Cuisine as representation of culture is always changing and adapting, influenced by the core ingredients, food preparation methods, distinctive flavours and eating etiquette of a culture. As culture is never static, neither are cuisines. Today's contemporary cuisine is distinct from historical...
Recent case studies will be used to illustrate what non-profits and local governments can do to build sustainable food systems. The culture of the course is part graduate seminar & part planners workshop, a mix of theoretical and practical. Students will analyze these cuisine from perspective of geography, climate & culture, through readings, lectures, films, in-class tastiness, & restaurant field trips. Food Issues of Contemporary Societies. Issues related to methods of food production, distribution, marketing, trade & politics, & the impact of these methods on foods intake & the environment in contemporary societies.