

Course number		U-LAS05 20042 LE31					
Course title (and course title in English)		Food and Globalization I-E2 Food and Globalization I-E2		Instructor's name, job title, and department of affiliation		Graduate School of Agriculture Associate Professor,Hart Nadav FEUER	
Group		Humanities and Social Sciences		Field(Classification)		Regions and Cultures(Issues)	
Language of instruction		English		Old group		Group A	
				Number of credits		2	
Number of weekly time blocks		1		Class style		Lecture (Face-to-face course)	
				Year/semesters		2025 • First semester	
Days and periods		Wed.2		Target year		Mainly 1st & 2nd year students	
				Eligible students		For all majors	
[Overview and purpose of the course]							
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 global industry.							
[Course objectives]							
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'.							
[Course schedule and contents)]							
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							

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14. The story of a fruit

15. Final exam

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]

15% Attendance (* More than 3 absences without official excuse receives a fail)

25% Mini-quizzes and class activities

20% Group presentation

40% Final examination

[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.)

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

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

[Study outside of class (preparation and review)]

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.

[Other information (office hours, etc.)]

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

[Essential courses]