

Food and Culture

Code: 103248
ECTS Credits: 3

Degree	Type	Year	Semester
2501925 Food Science and Technology	OB	2	2

Contact

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Use of Languages

Principal working language: spanish (spa)
Some groups entirely in English: No
Some groups entirely in Catalan: No
Some groups entirely in Spanish: Yes

Prerequisites

There are no prerequisites.

Objectives and Contextualisation

The training objectives of the course are:

- Know the basics of Social and Cultural Anthropology.
- Know the basics of anthropology of food, including methods and research techniques characteristic of the specialty.
- Know the sociocultural bases of food behavior among human beings.
- Understand the diversity of cultures and food systems.
- Knowing processes of change and adaptation of human food knowledge
- Understand the different factors involved in different situations of the current social and cultural context related to eating behavior.

Competences

- Analyse, summarise, resolve problems and make professional decisions.
- Communicate effectively with both professional and non-professional audiences, orally and in writing, in the first language and/or in English.
- Develop individual learning strategies and planning and organisation skills.
- Display knowledge of the history and anthropology of nutrition and the underlying psychological and sociological causes of dietary behaviour.
- Search for, manage and interpret information from different sources.
- Show sensitivity to environmental, sanitary and social issues.
- Stay abreast of new knowledge, adapt to new situations and develop creativity.
- Take the initiative and display an entrepreneurial spirit.

Learning Outcomes

1. Analyse, summarise, resolve problems and make professional decisions.
2. Communicate effectively with both professional and non-professional audiences, orally and in writing, in the first language and/or in English.

3. Develop individual learning strategies and planning and organisation skills.
4. Identify the cultural causes of food preferences and aversions.
5. Know the time periods and places that correspond to the various dietary cultures.
6. Relate the availability of food resources and successive technological advances to the various dietary patterns.
7. Search for, manage and interpret information from different sources.
8. Show sensitivity to environmental, sanitary and social issues.
9. Stay abreast of new knowledge, adapt to new situations and develop creativity
10. Take the initiative and display an entrepreneurial spirit.

Content

Theoretical block

- Topic 1. Introduction to Social and Cultural Anthropology.
- Topic 2. Introduction to Food Anthropology.
- Theme 3. Food, diversity and conditioning.
- Theme 4. Food, diversity and belief systems.
- Topic 5. Monographic topics.

Block of practical seminars

- Methods and techniques of research in Food Anthropology applied to the resolution of contemporary social problems related to human nutrition.

Methodology

The theoretical block will consist of master classes by the teacher, which will use different audio-visual media (ppt, multimedia material ...). Theoretical expositions will be combined, in all classes, with activities of joint reflection on the topics covered. In this sense, the dynamics will be participatory and the reflective and critical involvement of students is expected.

The classes corresponding to the practical seminars will have, each of them, two parts. In the first, the teacher will do a small exposition of each of the main techniques of research in Anthropology of food. In the second, a debate and construction will begin, together with a proposal to apply each of the techniques to a specific and current practical case related to the topic that is being worked on in the theoretical blog at this time.

Activities

Title	Hours	ECTS	Learning Outcomes
Type: Directed			
Seminars.	8	0.32	1, 7, 2, 8, 3, 4, 9, 5, 10, 6
Theoretical classes	17	0.68	7, 2, 3, 4, 9, 5, 6
Type: Supervised			
Tutorial and monitoring of individual or group work	2	0.08	1, 8, 3, 10
Type: Autonomous			
Reflection on practical cases.	14	0.56	1, 7, 2, 8, 3, 4, 9, 5, 10, 6
Studies	30	1.2	7, 3

Assessment

The evaluation of the subject will be continuous and it will be organized in two blocks, one theoretical and the other related to the practical seminars.

The theoretical block of the subject will be evaluated by:

- A written test on the content of the syllabus. This exam will evaluate the content of all the topics of the theoretical block treated in class.

- A comment on an audiovisual material.

The block of practical seminars will be evaluated through group work.

Students must do a job that shows their ability to analyze real situations related to food and the application of research techniques treated in the practical seminars of the subject.

All three tests are mandatory. The student can not pass the course if he has not evaluated each of the blocks.

Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
Analysis of audiovisual material	20	2	0.08	1, 7, 2, 3, 4, 9, 5, 6
Performing a written test.	40	1	0.04	1, 7, 8, 5, 10
Work of analysis of practical cases.	40	1	0.04	1, 7, 2, 3, 4, 5, 6

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