CIEE Online

Course name: Culture and Cuisine in Spain (in English)
Course number: ANTH 3001/SOCI 3006 CIEE
Programs offering course: Online Summer
Language of instruction: English
U.S. Semester Credits: 3 semester/4.5 quarter hours
Contact hours: 45 hours
Term: Summer 2020

Course Description
The course is structured around the history of the culture of gastronomy in Spain from the cuisine of the first settlers to today, studying the influence of different Mediterranean and American cultures, the Mediterranean triad (olive oil, wine, and bread) and the importance of the Mediterranean diet as a way to lead a healthy lifestyle, as well as an influence of religion in our gastronomy.

Learning Objectives
By completing this course, students will:

- Understand the relationship between the culture and the gastronomy of a society.
- Construct a historical perspective necessary to understand the evolution of Spanish civilization in relation to its culture, customs and corresponding culinary uses.
- Acquire the rich vocabulary related to Spanish gastronomy.
- Use the knowledge acquired in the course to improve their health through a more beneficial diet.

Course Prerequisites
None.

Methods of Instruction
The classes consist of theoretical explanations of the different topics through online presentations and audiovisuals based on the required reading to be able to explore to Spanish cuisine.

Assessment and Final Grade
There will be two written assignments, a movie quiz, a midterm exam and a final research essay at the end of the course.

Each student must complete a final research project in which he or she will choose a Spanish autonomous region and study its history and gastronomy. Students will have to upload the essay to the canvas page on the last day of the course.

CIEE classes are not graded on a curve nor is there extra credit work. The final grade will be based upon the following criteria:
1. First written assignment 10%
2. Second written assignment 15%
3. Movie Quiz 5%
4. Midterm exam 25%
5. Final Research Project 25%
6. Participation 20%

Course Requirements

First Written Assignment: Food and Memory
Write a 1000 words description of a food memory, preferably from your childhood. This could be a memory of tasting for the first time, liking/disliking a particular food item, or it could be a memory focused on a particular eating event, collective or individual. Pay attention to as many senses as you can invoke to evoke this memory. Interpret its significance to you personally, as well as for what it might reveal about your enculturation into particular food cultures.

Second Written Assignment: Decipher a Meal
Itemize and decipher a meal, preferably one you've eaten in the previous week, offering a symbolic, structural reading akin to Mary Douglas's. Discuss why it counts as a "meal." This meal might be representative of your daily diet, or an exception to it. We are not being food police here, but rather doing symbolic analyses of empirical data. In your discussion, you must draw on at least 1 other reading, in addition to Douglas. Your paper should be 1250 words. Students are encouraged to try out a Mediterranean dish or a Spanish food product, if available.

Time on Task (for both written assignments): 15 hours

Movie Quiz:
Students watch the film “Chocolat” (2000) and answer a five-question online quiz, structured with multiple choice answers. Each correct answer is one point, totaling five points of the final grade.

Time on Task: 2.5 hours

Final Research Project During the first week of class the student will choose an autonomous community in Spain to investigate. Students will research the history, cuisine and a specific traditional dish from the region. Combining library/online research and analysis and course readings, the student has an opportunity to explore in depth central themes of the course. The length of this essay will be 1750 words, double-spaced, 12pt font, and must be submitted via Canvas on the last day of class. Photos or maps may be added but are not part of the grading.

Evaluation Criteria: Special interest will be placed on the expressive maturity of the student and their global vision of a region in our country, as well as its traditions and gastronomy. Written expression and grammar will also be evaluated in this essay and may positively or negatively affect the final grade.
Time on Task: 21 hours

**Midterm Exam Description**
The midterm exam will be divided into two parts

The first part of the midterm exam will consist of five short response questions, worth 2 points each. The second part will give the student the option to choose between two topics to write an extended response (minimum one page) related to the content studied so far and will make up the other 15 points of his or her final grade.

Evaluation Criteria: In the midterm, not only the student's knowledge will be evaluated, but also their ability to synthesize and identify the connections between the various concepts studied. Students will also be graded on their use of the specific vocabulary learned. Given the nature of open-ended questions.

Time on Task: 1.5 hours

**Participation**

Participation is defined as meaningful contribution in the digital classroom, using the resources and materials presented to students as part of the course. Meaningful contribution requires students to prepare in advance of each recorded session and regularly engage with the resources, discussions, reflective assignments, and all other online learning activities. Students are required to demonstrate engagement with course materials, for example, through insightful, constructive comments and by using subject-appropriate terminology in: online discussion boards, peer-to-peer feedback (after viewing the presentations of others), interaction with guest speakers, where available, and submissions related to other outside-of-class activities. Students should ensure that submitted commentary balances opinions, general impressions, and specific and thoughtful criticisms or contributions. Grades are based on the content, depth, and quality of the aforementioned types of meaningful contributions as measured per the Participation grading rubric in Canvas.

Students are also expected to use the Canvas inbox for communicating any clarifying questions they may want to ask about assessments or other course requirements.

**Technology Requirements**

Participation requires access to a computer with microphone (a headset and microphone are preferred over built-in sound devices) and webcam; a stable and strong internet connection; and a quiet and well-lit environment.

**Attendance**

**Expectations:** In an asynchronous online learning format, attendance takes the form of active student engagement:

- in instructional activities, course content, course tools
with the course instructor, other students, and
by timely completion of all assessments.
“Attendance” is more than just logging into the course on Canvas. Students must establish a record of participation in academically related activities in order to comply with this requirement. Academically related activities include, but are not limited to:

- submitting an academic assignment;
- taking an exam or quiz;
- attending a study group that is assigned by the instructor;
- participating in an online discussion about academic matters, designed by the instructor; or
- initiating contact in Canvas with the instructor to ask a question about the academic subject studied in the course.

Academically related activities do NOT include activities where a student may be present, but not academically engaged, such as:

- logging into an online class without active participation
- contributing to or engaging in the CIEE Orientation or Community Course(s)

First Week of Class: Online courses officially commence on the first day of the term. Students must demonstrate engagement in class by no later than day 5 of the term, or risk being administratively dropped from the course with no opportunity to re-enroll. Students administratively dropped from the course for failure to engage will be considered withdrawn from the program and subject to CIEE financial withdrawal policies and fees.

Duration of Course: Continued, regular class engagement is required throughout the scheduled duration of the course, and disengagement will result in a lower participation grade for any affected CIEE course. Due to the intensive schedules for completing courses online, consistent failure to engage in the course on a weekly basis (defined as failing to engage for two or more weeks of online learning) will result in a formal written warning from the CIEE Center Director. CIEE instructors / staff will monitor student engagement on a weekly basis. The weekly schedule below outlines due dates for asynchronous learning activities for this course.

N.B. Please note the class schedule is subject to change if opportunities arise to enhance the curriculum.

Weekly Schedule
Week 1:

Course Introduction. Introduction to food and culture: What’s the relationship? Where do Spaniards get their food?
Reading: El PAIS article: “Why are Spaniards Buying More Beer and Chocolate Under the Corona Virus Lockdown?”

Time on Task: 1 hour

**TOPIC 1:** The invention of cuisine. The first culinary techniques and advances in gastronomy.

Reading: M.J. Sevilla, Introduction & Ch. 1 “A Land on the Edge of Unknown” (p. 7-32)
Online Discussion on Spanish culture and Cuisine: Why are food fights a popular tradition in Spain? Is it food waste or an environmental strategy?
Video: The Wine Battle of Haro, La Rioja (3 minutes)
Video: La Tomatina of Buñol (2 minutes)

Time on Task: 7 hour

**TOPIC 2:** Olive Oil. Its history, characteristics, and influence on our gastronomy
Video: “Everything you need to know about Olive Oil” (4 minutes)
Online Discussion on Spanish culture and Cuisine: Good food is culturally authentic? Olive oil, tomatoes and eggs for breakfast? The same or different from USA?

Time on Task: 1.5 hour

**Week 2:**
*First Written Assignment Due.*
Time on Task: 5 hours

**TOPIC 3:** The kitchen of three cultures. History and gastronomy of the Jews, Christians, and Muslims of the Middle Ages in Spain
Reading: M.J. Sevilla, Ch. 2, “Moors, Jews and Christians” (p. 33-74) and Ch. 3 “Life in the Castle” (p.75-111)

Time on Task: 16.5 hours

**TOPIC 4:** The Iberian pig. History and habitat of the pig.
Reading: M.Harris “Pig Lovers and Pig Haters” p. 35-57

**Week 3:**
**TOPIC 4:** The Iberian pig (continued)
Video Youtube: “How to slice a Cinco Jotas Iberico Ham” The hierarchy of food (8 min.)
Online Discussion on Spanish culture and Cuisine: Good food is clean and pure? Can vegetarians and vegans also enjoy Spanish food?
Reading: M. Douglas. Deciphering a Meal.

Time on Task: 16 hours
Review of the first part of the course
Midterm Exam
Time on task: 1.5 hours

**TOPIC 5:** The cuisine of the New World. Circumstances of the discovery of America and its influence on the European and Spanish gastronomy. Main products from overseas.
Reading: M.J. Sevilla, Ch. 4, “A Golden Age” (p. 112-150)
Time on task: 11 hours

**TOPIC 6:** Tea, chocolate, or coffee. The origin and influence of these three products on our diet.
Reading: M.J. Sevilla, Ch. 5, “Madrid, Versailles, Naples and, Best of All, Chocolate” (p. 151-190)
Movie: “Chocolat” (Director: Lasse Hallström, 2000)) & Movie Quiz of the movie Chocolat (on Canvas page)
Time on Task: 15.5 hours

**Week 4:**

**TOPIC 7:** Spices. The origin, uses, and historic importance of spices.
Reading: M.J. Sevilla, Ch. 7, “Hunger, Hope and Success” (p. 219-249)
Time on task: 9 hours

*Second Written Assignment Due*
Time on Task: 10 hours

**TOPIC 8:** The Mediterranean diet. The Mediterranean triad and its development.
Pasta. Impact on contemporary gastronomy.
Video: Anthony Bourdain, No Reservations, Season 4, Episode 17 “Spain” (45 minutes)
Reading: M.J. Sevilla, Ch. 8, “The Cocinas of Spain” (p. 250-312)
Online Discussion on Spanish culture and Cuisine: Are Spanish Chefs part of a new type of global cuisine, or is it authentic Mediterranean food?
Time on task: 18.5 hours

*Final Research Project Due*
Time on Task: 21 hours

**Course Materials**

**Required Readings**

SEVILLA, María José, Delicioso: A History of Food in Spain, Reaktion Books, 2019. Can be purchased via Amazon Prime or Amazon.com

Recommended Readings (not part of the lectures nor exams)
BRILLAT-SAVARIN, Jean-Anthelme. Aphorisms, 1825.