Short-Term Study Abroad Program Information

Please provide the following information:

Study Abroad Program Name: ChocoRica: The Science, History, and Culture of Chocolate

Study Abroad (SABD) Course ID: SABD 1245
Study Abroad (SABD) Course CRN: TBD

Semester Program will be Offered: Maymester 2019
Program Leader/Contact Name: Dr. Hilda Mata
Program Leader/Contact Phone Number: 706.542.5528

 Program Leader/Contact Email Address:
 hmmata@uga.edu

 Program Start Date (First meeting with enrolled students):
 5/20/2019

Program End Date (*Last meeting with enrolled students*): 5/31/2019
Travel Start Date: 5/20/2019
Travel End Date: 5/31/2019

Anticipated Number of Total Students Participating in Program: 18
Anticipated Number of UGA Students: 18
Anticipated Number of Transient Students: 0
Anticipated Number of Undergraduate Students in the Program: 10
Total Number of Credit Hours Taken by Each Undergraduate Student: 2
Anticipated Number of Graduate Students in the Program: 8
Total Number of Credit Hours Taken by Each Graduate Student: 2

Please list each course offered through the program on a separate row below:

Course Title	Course Prefix	Course Number	Course CRN	Credit Hours	Course Type	Instructor(s)	Department of Instructor(s)	Course Start Date	Course End Date	Total Lecture Hours	Total Field/ Lab Hours	Total Contact Hours*
ChocoRica: The Science, History, and Culture of Chocolate	FDST	4160	TBD	2	Lecture	Jose Reyes De Corcuera	Food Science and Technology / Agricultural Leadership, Education, and Communication	5/20/2019	5/31/2019	16.0	18.0	25.0
ChocoRica: The Science, History, and Culture of Chocolate	FDST	6160	TBD	2	Lecture	lose Reves De	Food Science and Technology / Agricultural Leadership, Education, and Communication	5/20/2019	5/31/2019	16.0	18.0	25.0

Please also complete the Academic Itinerary found on the second worksheet of this document.

For questions, please contact the Office of Curriculum Systems at currsys@uga.edu or 706-542-6358.

*Total Contact Hours = Total Lecture Hours + (Total Field Hours / 2) Courses require 12.5 contact hours for each credit hour earned

Academic Itinerary

Study Abroad Program Name: Study Abroad (SABD) Course ID: Program Start and End Dates: Instructors and Courses Taught: ChocoRica: The Science, History, and Culture of Chocolate

SABD 1245

May 20, 2019 - May 31, 2019

^{**}If multiple courses are offered in the program, please use a new column for each course.

Common C				Contact Hours			
Dot FDST F	Date/Time	Activity Description	Instructor(s)	FDST		FDST 6160	
FDST 4160/6160: Program orientation				Lecture	Field	Lecture	Field
Index Inde	April - TBD						
Tavel Day	5:00 - 7:00pm	FDST 4160/6160: Program orientation	H. Mata/ J. Reyes	2.0		2.0	
Lecture JReyes 1.0	Date TBD/Time TBD	FDST 4160/6160: Pre-departure lecture	J. Reyes	1.0		1.0	
Tour and presentation at CATIE: The Tropical Agricultural Research and Higher Education Center A.0 A.0 A.0	Monday, May 20	Travel Day					
Tour and presentation at CATIE: The Tropical Agricultural Research and Higher Education Center 4.0	7:00 - 8:00 pm	Lecture	J Reyes	1.0		1.0	
Higher Education Center CATIE professional staff / J. Reyes 4.0 4.0	Tuesday, May 21						
Lecture 1.5 1.5 1.5	8:00am - 12:00pm				4.0		4.0
Professional Guide / J Reyes 1.0	Wednesday, May 22						
1.00	4:00 - 5:30pm	Lecture		1.5		1.5	
1.0 1.0	Friday, May 24						
Lecture J Reyes 1.0 1.0 1.0	10:00am - 11:00am		Professional Guide / J Reyes		1.0		1.0
Saturday, May 25	2:30 - 3:30pm	Visit and presentation: Costa Rican Cocoa / Camara de cacao	Professional Guide / J Reyes		1.0		1.0
O:00am - 12:00pm Guided tour: Jade Museum Professional Guide / J Reyes 2.0 2.0	5:00 - 6:00pm	Lecture	J Reyes	1.0		1.0	
Nonday, May 26	Saturday, May 25						
Visit and tour of Finca La Dorada	10:00am - 12:00pm	Guided tour: Jade Museum	Professional Guide / J Reyes		2.0		2.0
Cont'd w/ visit to processing plant	Monday, May 26						
Cluesday, May 27 Cluesday, May 27 Cluesday, May 28 Cluesday, May 28 Cluesday, May 29 Cluesday, May 30 Cluesday, May 31 TRAVEL DAY Total Lecture Hours Tot	9:30 - 11:30am	Visit and tour of Finca La Dorada	Professional Guide / J Reyes		2.0		2.0
Visit and presentation: Finca El Portal (Cacao Farm) Professional Guide / J Reyes 3.0 3.	2:00 - 4:00pm	Cont'd w/ visit to processing plant	Professional Guide / J Reyes		2.0		2.0
Lecture Dr. Reyes 1.5 1.5	Tuesday, May 27						
Vednesday, May 28 Dr. Reyes 2.0 2.0 :30 -9:30pm Lecture Dr. Reyes 2.0 2.0 :00am - 12:00pm Processing Workshop & talk at Caburé Bon Carlson & Dr. Reyes 3.0 3.0 :00 - 5:00pm Processing Lab Dr. Reyes 4.0 4.0 :hursday, May 30 :00 - 6:00pm Lecture Dr. Reyes 2.0 2.0 :riday, May 31 TRAVEL DAY Total Lecture Hours 16.0 16.0	9:00am - 12:00pm	Visit and presentation: Finca El Portal (Cacao Farm)	Professional Guide / J Reyes		3.0		3.0
Columbia Columbia	7:00 - 8:30pm	Lecture	Dr. Reyes	1.5		1.5	
Columbia Columbia	Wednesday, May 28						
Processing Workshop & talk at Caburé Bon Carlson & Dr. Reyes 3.0	7:30 -9:30pm	Lecture	Dr. Reyes	2.0		2.0	
Processing Workshop & talk at Caburé Bon Carlson & Dr. Reyes 3.0	Thursday, May 29						
hursday, May 30 Dr. Reyes 2.0 2.0 :00 - 6:00pm Lecture Dr. Reyes 2.0 2.0 riday, May 31 TRAVEL DAY Total Lecture Hours 16.0 16.0	9:00am - 12:00pm	Processing Workshop & talk at Caburé	Bon Carlson & Dr. Reyes		3.0		3.0
Column	1:00 - 5:00pm	Processing Lab	Dr. Reyes	4.0		4.0	
Total Hours Total Lecture Hours 16.0 16.0	Thursday, May 30						
Total Hours Total Lecture Hours 16.0 16.0	4:00 - 6:00pm	Lecture	Dr. Reyes	2.0		2.0	
	Friday, May 31	TRAVEL DAY					
		Total Hours	Total Lecture Hours	16.0		16.0	1
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Total Contact Hours	25.0	25.0					
Total Contact Hours = Total Lecture Hours + (Total Field Hours / 2)							
Courses require 12.5 contact hours for each credit hour earned							

Initial academic itineraries are understood to be tentative and subject to change. Please be as specific and accurate as possible.

For questions, please contact the Office of Curriculum Systems at currsys@uga.edu or 706-542-6358.

^{*}All courses should be taught independently. Please include individual class days and times for each course.