





COOKING WITH STS

lived experiences as ingredients

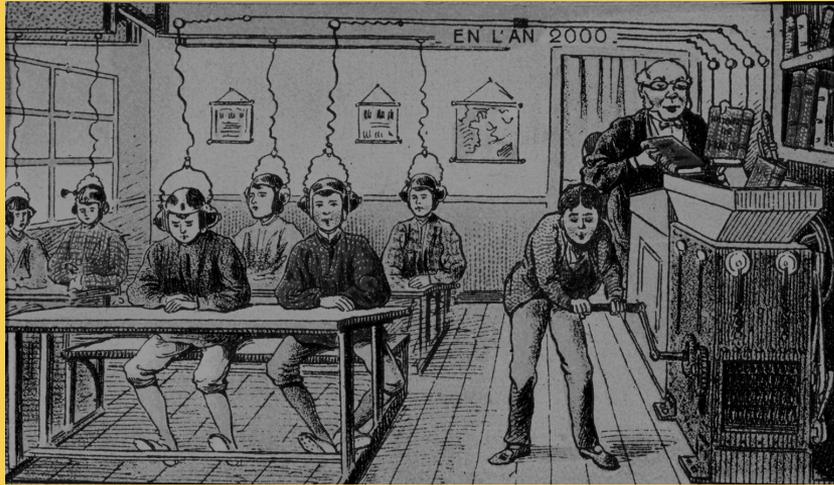


Prepared by Matthew Harsh, Nicole Mogul, David Tomblin, Andrew Webb, Damien Williams, and Hong-An Wu for *STS as a Critical Pedagogy Workshop* on Wednesday, July 14, 2021.



Are you tired of giving out grades like hot cakes that does nothing beyond fastening the commodification of education?





Are you tired of the power relations and hierarchies reproduced in the name of “students” and “teachers”?

Are you tired of designing courses and lessons to fulfill some abstract institutional standard while alienating everyone involved?

Degree Requirements

Bachelor of Arts & Bachelor of Science

Three-year degree (90 credit units) • Four-year degree (120 credit units) • Honours degree (120 credit units)

PROGRAM TYPES A, B, C & D			
TYPE A	TYPE B	TYPE C	TYPE D
B.A. – Humanities – Majoring in: <ul style="list-style-type: none"> Classical and Near Eastern Archaeology Classical, Medieval and Renaissance Studies Comparative Literature and Languages English French German History International Studies Linguistics Linguistics and Languages Philosophy Religious Studies Russian and Languages Spanish Women's & Gender Studies 	B.A. – Social Sciences – Majoring in: <ul style="list-style-type: none"> Aboriginal Public Administration Anthropology Archaeology Business Economics Economic Geography (Human) Environmental Studies Linguistics Native Studies Northern Studies Political Studies Psychology Public Administration Regional and Urban Development Sociology Sociology of Biotechnology Women's & Gender Studies 	B.Sc. – Natural Sciences – Majoring in: <ul style="list-style-type: none"> Anatomy & Cell Biology Archaeology Biochemistry Biology Environmental Studies Environmental Structure Studies Microbiology Chemistry Computer Science Computing Environmental Earth Science Food Science Geography (Physical) Geology Geophysics Land Use and Environmental Studies Mathematics Mathematical Physics Palaeontology Physics Physiology Statistics Toxicology 	B.A. – Fine Arts – Majoring in: <ul style="list-style-type: none"> Art (4th History or Studio Art) Drama Music
Humanities Requirement <ul style="list-style-type: none"> 32 credit units from the Humanities, (at most, 6 credit units in one subject) 	Social Science Requirement <ul style="list-style-type: none"> 12 credit units from the Social Sciences, (at most, 6 credit units in one subject) 	Natural Science Requirement <ul style="list-style-type: none"> 12 credit units from the Natural Sciences chosen from lists A, B, C, D, and E collectively, with at least 3 credit units from 3 distinct lists and at most 6 credit units from any one list. A. <i>Comparative Science</i>—CAMP 111.3, 115.3 B. <i>Physics & Astronomy</i>—ASTR 101.6, 115.111 & 121.6, 126.3 C. <i>Chemistry</i>—CHEM 112.3, 120.3, 202.3 D. <i>Earth Science</i>—GEOL 100.3, 102.3, 121.3, 122.3 E. <i>Biological Science</i>—BIOL 100.3, 101.3 (formerly BIOL 100.6) 	Fine Arts Requirement <ul style="list-style-type: none"> 6 credit units which must be selected from two different subjects from the Fine Arts (at most, 6 credit units in one subject)
Languages Requirement <ul style="list-style-type: none"> 6 credit units from the Languages 	Humanities Writing Requirement <ul style="list-style-type: none"> 6 credit units from the Humanities 	Humanities Writing Requirement <ul style="list-style-type: none"> 6 credit units from the following: 100-level English; 100-level History; LH 100.6; PHIL 120.3, 123.3 	Humanities Requirement <ul style="list-style-type: none"> 6 credit units from the Humanities
Natural Sciences Requirement <ul style="list-style-type: none"> 8 credit units from the Natural Sciences 	Natural Sciences Requirement <ul style="list-style-type: none"> 8 credit units from the Natural Sciences 	Social Science Requirement <ul style="list-style-type: none"> 8 credit units from the Social Sciences 	Natural Sciences Requirement <ul style="list-style-type: none"> 8 credit units from the Natural Sciences
Social Sciences Requirement <ul style="list-style-type: none"> 8 credit units from the Social Sciences 	Languages Requirement <ul style="list-style-type: none"> 6 credit units from the Languages 	Mathematics/Statistics Requirement <ul style="list-style-type: none"> 6 credit units (B.Sc. & Y.Y.) 3 credit units (B.Sc. & Y.Y.) from MATS 110.3, 112.3, 116.3, 204.3, 212.3, 216.3, 246.3, PLSC 314.3 	Languages Requirement <ul style="list-style-type: none"> 6 credit units from the Languages
General Requirement <ul style="list-style-type: none"> 6 credit units from the Fine Arts, Social Sciences or Natural Sciences 	General Requirement <ul style="list-style-type: none"> 6 credit units from the Fine Arts, Humanities or Natural Sciences 	General Requirement <ul style="list-style-type: none"> 6 credit units from the Fine Arts, Humanities, Social Sciences or Languages 	Social Sciences Requirement <ul style="list-style-type: none"> 6 credit units from the Social Sciences
Major Requirement <ul style="list-style-type: none"> B.A. Four-year—30 or more senior credit units in a subject chosen under the Humanities or Languages requirement above. These must be selected to complete the department's requirements of a 36 or more credit unit major. B.A. Three-year—24 or more senior credit units in a subject chosen under the Humanities or Languages requirement above. These must be selected to complete the department's requirements of a 30 or more credit unit major. B.A. Honours—Usually 42 to 54 credit units in a subject chosen under the Humanities or Languages requirement above. See department requirements. 	Major Requirement <ul style="list-style-type: none"> B.A. Four-year—30 or more senior credit units in a subject chosen under the Social Science requirement above. These must be selected to complete the department's requirements of a 36 or more credit unit major. B.A. Three-year—24 or more senior credit units in a subject chosen under the Social Science requirement above. These must be selected to complete the department's requirements of a 30 or more credit unit major. B.A. Honours—Usually 42 to 54 credit units in a subject chosen under the Social Science requirement above. See department requirements. 	Major Requirement <ul style="list-style-type: none"> B.Sc. Four-year—36 or more senior credit units in a major chosen under the Natural Science requirement above selected to complete the department's requirements of a 42 or more credit unit major. B.Sc. Three-year—24 or more senior credit units in a major chosen under the Natural Science requirement above selected to complete the department's requirements of a 30 or more credit unit major. B.Sc. Honours—48 or more senior credit units in a major chosen under the Natural Science requirement above. See department requirements. 	Major Requirement <ul style="list-style-type: none"> B.A. Four-year—30 or more credit units in a subject chosen under the Fine Arts requirement above. These must be selected to complete the department's requirements of a 36 or more credit unit major. B.A. Three-year—24 or more credit units in a subject chosen under the Fine Arts requirement above. These must be selected to complete the department's requirements of a 30 or more credit unit major. B.A. Honours—Usually 42 to 54 credit units in a subject chosen under the Fine Arts requirement above. See department requirements.
Electives Requirement <ul style="list-style-type: none"> B.A. Four-year & Honours—Electives as required, subject to the condition that of the 120 credit units required for the degree, not more than 60 may be in any one subject and not more than 54 may be at the junior level; at least 66 credit units must be at the senior level. B.A. Three-year—Electives as required, subject to the condition that of the 90 credit units required for the degree not more than 42 may be in any one subject and not more than 48 may be at the junior level; at least 42 credit units must be at the senior level. 	Electives Requirement <ul style="list-style-type: none"> B.A. Four-year & Honours—Electives as required, subject to the condition that of the 120 credit units required for the degree, not more than 60 may be in any one subject and not more than 54 may be at the junior level; at least 66 credit units must be at the senior level. B.A. Three-year—Electives as required, subject to the condition that of the 90 credit units required for the degree not more than 42 may be in any one subject and not more than 48 may be at the junior level; at least 42 credit units must be at the senior level. 	Electives Requirement <ul style="list-style-type: none"> B.Sc. Four-year & Honours—Electives as required, subject to the condition that of the 120 credit units required for the degree, not more than 54 may be at the junior level; at least 66 credit units must be at the senior level. B.Sc. Three-year—Electives as required, subject to the condition that of the 90 credit units required for the degree not more than 48 may be at the junior level; at least 42 credit units must be at the senior level. 	Electives Requirement <ul style="list-style-type: none"> B.A. Four-year & Honours—Electives as required, subject to the condition that of the 120 credit units required for the degree, not more than 60 may be in any one subject and not more than 54 may be at the junior level; at least 66 credit units must be at the senior level. B.A. Three-year—Electives as required, subject to the condition that of the 90 credit units required for the degree not more than 42 may be in any one subject and not more than 48 may be at the junior level; at least 42 credit units must be at the senior level.



Hong-An Wu
("Ann") (she/her)



TRY
COOKING STS*!



Nicole
Mogul
(she/her)



David Tomblin
(he/him)

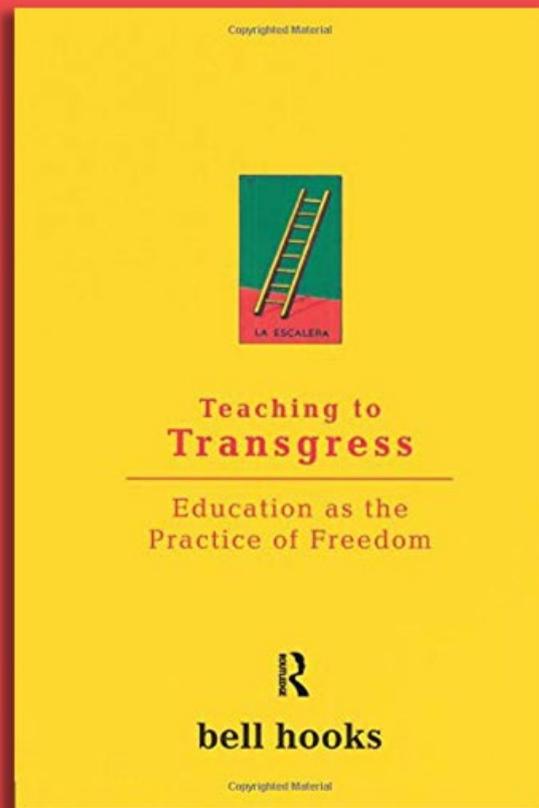


*instead of TEACHING it!

WHY COOK STS ?

“We have to challenge and change the way everyone thinks about pedagogical process.”

- bell hooks, 1994, p. 144





WHEN WE TALK ABOUT PLAY

PLAY

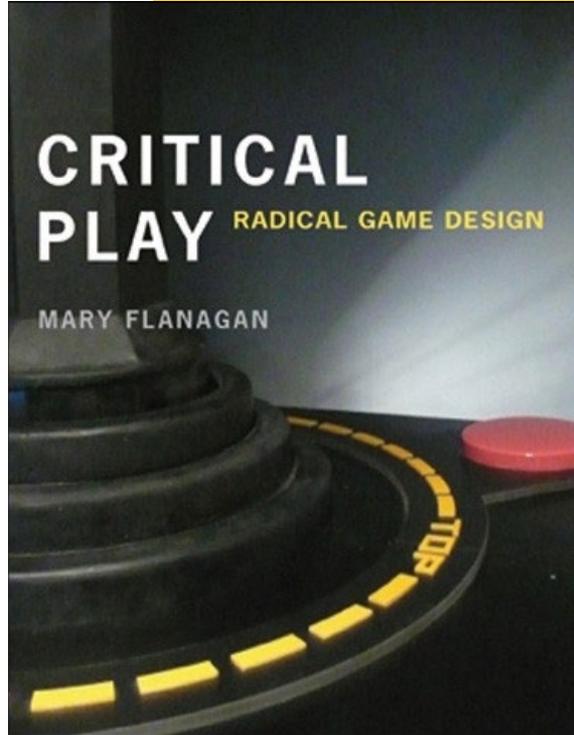
Agon: competition

Alea: no control over outcome

Mimicry: role playing or make pretend

Illinx: disorientation, risk-taking, thrill seeking

(Caillois 1961)





WHAT ARE WE COOKING?

Teaching & learning

Lesson plans

Content & experiences

Curriculum

Labs, studios, & classrooms

Library

Scholarship

...



Cooking

Recipes

Ingredients

Menu

Kitchen table

Fridge/pantry

Cookbooks

?!





THE MENU

10:00 - 10:20 AM | **Appetizer // Introductions**

10:20 - 10:45 AM | **A la carte: Cookout Demos (Concurrent)**

Matthew Harsh

Nicole Mogul & Dav

Tomblin

Damien Williams

Hong-An Wu

10:45 - 11:00 AM | **Regroup & Break**

11:00 - 11:35 AM | **STS Iron Chefs: Your demo**

Solo Cooking

Paired Recipe Shar

Whole Group Cookbo

11:35 - 11:45 AM | **Dessert // Conclusions**



CONCURRENT COOKING DEMOS

10:00 - 10:20 AM | **Appetizer // Introductions**

10:20 - 10:45 AM | **A la carte: Cookout Demos (Concurrent)**

Matthew Harsh
Nicole Mogul &

David Tomblin

Damien Williams
Hong-An Wu

10:45 - 11:00 AM | **Regroup & Break**

11:00 - 11:35 AM | **STS Iron Chefs: Your demo**

Solo Cooking
Paired Recipe

Sharing

Whole Group

Cookbook!

Demo 1:
Cookout with

MATTHEW HARSH .

COOKING THE (GRADE) BOOKS:
CONTRACT GRADING AND
CRITICALLY PLAYFUL APPROACHES
TO EVALUATION



Making and doing as
alternative forms of labor,
learning, and production



Demo 2:
Cookout with

NICOLE MOGUL & DAVID TOMBLIN .



What is your STS
Super Power?



STS THINKER CHECKLIST

Looking for ethics in artifacts

Listening contextually

Making meaning

Seeking stories about S, T, & E
(past, present and future)

Locating power in systems

Asking STS questions

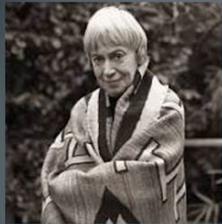
Hosting an STS Party



Demo 3:
Cookout with

DAMIEN WILLIAMS .

Teaching STS With Science Fiction
and Fantasy: Why It Matters



QUESTIONS AND ANSWERS

Every week, you will have the opportunity to post a list of questions that have occurred to you while doing the reading.

When writing, remember that you don't need to know the answers to the questions you ask—in fact, the point of the assignment is to work with the class to get answers to the questions that you have.

I ask you to assign a point value to each question and to post enough questions to total ten points per week. These point values reflect how difficult it is to answer the question.

Questions may be worth 1-5 points:

1 point: Definitions of social science or humanities terms.

2 points: Questions that are fact-checking or can be answered by looking at a single source.

3 points: Qualitative high-level questions that bring together multiple sources.

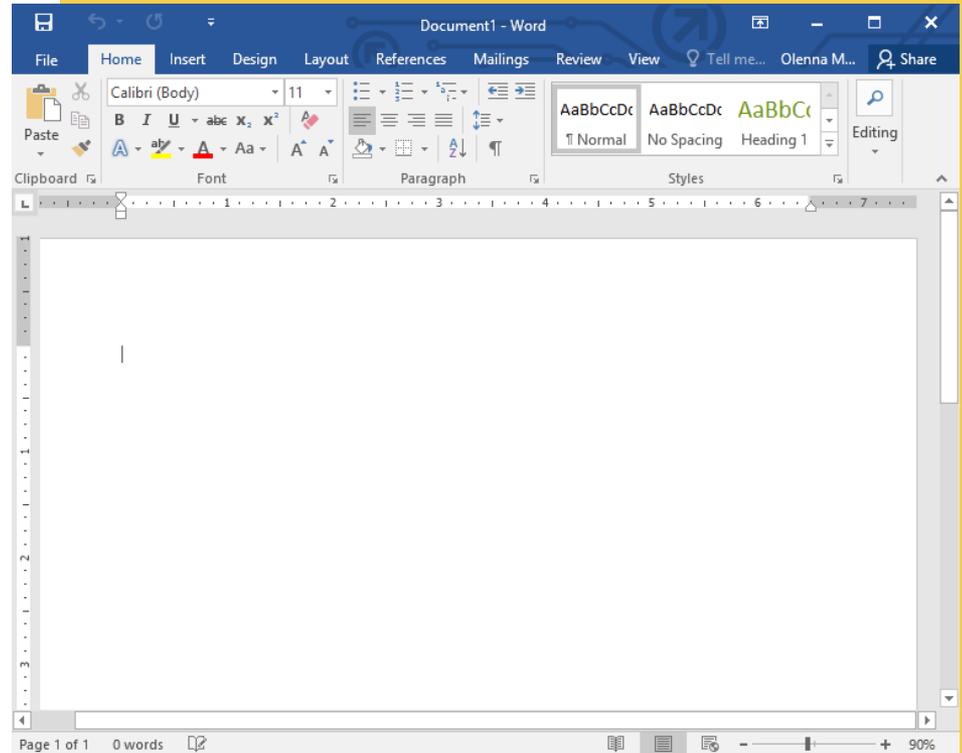
4 points: Questions that compare and contrast different ideas or assess the relative importance of different information.

5 points: Larger contextual questions that require research outside of the course materials to answer.

Demo 4:
Cookout with

HONG-AN WU .

PLAYING WITH
GAMES AS TECHNOLOGIES
AND
TECHNOLOGIES AS GAMES





WHAT TO WATCH FOR IN YOUR
BREAKOUT SESSION:

IN EACH BREAKOUT
ROOM YOU'LL GET A
"SPECIAL INGREDIENT"
TO BE USED LATER

AFTER BREAK, YOU'LL BE
MESSING WITH A RECIPE.

BEFORE WE GO, LET'S TAKE A
MINDFUL MOMENT.

MJEDDRAH
(lentils and rice)

1 ½ cups lentils *brown*
8 cups water
Salt
1 ½ cups rice
Black pepper
Allspice
2 large onions, chopped *yellow*
4 tablespoons olive oil
Garnish: 2 large onions, sliced in half-moon shapes
2 tablespoons olive oil

① ~~Place lentils with cold water in a pot. Bring to a boil. Drain and rinse with cold water over medium heat for 20 minutes.~~
② *Rinse lentils*
③ *Boil 8 cups of water + 1 tsp salt. Add 1 ½ cups lentils.*
④ ~~Meantime, sauté 2 large onions (chopped) in oil. Season with 1 tsp. salt, ¼ tsp. pepper, and ¼ tsp. allspice. Set aside until lentils are ready.~~
⑤ ~~Then add the rice, 1 tsp. salt, ¼ tsp. pepper, and ¼ tsp. allspice with the sautéed onion mixture to the boiled lentils and cook for another 20 minutes (simmer).~~

Remove to serving platter (with rim) and cool.

For garnish, fry the half-moon slices of onions in oil until a dark brown and almost "caramelized". Spread evenly over top of lentil-rice mixture. Serve dish at room temperature; good cold in sandwiches. Yield: 6 servings.

For the meal: accompany with cabbage salad made with a lemon-olive oil + garlic dressing; black olives (Calamata); feta cheese and pita bread.

ESAU'S POTTAGE
(Jacob's guile)

Lebanese legend claims Mjeddrah is the pottage of lentils that Esau "sold" his birthright for as written in Genesis 25: 29-34 (RSV). "Then Jacob gave Esau bread and pottage of lentils, and he ate and drank, and rose and went his way. Thus, Esau despised his birthright." (Genesis 25:34)

25 turns of pepper
cover



BREAK

[10 MIN]



WELCOME BACK, FLOCK .

CASCADA





YOU'VE WATCHED A DEMO.

NOW, YOU'RE THE...

9:00 - 10:20 AM | **Appetizer // Introductions**

10:20 - 10:45 AM | **A la carte: Cookout demos (concurrent sessions)**

- Matthew Harsh
- Nicole Mogul & David Tomblin
- Damien Williams
- Hong-An Wu

10:45 - 11:00 AM | **Regroup & Break**

11:00 - 11:35 AM | **STS Iron Chefs: Your demo**

- Solo Cooking [10 mins]
- Paired Recipe Share [10 mins]
- Whole Group Cookbook [15 mins]





[GIVE YOUR RECIPE A NAME]

[insert #] minutes • Serves [insert #]

Recipe created by [insert your name]

Ingredients

To source ingredients for your recipe, please include at least...

- [Insert a place]
- [Insert an artifact]
- [Insert an STS concept/theory]
- [Insert a way of flocking]
- [Insert a script rewritten]
- [Insert any additional ingredients you need]

Cooking Directions

1. [Insert a direction]
 2. [Insert a direction]
 3. [Insert a direction]
 4. [Insert a direction]
-



REMEMBER YOUR SPECIAL
INGREDIENT?



SOLO COOKING
[10 MINS]

PAIRED RECIPE
SHARING
[10 MINS]



DESSERT

What's something you didn't consider before?

What is something that now feels playful but didn't before?

How does this help us think about critical pedagogy?

[GIVE YOUR RECIPE A NAME HERE]

[insert #] minutes • Serves [insert #]

Ingredients

To source ingredients for your recipe, please include at least...

- [Insert a place]
- [Insert an artifact]
- [Insert an STS concept/theory]
- [Insert a way of flocking]
- [Insert a script rewritten]
- [Insert any additional ingredients you need]

Direction

1. [Insert a direction]
2. [Insert a direction]
3. [Insert a direction]
4. [Insert a direction]
5. [Insert a direction]
6. [Insert a direction]