

<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> 10 (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>	W302, Main Agriculture Building (North Campus)			<b>Language of instruction</b>	English
<b>Keyword</b>	Food / Cuisine / Nutrition				
<b>[Overview and purpose of the course]</b>					
<p>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.</p>					
<b>[Course objectives]</b>					
<p>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.</p>					
<b>[Course schedule and contents)]</b>					
<p>Module 1: Cuisines and agri-food systems in different regions</p> <ol style="list-style-type: none"> <li>1. Introduction and Staple Foods</li> <li>2. Rice food systems of East Asia</li> <li>3. Wheat food systems of East Asia</li> <li>4. Rice-based vs. Wheat-based Agrifood Systems</li> <li>5. Field trip preparation: Traditional farming in modern contexts</li> </ol> <p>Module 2: Field Trip (2 November)</p> <ol style="list-style-type: none"> <li>6. 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]</li> </ol> <p>Module 3: Food systems and cuisine</p>					
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- 7. Theory of cuisine
  - 8. Rural food, urban cuisine, national cuisine
  - 9. Nutrition of historical food systems

Module 4: Learning about food

- 10. Taste, smell, chew: sensory skills of eating
- 11. Food system disruptions
- 12. Food education and childhood

Module 5: Student Presentations

- 13. Cuisine of Korea
- 14. Cuisine of Vietnam
- 15. Cuisine of Malaysia

- 16. Feedback Period (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 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

**[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 )

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

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.

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

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)

**[Essential courses]**