



<http://www.csuci.edu/ira/index.htm>

Application
Instructionally Related Activities Funds Request
2012-2013 Academic Year
DEADLINE: Fall and Academic Year 3/31/12
Spring 2012 deadline is 10/31/12

Applications must first be sent to the appropriate program chair. Chairs will then recommend and route them to the Dean's Office for review and authorization. The Dean's Office will then forward them to the IRA Committee for consideration.

Activity Title: History with your Fork: A celebration of culinary and gastronomical traditions of New Orleans with Chef Michael Devids

Project Sponsor/Staff (Name/Phone): Sean Anderson (staff = Mary Devins @ x 3253)
 History Department is interested in co-sponsoring, but could not formally sign or sponsor given the deadline

Activity/Event Date(s): Fall 2012

Date Funding Needed By: August 2012 (for scheduling)

Please check if any of the following apply to your IRA:

- | | |
|---|---|
| <input type="checkbox"/> Equipment Purchase | <input type="checkbox"/> Field Trip |
| <input checked="" type="checkbox"/> X Event | <input type="checkbox"/> Participant data collection for public dissemination, i.e. interviews/surveys that result is a journal/poster session/newsletter |
| <input type="checkbox"/> IT Requirements | <input type="checkbox"/> Risk Management Consultation |
| <input type="checkbox"/> International Travel | <input type="checkbox"/> Late Submission |
| <input type="checkbox"/> Space/OPC Requirements | |
| <input type="checkbox"/> Infrastructure/Remodel | |
| <input type="checkbox"/> Other _____ | |

Previously Funded: YES X NO Yes, Request # _____

Does your proposal require IRB (Institutional Review Board) approval: Yes XNo

Assessment submitted for previously Funded Activity: YES NO

Academic Program or Center Name and Budget Code: ESRM 765-00035

Date of Submission: 4/1/12

Amount Requested: \$2,950
 (Should match item 2. E. on page 4)

Estimated Number of Students Participating: 75 to 200

Application
Instructionally Related Activities Funds Request
2012-2013 Academic Year

Conditions and Considerations

Equipment Purchase-If requesting large equipment, Project Sponsor must show proof of correspondence with OPC Administration. In addition, all other purchases must follow Procurement Guidelines.

Events-For a large event, consultation with the events coordinator is recommended.

Participant Data Collection for Public Dissemination-If Project Sponsor proposes to conduct research with human participants then it may be subject to IRB (Institutional Review Board for the Protection of Human Subjects) review. It is the Project Sponsor's responsibility to inquire with the IRB **prior** to IRA application submission to determine if the project is exempt from IRB review so that funding is not delayed. Please indicate on the cover page if your project is exempt from IRB review.

Field Trip-If approved, Identified Risks of Participation and Release Agreement must be submitted for each student to the Program Office (Public Folders-HR Forms).

IT Requirements-Requires proof of correspondence and approval from IT Administration

International Travel-Requires International Travel application be submitted to Center for International Affairs.

Risk Management Consultation-Requires proof of correspondence with Risk Management.

Space/OPC Requirements, Infrastructure/Remodel-Requires proof of correspondence with OPC Administration .

Late Submission - Requires explanation for emergency funding.

Fiscal Management: Project Sponsor's program will be responsible for all costs incurred over and above what is funded through the IRA award and will be responsible for seeing that any revenue that is intended to offset the amount of the IRA award is transferred accordingly.

Application
Instructionally Related Activities Funds Request
2012-2013 Academic Year

Requirements and Signatures

Please provide the following in your application:

1. **Brief Activity Description.** Describe the activity and its relationship to the educational objectives of the students' program or major.
2. **Relation to IRA to Course Offerings.** All IRAs must be integrally related to the formal instructional offerings of the University and must be associated with scheduled credit courses. Please list all classes that relate to the program proposed.
3. **Activity Assessment.** Describe the assessment process and measures that the program will use to determine if it has attained its educational goals. **Please note a report will be due at the end of the semester.**
4. **Activity Budget.** Please enclose a complete detailed budget of the entire Activity **bold** specific items of requested IRA funding. (Page 4)
5. **Sources of Activity Support.** Please list the other sources of funding, and additional support for the activity.
7. **Acknowledgment.** Project Sponsor and Program Chair acknowledge that they have reviewed and accepted the Conditions and Considerations detailed on page 2.

Sean Anderson

4/1/12

Date

Don Rodriguez

4/2/12

Date

Karen Carey

4/3/12

Date

The IRA has graciously supported our annual ESRM Service Learning Trips to New Orleans each Spring Break for the past six years. I have made various efforts over the years to secure additional funding sources, but have not as yet been successful. Many of our friends in New Orleans have offered to host fundraisers for our travel. After years of failed attempts to orchestrate such a fundraiser, we will finally be bringing the renown chef and historian Mr. Michael Devidts to CSUCI in the Fall of 2012. While here Chef Devidts will host a fundraiser and auction. This activity will be in the evening time and not be attended by the regular campus community or student body (unless they wish to pay). As such, I want to afford the campus an opportunity to enjoy an evening with the wildly entertaining Chef Devidts and hear his history of the greater New Orleans region. This event will be a hybrid cooking demonstration and history lecture in Malibu 100. It will be open to the entire campus community and the entire student body.

Michael Devidts

Born in Detroit to diverse parental backgrounds – a mom from Louisiana who cooked Cajun–Creole foods and a dad of Belgium heritage cooking European haute cuisine – Michael began cooking at age 10. He learned both styles and borrowed from both to create meals for family and friends. His grandparents owned restaurants in the area and it was assumed he would “take over the business.” Not interested in owning a business that could control him, Michael was far more interested in teaching history. After the family moved to New Orleans, Michael attended Tulane University and graduated with a Bachelor of Science degree in education. At Tulane he was part of a program involved with exposing international visitors to a variety of historical information centered on life in New Orleans and southwest Louisiana. All the while he continued his interest in cooking and studied with locals and used what he learned to entertain starving college students and some of these visitors.

In 1975, Michael moved to Atlanta and spent the next six years studying, training and assisting Natalie Dupree. Through her he was fortunate enough to work with culinary greats like Julia Child, Simone Beck and Florence Lin. In 1979, these and other culinary stars and many “wanna bes” assembled and formed the Association of Cooking Schools. The goal of the group was to teach cooking and the fun you could experience. Returning to New Orleans, he began working on his masters in history and became one of the first licensed tour guides. As a guide, he escorted groups to The New Orleans School of Cooking. After 12 years he realized that teaching at NOSOC would be a perfect job combining his love of history and his passion for cooking into one work experience. He joined the team on a part time basis, but now works full time teaching daily classes and demonstrating his skills at out of town festivals and special fund raising engagements. These programs have taken him to Grahamstown, South Africa and their International Cultural Festival. There he represented New Orleans and spoke on its virtues through its food history. Then on to the Green Dolphin restaurant in Cape Town for several nights as guest chef. His fund raising efforts have helped the Boy Scouts of fort Wayne, Indiana raise thousands of dollars enabling them to send deserving Cub Scouts to summer camps. He filmed a 12 part series for the BBC titled Lloyd's Louisiana with chef/host Lloyd Grossman and exposed them to the NOSOC and the Louisiana he knows through its food (he has also learned that the series runs in Africa and Australia as well).

Michael is a member of the IACP (International Association of Culinary Professionals), Slowfood, and the Southern Foodways Alliance. All three organizations are dedicated to the learning of the history of cultures through their food and the preservation of these foods.

Michael leads our ESRM 492 on our annual 6-hour cooking class/tour through the wilds of Louisiana cooking. His class has been one of our trip mainstays since we began attending the New Orleans School of Cooking on our second annual trip in 2008:



Relation to IRA Program to Course Offerings.

While tied to our Service Learning efforts in post-Katrina and post-BP Louisiana, this program will not be tied to any one class in particular. However, it will be of great interest to many ESRM, sociology, and history courses.

Generally, this event will support the campus pillar of multicultural engagement and perspectives.

Program Assessment

No formal assessment is planned for this event, other than qualitative feedback from participants.