

The following information will be published on the Courses page of the Summer Sessions Website :			
Course Title:	The Chemistry Behind French Culture		
Course Number:	CHEM1030	Course Credit:	3, MNS
First Instructor:	Susan Verberne-Sutton	First Instructor Email:	Susan.sutton@vanderbilt.edu
Second Instructor:		Second Instructor Email:	
Program start date:	May 9, 2022	Program end date:	May 31, 2022
Program location(s): (City, Country)	Triengy, France; Bourmont, France; Paris, France		
If program goes to multiple countries (US included), please indicate specific start and end date for each country			
Does this course fulfill any AXLE credit? If so, what?	MNS		
What are the pre-requisites (if any) for enrolling in this course?	None		
What is covered in the student budget: (how many nights of housing, how many meals, travel, any necessary supplies textbooks, visa, admission to museums, etc.)	All housing, 90% of meals, travel within France (train, metro, cabs), art supplies, museum admissions		
What is <u>not</u> covered in the student budget: (e.g., international airfare, supplies, visa costs, meals, etc.)	Textbooks, airfare to Paris, 10% of meals (mainly in Paris), any visas (not likely to need one)		
Visa needed for US passport holders?			
Please provide the course description below:			
<p>General principles of chemistry for non-science majors through the lens of French culture: food, art, terroir, and the commitment to sustainability. Taught in English. No prior chemistry experience required; not a prerequisite for advanced courses in chemistry. Not open to students who have earned credit for CHEM 1601, 2211, or 2221 without permission. Total credit for this course and 1601, 2211, or 2221 will not exceed 3 credit hours. Credit reduced from second course taken (or test or transfer credit) as appropriate. [3] (MNS)</p>			