



LUND
UNIVERSITY

Faculties of Humanities and Theology

SASH58, Gastronomy - a Global and Interdisciplinary Perspective, 7.5 credits

*Gastronomy - a Global and Interdisciplinary Perspective, 7,5
högskolepoäng*
First Cycle / Grundnivå

Details of approval

The syllabus was approved by the programmes director by delegation from the pro-dean for first- and second-cycle studies on 2012-05-14 to be valid from 2012-05-14, autumn semester 2012.

General Information

Subject: Ethnology

The course is offered as a free-standing course. It can normally be included as part of a first- or second-cycle degree.

Language of instruction: English

The course can be taught in Swedish if an agreement is reached by both the teacher and the students. Such an agreement would depend on both the lecturer and the students having a good knowledge of 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

Knowledge and understanding

- be able to account for the main aspects of the international and interdisciplinary field of research on food and food culture
- be able to account for the concepts of Food Studies and gastronomy

- be able to account for different approaches to the study of gastronomic phenomena such as food, nutrition, diet and meals

Competence and skills

- be able to conduct a minor field study and gather material on a limited gastronomic phenomenon
- be able to carry out an analysis of such material with current issues in research specialisations such as Food Studies and gastronomy as a starting point
- be able to present their own and others' research results both orally and in writing

Judgement and approach

- be able to assess the impact of gastronomy on the individual, on society and on the environment.

Course content

The course starts with an introduction to the interdisciplinary field of Food Studies. The historical development of gastronomy is studied. The social context of eating – the meal – is a focal point on the course. The course offers both theoretical and practical knowledge of gastronomy, including basic sensory science, eating environments and food handling in order to increase the gastronomic qualities of food and eating.

Course design

Teaching consists of group work, lectures and seminars. Group work (approx. 1 session) and seminars (approx. 2) are compulsory.

Assessment

The assessment takes place through at least one continuous group work, which is accounted for in writing and orally, and through an individual written assignment at the end of the course.

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 replaces SASH34.
2. The course is offered jointly by the Departments of Cultural Sciences and the Department of Food Technology, Engineering and Nutrition at Lund University, and the Culinary Arts and Food Sciences programme of the School of Health and Society at Kristianstad University

Subcourses in SASH58, Gastronomy - a Global and Interdisciplinary Perspective

Applies from V12

1201 A Global and Interdisciplinary Perspective, 7,5 hp
Grading scale: Fail, E, D, C, B, A