



University of
New Haven

Czech Culture, Food & Brewing Tradition

SECTION I: Course Overview

Course Code: CUL340PRG

Subject Area(s): Cultural Studies

Prerequisites: None

Language of Instruction: English

Additional Fees: See Below

Total Contact Hours: 45

Recommended Credits: 3

COURSE DESCRIPTION

This course introduces students to Czech culture through focus on Czech food and Bohemia's rich brewing tradition. The course explores the historical development of Czech food and brewing practices and the variety of factors that have influenced how food in the Czech Republic is selected, prepared, stored, served, and eaten. The close-up experience will begin with visiting local food markets, well-known restaurants as well as traditional breweries.

Multi-disciplinary in approach, the course explores a variety of key contemporary issues including organic foods, Czech beer culture, and the origins (and preservation) of regional food traditions and variations. Students will also develop an awareness of more sophisticated ways of looking at food through lenses of food anthropology, history, environmental studies, and psychology of food consumption.

The course combines first-hand experience (field trips, guided visits, tastings) and interpretative analysis (examination of selected readings, written assignments, in-class debates, personal food journal entries). Students will develop a sense of food as a fundamental cultural aspect, not just in Czech culture, but will become empowered to reflect more critically on the varied cultural aspects of their own domestic food-experience.

LEARNING OBJECTIVES

Upon successful completion of this course, you will be able to:

- Examine the historical, sociological and anthropological aspects that impacted the development of culinary and brewing traditions in the Czech Republic.
- Compare first-hand experiences with Czech food and brewing traditions with similar experiences in your home culture.
- Articulate how the post-communist transition and globalization of modern food and brewing practices have changed Czech culture—and in turn—how Czechs have responded to these changes.

- Formulate a critical concept of food as a fundamental cultural aspect of both Czech and American societies.

ADDITIONAL COURSE FEES

This course requires payment of an additional fee to cover active learning components that are above and beyond typical course costs, such as site visits, entrance fees and other expenses. Please see the Course Overview online for further information.

SECTION II: Instructor & Course Details

INSTRUCTOR DETAILS

Name:	TBD
Contact Information:	TBD
Term:	SEMESTER

PARTICIPATION POLICY

This class will meet once weekly for 150 minutes each session. All students are expected to arrive on time and prepared for the day’s class session.

Participation is required at all regularly scheduled class sessions, including any field trips, site visits, guest lectures, etc. that are assigned by the instructor. In compliance with NECHE and UNH accreditation requirements, CEA instructors compile regular attendance records for every course and take these records into account when evaluating student participation and overall course performance. When students do not participate, they undermine their ability to make progress toward the stated learning objectives of the course, as well as miss an opportunity to strengthen relationships with faculty and classmates.

Late arrivals or early departures from class can result in being marked absent. Additionally, in accordance with US accreditation standards and immigration requirements, students must maintain a full-time course load in order to preserve their student status for the duration of the semester. As part of its commitment to student success, CEA will connect with students who demonstrate a pattern of non-participation to understand their reasons for missing class. CEA may warn, place on probation, or dismiss from courses, programs, activities and housing any student who fails to maintain satisfactory academic progress or full-time student status.

GRADING & ASSESSMENT

The instructor will assess your progress towards the above-listed learning objectives by using the forms of assessment below. Each of these assessments is weighted and will count towards your final grade. The following section (Assessment Overview) will provide further details for each.

Class Participation	15%
Food Journals (4)	40%
Midterm Exam	20%
Final Exam	25%

The instructor will calculate your course grades using the CEA Grading Scale shown below. As a CEA student, you should understand that credit transfer decisions—including earned grades for courses taken abroad—are ultimately made by your home institution.

CEA GRADING SCALE			
Letter Grade	Numerical Grade	Percentage Range	Quality Points
A+	9.70 – 10.0	97.0 – 100%	4.00
A	9.40 – 9.69	94.0 – 96.9%	4.00
A-	9.00 – 9.39	90.0 – 93.9%	3.70
B+	8.70 – 8.99	87.0 – 89.9%	3.30
B	8.40 – 8.69	84.0 – 86.9%	3.00
B-	8.00 – 8.39	80.0 – 83.9%	2.70
C+	7.70 – 7.99	77.0 – 79.9%	2.30
C	7.40 – 7.69	74.0 – 76.9%	2.00
C-	7.00 – 7.39	70.0 – 73.9%	1.70
D	6.00 – 6.99	60.0 – 69.9%	1.00
F	0.00 – 5.99	0.00 – 59.9%	0.00
W	Withdrawal	N/A	0.00
INC	Incomplete	N/A	0.00

ASSESSMENT OVERVIEW

This section provides a brief description of each form of assessment listed above. Your course instructor will provide further details and instructions during class time.

Class Participation (15%): Student participation is mandatory for all courses taken at a CEA Study Center. The instructor will use the rubric below when determining your participation grade.

CLASS PARTICIPATION GRADING RUBRIC	
Student Participation Level	Grade
You make major & original contributions that spark discussion, offering critical comments clearly based on readings, research, & theoretical course topics.	A+ (10.0 – 9.70)
You make significant contributions that demonstrate insight as well as knowledge of required readings & independent research.	A/A- (9.69 – 9.00)
You participate voluntarily and make useful contributions that are usually based upon some reflection and familiarity with required readings.	B+/B (8.99 – 8.40)
You make voluntary but infrequent comments that generally reiterate the basic points of the required readings.	B-/C+ (8.39 – 7.70)

You make limited comments only when prompted and do not initiate debate or show a clear awareness of the importance of the readings.	C/C- (7.69 – 7.00)
You very rarely make comments and resist engagement with the subject. You are not prepared for class and/or discussion of course readings.	D (6.99 – 6.00)
You make irrelevant and tangential comments disruptive to class discussion. You are consistently unprepared for class and/or discussion of the course readings.	F (5.99 – 0.00)

Virtual class participation will be measured by (a) how often students log in the course, (b) their performance and attitude in mandatory live sessions, and (c) how significant their contributions to the virtual discussions are; students should be ready to offer critical comments clearly based on readings, research, & theoretical course topics.

Food Journals (40%): You will have the opportunity to taste Czech food and beer first hand, explore modern-day Czech food markets, brewing facilities, and restaurants and acquire the basics of ethnographic fieldwork. You will reflect on your experiences with Czech food and brewing traditions in a journal documenting your experiences, impressions, findings, and connections to material presented in class. In your entries, you should also compare your first-hand experiences with Czech food and brewing traditions with similar experiences in your home culture. There are altogether 4 contributions throughout the semester. These journal contributions must have 2 600 words (1 contribution = 650 words = 10% of the grade). Further instructions on journal entries and submissions will be provided in class.

Midterm Exam (20%) & Final Exam (25%): The midterm and final exams are designed to establish and communicate to you the progress you made towards meeting the course learning objectives listed above. It is comprised of several IDs (identifications of major persons/places/things discussed in class), short-answer questions, and one or two essay questions which test your abilities in three important areas of competency: the amount of information you master; the accuracy of the information you present; and your ability to analyze the facts and ideas you have integrated across your study in this course.

EXPERIENTIAL LEARNING ACTIVITIES (AICAP)

CEA courses are designed to include a variety of experiential learning activities that will take you out of the classroom and allow you to explore your local, host city. These activities may include field studies, guest lectures and/or activities offered through our Academically Integrated Cultural Activities Program (AICAP). Please check the Forms of Assessment section to find out if AICAP activities are related to any specific form of assessment. The following experiential learning activities are included in this course:

- *Restaurant “Lokal”: sampling traditional Czech dishes*
- *Cooking Workshop: Typical Czech dishes*
- *Sapa Market visit*
- *Břevnov Brewery visit & beer tasting*
- *Trdelník tasting*
- *Tasting of typical foods: chlebíčky & koláče*
- *Ethnographic fieldwork: Organic stores (Botanicus, Manufactura & Country Life)*
- *Gingerbread or Easter Egg Decorating Workshop*

REQUIRED READINGS

Reading assignments for this course will come from the required text(s) and/or the selected reading(s) listed below. All required readings – whether assigned from the text or assigned as a selected reading – must be completed according to the due date assigned by the course instructor.

- I. **SELECTED READING(S):** The selected readings for this course are listed below. You will not need to purchase these readings; the instructor will provide these selected readings to you in class (either in paper or electronic format).

Bocak, M. *Cooking the Past: Traditionalism in Czech Culinary Magazines*, Dürschmidt J. and Kautt Y. eds. *Globalized Eating Cultures*. Palgrave Macmillan, 2018, pp. 157-179.

Cantarero, L. and Stacconi, M. *Beer and European Media: Global vs. Local*. In: Schiefenhoewel W. and Macbeth H. eds. *Liquid Bread: Beer and Brewing in Cross-Cultural Perspective* (1st Edition), Oxford: Berghahn Books, 2011, pp. 223-237.

Czech Specials recipes at www.czechspecials.cz/recepty?lang=en-us

Franc, M. Merry and abundant. Celebrating Christmas in the Czech lands in the 1950s and 1960s, *Food & History*, Vol. 4 (2), 2006, pp. 237-251.

Haukanes, H. Sharing food, sharing taste? *Consumption practices, gender relations and individuality in Czech families*, *Food Chains*, 2007, available at: <https://journals.openedition.org/aof/1912>

Haukanes, H. *Ambivalent Traditions: Transforming Gender Symbols and Food Practices in the Czech Republic*, University of Bergen, Vol. 21 (1), 2003, pp. 77-82.

Haukanes, H. and Pine, F. *Ritual and Everyday Consumption Practices in the Czech and Polish Countryside: Conceiving Modernity through Changing Food Regimes*, *Anthropological Journal on European Cultures*, Vol. 12, *Communities in Transformation: Central and Eastern Europe*, 2003, pp. 103-130.

Jehlička, P. and Smith, J. *Sustainability and the “urban peasant”: rethinking the cultural politics of food self-provisioning in the Czech Republic*. In: Zahrádka, Pavel and Sedláková, Renáta eds. *New Perspectives on Consumer Culture Theory and Research*. Newcastle upon Tyne: Cambridge Scholars Publishing, 2012, pp. 78–96.

Kiralova, A. and Hamarneh, I. *Local Gastronomy as a Prerequisite of Food Tourism Development in the Czech Republic*, *Marketing and Management Innovation*, No. 2, Ukraine, 2017, pp. 15-25.

Listen to “A Czech Christmas Feast”, online
Link: <https://english.radio.cz/a-czech-christmas-feast-8238888>

Meusdoerffer, F. G. *A Comprehensive History of Beer Brewing*. In Esslinger, H.M. (ed) *Handbook of Brewing: Processes, Technology, Markets*, Weinheim: Wiley VCH, 2009, pp. 1-42.

Mintz, Sidney W. – Du Bois, Christine M. *The Anthropology of Food and Eating*. *Annual Review of Anthropology* 31, 2002, pp. 99–119.

Parizkova, J. and Vlkova, M. *Beer in the Czech Republic*. In: Schiefenhoewel W. and Macbeth H. eds. *Liquid Bread: Beer and Brewing in Cross-Cultural Perspective* (1st Edition), Oxford: Berghahn Books, 2011, pp. 101-110.

Parker, A. *The Invention of Trdelník and Prague's Culinary Past*, Whetstone Magazine, available at: <https://www.whetstonemagazine.com/journal/the-invention-of-trdelnk-and-pragues-culinary-past>

Passmore, B. and Passmore, S. R. *Taste and Transformation: Ethnographic Encounters with Food in the Czech Republic*, in *Anthropology of East Europe Review* 21/1 (2003): pp. 7-41.

Rawitsch, E. *Seeing Sapa: Reading a Transnational Marketplace in the post-socialist cityscape*. *Urban People* Vol. 22(2), 2020, pp. 159-197.

Smith, E. *The Communist Cookbook that Defied Prague's Cuisine*, Atlas Obscura, 2018, available at: <https://www.atlasobscura.com/articles/what-is-pragues-food-like>

Smith, J. and Jehlicka, P. *Stories around food, politics and change in Poland and the Czech Republic*, *Transactions of the Institute of British Geographers*, 2007, 32(3) pp. 395-410.

Sosna, D., Brunclikova, L., and Galeta, P. *Rescuing things: Food waste in the rural environment in the Czech Republic*, *Journal of Cleaner Production*, Vol. 214, 2019, pp. 319-330.

Trnka, S. *Making Moods: Food and Drink as Collective Acts of Sustenance, Pleasure, and Dissolution* In: Trnka, Susana, *Traversing: Embodied Lifeworlds in the Czech Republic*, 2020, Cornell University Press, pp. 143-169.

Vinopal, J. *Beer Patriotism in the Czech Society*, *Czech Society* 2, 2005, pp. 1-14.

Zeleny, J. et. al. "Pale Lager and Double Carp Fries, Please". *The McDonaldisization of the Culinary Culture in the Czech Republic*, *International Journal on Agricultural and Food Systems* Vol. 22 (1), 2020, pp. 1-26.

Zivelova, I. and Crhova, M. *Organic Food Market in the Czech Republic*, *Acta Universitatis Agriculturae et Silviculturae Mendelianae Brunensis*, Vol. 61(2), 2003, pp. 539-546.

RECOMMENDED READINGS

The recommended reading(s) and/or text(s) for this course are below. These recommended readings are not mandatory, but they will assist you with research and understanding course content.

Arnaiz, M.G. *Culture, Market and Beer Consumption*. In: Schiefenhoevel W. and Macbeth H. eds. *Liquid Bread: Beer and Brewing in Cross-Cultural Perspective* (1st Edition), Oxford: Berghahn Books, 2011, pp. 209-222.

De Silva, C. (ed). *In Memory's Kitchen: A Legacy from the Women of Terezín* (2nd Edition). Northvale, NJ: Jason Aronson, Inc, 1996, 160 pp.

Fraser, E. and Rimas, A. *Empires of Food: Feast, Famine and the Rise and Fall of Civilizations* (1st Edition). New York: Free Press, 2010, 320 pp.

Kaiser P., Medicus, G. and Bruene, M. *Healthy or Detrimental? Physiological, Psychiatric, and Evolutionary Aspects of Drinking Beer*. In: Schiefenhoevel W. and Macbeth H. eds. *Liquid Bread: Beer and Brewing in Cross-Cultural Perspective* (1st Edition), Oxford: Berghahn Books, 2011, pp. 21-34.

Maier, T. *Sources of Microbrewery Competitiveness in the Czech Republic*. AGRIS online Papers in Economics and Informatics, Vol. 8 (4), 2016, 8 pp. 97-110.

Singer, P. and Mason, J. *The Ethics of What We Eat: Why Our Food Choices Matter* (1st Edition). Pennsylvania: Rodale Books, 2006, 336 pp.

Tannahill, R. *Food in History* (1st Edition), New York: Stein and Day, 1973, 409 pp.

Urban, J., Zverinova, I. and Scasny, M. *What Motivates Czech Consumers to Buy Organic Food?* Czech Sociologic Review, Vol. 48 (3), 2012, pp. 509-536.

Wanninayake, W.M.C. and Chovancova, M. *Consumer Ethnocentrism and Attitudes Towards Foreign Beer Brands: With Evidence from Zlin Region in the Czech Republic*, Journal of Competitiveness, Vol. 4(2), 2012, pp. 3-19.

Zagata, L. *Consumers' beliefs and behavioural intentions towards organic food. Evidence from the Czech Republic*, *Appetite*, Vol. 59 (1), 2012, pp. 81-89.

Zagata, L., Hrabak, J. and Lostak, M. *Post-socialist transition as a driving force of the sustainable agriculture: a case from the Czech Republic*, *Agroecology and Sustainable Food Systems*, Vol. 44 (2), 2020, pp. 238-257.

ADDITIONAL RESOURCES

In order to ensure your success abroad, CEA has provided the academic resources listed below. In addition to these resources, each CEA Study Center provides students with a physical library and study areas for group work. The Academic Affairs Office at each CEA Study Center also compiles a bank of detailed information regarding libraries, documentation centers, research institutes, and archival materials located in the host city.

- **UNH Online Library:** As a CEA student, you will be given access to the online library of CEA's School of Record, the University of New Haven (UNH). You can use this online library to access databases and additional resources while performing research abroad. You may access the UNH online library [here](#) or through your MyCEA Account. You must comply with UNH Policies regarding library usage.
- **CEAClassroom – Moodle:** CEA instructors use Moodle, an interactive virtual learning environment. This web-based platform provides you with constant and direct access to the course syllabus, daily schedule of class lectures and assignments, non-textbook required readings, and additional resources. Moodle includes the normal array of forums, up-loadable and downloadable databases, wikis, and related academic support designed for helping you achieve the learning objectives listed in this syllabus.

During the first week of class, CEA academic staff and/or faculty will help you navigate through the many functions and resources Moodle provides. While you may print a hard copy version of the syllabus, you should always check Moodle for the most up-to-date information regarding this course. The instructor will use Moodle to make announcements and updates to the course and/or syllabus. It is your responsibility to ensure that you have access to all Moodle materials and that you monitor Moodle on a daily basis in case there are any changes made to course assignments or scheduling.

To access Moodle: Please log-in to your MyCEA account using your normal username and password. Click on the "While You're Abroad Tab" and make sure you are under the "Academics" sub-menu. There you will see a link above your schedule that says "View Online Courses" select this link to be taken to your Moodle environment.

- **Online Reference & Research Tools:** The course instructor has identified the resources below to assist you with understanding course topics. You are encouraged to explore these and other avenues of research including the databases available via the UNH online library.

<http://www.eatingeurope.com>

<http://www.tasteofprague.com>

<https://english.radio.cz>

COURSE CALENDAR
Czech Culture, Food & Brewing Tradition

SESSION	TOPICS	ACTIVITY	READINGS & ASSIGNMENTS
1	<p>Course Introduction: Review Syllabus, Classroom Policies</p> <p>Food & Identity: We are what we eat</p>	<p>Course Overview: Anthropology of food and food in history</p> <p>Lecture & Discussion</p>	Mintz, Du Bois, pp. 99-119
2	Czech Culinary Traditions	<p>Lecture & Discussion <i>Restaurant "Lokal": sampling traditional Czech dishes</i></p>	Passmore, Passmore, pp. 7-41 Smith, online
3	Post-Communist Culinary Transformations	Lecture & Discussion	Smith & Jehlicka, pp. 395-410 Bocak, pp. 157-179 Food Journal Entry 1 due
4	<i>Dobrou Chut'!</i>	<p><i>Cooking workshop: Typical Czech dishes</i></p> <p>Lecture & Discussion</p>	<p>Recipes: http://www.czechspecials.cz/recepty?lang=en-us</p>
5	Local vs. Global	Lecture & Discussion	Cantarero, Stacconi, pp. 233-237 Zeleny et. al, pp. 1-26
6	Ethnographic Fieldwork at the Sapa Market	<i>Sapa Market Visit</i>	Rawitsch, pp. 159-197 Food Journal Entry 2 due
7	Czech Food & Class, Race & Gender	<p>Lecture & Discussion</p> <p>Midterm exam review</p>	Haukanes, online Haukanes, pp. 77-82
8	MIDTERM EXAM		
9	Czech Rural & Urban Perspectives	<p>Lecture & Discussion</p> <p><i>Tasting of typical foods: chlebíčky & koláče</i></p>	Haukanes, Pine, pp. 103-130 Sosna, Brunclikova, Galeta, pp. 319-330 Food Journal Entry 3 due

10	Food Ethics, Sustainability & “Bio”	Lecture & Discussion <i>Ethnographic fieldwork: Organic Stores</i>	Jehlicka, Smith, pp. 78-96 Zivelova, Crhova, pp. pp. 539-546
11	Czech Food, Beer & Tourism	Lecture & Discussion <i>Trdelník tasting</i>	Kiralova, Hamarneh, pp. 15-25 Parker, online
12	The Art & Tradition of Brewing	Lecture & Discussion <i>Břevnov Brewery visit & beer tasting</i>	Meussdoerffer, pp. 1-42 Food Journal Entry 4 due
13	Pilsner and Beyond: Czech Brewing Traditions	Lecture & Discussion Final exam review	Parizkova, Vlkova, pp. 101-110 Trnka, pp. 143-169 Vinopal, pp. 1-14
14	Czech Festive Culinary Traditions – Christmas/Easter	Lecture & Discussion <i>Gingerbread/ East Egg Decorating Workshop</i>	Franc, pp. 237-251 Listen to “A Czech Christmas Feast”, online
15	FINAL EXAM		

SECTION III: CEA Academic Policies

The policies listed in this section outline general expectations for CEA students. You should carefully review these policies to ensure success in your courses and during your time abroad. Furthermore, as a participant in the CEA program, you are expected to review and understand all CEA Student Policies, including the academic policies outlined on our website. CEA reserves the right to change, update, revise, or amend existing policies and/or procedures at any time. For the most up to date policies, please review the policies on our website.

Class & Instructor Policies can be found [here](#)

General Academic Policies can be found [here](#)