

## Brief Course Outline

**Course Title:** Japan through Food

**Course Number and Section:**

JAPANESE

3680F 550

**Instructor Name(s):** Sawako Akai

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Disclaimer: Information in the brief course outline is subject to change. The syllabus posted on OWL is the official and authoritative source of information for the course.

### Course Description:

Seminar on various cultural aspects of Japanese cuisine. Like any culture, Japanese has a rich food-related tradition. Examined properly, it reveals complex interactions with many distinct cultures, and Japanese attitude toward cultural integration. Through Japanese food we also investigate the Japanese attitude toward arts, craftsmanship, popularization of culture, and domesticated foreign influences.

### Learning Outcomes:

- To understand the history of Japanese food in the context of the story of Japanese civilization.
- To gain an introduction to the approaches used in food history and food studies
- To develop a critical view toward a culture and society.
- To exercise modern research methods.

### Textbooks and Course Materials:

- Required textbook:  
Rath, E. C., & Assmann, A. (2010). Japanese foodways: Past and present. University of Illinois Press.  
- Cost: \$44.30  
- Students need to purchase this edition.  
- This course has a required field component (visiting a Japanese restaurant) that costs about \$50.

### Methods Of Evaluation:

Assignment	Due Date mm/dd/yy	Weight - %
Class Participation		20
Mid-term Paper	10/20/2025	25
Food Showcase Poster	11/15/2025	20

Assignment	Due Date mm/dd/yy	Weight - %
Final Paper	12/08/2025	35

In solidarity with the Anishinaabe, Haudenosaunee, Lūnaapéewak, and Chonnonton peoples on whose traditional treaty and unceded territories this course is shared.

Monday, August 18, 2025