科目ナンバリング	U-LAS70 10002 SE50						
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	2026・前期	受講定員(1回生定員)	10 (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	農学部総合館W302 (北部構内)			使用言語	英語
キーワード	Food / Cuisine / Nutrition						

[授業の概要・目的]

This interactive seminar is about the contemporary transformation of food, nutrition, and agriculture in East and Southeast Asia. The content of the course will be both familiar and challenging to anyone who has eaten different cuisines in Asia. We will cover the development of local 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). Weekly activities involving food, such as tasting, smelling, cooking, are an important learning tool and a fun part of the seminar.

[到達目標]

Students will learn 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]

Module 1: Cuisines and agri-food systems in different regions
1. Introduction and Staple Foods
2. Rice food systems of East Asia
3. Wheat food systems of East Asia
4. Rice-based vs. Wheat-based Agrifood Systems
5. Field trip preparation: Traditional farming in modern contexts

Module 2: Field Trip
Field Trip: Kobatake Farm near Sonobe. This event will take place on a weekend, it will coincide with harvest or transplanting, and include some physical work on the farm. Students should be prepared for early departure and early evening return. Make sure to have clothing and shoes that can become dirty. Please confirm attendance for this field trip before finalizing class registration. Students must contribute to field trip costs, but the University will support transportation. Students are responsible for their own lunch / obento. Effort will be made to enable participation in case of financial burden. [*Depending on student requirements, students may consider taking out additional Personal Accident Insurance for this event]

Module 3: Food systems and cuisine
6. Theory of cuisine
7. Rural food, urban cuisine, national cuisine
8. Nutrition of historical food systems

Module 4: Learning about food
9. Taste, smell, chew: sensory skills of eating

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10. Food system disruptions
11. Food education and childhood

Module 5: Student Presentations
12. Cuisine of Korea
13. Cuisine of Vietnam
14. Cuisine of Malaysia

15. Feedback Period (details in class)

[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]

10% Attendance and active participation (Reduced after more than 3 absences without official excuse)
15% Mini-essay assignments
15% In-class discussion and participation in activities
30% Final essay
30% 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 short readings in preparation for class and discuss them the following week. Suitable readings for all English levels are available. Alternatively, students will do 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.

Concerning field trip participation: students should ensure that they join the necessary insurance, such as Personal Accident Insurance for Students Pursuing Education and Research (Gakkensai - **学研災**)

[主要授業科目（学部・学科名）]