

科目ナンバリング									
授業科目名 <英訳>	Food and Globalization I-E2 Food and Globalization I-E2				担当者所属 職名・氏名	農学研究科 准教授 Hart Nadav FEUER			
群	人文・社会科学科目群		分野(分類)	地域・文化(各論)			使用言語	英語	
旧群	A群	単位数	2単位	週コマ数	1コマ	授業形態	講義（対面授業科目）		
開講年度・ 開講期	2025・前期		曜時限	水2		配当学年	主として1・2年生	対象学生	全学向
【授業の概要・目的】									
This course is about the dramatic changes to food systems worldwide under globalization. The story begins with early trade and the movement of different crops from their origins, including potatoes, coffee, wheat, rice and bananas. Through cultural integration, certain foods became staples and others became traded commodities. We will explore the transformation of food from a local phenomenon to a globalized industry.									
【到達目標】									
In this course, students will learn about the basic trends that have impacted and shaped food systems around the world. Students will apply the approach of historical food systems using the 'One Food Method'.									
【授業計画と内容】									
Introduction									
1. A true global traveler: the story of the humble potato									
Module 1: The mobility of food									
2. The origins of food and their first travels									
3. Early trade: diversity and survival									
4. Middle trade: luxury and new tastes									
5. Latter trade: efficiency and cultural exchange									
Module 2: The mobility of farming									
6. Farming overseas and comparative advantage									
7. Technology transfer and the Green Revolution									
8. The politics of food prices, subsidies, trade									
Module 3: The transformation of our foods									
9. Corporate consolidation of the global food trade									
10. Local to global and back again: food movements									
11. The single-food approach: The story of Milk									
Module 4: Student Presentations									
12. The story of a staple grain									
13. The story of a livestock product									
14. The story of a fruit									
----- Food and Globalization I-E2(2)へ続く -----									

## Food and Globalization I-E2(2)

### 【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】

40% Attendance and quizzes (\* 4 or more absences without official loses attendance grade)  
20% Final presentation and peer evaluations  
40% Final examination

### 【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 )

Kiple, Kenneth N. 『 A Movable Feast: Ten Millennia of Food Globalization 』 ( Cambridge University Press ) ISBN:9781107-657458

Flandrin, Jean-Lous 『 Food: A Culinary History 』 ( Columbia University Press ) ISBN:9780231544092 ( eBook )

### 【授業外学修（予習・復習）等】

Students will be expected to do readings or watch movies 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.

### 【その他（オフィスアワー等）】

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

### 【主要授業科目（学部・学科名）】