

科目コード／科目名 (Course Code / Course Title)	Food Cultures and the Acceptance of Japanese Food in the World		
テーマ／サブタイトル等 (Theme / Subtitle)	Critical thinking of food cultures		
担当者名 (Instructor)	今井 祥子(IMAI SHOKO)		
学期 (Semester)	秋学期(Fall Semester)	単位 (Credit)	2単位(2 Credits)
科目ナンバリング (Course Number)	CMP2231	言語 (Language)	英語 (English)
備考 (Notes)	<ul style="list-style-type: none"> ・F 科目上級(外国語による総合系科目) ・定員 20 名 ・他に特別外国人学生が履修 ・この授業は英語で実施する ・履修者は TOEIC®700 点相当以上の英語力を有していることを前提に授業を実施する 		

授業の目標(Course Objectives)

Thinking through food that can be one of the most mundane aspects of humans' life, students will be able to understand various food cultures in the world and to analyze them from critical points of view. By doing so, students should also be able to deepen their understanding of their own cultural values and food culture.

授業の内容(Course Contents)

Students will explore various culinary cultures in the World and think about how Japanese food has been introduced to and accepted in different places. Looking at some cases in the Americas, Europe and Asia as examples, we will be learning their local food cultures first then analyzing and evaluating how Japanese food has been introduced to each place. Then we will be designing how to present Japanese food to their markets in the future.

授業計画(Course Schedule)

1. Introduction to this course
2. What is food studies? 1: why study food?
3. What is food studies? 2: food and identity
4. Food culture in the United States 1: ethnic foods and regional variety
5. Food culture in the United States 2: standardized food and fast food industry
6. The acceptance of Japanese food in the US: the case of Nobu
7. Food culture in the UK: history with food
8. The popular Japanese restaurants in the UK: the case of WAGAMAMA
9. Japanese cooks in Italy: "transabroad globalization"
10. Running a Japanese cafe in Scandinavia: film viewing "Kamome Diner"
11. Food culture in Malaysia: A case of neglected culinary globalization
12. Final presentation 1
13. Final presentation 2
14. Evaluation

授業時間外(予習・復習等)の学習(Study Required Outside of Class)

Information will be announced by instructor in the first class. Students are required to read a lot of excerpts from books and articles.

成績評価方法・基準(Evaluation)

Final Presentation(30%)/Final Essay(20%)/Participation and Contribution to class(30%)/In-class Short Essays(20%)
Attendance and contribution to every class is very important for this course.

テキスト(Textbooks)

Texts will be distributed by instructor or available on Blackboard.

参考文献(Readings)

1. Warren Belasco. 2008. *Food: The Key Concepts*. Berg
 2. Andrew F. Smith, ed.. 2007. *The Oxford Companion to American Food and Drink*. Oxford UP
 3. James Farrer. 2015. *The Globalization of Asian Cuisines*. Palgrave
 4. Donna A. Gabaccia. 1998. *We Are What We Eat: Ethnic Food and the Making of Americans*. Harvard UP
- Information will be announced by instructor in the first class.

その他(HP等)(Others(e.g.HP))

注意事項(Notice)

本科目は、担当教員の実務経験、または実務に従事するゲスト・スピーカーの招聘講義等を活かした授業である。