediately after class (i.e., on the same day that the class is held). Also, review the section of the book that covers the material presented in class that day.
   - Make a list of specific questions or sources of confusion from today’s class
   - Seek clarification for specific questions/confusion during the next class or meet with Dr. K to seek clarification.

5. Each day, briefly review all powerpoints and class notes that have been covered since the last exam. Focus on committing to memory all details and larger concepts that have been presented so far.
   - Allocate less time for review immediately after your last exam, but progressively allocate more time for review as the exam date approaches.
   - If you still have specific unresolved questions meet with Dr. K to address them.
Homework Assignments

Homework assignments are cumulatively worth 30% of the course grade, i.e., equivalent to the final exam. Thus, they have a major impact on your course grade. Follow the assignment instructions meticulously, complete the assignments in a thorough and professional manner, and hand in the assignments on time to insure that you receive full credit.
APPENDIX 2

NFS 050 D2 Cheese and Culture Daily Time Log
Time Management Exercises

According to University of Vermont policy, the definition of a credit hour includes one hour of classroom instruction and a minimum of two hours of out-of-class student work each week for approximately fifteen weeks. Therefore, you should expect to invest a minimum of 6 hours per week of out-of-class student work for Cheese and Culture, which will consist of completing the reading assignments, writing assignments and studying. To help you keep track of your time and stay on target, you will maintain a **Daily Time Log for Work Outside the Classroom** (See attached Log sheet) each week for the next 10 weeks. Each week, beginning on Monday and ending the following Sunday, your task is to log in the times spent each day for Cheese and Culture on reading, study and writing assignments outside of class. At the end of the week you will tabulate the total time spent outside of class for Cheese and Culture, and you will hand in your **Daily Time Log** for the week in class on Monday. You will receive 1 point towards your course grade (1% of your course grade) for handing in your completed **Daily Time Log** on time. You will not be penalized if your total time for the week is less than six hours, and you will not receive extra credit if you total time exceeds six hours. The purpose of this exercise is simply to help you budget your time so that you will do well in the course. See the section on NFS 050 Strategies for Success in the APPENDIX of the syllabus for further suggestions to develop strong study habits.
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