## **UHM Summer Faculty Resident Directorship Application**

Submitted by:

Marina Karides, Professor and Undergraduate Chair, Department of Geography and Environment Summer 2024



Landscape photo of Mendoza, Argentina

## 1. Experiential Learning and Student Mentoring Plan that Incorporate the Study Abroad Student Learning Objectives

Welcome, Ke Welina, and Bienvenidos to the Mendoza Study Abroad Program,

I look forward to faciliting your educational experience in Mendoza, Argentina at the Universidad Nacional de Cuyo (UNC). Along with the skills-based opportunity to take Spanish language classes in a national context where Spanish is the primary language, you will be exposed to lectures on civilization and culture at a premier university. To supplement this journey in my role as Resident Director, I will also arrange activities with other UH study abroad students that facilitates a place-based orientation to this impressive Argentinian city which lies at the foothill of the Andes and in the midst of active agricultural production. Excursions to explore the region's rich social, cultural, and ecological environment include well-know cultural sites such as the Plaza Independencia and Cerro de la Gloria, the Museum of Modern Art, and a hike in the Andes mountain. However, as a Professor in Human Geography who studies alternative food systems and wine production, you will have the opportunity to join me on trips to several of the many organic, alternative, and

locally centered farms and vineyards in the region. Visits will be arranged to <u>Alpamanta</u>, the first organic and bio-dynamic winery in Mendoza, <u>Bodega Lagarde</u>, a vineyard and farm owned by women, and <u>Alma Nativa</u>, an organization that promotes Indigenous farmers. Because a food system includes not only agricultural production, but also preparation of products and the shops and consumers, it is a great avenue for understanding how humans interact with their environment. An experiental learning program focused on Mendoza's ecologically conscious farms, vineyards, and shops will maximize your academic progress by highlighting the historical development of Mendoza as "Tiera del Sol y del Buen Vino" (Land of Sun and Good Wine), its water infrastructure which support it and based upon the plans of the Huarpe, the original Indigenous residents, and the contempory efforts to preserve this social and environmental context.



Photo from Alpamanta Bio-dynamic and Organic Winery

Having recently visited Buenos Aires, Argentina in Spring 2023 for a few weeks to attend a conference along with the opportunity to spend a few days in the Mendoza region to conduct research, I am especially excited to facilitate your journey in a country that I found marvelous and to which I was also able to make and maintain connections related to my research. My primary service is as your on-site contact with the University of Hawai'i Mānoa while you undertake your course work through the Facultad de Filosofia y Letras at UNC. My role as Resident Director includes facilitating and mediating in any academic issue that arises in your study, monitoring your academic progress as well as your attendance and level of participation, and insuring your final grade is properly transmitted and recorded as UHM credit. I will be available for individual meetings and to provide you counsel and assistance as you adjust to the exciting socio-cultural world of Mendoza, Argentina. The opportunity to mentor and support you on your journey is my pleasure.

Several of the potential excursions I outline are connected to my focus on "natural wine" and attend to both environmental issues related to the wine industry and employment issues of vineyard workers. In general, my work focuses on equity and social justice in relation to economic opportunities and social and ecological well-being. Argentina is a special place to consider alternative food systems such as local and organic farming, farm to table restaurants, and the resurrection of native or Indigenous food practices.



Photo of Calendula one of the many organic and healthy food stores and dining venues available in Mendoza, Argentina.

As part of the University of Hawai'i at Mānoa Study Center you are expected to meet the following student learning outcomes (SLO) developed by the Center. They include:

- 1. Demonstrate awareness of your own cultural values and biases and how these impact your ability to work with others;
- 2. Demonstrate knowledge of diversity with a focus on the population or topic of interest in your Study Abroad program;
- 3. Communicate appropriately and effectively with diverse individuals and groups; and
- 4. Demonstrate an increased capacity to analyze issues with appreciation for disparate viewpoints.

We will address these outcomes by keeping a journal of your intercultural experiences while in Mendoza. Your journal will focus on food and landscapes as they relate the health and well-being of humans and evironment. Journal entries may include text, photos, drawings, menus, clippings from local newspapers or magazines, or anything else that represents your insights into the interactions of humans and their environment in the region of Mendoza. You can use your journal to document things you see on walks in different neighborhoods of the city or in the rural area surrounding it. Included in your journal can be a reflection on how you witness the presence of Indigenous cuisines and the histories of the Huarpe, Incas, and Puelches in food production and/or the appropriation of the Indigeous peoples in the region. In addition, as you visit places and go out to eat reflect on the gender, race or ethnicity, and class of the various actors in the internationally regarded food and wine world of Mendoza. Who is doing the cooking, hosting tours, farming, or serving food? During your time in Mendoza you will have the opportunity to sample many local dishes with your host, at excursion, and on your own including at the local markets. As you sample the cuisine, consider from where the product arrived, the

labor involved, and the techniques used and impact on the environment. You migh also try to identify local flavors and their ingredients for which many foodies travel to Argentina to taste.

It's your journal, so you can express yourself any way you feel. You can share it with other study abroad participants, or you may keep it personal and share it only with me. I look forward to our discussions and sharing this journey to Mendoza with you as we explore Cuyo, a brilliant area inn the Argentinian landscape and immerse ourselves in the local culture through experiential learning.

Warmly,

Marina Karides, Professor and Undergraduate Chair, Geography and Environment

## Student Learning Outcome Rubric

Student Learning Outcomes Rubric Learning Outcomes	Below Expectation	Satisfactory	Exceptional
Demonstrate awareness of your own cultural values and biases and how these impact your ability to work with others	Fails to submit regular journal entries, or entries lack meaningful intercultural interactions.	Submits regular journal entries that include self-reflection on cultural learning experiences and environmental context.	Journal entries show personal insights that display meaningful culture learning and awareness of social and environmental context.
Demonstrate knowledge of diversity with a focus on the population or topic of interest in your program	Fails to submit regular journal entries, does not participate in food and culture activities	Submits journal entries that reflect uniqueness of local culture, diversity, and environment	Submits journal entries that attempt to transcend cultural boundaries and demonstrate relationship socially and ecologically.
Communicate appropriately and effectively with diverse individuals and groups	Poor attendance, participation in <i>UNC</i> programs, including excursions.	Regular attendance and active participation in <i>UNC</i> programs	Applies <i>UNC l</i> earning to everyday experiences, and considerate communications that demonstrate social and cultural awareness.

Demonstrate an increased capacity to analyze issues with appreciation for disparate viewpoints	Fails to participate in group discussions.	Participates in group discussions, comments on responses of others. Demonstrates social, cultural, and/or	Regularly initiates discussions, offers original observations, displays analytical thinking, and
		environmental	confidently
		awareness.	addresses social and

Please note the relationship between your final course grade in the College and the grade for experiential project:

culture issues.

You will receive a grade(s) from the instructor at the Universidad Nacional de Cuyo after your final exams. These grades will then be either lowered or boosted upward based on how you complete the experiential learning project. For example, if you receive a B- on your course grade and if you have received an A in the Experiential learning project your final grade to be reported to the Study Abroad Center will be a solid B or a B+. Alternatively if your experiential learning project is unsatisfactory, then your final grade to be reported to the Study Abroad Center may be a C+.