



LUND
UNIVERSITY

Faculties of Humanities and Theology

SASH86, Food, Tradition and Innovation, 7.5 credits

Food, Tradition and Innovation, 7,5 högskolepoäng

First Cycle / Grundnivå

Details of approval

The syllabus was approved by The pro-dean for First-Cycle Studies at the Faculties of Humanities and Theology on 2017-10-31 to be valid from 2017-10-31, spring semester 2018.

General Information

Subject: Ethnology

The course is offered as a freestanding course. It can normally be included in a first cycle degree.

Language of instruction: English

The course can be taught in Swedish if an agreement is reached by both the lecturer and the students. Such an agreement requires that all lecturers and all students are proficient in Swedish.

Main field of studies

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Depth of study relative to the degree requirements

G1N, First cycle, has only upper-secondary level entry requirements

Learning outcomes

On completion of the course, the students shall be able to

Knowledge and understanding

- provide an account of how cultural meaning is created through food and meals
- account for the concepts of tradition and innovation in relation to food culture
- provide an account of how eating habits are affected by change in areas such as production, processing and trade, and economics, migration and housing in both the past and the present

Competence and skills

- complete a minor ethnological field study and collect materials concerning a delimited phenomenon of food culture
- perform a cultural analysis of empirical data based on issues of food, tradition and innovation
- compare the importance of traditions and innovations in both time and space conceived as social environment
- present their own and others' research results in speech and writing

Judgement and approach

- assess and discuss ethical and democratic aspects of food culture

Course content

The course deals with the use of food and meals to create meaning. It starts with an introduction to the concepts of tradition, innovation and cultural analysis. The historical development of food culture phenomena is studied. The social context of eating, the meal, serves as a focal point in the course and both everyday and festive occasions, at home as well as at other places, are studied. The course also includes an ethnographic field study, including discussions and analyses of methodology and material. It provides students with perspectives on how food culture is a process in constant change.

Course design

The teaching consists of group assignments, lectures and seminars. The group assignments (approximately one) and seminars (approximately two) are compulsory.

Absence at compulsory components is compensated with an additional question in the individual final written assignment.

Assessment

The assessment is based partly on at least one group assignment that is presented in speech and writing, and partly on an individual take-home exam at the end of the course.

The examiner may deviate from the regular form of examination if it cannot be implemented during a re-examination, and if it complies with the learning outcomes of the course.

The examiner, in consultation with Disability Support Services, may deviate from the regular form of examination in order to provide a permanently disabled student with a form of examination equivalent to that of a student without a disability.

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Subcourses that are part of this course can be found in an appendix at the end of this document.

Grades

Marking scale: Fail, E, D, C, B, A.

The highest grade is A and the lowest passing grade is E. The grade for a non-passing result is Fail.

Entry requirements

General requirements for university studies in Sweden

Further information

1. The course is offered at the Department of Arts and Cultural Sciences, Division of Ethnology, Lund University
2. The credits allocated for course content that in whole or in part is commensurate with another course can only be credited once for a degree. For further details see the current application information and other relevant documentation.

Subcourses in SASH86, Food, Tradition and Innovation

Applies from V18

1701 Food, Traditions and Innovations, 7,5 hp
Grading scale: Fail, E, D, C, B, A