



## The Culture of Food & Wine in Spain

**UNH Course Code:** SPN350SVQ

**Subject Areas:** Cultural Studies, Sociology

**Level:** 300

**Prerequisites:** Intermediate Spanish II or the equivalent of at least four semesters of college level Spanish

**Language of Instruction:** Spanish

**Contact Hours:** 45

**Recommended Credits:** 3

### Course Description

This course combines historical, anthropological, sociological and, of course, gastronomical perspectives to examine the relationship between food and culture in Spain. A historical timeline will be used as a reference to follow the evolution of Spanish cuisine from Spain's first settlers to present day. The different cultures and civilizations that have formed part of Spain's history - Romans, Visigoths, Arabs, Jews and Pre-Columbian Americans - have contributed a variety of foods and spices that today form part of the rich and unique Spanish cuisine.

Through a variety of readings, study excursions and tasting sessions this course offers you the opportunity to go beyond the traditional classroom experience to explore the five senses of sight, hearing, taste, smell and touch, essential to fully comprehend and appreciate Spanish cuisine.

### Learning Objectives

- To understand the origin of a significant number of the basic foods of Spain.
- To trace the gastronomic influence of America in Europe and vice versa.
- To explain Spain's history and culture through its food.
- To enhance the learning experience through a variety of tasting sessions.
- To critically reflect upon the varied cultural aspects of your own culture's food.

### Forms of Assessment

Various elements will be taken into account when determining your final grade. The instructor will explain in detail the content, criteria, and specific requirements for all assessment categories but the basic breakdown is as follows:

Class Participation	10%
Oral Presentation	20%
Essays	20%
Midterm exam	25%
Final exam	25%

### CEA Grading Scale

Letter Grade	Numerical Grade Low Range	Numerical Grade High Range	Percentage Range	Quality Points
A+	9.70	10.00	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+	6.70	6.99	67.0 – 69.9%	1.30
D	6.30	6.69	63.0 – 66.9%	1.00
D-	6.00	6.29	60.0 – 62.9%	0.70
F	0.00	5.99	0 - 59.9%	0.00
W	Withdrawal			0.00
INC	Incomplete			0.00

#### CEA Attendance Policy

Every student is expected to attend all scheduled class sessions on time and be thoroughly prepared for the day's class activities. To be in compliance with accreditation requirements, CEA instructors compile regular attendance records for every course and take these records into account when evaluating student participation and performance. **The detailed attendance policy for this course will be provided to you on the first day of class. Your final grade will be affected by excessive absences.**

Furthermore, to comply with immigration and financial regulations, and to maintain full-time status each student must be concurrently enrolled in and attending 12 credit hours each semester. Consequently, the Dean and Program Director will dismiss any student who fails to maintain full-time status from all CEA courses, programs, activities, and housing.

#### Required Textbooks

The required course textbooks are available for purchase at the local bookstore. You must have constant access to these texts for reading, highlighting and marginal note-taking. It is required that you have a personal copy each. Additional sources may be required for certain class sessions in electronic format (pdf, digital, etc.) consistent with applicable copyright legislation. Direct access to additional resources and databanks are available to you through the online library of the University of New Haven.

**Your instructor will provide a detailed course syllabus to you on the first day of class.**