

SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY

Sault Ste. Marie, ON

FOUR SEASONS ANISHINAABE ART JOURNEY CERTIFICATE PROGRAM

COURSE OUTLINE

Course Title: Recreation - Dgwaagi (Fall)
Semester: 1996 F
Code Number: FSA 109
Program: Four Seasons Anishinaabe Art Journey
Author: School of Native Education
Date: September 1996

APPROVED: M. O'Donnell
Dean, School of Native Education

DATE: Aug 21/96

I. Philosophy/Goals

This course will appeal to those who wish to acquire a broad range of experiences to heighten their creative expression and simultaneously contribute to their community. The course will foster an understanding of the role art has in the preservation and retention of the Anishinaabe culture. Although cooking is not always considered an art, it is one that is vital to the lifeways of Anishinaabe people. Therefore this course will focus on planning and cooking feasts. The Ojibwe language will be used when possible in this course.

II. Student Outcomes

Upon completion of this course, students will be able to:

Use basic Anishinaabe vocabulary pertaining to food and feasts.

Describe the seasonal cycle of food gathering.

Plan and prepare a feast.

III. Topics to be Covered

Seasonal cycle of food gathering.

Anishinaabe cooking yesterday and today.

Feast food preparation.

IV. Learning Activities and Assignments

A. Seasonal cycle of food gathering

Students will learn about the seasonal cycle of food-gathering practised prior to the introduction of European technology. Then seasonal food gathering that still takes place will be discussed (wild rice harvest, sugar bush, etc.)

B. Anishinaabe cooking yesterday and today

Students will learn how to cook Anishinaabe foods from pemmican to Indian tacos. Traditional methods of food preservation will also be discussed.

C. Feast Food Preparation

This will be a more in-depth discussion of feasts than that offered in "Arts and Culture - Dgwaagi." The traditions surrounding the preparation of feast foods will be shared and discussed, as well as what foods need to be at a feast, and what ceremonies need to be observed in conjunction with feasts. The various occasions that require a feast will also be discussed. Attendant to this, the cooking of food for large numbers of people, and how to judge the necessary amounts of groceries to purchase will be discussed.

IV. Evaluation

Grades will be determined as follows:

Attendance and Participation:	50%
Journal	20%
Exam #1	10%
Exam #2	<u>20%</u>
	100%

Attendance and Participation:

Attendance and participation are a large part of this course. You will actually be engaging in cooking projects. Therefore, attendance and participation are worth 50%.

Journal:

The Journal is intended to be a record of your activities and responses to them. You may want to include recipes and whether or not you liked the dish prepared.

Exam #1 will cover the seasonal cycle of food gathering, and exam #2 will cover Anishinaabe cooking yesterday and today, and feast food preparation. Both exams will be written.

Special Notes:

Students with special needs (e.g. physical limitations, visual impairment, learning disabilities) are encouraged to discuss required accommodations confidentially with the instructor.

Your instructor reserves the rights to modify the course as he/she deems necessary to meet the needs of students.

Significant learning takes place in the classroom through an interactive learning approach, therefore, ALL students must attend 60% of the classes to obtain a passing grade.

ALL assignments are to be handed in on the due date and are to be typewritten.
Any late assignments will be penalized 1% per each day late.

COLLEGE EVALUATION SYSTEM:

Letter grades, for transcript purposes, will be calculated as follows:

90% - 100% = A+

80% - 89% = A

70% - 79% = B

69% - 69% = C

Below 60% = R (Repeat of the course)