

The Culture of Food & Wine in Spain

SECTION I: Course Overview

UNH Course Number: SPN350SVQ

Subject Areas: Cultural Studies, Sociology

Prerequisites: None

Language of Instruction: Spanish

Contact Hours: 45

Credits: 3

DESCRIPTION

This course combines historical, anthropological, sociological and, of course, gastronomical perspectives to examine the relationship between food and culture in Spain. An historical timeline will be used as a reference to follow the evolution of Spanish cuisine from Spain's first settlers to present day. The different cultures and civilizations that have formed part of Spain's history: Romans, Visigoths, Arabs, Jews and Pre-Columbian America, have contributed a variety of foods and spices that today form part of the rich and unique Spanish cuisine.

Through a variety of readings, gastronomic videos and tasting sessions this course offers you the opportunity to go beyond the traditional classroom experience to explore the five senses of sight, hearing, taste, smell and touch, essential to fully comprehend and appreciate Spanish cuisine.

Our *Catas* (tasting sessions) will expose you to some of Spain's most popular foods allowing you to taste such foods as, different olive oils, Iberian ham and coldcuts, chocolates, Spanish cheeses and of course, Spanish wines, while, at the same time, receiving an explanation of its ingredients and how these meals -and drinks- were made.

Learning Objectives:

Cognitive/Knowledge Skills:

- Learn about the key characteristics of Spanish ingredients and food products
- Recognize popular brands and logos of food stuffs produced in Spain
- Acquire the knowledge to distinguish products of superior quality with those of an inferior one
- Become knowledgeable regarding the various methods to process animal and vegetable products.

Analytical/Critical Thinking Skills

- Learn about and understand Spanish eating habits
- Examine the cultural diversity resulting from the exchange of ingredients between Europe and the Americas.
- Discuss the origins of eating patterns in the distinct regions of Spain
- Examine how advances in chemistry have impacted Spanish cuisine
- Analyze the development of the professional food industry and the emergence of star chefs, then interrogate their influence upon global discussions regarding gastronomy

Affective and Behavioral / Attitudinal Skills

- Apply knowledge of food into daily life while in Spain
- Use food as a vehicle to permit enhanced intergration in culinary Spanish culture
- Apply theoretical knowledge acquired in class practice to a better understanding of ingredients and cuisine in daily life
- Bolster communication with locals while interacting in eating establishments through an avid understanding of daily cuisne and eating
- Participate in food preparation activities using local recipes to share new dishes in housing placements

SECTION II: Instructor & Course Details

INSTRUCTOR DETAILS

NAME: TBD

CONTACT INFORMATION: TBD

TERM: TBD

INSTRUCTIONAL FORMAT

This course will meet twice per week for approximately 85 minutes each class for a total of 27 class sessions.

SPECIAL ACCOMMODATIONS

If you require any special accommodations or have any special learning needs, please inform the instructor and submit a request using CEA's *Special Accommodations Form* to the onsite CEA academic staff within the **first two weeks** of classes for full consideration. See Section III.B.CEA Policies below for additional details.

FORM OF ASSESSMENT

The instructor will use numerous and differentiated forms of assessment to calculate the final grade you receive for this course. For the record, these are listed and weighted below. The content, criteria and specific requirements for each assessment category will be explained in greater detail in class. However, you must complete all grading assessment categories to receive a grade for this course. In addition, your work and behaviour in this course must fully conform to the regulations of the CEA *Academic Integrity Policy* to which you are subject. Finally, all formal written work you carry out in this course (research papers, projects, studies, etc.) must be submitted in electronic format. Your instructor may also require that you hand in a hard copy of such work.

AICAP Activities	5% + 5%
Class Participation	10% + 10%
Field Study	5% + 5%
Oral Presentation	20%
Midterm exam	20%
Final exam	20%

ASSESSMENT OVERVIEW

AICAP activities (10%). Complete two assignments based on two of these activities.

- *Breaking out in Iberia* (weekend excursion in Lisbon)
- *Religious mosaic of the Mezquita* (Day exc. To Córdoba)
- ***Slice-It-and-Dice-It, the cooking workshop***
- *Local Gems*, the excursion to local monuments
- *Vision of Flamenco*, the excursion to flamenco
- ***Revisiting the 3 cultures (Overnight Granada)***
- *Great views of the Great Valley* (Kayaking)

Field Study (10%): You will participate in 2 activities outside class where you will be responsible for bringing your in-class learning into interactions outside the classroom. The learning objective in these activities is to get you to interact with your surroundings and test your skills and content knowledge first-hand in a real situation. You will have to write a report on the experience based on the guidelines provided by the instructor and may be asked to present it in front of your peers (Students will be informed beforehand of the specific day, time and outcome-related activity).

Oral Presentation (20%): The student will have to do research on the history, geography, culture and gastronomic customs of a Spanish autonomous community that he will choose. This study should be presented in class along with a power point slide show.

General Rules for Oral Presentation:

-It is a presentation in class that the student should make based on a series of slides in power point. It should deal with aspects such as geography, history, customs, popular festivals and, of course, the cuisine of that autonomous community. At the end of it the student must answer the questions of their classmates.

-A warning on plagiarism. When writing a research paper or an essay exam you must identify your intellectual indebtedness to the authors you have read. This can be done through footnotes, bibliography, or by making a direct reference to the scholar or author in question. Failure to do so will be considered plagiarism. Plagiarism is the most serious academic offense you can incur and could have serious consequences for you.

Midterm & Final Examinations (40%): The midterm and final exams are designed to test the knowledge you've acquired throughout this course via essay style exams whereby you will be asked to detail your understanding of the class content, identify and use the associated vocabulary to describe it, place them in the appropriate context and make accurate descriptions. You may also be asking to compare and contrast food stuffs.

Class Participation (20%): This grade will be calculated to reflect your participation in class discussions, your capacity to introduce ideas and thoughts dealing with the texts, your ability use language effectively, and to present your analysis in intellectual, constructive argumentation.

When determining your class participation grade, traditional criteria such as material preparation, completed reading before class, and collaborative group work are all evaluated. But it is the active, meaningful and informed verbal and written contribution that you make that is most important to your overall participation grade. Indeed, willingness to share views in classroom discussions and the insightfulness of your comments and questions about assigned readings will all be taken into account when evaluating your participation.

Additionally, it is important to demonstrate a positive and supportive attitude to the instructor and your classmates, and give full attention to class activities (i.e., cell-phones off, laptop for notes only, not sleeping or distracted, etc.). Whereas attendance and punctuality are expected and will not count positively towards the grade, laxity in these areas will have a negative effect. The instructor will use the following specific criteria when calculating your class participation grade:

Criteria for Assessing Class Participation	Grade
You make major and original contributions that spark discussion, offering both critical and analytical comments clearly based on readings and research and displaying a working knowledge of theoretical issues.	A+ (9.70–10.00)
You make significant contributions that demonstrate insight as well as knowledge of required readings and independent research.	A-/A (9.00–9.69)
You participate voluntarily and make useful contributions that are usually based upon some reflection and familiarity with required readings.	B/B+ (8.40–8.99)

You make voluntary but infrequent comments that generally reiterate the basic points of the required readings.	C+ /B- (7.70–8.39)
You make limited comments only when prompted and do not initiate debate or show a clear awareness of the importance of the readings.	C (7.00–7.69)
You very rarely make comments and resist engagement with the subject, attending class having manifestly done little if any preparation.	D (6.00–6.99)
You make irrelevant and tangential comments disruptive to class discussion, a result of frequent absence and complete un-preparedness.	F (0–5.99)

CEA Grading Scale: Your grades will be calculated according to CEA’s standard grading scale, which is as follows:

CEA Grading Scale				
Letter Grade	Numerical Grade Low Range	Numerical Grade High Range	Percentage Range	Quality Points
A+	9.70	10.00	97.0 - 100%	4.00
A	9.40	9.69	94.0 - 96.9%	4.00
A-	9.00	9.39	90.0 - 93.9%	3.70
B+	8.70	8.99	87.0 - 89.9%	3.30
B	8.40	8.69	84.0 - 86.9%	3.00
B-	8.00	8.39	80.0 - 83.9%	2.70
C+	7.70	7.99	77.0 - 79.9%	2.30
C	7.40	7.69	74.0 - 76.9%	2.00
C-	7.00	7.39	70.0- 73.9%	1.70
D	6.00	6.99	60.0 - 69.9%	1.00
F	0.00	5.99	0 - 59.9%	0.00
W	Withdrawal			0.00
INC	Incomplete			0.00

CEA ATTENDANCE POLICY:

Every student is expected to attend all scheduled class sessions (including field studies), arriving on time, and thoroughly prepared for the day’s class activities. In compliance with NEASC and UNH accreditation requirements, CEA instructors compile regular attendance records for every course and take these records into account when evaluating student participation and overall course performance.

In this course, students are allowed to have the following number of absences due to sickness, personal emergency, inevitable transport delay, and other related impediments:

Courses that meet X days per week	Allowed absences	Automatic failing grade at X th absence
SEMESTER		
Courses that meet 2 days per week	2	8

No documentation is required for such absences, as CEA does not distinguish between excused or unexcused absences. For every additional absence beyond the allowed number, the final course grade will drop down to the subsequent letter grade (e.g., A+ to A).

The following table below outlines how your absence(s) will impact your overall grade:

Absence	1	2	3	4	5	6	7	8
Penalty	No Penalty	No Penalty	1/2 letter grade	One full letter grade	One and half letter grade	Two full letter grades	Two and half letter grades	Automatic Failure
Grade	A+	A+	A	A-	B+	B	B-	F

Late arrivals or early departures from class can result in being marked absent. Furthermore, to comply with UNH, CEA and in country immigration regulations, you must maintain full-time student status by enrolling and regularly attending at least 12 credit hours per week for the duration of the semester. Consequently, CEA will dismiss from all CEA courses, programs, activities and housing any student who fails to maintain satisfactory academic progress or full-time student status.

WORKLOAD EXPECTATIONS

In conformity with CEA policy, all students are expected to spend at least two hours of time on academic studies outside of, and in addition to, each hour of class time.

REQUIRED READINGS

Listed below are the required course textbooks and additional readings. These are required materials for the course and you are expected to complete readings as assigned each class period. You must have constant access to these resources for reading, highlighting and note-taking. It is required that you have unrestricted access to each. Access to additional sources required for certain class sessions may be provided in paper or electronic format consistent with applicable copyright legislation. In addition, the academic office compiles a bank of detailed information about the many libraries, documentation centers, research institutes and archival materials located in the host city and accessible to CEA students. You will be required to use these resources throughout your studies.

Saber O No Saber: Manual Imprescindible De La Cultura Gastronómica. Manuel Vazquez Montalban , Zeta Bolsillo, 2008

La cocina de los mediterráneos. Viaje por las cazuelas de Cataluña, valencia y baleares. Manuel Vazquez montalban , Zeta bolsillo, 2008

Cocina mediterránea. *March Lourdes* Editorial Alianza. 2004
Saber de aceite. Carlos Herrera., Barcelona. Styrie, 2008

La guía de la alimentación mediterránea. Ismael Díaz Yubero. IAMED. 2007

La cocina y los alimentos. *Harold McGee*. Debate. 2007

Online Reference & Research Tools:

La Dehesa virt@ual
<http://www.jamoniberico.com>

Aciete de Oliva (Section : Elaboración)
<http://www.aceitedeoliva.com>

Dopazochef (Section: Cheeses)
<http://www.dopazochef.com>

Portal Gastronómico (Section: La Despensa)
<http://portalgastronomico.com>

Conventos de clausura en Sevilla
<http://www.sevillasemanasanta.com/conventos/conventos.htm>

Dieta Mediterranea
<http://www.dietamediterranea.com>

Vinos de España
<http://www.winesfromspain.com>

Alimentos de España
www.alimentacion.es

ADDITIONAL RESOURCES

UNH ONLINE LIBRARY

As part of this program, you are provided with direct access to additional resources and databases available through the online library of the University of New Haven. To access the online UNH library, go to <http://www.newhaven.edu/library/Services/CEA/>.

Students at CEA Study Abroad Centers have access to the several online research databases through the University of New Haven Library for the purposes of research. Access to these online databases is granted only during the time of enrollment, requires the use of a UNH ID number, which is issued individually to all Study Abroad Center students at the start of the semester. Access to the UNH Library is available through the *MyCEA Account*.

You must comply with UNH policies with regard to library usage. Policies can be found at: <http://www.newhaven.edu/library/general/Policies/>

CEACLASSROOM: CEA'S MOODLE CMS

CEA instructors use the open source course management system (CMS) called Moodle that creates an interactive virtual learning environment for students and educators alike. This web-based platform provides you with 24/7 access to the course syllabus, daily schedule of class lectures and assignments, non-textbook required readings, and additional resources directly related to your studies. Moodle includes the normal array of forums, up-loadable and downloadable databases, wikis, and related academic support designed for helping you achieve the many course learning objectives. The ceaClassroom website is located here: <https://www.ceaClassroom.com/>

During the first week of class, the CEA academic staff and instructors will provide you with log-in information and corresponding passwords to access this site. They will also help you navigate through the many functions and resources Moodle provides. While you may print a hard copy version of the syllabus that is projected on the first day of class, it is the class schedule on Moodle that is the definitive and official one, given that the instructor will be announcing updates and additions there and nowhere else. It is your responsibility to ensure that you have access to all Moodle materials related to your course and that you monitor Moodle on a daily basis so as to be fully informed of required course assignments and any scheduling changes that might occur.

COURSE CALENDAR
Course Title: The Culture of Food and Wine in Spain

Session	Topic	Activity	Student Assignments
1	Overview of syllabus Introduction to course The Culture of food and wine in Spain	PRESENTACIÓN CURSO Lecture & Discussion And Video Syllabus Handout	Programación teórico-práctica Lectura artículo divulgativo "THE CULTURE OF FOOD AND WINE IN SPAIN" Resolución de las cuestiones planteadas
2	"Comer de tapas"	"Field Study" Investigación práctica en la ciudad Explicación teórica	Investigación sobre la oferta de tapas en la ciudad. ¿Qué comen los españoles? ¿Qué comen los sevillanos? ¿Qué beben? Encuesta a presentar en clase
3	"Comer de tapas" II	Explicación teórica EXPOSICIÓN ORAL	Continuación de las presentaciones de los alumnos
4	Iberian pork Ham and cold cuts	Explicación teoría Ventajas del Cerdo Ibérico	Origen y evolución del cerdo Ibérico en España. Implicaciones nutricionales e históricas.
5	Iberian pork Ham and cold cuts II	Cata de Cerdo Ibérico	CATA DE JAMÓN, CHORIZO, SALCHICHÓN, MORCILLA Y LOMO IBÉRICO. Explicación teórica de la cata o degustación
6	The Three Cultures of Spain: Hispanic-Jewish, Christian & Arab Cuisine	Explicación teórica España como mosaico o "gaspacho" de culturas	Características de la cultura gastronómica Cristiana, Judía y Árabe en España. Religión, tradición y normas. Alimentos y recetas más representativas Restricciones y ayuno.
7	The Three Cultures of Spain: Hispanic-Jewish, Christian & Arab Cuisine II	Continuación tema	La antigua judería de Sevilla (barrio de Santa Cruz) Paseo por el barrio y análisis de la forma de vida en la ciudad medieval
8	Olive oil in the Mediterranean Culture	Explicación teórica. El aceite desde la cultura romana hasta la actualidad. Cata de aceites	CATA DE ACEITES DE OLIVA CON DENOMINACIÓN DE ORIGEN: PICUAL, ARBEQUINA, HOJIBLANCA, CORNICABRA

COURSE CALENDAR

Course Title: The Culture of Food and Wine in Spain

9	Olive oil in the Mediterranean Culture II	Visita al ANTIQUARIUM DE SEVILLA	Visita a los pozos de salazones del Antiquarium, en relación con el uso del aceite de oliva en la cultura romana.
10	Food and religion	Explicación teórica: Conventos de Clausura en España	Religión, tradición y alimentación. Recetas de conventos de clausura
11	Food and Religion II	Continuación tema sobre alimentación y religión	Visita a conventos de clausura de Sevilla. CATA DE DULCES DE CONVENTOS
12	The wonderful world of chocolate. New World foods	Explicación teórica. Influencia del descubrimiento del Nuevo Mundo en la gastronomía europea.	Origen del Chocolate Características y propiedades Obtención y procesado América y Europa: Intercambios gastronómicos Alimentos de ida y vuelta CATA DE CHOCOLATES
13	The wonderful world of chocolate. New World foods II	Visita al Archivo de Indias	Visita a los lugares relacionados con el descubrimiento y la colonización de América (Casa de Contratación, Puerto de Sevilla, Atarazanas...)
14	Repaso primera parte del curso para el Midterm exam	Repaso	Puesta en común de aspectos fundamentales de los temas del examen parcial. Cuestiones clave, guía de estudio.
15	Midterm exam	Examen Parcial (Todo el tiempo de clase)	MIDTERM
16	“El cine y la comida”	Explicación teórica. Panorama del “cine gastronómico”	Proyección de la película “CHOCOLAT” (Lasse Halström, 2000)
17	“El cine y la comida” II	Finalización de la película Chocolat	Debate sobre la película. Análisis de aspectos gastronómicos, sociológicos y cinematográficos.

COURSE CALENDAR

Course Title: The Culture of Food and Wine in Spain

18	Preparing Regional Cuisine	Slice It and Dice It AICAP activity	Clase de cocina práctica. Elaboración por parte de los alumnos de recetas tradicionales andaluzas. CATA DE PLATOS TÍPICOS ANDALUCES
19	Gastronomic festivals in Spain	Explicación teórica. España: calendario de fiestas.	Origen de las fiestas Características más importantes Aspectos gastronómicos FERIA DE ABRIL, SAN FERMINES, FALLAS...
20	Gastronomic festivals in Spain II	Paseo por la Feria de Sevilla	Recorrido por el Real de la Feria (comentando su origen, tradición, funcionamiento práctico, gastronomía...)
21	Spanish Regional Cuisine I	Presentaciones alumnos	PRESENTACIONES SOBRE LAS COMUNIDADES AUTÓNOMAS ELEGIDAS POR CADA ALUMNO (Historia, cultura, tradiciones, comida...)
22	Spanish Regional Cuisine II	Presentaciones alumnos	PRESENTACIONES SOBRE LAS COMUNIDADES AUTÓNOMAS ELEGIDAS POR CADA ALUMNO (Historia, cultura, tradiciones, comida...)
23	The Mediterranean Diet	Explicación teórica. Vídeos divulgativos sobre la dieta mediterránea	Cocina, alimentación y salud (Debate sobre nuestro modo de alimentarnos)
24	The Mediterranean Diet II	Importancia y evolución histórica del pan.	Tríada y dieta Mediterránea. Alimentos representativos (el pan) Métodos culinarios más usados Características y propiedades saludables
25	The Mediterranean Diet III	Historia y tradición del vino en España	QUESOS Y VINOS con denominación de origen. CATA DE QUESOS MANCHEGOS Y VINOS ESPAÑOLES
26	Repaso segunda parte del curso	Repaso	Puesta en común de aspectos fundamentales de los temas del examen final. Cuestiones clave, guía de estudio
27	Final Exam	Examen Final (Todo el tiempo de clase)	FINAL EXAM

A FULL LIST OF CEA POLICIES IS AVAILABLE ONLINE:

<http://www.ceastudyabroad.com/student-policy>

Note: The instructor reserves the right to make changes or modification to this syllabus as needed

SECTION III: CEA ACADEMIC POLICIES

CEA is committed to providing excellent educational opportunities to all students. The policies outlined in this section outline general expectations for CEA students. Please carefully review the relevant course policies outlined below to ensure your success in this course and during your time abroad.

Furthermore, as a participant in the CEA program, you are expected to review and understand all [CEA Student Policies](#), including the academic policies outlined in this document. CEA reserves the right to change, update, revise or amend existing policies and/or procedures at any time.

A. CLASS/INSTRUCTOR POLICIES

PROFESSIONALISM AND COMMUNICATIONS: As a student, you are expected to maintain a professional, respectful and conscientious manner in the classroom with your instructors and fellow peers. Following class policies as outlined in the sections below set the general expectations for your behavior and performance in CEA classes.

You are expected to take your academic work seriously and engage actively in your classes while abroad. Advance preparation, completing your assignments, showing a focused and respectful attitude are expected of all CEA students. In addition, expressing effective interpersonal and cross-cultural communication is critical to your success. Demonstrating your effort to do the best work possible will be recognized, whereas unconstructive arguments about grades, policies, procedures, and/or trying to get out of doing required work will not be tolerated. Simply showing up for class or meeting minimum outlined criteria will not earn you an A in this class. Utilizing formal communications, properly addressing your faculty and staff, asking questions and expressing your views respectfully demonstrate your professionalism and cultural sensitivity.

ARRIVING LATE / DEPARTING EARLY FROM CLASS: Consistently arriving late or leaving class early is disruptive and shows a lack of respect for instructor and fellow students. For persistently missing class time, the instructor deducts percentage points from the overall participation grade as indicated earlier in the syllabus. Missing a significant portion of one of your classes may constitute a full day's absence. If you arrive late due to serious and unforeseen circumstances, or if you must leave class early due to illness or emergency, you must inform the instructor immediately. The instructor will determine if the amount of class time missed constitutes an absence.

SUBMITTING WORK: All formal written work you carry out in this course (research papers, projects, studies, etc.) must be submitted in electronic format. Your instructor may also require that you hand in a hard copy of your work in class. You should keep copies of your work until your academic records have been recorded at your home institution, which may take 3 – 12 months after the completion of your program. As a student, you are responsible for providing copies of your work in the event of grade appeals, credit transfer requirements, faculty requests, etc.

LATE HOMEWORK: Homework is due at the specified date and time stated by your instructor. Late homework may not be accepted and/or points may be deducted as a result. Typically, homework submitted several days after the deadline, with no previous discuss with your instructor will not be accepted. It is up to your instructor's discretion to determine penalties for homework submitted after the deadline.

EXTRA CREDIT: Individual student requests for extra credit are not permitted. Extra credit for students' who miss classes, quizzes, exams is not available in any circumstance. Typically, extra credit will not be awarded, however, in the special event your instructor determines extra credit is available for the class, it is up to his/her discretion on how and when to award opportunities for credit. Under no circumstance will extra credit exceed more than 5% of your overall course assessment.

SECTIONS: Students must attend the class section they are registered in and may not switch sections for any reason. Students who turn up in a section of a class they are not registered in will not be able to stay for the lesson and will not be considered present unless they attend their assigned section that week.

MAKE-UP CLASSES: CEA reserves the right to schedule make-up classes in the event of an unforeseen or unavoidable schedule change. All students are expected to attend any make-up classes and the standard attendance policy will apply. Make-up classes may be scheduled outside of typical class hours, as necessary.

MISSING EXAMINATIONS: Examinations will not be rescheduled. Pre-arranged travel or anticipated absence does not constitute an emergency and requests for missing or rescheduling exams will not be granted.

USE OF CELL PHONES, LAPTOPS AND OTHER ELECTRONIC DEVICES: Always check with your faculty about acceptable usage of electronic devices in class. Devices may be used during class breaks and before/after official class times only. Students who create a disturbance or fail to pay attention in class due to electronic devices, will receive a warning and must immediately put devices away unless otherwise instructed by your professor. Inappropriate usage of your electronic devices or repeat warnings will result in a warning and may lead to a deduction in participation grades and/or class dismissal. Any students asked to leave class will be counted absent for the day.

Cell Phones: Use of a cell phone for phone calls, text messages, emails, or any other purposes during class is impolite, inappropriate and prohibited. Students are asked to show common courtesy to others in order to create a positive learning environment and eliminate distractions for everyone. Cell phones, tablets, watches and other electronic devices are to be turned off or silenced (do not set to vibrate) and placed in your purse, backpack, briefcase, etc. during class and any parts of the course including guest lectures, academic excursions, site visits and so on.

Laptops: Faculty determine whether laptops will be allowed in class. The use of a laptop may be limited to specific purposes including note taking, as allowed by special needs/academic accommodations, and/or at the discretion of the instructor. The use of a laptop is prohibited during all tests and quizzes, unless otherwise specified by your instructor. If you have any questions, check with your instructor.

ACTIVE LEARNING - ACADEMIC EXCURSIONS, FIELD TRIPS, SITE VISITS, GUEST LECTURES, ETC: Students will have the opportunity to participate in a variety of experiential learning activities throughout the course. These activities may take place during regular class hours, or they may be scheduled outside class hours on occasion. Students should be mindful to arrive well prepared and on time for these activities and be engaged and respectful as it is a privilege to be invited to these visits and meet with local experts. Disrespectful behavior will result in a warning and/or dismissal from the activity and may result in a grade deduction or absence for the class period.

GRADE DISPUTES: Any questions about grades or grade dispute you encounter in this course must immediately be discussed with the instructor and resolved onsite before the last week of class. Only end-of-term assignments graded after the end of your program are subject to CEA's formal grade appeal procedure. For more information, see *CEA Academic Policies* at <http://www.ceastudyabroad.com/student-policy/cea-policies>.

B. CEA GENERAL ACADEMIC POLICIES

COURSE REGISTRATION: It is your responsibility as a student to ensure that your course registration records are accurate for all enrolled courses throughout the semester. At the beginning of the semester and at the end of course registration, check your *MyCEA Account* to ensure you are properly enrolled in all of your desired courses. If a course is missing or an additional course is present, you must resolve with CEA academic staff immediately.

ADD/DROP POLICIES: Students may make changes to registration once onsite, as long as full-time student status is maintained (12 credit hours in the semester) and academic program requirements are maintained. All changes must be made at the start of each term during the designated Add/Drop Period, which concludes at the end of the first week of classes during a semester or on the second day of classes during summer programs. Some limitations may apply. You are responsible for notifying your home institution of any schedule changes.

COURSE WITHDRAWAL: Students wishing to withdraw from a course after the conclusion of the CEA Add/Drop period must do so by completing the [Change of Course Petition Form](#). Course withdrawals filed after the end of the first week of classes until the Course Withdrawal Deadline will be reported as a “W” on the academic transcript. The Withdrawal Deadline for a semester program is the Friday of the ninth week of classes. The Course Withdrawal Deadline for a summer program is at the end of the first week of classes. Course withdrawals for special programs such as Early Start, may vary, or may not be available. Please see the Academic Calendar for specific course withdrawal dates for your session. You must also notify your instructor in writing of your intent to withdraw from the course. After the Course Withdrawal Deadline, any student effectively withdrawing from a course by virtue of not attending will be given an “F” in accordance with the CEA Attendance Policy. You must remain academically eligible in all cases by complying with the minimum number of credits required to maintain full-time status. No tuition or course fee refunds or adjustments will be made due to course withdrawals.

MONITORING GRADES AND ATTENDANCE: You are responsible for monitoring your grades and attendance records throughout the course. Any questions or concerns should be discussed immediately with your instructor and/or local academic staff. Your grades and attendance records can be accessed via your *MyCEA Account* online at any time throughout the semester.

ACADEMIC INTEGRITY: CEA is an academic community based on the principles of honesty, trust, fairness, respect and responsibility. Academic integrity is a core value which ensures respect for the academic reputation of CEA, its students, faculty and staff. CEA expects that you will learn in an environment where you work independently in the pursuit of knowledge, conduct yourself in an honest and ethical manner and respect the intellectual work of your peers and faculty. Students, faculty and staff have a responsibility to be familiar with the definitions contained in, and adhere to, the CEA Academic Integrity Policy.

For the complete policies, please see the Academic Integrity Policy in its entirety by visiting [Academic Integrity Policy](#).

Violations of CEA’s Academic Integrity Policy may result in serious consequences, including program dismissal. CEA also reserves the right to share information of such violations with your home institution.

SPECIAL ACCOMMODATIONS: CEA is supportive of students with the need for special accommodation(s) on its study abroad programs. In order to accommodate special requests, students must notify CEA in advance and provide documentation **within the first two weeks of the semester course**, or by the end of the second class meeting of summer or short session. Students requesting special accommodation(s) must submit CEA’s Special Accommodation(s) Form. CEA will review requests to determine what accommodation(s) can be granted. The extent to which accommodations can be provided depends on the nature of the accommodation needed, the general situation in the host country regarding accessibility and available services and costs of services. Late requests are subject to review, and CEA may not be able to provide accommodations. Retroactive requests for accommodations will not be considered. Additional details can be found: [CEA Disability Policy](#)

RELIGIOUS HOLIDAYS: CEA is sensitive to, and supportive of, the fact that faculty, staff and students constitute a rich mixture of religious and ethnic groups. CEA recognizes that many religious holidays merit or require absence from class. To strike a reasonable balance between accommodating religious observance and meeting academic needs and standards, CEA instructors will make reasonable accommodation when a student must miss a class, exam or other academic exercise because of a required religious observance, when the instructor/Academic Office is informed of the specific instance in need of accommodation **within the first two weeks of the semester course**, or by the end of the second class meeting of summer or short session. Students must submit any missed work in advance of the holiday and

will be required to make up missed class time through alternate assignments to receive full credit for time out of class. Students must submit a written request for religious accommodations using **CEA's Religious Observance Request Form** in the timeline stated above for full consideration.

ACADEMIC ELIGIBILITY: You must remain academically eligible to participate in CEA classes. Factors determining eligibility are outlined <http://www.ceastudyabroad.com/student-policy>, including: full-time status, satisfactory academic progress and complying with academic and attendance policies. Whether you plan to transfer letter grades back to your home institution or not, CEA expects that you will complete all graded assessment categories in each course in which you are enrolled. Failure to complete course requirements will result in grade penalties, and may lead to academic probation and/or program dismissal if you are unable to maintain satisfactory academic progress or full-time student status in your program.

EARLY PROGRAM DEPARTURE: CEA does not allow early program departures. Students departing the study abroad program prior to the end date remain subject to all course policies, including attendance. Assignments, presentations, examinations, or other work will not be rescheduled for voluntary early program departures. In the event of an emergency in which a student is unexpectedly unable to complete the program, students may submit a request for **Leave of Absence or Program Withdrawal** using the appropriate form for CEA review and approval. Contact CEA academic staff to request these forms.

COURSE AND INSTRUCTOR EVALUATIONS: Students will have the opportunity to evaluate both the class and the instructor at the conclusion of the course. Your constructive participation in the evaluation process is important and appreciated.

TRANSCRIPTS: CEA transcripts for this course will be available approximately 90 days from your program completion.

APPEALING A GRADE: Students who decide to appeal a course grade must do so within the **60-day period** following the end of your academic program (or, for academic year students, the end of the semester in which the course was taken). Upon receiving course grades through the *MyCEA Account*, you may initiate the appeal process by filling out and submitting to Academics@ceastudyabroad.com and your onsite academic staff the CEA **Grade Appeal Application Form**.

The grade appeal must concern an end-of-semester form of assessment calculated after the Program End date. It is your responsibility to address all interim grading issues directly with your instructor(s) while onsite. The appeal procedure and the grade re-evaluation it requires does not guarantee a change in grade and could result in an increase, no change, or decrease in the final grade. Any change is subject to a ruling by the course instructor, in consultation with the Academic Director, and must be based on the academic evidence provided by you to support the appeal. Keep in mind that you may need to submit copies of your work, emails to/from faculty if you are disputing a grade. We recommend keeping records of your work and communications for 3 – 12 months after program completion, until your academic records have been recorded at your home institution.

Upon receiving the results of the review and the decision of the instructor, CEA staff will inform you of the outcome of the appeal. Students who decide to submit a secondary appeal must submit a *Grade Appeal Review Petition* to the Department of Academic Affairs at Academics@ceastudyabroad.com within 15 days of being informed of the initial appeal decision. Secondary appeals will be reviewed by CEA's Academic Review Board. All decisions from the Academic Review Board are final.

A FULL LIST OF CEA POLICIES IS AVAILABLE ONLINE:

<http://www.ceastudyabroad.com/student-policy>