

Faculty of Higher Education

Subject Code	GAS551
Subject Name	Culture and Cuisine
Credit points	6
Study Level	Year 1
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Lilly Cleary
LillyC@angliss.edu.au

Subject Overview	Culture and Cuisine explores the geographical, historical and cultural bases of cuisines and their relationship to how, where, why and what we eat. What defines a cuisine? How do we acquire and define ourselves through our culinary tastes and practices? Students will develop their scholarly skills through engagement with various disciplinary perspectives and acquire a basic understanding of ethnographic practices in a food studies context. In particular, they will be introduced to sociological, anthropological, geographical and gastronomic approaches to understanding the relationship between culture and cuisine. Through readings, film screenings and class discussions, students will develop an understanding of how cuisines and food cultures evolve over time and how these developments contribute to the stories we tell about who we are.
-------------------------	---

Learning Outcomes	Discuss 'cuisine' and discuss the influences on their evolution
	Discuss the historical, cultural, social and symbolic values of food in the context of a cuisine/s
	Articulate and apply the principles and practices of ethics and integrity in research and academic writing
	Communicate concepts related to food culture verbally and in writing
	Conduct a prescribed research task surrounding a food celebration

Assessments	Details	Weighting
	In-class quiz	20%
	Essay	45%
	Ethnographic investigation	35%

Graduate Attributes addressed in this subject	Preparedness
	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to analyse and critique knowledge
	Scholarly skills
	Interpersonal skills
	Communication skills