

I. COURSE DESCRIPTION:

This course will be a 95% delivery to the students. Students will become immersed in speaking on a continual basis during course time. The whole course will focus on “wiisinidaa” (meal time) with family. There will be variety of hands-on activities around the table and interaction with other participants. Students will be given the opportunity to participate in an atmosphere that is both entertaining and educational, thus giving the student a sense of pride in learning this beautiful language. Our goal is to regain and retain the Anishinaabemowin.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course, the student will demonstrate the ability to:

1. Accurately identify common food items.

Potential Elements of the Performance:

- Identify and correctly pronounce common general food items.
- Differentiate between the various types of verbs used for food items.

2. Correctly identify the difference between animate and inanimate food items.

Potential Elements of the Performance:

- Students will be able to differentiate food items by commands and by oral practice.
- Demonstrate the ability to utilize command words associated with animate and inanimate food (e.g. pass the fish or pass the bread).

3. Demonstrate effective utilization of terminology related to interpersonal communication.

Potential Elements of the Performance:

- Students will be able to demonstrate the ability to correctly respond to a variety of interpersonal questions.
- Accurately respond to various directional questions in Anishinaabemowin to be used in every day dialogue.
- Participate in small group practice about food and table manners.

4. Utilize appropriate terminology related to food and dining.

Potential Elements of the Performance:

- Demonstrate the ability to effectively use words associated with food and dining.
- Correctly communicate and respond to conversation related to food and dining.

III. TOPICS:

1. a) Set the table.
b) What are we going to use?
2. a) What are we eating?
b) Can you pass the food?
3. a) Does this taste good?
b) Can you pour the tea?
4. a) Please put away the food.
b) Clear the table.

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Anishinaabemowin CD
Anishinaabemowin Workbook/Ojibwe One

V. EVALUATION PROCESS/GRADING SYSTEM:

The following semester grades will be assigned to students in postsecondary courses:

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 - 100%	4.00
A	80 - 89%	3.75
B	70 - 79%	3.00
C	60 - 69%	2.00
R (Repeat)	59% or below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field placement or non-graded subject areas.	
U	Unsatisfactory achievement in field placement or non-graded subject areas.	
X	A temporary grade. This is used in limited situations with extenuating circumstances giving a student additional time to complete the requirements for a course (see <i>Policies & Procedures Manual – Deferred Grades and Make-up</i>).	
NR	Grade not reported to Registrar's office. This is used to facilitate transcript preparation when, for extenuating circumstances, it has not been possible for the faculty member to report grades.	

VI. SPECIAL NOTES:

Special Needs:

If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your instructor and/or the Special Needs office. Visit Room E1204 or call Extension 493, 717, or 491 so that support services can be arranged for you.

Retention of course outlines:

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other postsecondary institutions.

Plagiarism:

Students should refer to the definition of “academic dishonesty” in *Student Rights and Responsibilities*. Students who engage in “academic dishonesty” will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course/program, as may be decided by the professor/dean. In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced, and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

Course outline amendments:

The Professor reserves the right to change the information contained in this course outline depending on the needs of the learner and the availability of resources.

Substitute course information is available in the Registrar's office.

VII. PRIOR LEARNING ASSESSMENT:

Students who wish to apply for advanced credit in the course should consult the professor. Credit for prior learning will be given upon successful completion of a challenge exam or portfolio.

VIII. DIRECT CREDIT TRANSFERS:

Students who wish to apply for direct credit transfer (advanced standing) should obtain a direct credit transfer form from the Dean's secretary. Students will be required to provide a transcript and course outline related to the course in question.