

Biol 108

Plants and People

SYLLABUS

3 Credit hours. Prerequisite: Standing as a student at Alice Lloyd College

Catalog Course Description: A survey of the uses of plants in human societies throughout the world. This course will not count toward a major or minor in biology although it will count as a laboratory core science course for non-science majors. This course taken concurrently with BIO 108L will meet the core curriculum four hour laboratory course requirement.

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Lectures: ASC 214. MWF 1:00 – 1:50

Laboratory: ASC 406. T 9:00 – 10:50

Purpose: The purpose of this course is to introduce students to the practical uses of plants in human society, with a focus on economically important plant species.

Objectives of the Course: The Alice Lloyd College Mission stipulates student outcomes stipulating that students will:

Have an understanding of multi-cultural, multi-national issues, and the necessity of global perspectives in solving problems facing Appalachia and the world in the twenty-first century.

A requisite to the preceding is an understanding that all civilizations of the world have been linked to distinctive plants used for food, fiber and medicine. It is hoped that students who complete this course will ultimately utilize their knowledge of plants and their uses in conjunction with their skills, talents, as businessmen and women, teachers, lawyers, social workers, musicians, church workers, etc.

Requirements for the Course:

Students will be required to:

1. attend scheduled class lectures, take all exams and quizzes, and complete all written assignments.
2. read regularly the assigned text material and associated supplementary readings.
3. demonstrate an understanding of the science associated with economic botany.
4. demonstrate the ability to integrate knowledge into an understanding of economic botany.
5. participate in group tasks, oral discussions, and individual efforts as apply to the responsive questions and critical-thinking tasks.

Technology:

Students will be encouraged to access on-line resources and websites to complete assignments and supplement their class lecture and laboratory readings.

Critical Thinking:

Alice Lloyd College has a goal to improve the critical thinking abilities of its students. The College has adopted Paul and Elder's (2007) definition of critical thinking, which defines critical thinking as, "the art of analyzing and evaluating thinking with a view to improving it" (p. 4).

Source: Paul, R., & Elder, L. (2007). *The Miniature Guide to Critical Thinking Concepts and Tools* (4th ed.). Tomales, CA: Foundation for Critical Thinking Press.

The oral presentation, essay on The Farmers wife and essay on the foods we eat will be evaluated as critical thinking assignments.

Dress Code:

Alice Lloyd College has a long-standing tradition of emphasizing development of the total person and a commitment to personal and community enhancement. As members of the campus community, students are expected to dress modestly and appropriately for various occasions.

The College recognizes that "modest" or "appropriate" is often loosely defined in society at large. Therefore, the following guidelines are offered to assist students in choosing suitable dress:

Professional Day (Tuesday) Dress:

Professional dress will be required of all students on central campus until 2:00 p.m. and for all convocation programs. Central campus includes all of the campus buildings with the exception of the gym, maintenance building, fitness center, and the residence halls.

Note: Professional Dress is defined as attire appropriate for professional business presentation or job interviews.

Professional Dress for Men (all items listed together must coordinate) consists of:

Business suit, dress shirt (tucked in), tie, belt, dress socks and coordinating dress shoes or boots.

Sport coat, dress slacks, dress shirt (button-down long/short sleeve, tucked in), belt, tie, dress socks and coordinating dress shoes or boots.

Men's Shoes:

Polished lace-up or slip on shoes,

Polished dress boots

Professional Dress for Women (all items listed together must coordinate) consists of:

Business pants suit (Coordinating jacket/pants), blouse, hosiery/matching trouser socks, and appropriate dress shoes.

Business skirt suit (Coordinating jacket/skirt), blouse, nylons, and appropriate dress shoes.

Business dress with sleeves or coordinating jacket, nylons, and appropriate dress shoes.

Women's Shoes:

Dress shoes with heel no higher than 2"

Professional open-toed with/without a back strap with heels no higher than 2"

Knee-length dress boots with heel no higher than 2"

Diversity:

We will explore the relationship of plants and people in a variety of social contexts around the world.

Writing Across the Curriculum:

This course will employ opportunities for students to display their verbal and written skills. Essays, where the student's grammar, spelling and critical thinking will be evaluated.

Resources and Materials:

Textbooks: Plants and Society. 7th ed. (2016). Estelle Levitin and Kristin McMahon.

McGraw Hill.

On Food and Cooking; Harold McGee, 2nd edition.

BOTH TEXTBOOKS ARE REQUIRED!

Attendance Policy:

Attendance is required for all scheduled lectures as well as the laboratory sections. *Prompt arrival to class is expected.* As per ALC policy, any student with an absentee rate $\geq 20\%$, *regardless of whether the absences are excused or unexcused*, will fail the course. It is the *student's responsibility* to make every attempt to contact the instructor in advance to notify her of officially excused absences (e.g., professional school interviews, participation in college sanctioned events, etc.) in order to make alternative arrangements to complete any work that would be due during the excused absence. It is the *student's responsibility* to contact the instructor as soon as possible following any unforeseeable emergency (e.g., illness, accident, family emergency, etc.) in order to be given any extensions on deadlines for completion of any missed assignments. It is the *student's responsibility* to clear any absences with the Office of the Academic Dean. It is the *student's responsibility* to complete any and all assignments and to turn them in to be graded in a timely manner.

Make-up and late policies:

Tests can be made up if the student notifies the instructor in advance and a make up date arranged prior to the date of the test. It is important to return tests as quickly as possible, and so delays due to make up will be reduced as much as possible.

You cannot miss your presentations. We will negotiate presentation times well in advance, and subsequent conflicts must be resolved prior to the presentation date in any event.

Policy on Plagiarism:

The ALC faculty has officially adopted the following policy on plagiarism:

“Plagiarism is the act of using another’s idea or expression in your writing without acknowledging the source...In short, to plagiarize is to give the impression that you have written or thought something that you have in fact borrowed from someone else” (21)

“Plagiarism often carries severe penalties, ranging from failure in a course to expulsion from the school.”

“The most blatant form of plagiarism is to repeat as your own someone else’s sentences, more or less verbatim...” (22)

“Other forms of plagiarism include repeating someone’s particularly apt phrase without appropriate acknowledgement, paraphrasing another person’s argument as your own, and presenting another’s line of thinking as though it were your own...”(23)

Source: Gibaldi, Joseph. *MLA Handbook for Writers of Research Papers*. 3rd ed. New York: Modern Language Association of America, 1988.

Method of Instruction:

Lectures will be supplemented with presentations using computer images projected with an LCD projector and video presentations. Lectures will consist of a lecture from the instructor, video presentation and group discussion.

Lecture Outline:

Plants in Our Lives. Chapter 1, Plants and Society

The Plant Cell, Chapter 2, Plants and Society

Farmers Wife. What is a Plant.

Farmers Wife. The Plant Body. Chapter 3, Plants and Society

Farmers Wife. Flowers, Fruits and Seeds, Chapters 5 and 6, Plants and Society.

Midterm #1.

Farmers Wife. Plants and Food, On Food and Cooking: Chapter 5; pp 243 - 261

Farmers Wife. Human Nutrition, Plants and Society Chapter 10.

Farmers Wife. Origins of Agriculture, Plants and Society Chapter 11

Farmers Wife. A Survey of Common Fruits. On Food and Cooking Chapter 6

Farmers Wife. A Survey of Common Vegetables. On Food and Cooking Chapter 7.

Midterm #2

Farmers Wife. The Grasses. Plants and Society Chapter 12

Farmers Wife. Legumes, Plants and Society Chapter 13.

Farmers Wife. Starchy Staples. Plants and Society Chapter 14.

Farmers Wife. Stimulating Beverages. Plants and Society Chapter 16.

Farmers Wife. Herbs and Spices. Plants and Society Chapter 17.

Midterm #3

Farmers Wife. Flavorings from Plants. On Food and Cooking, Chapter 8.

Farmers Wife. Seeds as Food. On Food and Cooking Chapter 9

Farmers Wife. Dough. On Food and Cooking Chapter 10.

Farmers Wife. Sugars and Confectionary. On Food and Cooking Chapter 12.

Farmers Wife. Fermented and Distilled Beverages. On Food and Cooking Chapter 13.

Midterm #4

Laboratory Outline:

Lab 1: What is a Plant? Review of basic structures of plants.

Lab 2: What is a seed? A review of basic structures in seeds and different kinds of seeds.

Lab 3: Plant Diversity. Diversity of plants will be observed and discussed.

Lab Test

Lab 4: Condiments. Different condiments will be made fresh from plants. Spices will be used and discussed.

Lab 5: Paper will be made from pulp.

Lab 6: Bread and dough will be made from different flours to observe the effects of different kinds of flours on breadmaking.

Lab 7 Bread and Dough continued.

Lab Test

Lab 8: Harvest of Fear

Lab 9: Harvest of Fear

Lab 10: Presentations

Lab 11: Presentations

Assessment of Learning:

There will be 4 lecture based midterms. Each Midterm will be worth 5% of your final grade.

There will be two lab based midterms, each worth 10% of the final grade.

Midterm total: 40% of the final grade.

Each student will prepare a presentation on the history of a food. This presentation will be worth 10% of your final grade.

An essay on The Farmers Wife will be worth 15% of your final grade.

An analysis of the foods you eat will be worth 15% of the final grade.

Total pre-final 80% of final grade.

A comprehensive final exam will be given. This exam will count for 20% of the final grade.

Missed Tests:

Makeups will be allowed only if **PRIOR** notification **BY THE STUDENT** is made to the instructor.