

Huron Brief Course Outlines

Fall/Winter 2023-2024

Course Title: Japan through Food

Course Number and Section

JAPANESE

3680F - 550

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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:

- Brown, B. A. (2021). Itadakimasu! The Food culture of Japan. Routledge.
- Rath, E. C., & Assmann, A. (2010). Japanese foodways: Past and present. University of Illinois Press.

Methods of Evaluation:

Assignment	Due Date mm/dd/yy	Weight - %
Class participation	Ongoing	15%
Mid-term paper	10/20/2023	25%
Poster presentation	11/15/2023	10%
Group presentation	Various	15%
Final paper	12/08/2023	35%

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