

## **Course Syllabus**

FALL 2019

# **BIOLOGY 338-001: ECOLOGY OF THE DINING HALL**

INSTRUCTOR:	Dr. Maria Stanko	PHONE:	973-642-7246
OFFICE:	Central King Building 340E	EMAIL:	<u>mstanko@njit.edu</u>
Office Hours:	W: 11:30 am – 2:30 pm or By Appointment	WEBSITE:	https://canvas.njit.edu/
COURSE SCHEDULE:	T & R : 2:30PM – 3:50PM; CKB 315		

### **DESCRIPTION:**

This course will examine the on-campus ecosystem of the dining hall as a framework for learning about a number of ecological concepts. We will investigate topics such as food webs, nutrient cycling, microbial ecology, and agroecology as they apply to the organisms and biological processes present in our dining hall. Course work will involve extensive reading and discussion of scientific and popular literature, supplemented by trips to the dining hall and related on-campus facilities.

LEARNING OBJECTIVES: Students will be able to:

Apply the ecological concepts taught in class and understand how the ecosystem of the dining hall is connected to other systems.



Read critically and be able to form and articulate opinions on complex issues in ecology.

Independently conceive of and execute an investigation-based written project.

### PREREQUISITE:

BIOL 205&206 (Foundations of Biology: Ecology & Evolution) or permission of the Instructor.

#### **REQUIRED MATERIALS:**

- Text: No required textbook
- Extensive required readings from a variety of sources, including scientific and popular literature, will be posted on the course <u>Canvas</u> site.
- Course materials are provided for your own use only. No posting/sharing anywhere.

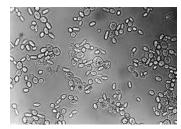


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**GRADE SCALE:** Grades will be determined by the percentage of the possible points earned, following the standard grade scale (90%+ A, 85%-89.4% B+, 80%-84.4% B, etc.):



**BIOLOGY 338 COURSE POLICIES:** 

Assignments:	60
Participation:	24
Quizzes (3x20):	60
Journal:	56
Final Exam:	100
Presentation:	50
TOTAL POINTS:	350

Make up Exams, Quizzes and Late Assignments: Make-up exams and quizzes will be permitted only with a doctor's or a dean's letter or with prior approval. If you have a serious reason for missing an exam, you must contact me BEFORE the scheduled exam period to notify me that you cannot take the exam. I expect you to attend all the class meetings; you are responsible for all material covered in class. Late assignments will be accepted but penalized 10% per day late.

**Journal:** Students will keep a weekly journal (on Canvas) throughout the semester describing observations, questions, and thoughts related to course material. Writing prompts will occasionally be given, but free entries are encouraged.

**Final project:** A large portion of the points in this course are associated with an independent final research project. Your assignment for the final project is to research any topic that interests you that meets the following criteria: your

topic must involve FOOD and ECOLOGY and require some DATA COLLECTION (for example, from the dining hall, a grocery store, or a literature survey). The final products of your project will be:

 $\square$  A 10-minute presentation to the class sharing what you've learned (50 points).



**Disability Accommodations:** Please let me know as soon as possible if you need accommodations for a disability.

Academic Dishonesty: The course has a zero tolerance policy for academic dishonesty, including plagiarism and cheating. Please note that we often work together in this course, but all work you turn in must be your own. Instances of dishonesty will be punished by a zero on the assignment and consultation with the office of the Dean of Students to determine if further action is required. If you have any questions about what constitutes plagiarism or cheating, please ask me or refer to the academic integrity code:

https://www.njit.edu/policies/sites/policies/files/academic-integrity-code.pdf.



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**COURSE OUTLINE:** \*A more detailed schedule including readings and assignments will be posted to the course <u>Canvas</u> site. You must check Canvas regularly and ensure that you regularly check the email address associated with your Canvas profile.

WEEK OF:	ТОРІС	NOTES
9/3, 9/5	Introduction / What we eat / Eating plants / Food choice	9/3 - Assignment1 - Introduction
9/10, 9/12	Early agriculture / Eating Animals	
9/17, 9/19	Student presentations of animal foods / Evolution of diet	9/17 – Assignment 2 - Animal foods
9/24, 9/26	Biodiversity of crops / Energetics of cooking	
10/1, 10/3	Microbial ecology – beneficial microbes / Fermentation lab – making sauerkraut	<b>10/1 QUIZ 1 ;</b> 10/3 Assignment 3 – Dining hall diversity
10/8, 10/10	Microbial ecology – food safety / Microbial food pathogens	
10/15, 10/17	Pollination and agriculture	10/15 Project Proposal Due
10/22, 10/24	Trophic ecology – food webs / Trophic ecology – human effects on food webs	10/24 QUIZ 2
10/29, 10/31	Nutrient cycling – Carbon / Nutrient cycling - Nitrogen	
11/5, 11/7	Nutrient cycling - Phosphorus / Watch "Dirt! The Movie" online	11/5 Assignment 4 – Trophic ecology NO CLASS on Thurs 11/7
11/12, 11/14	Genetically modified foods	11/12 Assignment 5 – Dirt questions
11/19, 11/21	Agroecology / Food waste	QUIZ 3 Thurs. 11/21
11/26, 11/28	Student Presentations	NO CLASS Thurs. 11/28 (Happy Thanksgiving!)
12/3, 12/5	Student Presentations	
12/10	Student Presentations	
FINAL EXAM: TBD*	FINAL EXAM WEEK: DECEMBER 14-20, 2019	

\*Do not schedule travel during the final exam period until after the <u>NJIT final exam</u> schedule has been posted.