

University of Iowa
India Winterim 2017-2018
ABRD:3445, Sec. 0010 ¹
Youth, Nutrition, and Foods of India
Nonprofit Organizational Effectiveness (NOE) II
Course duration: December 27, 2017 – January 14, 2018 ²
Location: Bangalore, Karnataka, India

“Do right and feed everyone.”

The new motto for US Department of Agriculture

Course Description:

The new motto for U.S. Department of Agriculture is “Do right and feed everyone.” In that frame of mind, students will apply lessons on nutrition through local food market and local school exploration in both Iowa and India as well as hands-on cooking in Southern India’s kitchens. The course will teach leadership and management skills needed for the effective day-to-day operation of nonprofit organizations as well as examine public-private partnerships to meet global nutritional needs.

Course Instructor

Jill Smith, Department of Management and Organizations
Tippie College of Business
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Study Abroad Advisors

Amy Bowes and **Emily Gruis**, International Programs
india-winterim@uiowa.edu
319-335-0353

Students may contact advisors Amy Bowes or Emily Gruis (india-winterim@uiowa.edu) to discuss the application process, scholarships, and financial aid. To schedule an appointment, please call Study Abroad at 319-335-0353 (Monday through Friday, 8:00 AM – 5:00 PM) and the receptionist can help you set up an appointment in International Programs, 1111 University Capitol Centre.

Administrative Home

International Programs, University College is the administrative home of this course and governs matters such as the add/drop deadlines, the second-grade-only option, and other related issues. Different colleges may have different policies. Questions may be addressed to 111 Jessup Hall or see: <http://uc.uiowa.edu/academics>.

¹ This course meets the Tippie College of Business RISE requirement. To determine if the course meets additional TCOB major, minor, or certificate requirements, please speak with a TCOB academic advisor.

² Course travel: Exact travel dates will be confirmed only once airline tickets have been purchased. Planned departure on Wednesday, December 27 and return on Sunday, January 14.

Program History

India Winterim is an intensive, three week field-based program that provides students with the opportunity to learn from and directly interact with leading social entrepreneurs, non-profit organizations, and academic institutions within India's diverse cultural, socioeconomic, and geographical mosaic. India Winterim was founded in 2006 by Professor Rajagopal of the University of Iowa's Department of Geographical and Sustainability Sciences. The program began with 24 students and has since grown to the largest single program offered by UI Study Abroad. India Winterim was the recipient of the 2016 Institute of International Education (IIE) Andrew Heiskell Award for Innovation in International Education.

Application Deadline

The final application deadline for all courses is **Wednesday, September 20, 2017**. Students are encouraged to apply early to speed up the application review and formal acceptance process and to facilitate early purchase of plane tickets.

Eligibility and Prerequisites

Students must be in good academic and disciplinary standing in order to participate. Please see the Study Abroad website for further details.

How to Apply

The India Winterim program application is available on the Study Abroad website (under the "Application" tab): <http://international.uiowa.edu/india-winterim/>

UI Students: <http://study-abroad.international.uiowa.edu/application/>

Non-UI Students: Please visit the website for application instructions.

Scholarships and Financial Aid

For information about Study Abroad scholarships and financial aid, UI students can visit <http://international.uiowa.edu/study-abroad/funding> (click on "undergraduate scholarships".)

Waitlist Procedure

This course can accommodate no more than 25 students. If more students apply than the course can accommodate, then admission to this course will be determined based on the time the complete application was submitted to Study Abroad, with preference given to students who applied earlier than others (assuming all other eligibility criteria are met). Study Abroad will maintain a waitlist and will notify any students who are waitlisted. Further information will be sent out at that time to waitlisted students about next steps.

Pass/Nonpass

Students participating in programs of four weeks or less **may not** take courses on a Pass/Nonpass (P/N) basis.

Youth, Nutrition, and Foods of India Nonprofit Organizational Effectiveness (NOE) II

Instructors

Jill Smith (jill-smith@uiowa.edu)

Jill Smith is a faculty member for The University of Iowa Tippie College of Business's Management and Organization and currently teaches Nonprofit Organizational Effectiveness I & II classes to both undergraduate and graduate students. Dr. Smith's UI engagement activities include: Obermann Graduate Institute on Engagement Fellow, Co-principal Investigator for the Iowa Nonprofit Resource Center's Strengthening Communities Program (2009-2011), and an Iowa Campus Compact Engaged Scholars Faculty Fellow during the 2015-2016 UI school year. Dr. Smith's 2016 India Winterim class was remarkable!

Matt Laux (mmlaux@gmail.com)

Chef Matt Laux will accompany Dr. Jill K. Smith to provide insight and hands-on instruction to students about the role of food and culture. Laux graduated with distinction from the New England Culinary Institute in 1998 and served as a chef in award-winning restaurants in New York City and the Midwest. Matt additionally spent time in Southern India studying various aspects of Indian Culture. Laux led the Middlebury College's team to a 2007 Gold Medal at the American Culinary Federation-sanctioned Tastes of the World Competition. Laux regularly leads cooking workshops for college students (including Indian cuisine) through Middlebury College's Global Food and MiddView programs.

Course Description

In India there has been a significant rise in the number of new NGOs over the past decade. Additionally, "India is at a nutritional and dietary crossroads" with changing patterns in youth food consumption and health outcomes. (Understanding Eating Behaviors of New Delhi's Youth, 2015 Hareell et al.) As non-profits develop to meet the nutritional and food needs of youth in school, now is the perfect time to offer University of Iowa students the opportunity to take a comparative approach to studying nonprofit organizational development.

The course will teach leadership and management skills needed for the effective day-to-day operation of nonprofit organizations as well as examine public-private partnerships to meet global nutritional needs of youth in schools.

There will be bridge days between classroom and hands-on curriculum. While in India, students will travel out for field work with Feeding India and other NGOs (such as No Hungry Child, and The Green Path Organic Farm and Restaurant). Students will also learn about the new and traditional models of non-profit nutrition programs and explore Southern India's food culture by cooking with Chefs at a **Culinary Arts Studio (Slurp)** and **Christ University's Culinary Arts Program** in Indira Nagar.

Other Cultural Activities

Learning is accomplished best when the content is delivered within the context of culture, society, and history. Planned cultural activities (subject to change) include the following:

- A Fabric store visit for opportunities to be fitted and buy India clothing
- Evening at Old Bangalore Country Club for New Year's Eve activities
- Yoga class
- Mavalli Tiffin Room for a traditional South Indian lunch
- Coffee Planation tour at Sandalkad Estate
- Dubare Elephant Camp & Nisargadhama Park
- Kushalnagar – Golden Temple

To see what you will learn and experience by taking this course, view the India-Winterim.com blog.

Upon completion of the course the student will:

- Identify the specific leadership and management skills needed for the effective day-to-day operation of nonprofit organizations.
- Understand the role nonprofit organizations play in improving community life.
- Apply lessons on nutrition through local food market and local school exploration in both Iowa and India as well as hands-on cooking in Southern India's kitchens.
- Increase their intercultural competence, gain confidence about working with diverse groups, develop awareness about their own cultural identity, and understand their role in an increasingly diverse international stage.

Course Content - Assigned Text and Readings

Specific chapters will be assigned from Nonprofit Management Principles and Practice, 4th Edition by Michael J. Worth (SAGE Publications, Inc., 2014) (ISBN-13: 978-1483375991) and Iowa Principles and Practices for Charitable Nonprofit Excellence 2011. Case studies and other readings (including assigned sections from the) will be assigned and be available to students on the ICON course site.

Course Assignments

In this NOE II India Winterim class, students will reflect on their learning and critically analyze the experience and its connection to the course content through the following course assignments:

- A Leadership Writing Assignment
- A Feeding India Case-based writing assignment
- Brief Blog postings (8)
- Photo with Captions Blog Posts (8)
- A final team presentation
- Participation of all course lectures & activities

Partnering Organizations

Slurp Culinary Arts Studio

Webpage: <https://www.facebook.com/slurpstudio/>

Students will participate in hands-on cooking at Slurp Culinary Arts Studio with Chefs Sarabjeet and Faseeulia to learn about basic Indian spices and herbs and the history and scientific benefits of Indian cooking. Chefs will also take us to Commercial street area food markets.

Christ University's Culinary Arts Program

Webpage: <https://christuniversity.in>

Christ University has a strong hotel management program, operates a free-lunch program for Christ University students, and has well-established connections to an organic farm program.

Working with Christ University provides many opportunities for a true cultural exchange between U.S. and India college students.

- Students will visit their culinary school.
- Students will be paired with Christ University culinary arts students to learn about Southern India's regional foods and hands-on cooking.
- Students will participate in their University free lunch program to learn how it is provided.
- Students will visit to the organic farm.

Feeding India

Feeding India works to eradicate hunger and food wastage in India by working with approximately 4500+ volunteers in 45 cities to serve millions of meals served.

<https://www.feedingindia.org/>

No Hungry Child

No Hungry Child are now feeding more than 21,000 underprivileged Children every-day
<http://www.nohungrychild.in/Default.aspx>

Green Path Organic Farm and Restaurant - one day visit

<https://thegreenpath.in/>

Green Path's mission is to create easily replicable models of sustainable living through organic farming and good food movement in order to inspire more people to adopt an Eco-conscious lifestyle.

Green Foundation

<http://www.greenfoundation.in/>

GREEN Foundation works toward a well-preserved, diverse ecosystem that will sustain the rural livelihoods of the present generation without eroding the resource base of the future. The Green Foundation's work with farming communities involves a multi-pronged approach that enables farmers to attain food security, economic security and, ultimately, autonomy.

Samarthana

Webpage: <http://samarthana.org/>

Samarthana is a registered Public Charitable Trust and NGO governed by the Public Trust Act 1882 in the state of Karnataka. Primarily, Samarthana focuses on achieving social justice by fostering the quality of life of people who are in need of it.