

 シラバス参照

&lt;&lt;Last Updated:2023/01/16&gt;&gt;

## Course Schedule Information

Course Code	Z26022
Semester	Spring and Summer Term
Day and Period	Tue2
Course Name (Japanese)	Food, Culture and Society
Room	School of Human Sciences/Main School HouseLecture Room31
Course Name	Food, Culture and Society
Capacity	0
Course Numbering Code	01HUSC3D212
Credits	2.0
Student Year	2,3,4
Instructor	MAWER Kim,MAWER Kim Gisela
Course of Media Class	Not Applicable

※About Course of Media Class

"Course of Media Class" are classes in which more than half of the classes are held in places other than classrooms by making advanced use of various media.

Undergraduate students can include up to 60 credits in media class course as requirements for graduation.

Even if this is not the case, we may hold classes using the media.

## Basic Syllabus Information

Subtitle	
Eligibility	

## Detailed Syllabus Information

Course Subtitle	Food, Culture and Society
Language of the Course	English
Type of Class	Seminar Subject
Course Objective	This course will approach the topics of food and eating from a human sciences perspective, encompassing approaches from sociology, cultural anthropology and history. It will cover selected topics through which students learn about the social, cultural and historical embeddedness of food and eating. In addition, students will actively engage with food-related topics through two group projects. By the end of the course, students are expected to have gained a deeper understanding of a variety of issues surrounding food and eating and how food and eating are shaped by a broad web of social, cultural, economic and political factors. The course will also offer students the opportunity to reflect on their own food choices.
Learning Goals	<p>1. Knowledge and understanding. After studying this course you should be able to:</p> <ul style="list-style-type: none"> <li>• describe food and eating as socio-cultural processes and practices;</li> <li>• explain the commodification process of specific food items by identifying key actors, their locale, roles and inter-relationships;</li> <li>• describe changes in the meanings of specific food items over time and analyze what socio-economic, cultural, and political factors influence such changes;</li> <li>• address broader social issues such as globalization and commercialization by analyzing key social relationships.</li> </ul> <p>2. Skills, qualities and attributes. After studying this course you should be able to:</p> <ul style="list-style-type: none"> <li>• demonstrate the ability to work independently through appropriate planning and self-discipline;</li> <li>• synthesize a small number of readings, answer key analytical questions concerning themes and contesting ideas, and express opinions;</li> <li>• demonstrate the ability to contribute to small group discussions;</li> <li>• demonstrate the ability to work independently in groups;</li> <li>• demonstrate the capacity to apply knowledge acquired in the course to critically examine food and eating in real life situations.</li> </ul>
Requirement / Prerequisite	
Class Plan	<p>week 1: Introduction to food studies</p> <p>week 2: Food &amp; identity</p> <p>week 3: Food, convenience and responsibility</p> <p>week 4: Commodity chain analysis</p> <p>week 5: Commodity chain analysis: group work</p> <p>week 6: Commodity chain analysis: group presentations</p> <p>week 7: Wine &amp; globalization</p> <p>week 8: Fast food &amp; globalization</p> <p>week 9: Sweetness &amp; power</p> <p>week 10: Japan I</p> <p>week 11: Japan II</p> <p>week 12: Japan III</p> <p>week 13: Food, nationality &amp; nationalism</p> <p>week 14: Food nationality &amp; nationalism: group presentations</p> <p>week 15: Course review</p>
Independent Study Outside of Class	Students will be required to prepare for class by doing all the assigned readings. Also, students will be required to prepare for discussion leadership for one assigned reading. Additional study time also involves independent research for two group projects for which students will be expected to collaborate with their group members. Students are encouraged to seek guidance and advice from the lecturer at any time.
Textbooks	All readings and related materials will be uploaded on CLE.
Reference	
Grading Policy	<p>Discussion participation: 20%</p> <p>Presentation on reading assignment: 30%</p> <p>Group projects (x2): 50%</p>
Other Remarks	The syllabus may be subject to change.

<b>Special Note</b>	Students not in Japan have the option to join online. Those who are in Japan will be required to attend in-person. However, depending on infection rates in Osaka prefecture, the course may be held either entirely online or as a blend of in-person and online.
<b>Office Hour</b>	Please contact the lecturer per email for an appointment.
<b>Messages to Prospective Students</b>	

## Instructor(s)

Instructor Name	Name (hiragana)	Affiliation, Title, Course	Office	Extension	E-mail
No data found					

## Cautions for Students

※出欠席及び受講に関するルール：令和5年度以降のシラバス項目 / \*Attendance and Student Conduct Policy: field available from FY2023