

Food and Culture

Code: 103248
ECTS Credits: 3

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

The proposed teaching and assessment methodology that appear in the guide may be subject to changes as a result of the restrictions to face-to-face class attendance imposed by the health authorities.

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Use of Languages

Principal working language: catalan (cat)
Some groups entirely in English: No
Some groups entirely in Catalan: Yes
Some groups entirely in Spanish: No

Prerequisites

There are no prerequisites.

Objectives and Contextualisation

The objectives of the course are:

- Know the basics of Social and Cultural Anthropology.
- Know the basics of Anthropology of Food
- Know the methods and research technics characteristic of the Anthropology of Food.
- Know the different conditionings of human food.
- Know the sociocultural bases of food behaviour among human beings.
- Know and understand the diversity of cultures and food systems.
- Knowing processes of change and adaptation of human food behaviour.
- Understand the different factors involved in different situations of the current social and cultural context related to eating behaviour.

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

Lesson 1. Introduction to Social and Cultural Anthropology.

Lesson 2. Introduction to Anthropology of Food.

Lesson 3. Food, cultural diversity and belief systems.

Lesson 4. Food and socioeconomic factors.

Lesson 5. Monographic themes.

The specific content of each lesson and the course in general will be adapted at all times to the dynamics of the course.

Methodology

The methodology of the course will be organized into different types of sessions. Specifically:

- Master classes on the theoretical content of the course, at which different audiovisual media (ppt, multimedia material...) will be used.
- Reflexion activities (at full group and/or small groups) on case studies related to the course's agenda.
- Reflection activities (at full group and/or small groups) on basic readings related to the course's agenda.

The dynamics of the course will be participatory and the reflexive and critical implication of the students are expected.

Annotation: Within the schedule set by the centre or degree programme, 15 minutes of one class will be reserved for students to evaluate their lecturers and their courses or modules through questionnaires.

Activities

Title	Hours	ECTS	Learning Outcomes
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Type: Directed

Analysis of documents and audiovisual materials	8	0.32	1, 7, 2, 8, 3, 4, 9, 5, 10, 6
Lectures	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			
Information research, reading, viewing	20	0.8	1, 7, 2, 8, 3, 4, 9, 5, 10, 6
Personal study and works production	24	0.96	7, 3, 4, 5, 6

Assessment

The evaluation will be continued, and it will be organized according three different modules:

Module 1: Exam, individual, on the contents worked in the course. [40%].

The specific modality of the exam (face-to-face, online, test, short question ...) will be adapted to the dynamic of the course. The teacher will inform the students of any change in advance.

At the beginning of the course, a document will be posted at the Classroom Moodle specifying the date of the exam, the necessary materials for its preparation, as well as the compulsory readings.

Module 2: Group research exercise. [40%]

The students must organize themselves in groups to do a research work, in which they will have to show their ability to analyse real food-related situations, coherently with the contents of the course and the teacher's indications.

At the beginning of the course, a document with the instructions, evaluation criteria as well as format and delivery date will be posted at the Classroom Moodle

Module 3: Individual exercise [20%].

The student will have to do, individually, a practical exercise about the contents of the course.

At the beginning of the course, a document will be posted at the Classroom Moodle where the necessary materials for the preparation, general instructions, evaluation criteria, as well as the format and the delivery date will be explained.

Grade review procedure

The revision date as well as the process of revision will be posted in the Classroom Moodle after each evaluation.

Conditions for "Not evaluable"

The course only will be considered non-evaluable if the student presented evaluating activities $\leq 30\%$ of the final grade.

Conditions for re-evaluation

- In order to be re-evaluated the student must have completed the evaluation of activities $> 2/3$ of the final grade.

- Modules 1, 2 and 3 can be re-evaluated.
- The student only can be re-evaluated of the module 2 (work in group) if really has taken part in the realisation of the work since the beginning.
- The student must be re-evaluated when
 - The final grade calculated according the explained weight, is less than 5.
 - Any of the activities corresponding to modules 1, 2 or 3 are rated less than 3.5.

Necessary conditions for passing the course

- Avaluation of modules 1, 2, and 3 is obligatory. The student will not pass the course if does not make the avaluation of these modules.
- The course will be considered passed when the final grade, calculated according to the weighting of scores, is equal or greater than 5.
- In any case the course will be failed if the grade of the modules 1, 2, or 3 is less than 3.5.

Other general evaluation considerations

- The necessary information regarding the materials, completion conditions, format, delivery dates and evaluation criteria of the activities inform modules 1, 2, and 3 will be available in the Classroom Moodle from the beginning of the course.
- Evaluative activities submitted after the due date or that wouldn't conform to the requiredformat standards will not be accepted.
- In the event that tests or exams cannot be taken onsite, they will be adapted to an online format made available through the UAB's virtual tools (original weighting will be maintained). Homework, activities and class participation will be carried out through forums, wikis and/or discussion on Teams, etc. Lecturers will ensure that students are able to access these virtual tools, or will offer them feasible alternatives.

Plagiarism Considerations

- Each exercise must be the original result of the student/group work. You cannot borrow data from other sources (be it academic works, publications, web plans, etc.) without properly referencing their authorship. If you have questions about what may be considered plagiarism, please do check the FAQ document on the classroom Moodle.
- In the event of a student committing any irregularity that may lead to a significant variation in the grade awarded to an assessment activity, the Student will be given a zero for this activity, regardless of any disciplinary process that may take place. In the event of several irregularities in assessment activities of the same subject, the student will be given a zero as the final grade for this subject.

In the event that tests or exams cannot be taken onsite, they will be adapted to an online format made available through the UAB's virtual tools (original weighting will be maintained). Homework, activities and class participation will be carried out through forums, wikis and/or discussion on Teams, etc. Lecturers will ensure that students are able to access these virtual tools or will offer them feasible alternatives.

Assessment Activities

Title	Weighting	Hours	ECTS	Learning Outcomes
Group research exercise	40%	1	0.04	1, 7, 2, 8, 3, 4, 5, 10, 6
Individual exam	40%	2	0.08	1, 7, 2, 3, 4, 9, 5, 6

Bibliography

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Software

There is no specific software for this course.