

# GS 1181

## The History of BBQ

---

### Course Information:

Lecture: Monday, Wednesday 12:00 – 12:50 pm CAV 023

### Instructor:

Dr. John Kellermeier

VIN Rm. 216, (325) 486-6746

[jkellermeier@angelo.edu](mailto:jkellermeier@angelo.edu)

Office Hours: M 8:00-10:00, T 1:00-4:00, W 8:00-10:00, F 8:00-12:00; by appointment

\*Due to ongoing research and other duties, there may be times during my scheduled office hours when I will not be available. I highly encourage you to make an appointment.

### Course Description:

This course will provide an overview of the history of BBQ in America. Emphasis will focus on the evolution of BBQ from Colonial America to the current state of BBQ in restaurants and competition cooking. Regional favorites, various cuts of meat, spices, cookery method, and wood types will be explored throughout the duration of the course.

### Learning Objectives:

#### Core Objectives:

1. Critical Thinking 1: Gather, analyze, evaluate, and synthesize information relevant to a question or issue.
2. Communication Skills 1: Develop, interpret, and express ideas through effective written communication.
3. Personal Responsibility 1: Demonstrate the ability to evaluate choices, actions, and consequences as related to ethical decision-making.

### Learning Outcomes:

1. Develop, interpret, and express ideas through effective written communication.
2. Locate campus resources to solve problems/answer questions.
3. Gather, analyze, evaluate, and synthesize information relevant to BBQ.

### Assessment of Learning Outcomes:

- Learning outcomes will be assessed from 2 written assignments and course participation.

## **Attendance:**

- Students are expected to attend class daily and roll sheets will be recorded. Each class day is worth 5 points for a total of 75 in the semester. A student who misses 4 or more classes will have their final grade dropped by 1 letter grade. Absences will be excused for illness if a physician's note is provided, proof of a family member's death, or absences due to travel related to a University function (**A memo from a sponsoring faculty member is required. It is the students' responsibility to confirm the professor has received the memo notification.** Absences due to an unforeseen emergency will be dealt with as they occur.

## **Classroom Expectations:**

- Attendance, participation, willingness to learn, courteous, academic integrity, and honesty. **All cell phones will be put up out of sight during class. If a student is seen with a cell phone out during class they will be asked to leave the room.**

## **Faculty Interaction:**

Students will utilize their course syllabi and visit each of their faculty during office hours. This will introduce students to the campus by making them find their professors' office and it allows the students to interact with their faculty. During this interaction, the student will inquire about their favorite BBQ cut of meat and BBQ dining option if applicable. Then, the student will compile this information into a written document.

## **University Events:**

Each student will attend two university or campus-wide events. A short written statement about the event attended (what, where, when, etc) is required and a photo that proves attendance must be taken to earn credit for this course requirement.

## **Local BBQ Visit:**

Students will visit at least 2 local BBQ venues. Consumption of BBQ is not required (highly encouraged though), but a comparison between the 2 establishments is required. You will be required to compare and contrast the different food offered (meat items, side items, desert, etc), wood used, and pricing method. Additionally, a photo that proves visitation must be taken to earn credit. Then, the student will compile this information into a power point with their visitation photo included.

## **Academic Dishonesty:**

Angelo State University expects its students to maintain complete honesty and integrity in their academic pursuits. Students are responsible for understanding the [Academic Honor Code](#)<sup>1</sup>. According to the Academic Honor Code, "a faculty member may take any or all of the following actions in a case of academic dishonesty:

- F on the work;
- F in the course;
- Report the student to the Department Head;
- Refer to the case to the Academic Integrity Committee"

Scholastic dishonesty includes but is not limited to, cheating, plagiarism, falsifying academic records, misinterpreting facts, and any act designed to give unfair academic advantage to the student or the attempt to commit such an act.

### **Special Requirements:**

ASU is committed to the principle that no qualified individual with a disability shall, on the basis of disability, be excluded from participation in or be denied the benefits of the services, programs or activities of the university, or be subjected to discrimination by the university, as provided by the American with Disabilities Act of 1990 (ADA), the American with Disabilities Act Amendments of 2008 (ADAAA) and subsequent legislation. Student Disability Services is located in the Office of Student Affairs, and is the designated campus department charged with the responsibility of reviewing and authorizing requests for reasonable accommodations based on a disability. It is the student's responsibility to initiate such a request by contacting an employee of the Office of Student Affairs in the Houston Harte University Center, Room 112, or contacting the department via email at [ADA@angelo.edu](mailto:ADA@angelo.edu). For more information about the application process and requirements, visit the [Student Disability Services website](#)<sup>2</sup>.

### **Grading and Class Topics:**

<b>Item</b>	<b>% of Grade</b>	<b>Grading Scale</b>
<b>Attendance</b>	20%	A = 89.5% and above
<b>BBQ Visit</b>	20%	B = 79.5 – 89.4%
<b>Faculty Interaction Summary</b>	20%	C = 69.5 – 79.4%
<b>University Event</b>	10%	D = 59.5 – 69.4%
<b>University Event</b>	10%	F = 59.4% and below
<b>Class Summary</b>	20%	
<b>Total</b>	100%	

<b>Week</b>	<b>Date</b>	<b>Topic</b>	<b>Assignment Due (Date)</b>
1	8/26	Introduction / Syllabus	
	8/28	BBQ in Colonial America	
2	9/2	No Class – Holiday	
	9/4	BBQ Comes of Age	University Event (9/6)
3	9/9	Rise of BBQ Restaurants	
	9/11	Regional Favorites	Faculty Interaction Summary (9/11)
4	9/16	Backyard BBQ	
	9/18	BBQ Pits and Wood Flavors	University Event (9/18)
5	9/23	Meat is Neat	
	9/25	Spices and Sauces	
6	9/30	Knives – Type, When to, How to	
	10/2	To Wrap or Not?	BBQ Visit (10/2)
7	10/7	Decline of American BBQ	
	10/9	Rebirth of American BBQ	
8	10/14	Competition Style BBQ	
	10/16	Course Evaluation	Class Summary Due (10/16)

All assignments will be turned in through blackboard.

All assignments are due in English.

Syllabus is tentative and subject to change.

<sup>1</sup> <http://www.angelo.edu/forms/pdf/honorcode5.pdf>

<sup>2</sup> [www.angelo.edu/ADA](http://www.angelo.edu/ADA)