Fond du Lac Tribal and Community College

3/12/03

COURSE OUTLINE

Date submitted: 02/28/02 Date approved:

Department and Course Number: AMIN 1060

Title of Course: Traditional Subsistence Patterns of the Lake Superior Ojibwe

Number of credits: Lecture 3 Lab

Catalog/Course Description:

This course will examine and demonstrate the traditional food gathering and preservation techniques that served the Ojibwe people for thousands of years. These systems distinguished the traditional native way of life and allowed the people to exist in harmony with the natural surroundings. Traditional existence methods of the Ojibwe will be studied and demonstrated, based on the Ojibwe moons. Students will gain experience in both traditional and contemporary methods of collection, processing, and preservation.

Placement for Success prerequisites: (See instruction sheet)

Reading: Level 1 English/Writing: Level 1 Math:

Recommended course materials and resources, e.g. textbooks, workbooks, study guides, lab manuals, videos, guest lecturers. If applicable.

Textbook: <u>Ojibway Heritage</u>, Basil H. Johnston, 1976, and <u>Mishomis Book: Voice of the Ojibwe</u>, Edward Benton-Banai, 1988.

Elders will be invited to be guest lecturers and provide assistance and expertise for course demonstrations.

An educational brochure will be developed for course use. It will be available for public and academic distribution and will be developed to be included as an accessible link to the FDLTCC website. The brochure will serve as a guide for the course, providing an overall background, highlighting each of the field sessions, and detailing the objectives and goals of the course.

PowerPoint presentations will be given by the course instructor to offer an audio/visual perspective of course material.

Relationship of proposed course to the department mission and goals

It is fundamental to the department that the way of life, the existence patterns, and the belief systems of indigenous people be shared with a diverse audience. The course complements their mission of celebrating diversity and the sharing of cultures. By educating and celebrating with students the traditional practices and subsistence methods of the Lake Superior Ojibwe, the course fosters an appreciation of the traditional native way of life and recalls and honors the timeless traditions and ideals that are the foundation of the Native American culture.

Founded on a system of oral tradition, native existence patterns are often forgotten in the midst of the modern lifestyle. The course will work within the department to help educate and remind people of the lifeways and subsistence patterns that provide the essence of Ojibwe tradition and heritage.

Course goals:

Goal: To recall the traditional way of life and subsistence patterns of the Lake Superior Ojibwe and share them with a new generation.

Goal: Foster a sharing of knowledge across cultures and help bridge existing cultural gaps by educating and celebrating with all students the traditional practices and subsistence methods of the Ojibwe.

Goal: Promote a healthier lifestyle by actively engaging students in the gathering, harvesting, and processing activities and inviting them to share in the proceeds of the harvest.

Learning outcomes: (A minimum of one learning outcome shall be provided for each course goal)

State a minimum of two assessment instruments for each learning outcome.

Outcome: Students develop a working knowledge of the traditional gathering and preservation systems of the Lake Superior Ojibwe.

Assessment: Students actively participate in gathering, harvesting, and processing activities and demonstrate what they have learned by the quality of products produced in field sessions.

Assessment: Students complete a research paper or oral presentation on a topic related to the course.

Assessment: Students complete a written mid-term and final exam based on lecture and field activities.

Outcome: Native students strengthen their connection to their heritage, and non native students develop a better understanding of Ojibwe culture.

Assessment: Students complete journal writings detailing what they have learned and sharing their perspective on topics and activities that relate to Ojibwe culture.

Assessment: Students develop a life-long appreciation for the natural world and an understanding of the interconnectedness of all living things.

Assessment: Seminars led by students and developed in an open, outdoor learning environment focus on environmental sustainability and conservation.

Outcome: Students develop an understanding of the importance of maintaining a healthy lifestyle.

Assessment: Students complete a survey on the first day of class and upon course completion. The survey will help to evaluate what the students have learned about the importance of choosing healthy, natural alternatives to commercially processed foods.

Course content:

(Provide an outline of major topics covered in course)

Lectures will relate the cultural and historical perspective of traditional Ojibwe subsistence patterns. Field sessions and demonstrations will be incorporated into the course, corresponding with the time of the Ojibwe year. Students will be required to attend lectures and participate in these activities. Projected topics include the following:

-Fall

Harvesting and processing of wild rice

Processing and preserving of meats, fish, fruits, and vegetables

-Spring

Harvesting and processing of maple syrup products

Processing and preserving of meats and fish

Tanning and processing of hides

-Summer

Gathering of berries and identifying of edible plants

Collecting of birch bark and basket making

Processing and preserving of meats, fish, fruits, and vegetables

Placement for Success prerequisite
Check one of each area--English, reading, and math

Prerequisite	X
English level 1	X
English level 2	
no English prerequisite	
Reading level 1	X
Reading level 2	
Reading level 3	
no Reading prerequisite	
Math level 1	
Math level 2	
Math level 3	
Math level 4	
no Math prerequisite	X