



South Central College

AIS 130 Indigenous Cuisine and Culture

Common Course Outline

Course Information

Description In this course, students will explore the many facets of American indigenous cuisine. This will include historical concepts that impact indigenous food resources such as the forced removal of many tribes from their original landscapes, to government food rationing on reservations as well as within the boarding school system.. The course will explore traditional and current indigenous practices of environmental sustainability. Lastly, students will gain an understanding of food sovereignty, both its meaning and its ties to a political/cultural movement. Students will also have the opportunity to prepare and partake in some indigenous cuisine.
MNTC GOAL AREAS: 7 & 9

Total Credits 3

Total Hours 48

Types of Instruction

Instruction Type	Credits/Hours
Lecture	3

Institutional Core Competencies

Civic Engagement and Social Responsibility - Students will be able to demonstrate the ability to engage in the social responsibilities expected of a community member.

Cultural Competence - Students will be able to demonstrate an attitude of personal curiosity, a rising knowledge of cultures, and an evolving range of skills for living and working among others with other worldviews and ways of life.

Course Outcomes

1. Identify major benchmarks in the history of U.S. indigenous peoples.

Learning Objectives

Demonstrate a basic knowledge of major benchmarks in U.S. Native American history.
Synthesize the impact of these benchmarks on indigenous agricultural, hunting and gathering.

2. Analyze sovereignty and the accompanying issue of food sovereignty for indigenous peoples.

Learning Objectives

Explain sovereignty and its history in relation to indigenous tribes in the U.S.

Apply the legal definition of sovereignty to the concept of food sovereignty.

3. Recognize the intimate relationship between food and ceremony in indigenous cultures.

Learning Objectives

Research the oral traditions connected to many indigenous foods.
Research the role of indigenous foods in ceremonies.

4. Experience some indigenous cuisine.

Learning Objectives

Prepare indigenous cuisine.
Partake in indigenous cuisine.

5. Articulate an understanding of environmental and sustainability issues and practices for indigenous peoples.

Learning Objectives

Articulate traditional indigenous sustainability practices.
Identify historic and current environmental threats to indigenous food sources.

6. Explore the traditional methods of indigenous farming, gathering and hunting practices.

Learning Objectives

Research several methods of farming/hunting and gathering in at least 3 U.S. indigenous tribes.
Demonstrate the use of traditional indigenous agricultural tools, hunting weapons, and gathering tools.

7. Recognize the differences in indigenous cuisine as connected to geography and landscape.

Learning Objectives

Articulate at least three different tribes throughout the U.S. and their major crops/foods.
Connect these foods/crops to the geography and landscape of their tribes.

8. Trace the intentional destruction of indigenous peoples' food and resources by colonial forces and the U.S. government.

Learning Objectives

Explore the governmental policies that targeted indigenous food resources.
Gain an understanding of the impact of forced government rations on indigenous peoples. This could include being forced onto reservations, through forced removal marches, or through the boarding school system.

9. Describe the current political movements centered around indigenous food/cuisine.

Learning Objectives

Research the concept of seed vaults.
Examine current actions being taken to establish a new "indigenous cuisine".

10. Present research to the class.

Learning Objectives

Demonstrate the ability to do college level research.
Synthesize research into a coherent presentation that examines the student's service experience and/or change in ethical views concerning indigenous peoples.

SCC Accessibility Statement

Disability Services provides accommodations and other supports to students with permanent and temporary disabilities that affect their SCC experience. Disabilities may include mental health (anxiety, depression, PTSD), ADHD, learning disabilities, chronic health conditions (migraine, fibromyalgia), sensory disabilities, and temporary disabilities (broken arm, surgery). Common accommodations are extended test time, private room for testing, audiobooks, and sign language interpreter.

Contact us: Faribault A116 (507) 332-5847. North Mankato E112 (507) 389-7222. ds@southcentral.edu
www.southcentral.edu/disability

