

<b>Course number</b>	U-LAS70 10002 SE50				
<b>Course title (and course title in English)</b>	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		<b>Instructor's name, job title, and department of affiliation</b>	Graduate School of Agriculture Associate Professor,Hart Nadav FEUER	
<b>Group</b>	Seminars in Liberal Arts and Sciences		<b>Number of credits</b>	2	<b>Number of weekly time blocks</b> 1
<b>Class style</b>	seminar (Face-to-face course)	<b>Year/semesters</b>	2025・First semester		<b>Quota (Freshman)</b> 12 (8)
<b>Target year</b>	Mainly 1st year students	<b>Eligible students</b>	For all majors		<b>Days and periods</b> Tue.5
<b>Classroom</b>	E218, Faculty of Agriculture Main Bldg. (North Campus)			<b>Language of instruction</b>	English
<b>Keyword</b>	Food / Cuisine / Nutrition				
<b>[Overview and purpose of the course]</b>					
This seminar 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).					
<b>[Course objectives]</b>					
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.					
<b>[Course schedule and contents)]</b>					
<p>Introduction</p> <p>1. The new worldwide passion for food</p> <p>Module 1: Cuisines and agri-food systems in different regions</p> <p>2. Rice food systems of Southeast Asia</p> <p>3. Wheat food systems of East Asia</p> <p>4. Rice-based vs. Wheat-based civilizations</p> <p>Module 2: Food systems and cuisine</p> <p>5. Rural food, urban cuisine</p> <p>6. Development of national cuisine</p> <p>7. Changing tastes and preferences of regional cuisine</p> <p>Module 3: Food skills and food knowledge</p> <p>8. Food education and childhood</p> <p>9. Food and lifestyle</p> <p>10. Taste, smell, chew: sensory skills of eating</p>					
<div> <div></div> <div>Continue to ILAS Seminar-E2 :Food Systems in Asia (アジアにおける食農システム)(2)</div> </div>					

Module 4: Student Presentations (order selected later)

11. Cuisine of Korea
12. Cuisine of Vietnam
13. Cuisine of Malaysia

14. The Future of Cuisine

15. Final assessment (to be selected in class)
16. Feedback (details in class)

**[Course requirements]**

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

**[Evaluation methods and policy]**

- 10% Attendance (\* More than 4 absences without official excuse loses this grade)
- 10% Mini-essay assignments
- 20% In-class discussion and participation in activities
- 30% Final exam OR essay (student vote)
- 30% Final group presentation

**[Textbooks]**

Not used

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

**[References, etc.]**

**( References, etc. )**

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

Klein, Jakob A. and Murcott, Ann (Eds.) 『Consumption and Public Life: Food Consumption in Global Perspective』 ( Palgrave Macmillan ) ISBN:9781137326416

**[Study outside of class (preparation and review)]**

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.

**[Other information (office hours, etc.)]**

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

**[Essential courses]**