## 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

<table>
<thead>
<tr>
<th>Details</th>
<th>Weighting</th>
</tr>
</thead>
<tbody>
<tr>
<td>In-class quiz</td>
<td>20%</td>
</tr>
<tr>
<td>Essay</td>
<td>45%</td>
</tr>
<tr>
<td>Ethnographic investigation</td>
<td>35%</td>
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</tbody>
</table>

## 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