

**COURSE DATA****Data Subject**

Code	36383
Name	Ethnogastronomy
Cycle	Grade
ECTS Credits	6.0
Academic year	2021 - 2022

Study (s)

Degree	Center	Acad. year	Period
1212 - Degree in Gastronomic Sciences	Faculty of Pharmacy and Food Sciences	3	First term

Subject-matter

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	23 - Etnogastronomía	Obligatory

Coordination

Name	Department
OJEDA MATA, MARIA TERESA	330 - Sociology and Social Anthropology
PEREZ ALONSO, YAIZA	330 - Sociology and Social Anthropology

SUMMARY

This subject represents an introduction to the socioanthropological study of eating. It departs from the consideration of the alimentary habits like a specific object. But it also departs from the alimentary behaviour like a sociocultural practice to be interpreted. Eating is in the route between nature and culture and vice versa. This route goes through several principles that complement the strictly nutritional approach that predominates in the scientific study of eating:

1) Human eating has to be understood in the context of a sociocultural rationality that translates the limitations and biological possibilities and establishes what the human beings of each society defines like “nature”;

2) We split from the difference between dietary and social norms. The former consist in dispositions based in pertinent knowledges of the nutritional science. These spread by the medical and sanitary means. Social norms, instead, consist in those conventions that in a determinate society structure the alimentary consumptions and his composition and the contexts and conditions in which consumption is produced. We are mainly interested on social norms.



3) The socioanthropological perspective bases on the application of a double imagination. In the first place we have those that Mills (1974) called “sociological imagination”. It comports the consciousness of the links between practices, speeches and individual perceptions and a social, cultural and historical context. Second we have the “anthropological imagination”, defined by Hannerz (1993) as the understanding of practices, beliefs and values of some human beings, through the implicit or explicit comparison with those that take place in other sociocultural contexts.

5) This program gives special attention to some surroundings in constant transformation and linked to structural dynamics of concrete societies. It refers to some questions that Western societies have considered problems or peculiarities of the eating nowadays. These are eating disorders, crises and alimentary risks. This includes, also, preferences, prescriptions and alimentary tastes. This subject tries to study those problems escaping from the image of the solitary individual consumer.

PREVIOUS KNOWLEDGE

Relationship to other subjects of the same degree

There are no specified enrollment restrictions with other subjects of the curriculum.

Other requirements

Doesn't exist

OUTCOMES

1212 - Degree in Gastronomic Sciences

- Recognise the plurality of points of view that make up the reality of food and nutrition through different social agents and discourses.
- Students must be able to apply their knowledge to their work or vocation in a professional manner and have acquired the competences required for the preparation and defence of arguments and for problem solving in their field of study.
- Students must have developed the learning skills needed to undertake further study with a high degree of autonomy.
- Have knowledge and understanding in the field of gastronomic sciences.
- Be able to engage in new fields of gastronomy in general through independent study.
- Be able to work in a team and to organise and plan activities, always taking account of gender perspective.
- Prepare and handle the writings, reports and action procedures best suited to the problems raised, using non-sexist language.
- Be able to apply this knowledge to the professional world, contributing to the development of human rights, democratic principles, the principles of equality between women and men, solidarity, environmental protection and the promotion of a culture of peace from a gender perspective.



- Understand the historical, anthropological and sociological evolution of gastronomy.
- Know the socio-cultural factors that affect the selection and classification of foodstuffs and ingredients and the food preparations.

LEARNING OUTCOMES

INDICATORS OF LEARNING ACCORDING TO EACH TECHNIQUE

1. Relating to seminars

- Capacity of writing synthesis in the description of the process (included questions carried out in the classroom and answers that have been given).
- Reflexivity on possible aspects that remain for explaining, after each session.
- Correct formal written expression (orthography, editing, justified of paragraphs and coherence in use of sources)
- Capacity of coordination and contribution in a teamwork.
- Correct formal written expression (orthography, editing, justified of paragraphs and coherence in use of sources)
- Capacity of oral expression, adaptation to the time of exposition, defense and delivery in time limit and quality of the presentation (originality, complexity, type of letter, colors, density of information by slide, boards comprehension facility and figures, adequate order of the slides of the exposition, boards inclusion opportunity/adaptation and figures).

2. Written test exam)

- Capacity of synthesis in written expression of acquired knowledges. Capacity to relate every content with others and comprehension of them.

DESCRIPTION OF CONTENTS

1. Food and culture

Definition of eating

The concept of culture

The dimensions of eating from a socio-anthropological point of view



2. Gastronomy: socio-anthropological concept, history, products and uses

The socio-anthropological concept of gastronomy

A short history of gastronomy

Components of gastronomy

3. Applied Ethnography to Gastronomic Sciences

Introduction to qualitative research

Definition of ethnography

Applications to gastronomic sciences

4. Food and social differentiation

Eating and ages

Eating and gender

Eating and social classes

Eating and ethnicity

5. Gastronomy and cultural diversity

Culinary order and eating ideology

Intercultural processes: cultural relativism, ethnocentrism, racism and xenophobia

Tastes and flavors

Eating religious or magical prescriptions

Eating secularized prescriptions: diets, lifestyles and alternative medicines

6. The multiple faces of globalization

General characterization of late modernity

Gastronomic heritization and tourism

Risks and security

New food



WORKLOAD

ACTIVITY	Hours	% To be attended
Theory classes	60,00	100
Development of group work	40,00	0
Development of individual work	10,00	0
Study and independent work	22,00	0
Preparing lectures	8,00	0
Preparation of practical classes and problem	10,00	0
TOTAL	150,00	

TEACHING METHODOLOGY

Three types of activities will be carried out:

1. Theoretical sessions: master class by the professor, to introduce theoretical aspects of the diverse themes. The work of the students will consist on taking notes and asking questions and comments.
2. Specific: Methodological aspects for the investigation of eating are introduced from a socio-anthropological point of view. Some students will expose a work based on the materials produced in the seminar.
3. Final exam on theory, in official date.

EVALUATION

Evaluation will be based on:

- a) Individual and collective reports on issues related to the contents explained in class. It will assess the level of understanding of content and skills for the exhibition and discussion. This section will contribute to the final with a percentage of 40%. The attendance at the seminars is compulsory for the evaluation of the activities. Activities are not recoverable.
- b) Make a written test to ensure knowledge and understanding of the theoretical set in each subject. This section will contribute to the final with a percentage of 60%.

REFERENCES



Basic

- CONTRERAS, Jesús (1993) Antropología de la Alimentación, Madrid; Eudema.
- CONTRERAS, J. y GRACIA, M. (2005), Alimentación y cultura. Perspectivas antropológicas, Barcelona, Ariel.
- CARRASCO, Sílvia (1992) Antropologia i alimentació: una proposta per a l'estudi de la cultura alimentària, Barcelona; Publicacions de la Universitat Autònoma de Barcelona.
- GUIDONET, Alícia (2007), Lantropologia de lalimentació, Barcelona; UOC.
- POULAIN, Jean Pierre (2002), Sociologies de l'alimentation, Paris; PUF.
- JACKSON, Peter. (2013), Food words. Essays in culinary culture, London; Bloomsbury
- MENNELL, S., A. MURCOTT y VAN OTERLOO, A. (1992), The Sociology of Food. Eating, diet and culture, London; Sage.
- FISCHLER, C. (1995) El (h)omnívoro. El gusto, la cocina y el cuerpo, Barcelona; Anagrama.

Additional

- CONTRERAS, J. (comp.), (1995) Alimentación y cultura: necesidades, gustos y costumbres, Barcelona; Publicacions de la Universitat de Barcelona.
- GERMOV, JJ. and L. WILLIAMS (eds) (1999), A sociology of Food and Nutrition. The Social Appetite, Oxford; Oxford University Press.
- GRACIA ARNAIZ, M. I. (ed) (2001), Somos lo que comemos: estudios de alimentación y cultura en España, Barcelona; Ariel.
- MAURER, D. and J. SOBAL (eds) (1995), Eating Agendas. Food and Nutrition as Social Problems, New York; Aldine de Gruyter.
- MACBETH, H. and J. MACLANCY (eds) (2004), Researching Food Habits. Methods and Problems, Oxford; Berghahn.
- POULAIN, J.P. (2002), Manger Aujourd'hui : attitudes, normes et pratiques, Paris ; Editions du Privat.
- Association for the Study of Food and Society (ASFS) <http://food-culture.org/>
- Confederation of the food and drink industries of the United States http://www.ciaa.be/pages_en/homepage.asp
- Encuesta continua de presupuestos familiares (INE) <http://www.ine.es/inebase/cgi/um?M=%2Ft25%2Fe437&O=inebase&N=&L=>
- Food Composition Databases and Tables <http://www.fao.org/infoods/COST99Inventory.doc>
- Fundación slowfood para la biodiversidad <http://www.slowfood.com/>
- International Commission on the Anthropology of Food (ICAF) <http://erl.orn.mpg.de/~icaf/>
- Ministerio de Sanidad y Consumo (estadísticas) <http://www.msc.es/estadEstudios/estadisticas/sisInfSanSNS/home.htm>



- Organización de Las Naciones Unidas Para la Agricultura y la Alimentación <http://www.fao.org/>
- Panel de Consumo del Ministerio de Agricultura, Pesca y Alimentación <http://www.mapa.es/es/alimentacion/pags/consumo/consumo.htm>
- Sociedad Española para el Estudio de la Obesidad <http://www.seedo.es/>
- Sociedad para el Estudio Interdisciplinario de la Alimentación y los Hábitos Sociales (SEIAHS) <http://www.seiahs.info/>
- HARRIS, M. (2010). Bueno para comer. Madrid: Alianza Editorial.

ADDENDUM COVID-19

This addendum will only be activated if the health situation requires so and with the prior agreement of the Governing Council

English version is not available

CONTENIDOS

Se mantienen los contenidos recogidos en la guía docente.

VOLUMEN DE TRABAJO.

Se mantiene el peso de las distintas actividades que suman las horas de dedicación en créditos ECTS marcadas en la guía docente original. Además, las sesiones tendrán lugar en las mismas fechas y con la misma duración.

METODOLOGÍA

Subida de materiales complementarios al Aula virtual para trabajar virtualmente.

Sustitución de la clase presencial por clase virtual síncrona con Blackboard Collaborate (mediante creación de videoconferencias en el Aula virtual en día y hora de la clase presencial).

Las sesiones de trabajo práctico se realizarán con clase virtual síncrona y con tareas individuales y grupales en el Aula virtual.

Las tutorías de despacho se mantendrán por videoconferencia en el horario establecido para ello.

EVALUACIÓN



Prueba escrita abierta (examen tradicional) pero adaptada y distribuida en Aula Virtual y realizada dentro del espacio virtual Blackboard Collaborate en caso que no se pueda realizar presencialmente.

