

科目ナンバリング							
授業科目名 ＜英訳＞	ILAS Seminar-E2 :Food Systems in Asia (アジアにおける食農システム) ILAS Seminar-E2 :Food Systems in Asia			担当者所属 職名・氏名	農学研究科 准教授 Hart Nadav FEUER		
群	少人数群	単位数	2単位	週コマ数	1コマ	授業形態	ゼミナール(対面授業科目)
開講年度・ 開講期	2024・前期	受講定員 (1回生定員)	15(8)人	配当学年	主として1回生	対象学生	全学向
曜時限	火5	教室	教育院棟演習室22			使用言語	英語
キーワード	Food / Cuisine / Nutrition						
【授業の概要・目的】							
This course surveys the contemporary transformation of food, nutrition, and agriculture in East and Southeast Asia. The content of the course will be both familiar and challenging as we will cover the development of national cuisines, the role of farmers, and the evolution of diet in modern society. The perspective will be both practical (How does society gather and eat?) and theoretical (Why food systems developed the way they did).							
【到達目標】							
Students will gain a foundation in 'Food Studies': how scientists understand and analyze global food trends from multiple perspectives. Students will also test their skills in an applied way by analyzing specific cuisines in East Asia and providing their own insight and analysis.							
【授業計画と内容】							
Introduction							
1. The new worldwide passion for food							
Module 1: Cuisines and agri-food systems in different regions							
2. Rice food systems of Southeast Asia							
3. Wheat food systems of East Asia							
4. Rice-based vs. Wheat-based civilizations							
Module 2: Food systems and cuisine							
5. Rural food, urban cuisine							
6. Development of national cuisine							
7. Changing tastes and preferences of regional cuisine							
Module 3: Food skills and food knowledge							
8. Food education and childhood							
9. Food and lifestyle							
10. Taste, smell, chew: sensory skills of eating							
Module 4: Student Presentations (order selected later)							
11. Cuisine of Korea							
12. Cuisine of Vietnam							
13. Cuisine of Malaysia							
14. The Future of Cuisine							
----- ILAS Seminar-E2 :Food Systems in Asia (アジアにおける食農システム)(2)へ続く -----							

**【履修要件】**

English proficiency suitable for understanding lectures, reading basic texts, and participating in class discussion.

**【成績評価の方法・観点】**

20% Attendance and mini-essay assignments (\* More than 4 absences without official excuse loses this grade)  
20% In-class discussion and participation  
20% Final exam OR essay (student vote)  
40% Final group presentation

**【教科書】**

使用しない

No textbook, but consultation of in-class materials and eBooks available at Kyoto University Library (see Reference book).

**【参考書等】**

( 参考書 )

Van Esterik, Penny 『Food Culture in Southeast Asia』 ( Greenwood ) ISBN:9780313344190 ( eBook available from instructor )

**【授業外学修 ( 予習・復習 ) 等】**

Students will be expected to do readings in preparation for class and discuss them the following week. Alternatively, students will conduct take home practical exercises which must be submitted the following week. Students should be prepared to discuss the topic of the week in an active manner during class.

**【その他 ( オフィスアワー等 ) 】**

Short meetings can be spontaneous or scheduled. Longer meetings scheduled only by email.