

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 major 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. In more detail, we explore what happened after food became a globalized industry and how new food trends began to change the way farming is done and how people eat worldwide.						
[Course objectives]						
Students will learn about the basic trends that have impacted food systems around the world. Students will apply the approach of understanding historical food systems using the 'One Food Method'.						
[Course schedule and contents)]						
1. Class Introduction. Looking at global history through the lens of food: potato as a typical example						
Topic 1: The mobility of food						
2. Ancient food travels across the globe						
3. [Activity Day] Medieval Food Prices						
4. Plantation Agriculture						
5. [Activity Day] National food self-sufficiency						
Topic 2: Industrial agriculture and food advertising						
6. Overproduction of food commodities						
7. [Activity Day] Processed food and overproduction						
8. Milk: An unexpected trend						
9. Convenience Food: Shaping lifestyles since ancient times						
10. [Activity Day] Fad diets and marketing						
11. Food waste						
Topic 3: Alternative trends in food production and consumption						
12. Alternative food networks and next generation farmers						
Conclusion: Presentations						
13. Food Stories						

Continue to Food and Globalization I-E2(2)						

Food and Globalization I-E2(2)

14. Global Food Megatrends

15. Exam

16. Feedback week

[Course requirements]

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

[Evaluation methods and policy]

10% Attendance and active participation (* Reduced after more than 3 absences without official excuse)
20% Group presentation
30% Quizzes and class activities
40% Final exam

[Textbooks]

Not used

No textbook, but consultation of in-class materials and outside readings available on Panda

[References, etc.]

(References, etc.)

Kiple, Kenneth F. 『A Movable Feast: Ten Millennia of Food Globalization.』 (Cambridge University Press) ISBN:978-1-107-65745-8

Flandrin, Jean-Louis and others. 『Food: A Culinary History.』 (Columbia University Press) ISBN: 9780231544092 (2013, eBook)

[Study outside of class (preparation and review)]

Students will be expected to do short readings or watch videos overnight and take online quizzes.

[Other information (office hours, etc.)]

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Please email to organize in-person or Zoom-based consultation