



University of
New Haven

Food and Culture in Argentina

SECTION I: Course Overview

Course Code: CUL340EZE

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 Argentinian gastronomy while focusing on the complex value codes and beliefs related to Argentinian local products and their consumption. The course is divided into four parts. In the first part, students will be encouraged to define the concepts of food and culture, explore the role of cuisine in collective and individual identities, and examine how cultural food habits are created and change. This part covers the broader context that includes and sustains the way food is produced, prepared and consumed in Argentina. The second part of the course explains the theoretical and ideological aspects of cuisine in Argentina and identifies the particular characteristics of traditional Argentinian cuisine. The third part of the course presents historical events that have shaped the cultural food model in Argentina by exploring the many influences of the modern Argentinian diet. The final part focuses on some of the foods that comprise the core of the Argentinian diet. The course includes a number of experiential learning activities that may vary from term to term. These range from visits to local markets and wineries to a variety of workshops, including a cooking workshop.

LEARNING OBJECTIVES

- Describe the main characteristics of Argentinian gastronomy and the origins of the main ingredients of the Argentinian cuisine.
- Explain the importance of cuisine in shaping Argentinian culture.
- Describe culinary traditions in different civilizations and their influence in Argentinian gastronomy.
- Discuss reactions to the local gastronomy after engaging with markets, wineries, and restaurants.

SECTION II: Instructor & Course Details

INSTRUCTOR DETAILS

Name:	TBA
Contact Information:	TBA
Term:	SEMESTER

ATTENDANCE POLICY

This class will meet twice weekly for 90 minutes each session. All students are expected to arrive on time and be prepared for the day's class session.

CEA enforces a mandatory attendance policy. You are therefore expected to attend all regularly scheduled class sessions, including any field trips, site visits, guest lectures, etc. that are assigned by the instructor. The table below shows the number of class sessions you may miss before receiving a grade penalty.

ALLOWED ABSENCES – SEMESTERS		
Courses Meeting X day(s) Per Week	Allowed Absence(s)	Automatic Failing Grade at X th Absence
Courses meeting 2 day(s) per week	2 Absences	8 th Absence

For every additional absence beyond the allowed number, your final course grade will drop down to the subsequent letter grade (ex: A+ to A). As a student, you should understand that the grade penalties will apply if you are marked absent due to tardiness or leaving class early. In the table below, you will find the grade penalty associated with each excessive absence up to and including automatic course failure.

ATTENDANCE DOCKING PENALTIES								
Absence	1 st	2 nd	3 rd	4 th	5 th	6 th	7 th	8 th
Penalty	No Penalty	No Penalty	0.5 Grade Docked	1 Grade Docked	1.5 Grades Docked	2 Grades Docked	2.5 Grades Docked	Automatic Failure
HIGHEST POSSIBLE GRADE AFTER ATTENDANCE PENALTIES								

Grade	A+	A+	A	A-	B+	B	B-	F
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CEA does not distinguish between excused and unexcused absences. As such, no documentation is required for missing class. Similarly, excessive absences, and the grade penalty associated with each, will not be excused even if you are able to provide documentation that shows the absence was beyond your control. You should therefore only miss class when truly needed as illness or other unavoidable factors may force you to miss a class session later on in the term.

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	10%
Wine Tasting Workshop	15%
Ethnographic Essay	15%
Oral Presentation	15%
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

The instructor reserves the right to make changes or modifications to this syllabus as needed

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 (10%): 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. All students should understand that attendance and punctuality are expected and will not count positively toward the 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)

Wine Tasting Workshop (15%): This wine tasting workshop will provide hands-on knowledge and experience on Argentine wines and its culture. You will need to complete the previous readings, attend this full workshop, and write a follow-up assignment.

Ethnographic Essay (15%): In this activity, you will observe and study a local marketplace and write a short ethnographic essay on your observations. You will present your findings in a group discussion.

Oral Presentation (15%): This group activity will require you to organize a TED Talk-type presentation based on your research on traditional food eaten in Argentina.

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. They are comprised of questions and exercises that 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. The exams will include several identifications of major persons, places, or things discussed in class and 1 or 2 essay questions.

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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). The following experiential learning activities are included in this course:

- Food Study Tours: Parrilla Restaurant, Regional Food Restaurant, Ice Cream Shop, Traditional Coffee House, & the San Telmo Market.
- Tasting Experiences: Wines, Alfajores, Galletitas, Golosinas, Mate, & Bakery Products.

REQUIRED READINGS/FILMS

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. **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).

Adair, Jennifer (2014), “With Democracy One Eats: in Food, Hunger, and the Welfare State During the Argentine Transition to Democracy, 1983-1989”, Topic Paper.

Armus, Diego & Lisa Ubelaker (2015), “Eating in Buenos Aires”, *The Buenos Aires Reader*.

Catena, Laura, et al. (2010), “Vino Argentino: An Insider's Guide to the Wines and Wine Country of Argentina”, San Francisco: Chronicle Books LLC, Ch. 1-2, 11.

Folch, Christine (2010), “Stimulating Consumption: Yerba Mate Myths, Markets, and Meanings from Conquest to Present” in *Comparative Studies in Society and History*, 52.1, pp. 6-36.

Gordinier, Jeff (2018), “Is Francis Mallmann the Most Interesting Chef in the World?”, *Esquire*, January 22nd.

Kaminsky, Amy (2008), “Argentina: Stories for a Nation”, University of Minnesota Press, Ch. 6.

Latkiewicz, Matthew (2003), “Notes from a Wine-Tasting, Being an Inquiry into Sensation Gastronomica”, *The Journal of Food and Culture*, 3.4, pp. 42-45.

Lazar, Allie (2016), “A Guide to the Argentine Asado”, *PickUptheFork.com: A Serious Eater's Guide to Buenos Aires and Beyond*, October 11th.

Lazar, Allie (2017), “How a Vegetarian Survived in Meaty Buenos Aires”, *PickUptheFork.com: A Serious Eater's Guide to Buenos Aires and Beyond*, October 13th.

Massarani, Luisa, et al. (2013), “What Do Small Farmers In Argentina Think About Genetically Modified Crops?”, *Ambiente & Sociedade n São Paulo*, XVI.3, pp. 1-22.

Milanesio, Natalia (2013), “Workers Go Shopping in Argentina: The Rise of Popular Consumer Culture”, Albuquerque: University of New Mexico, Ch. 1.

Pite, Rebekah (2013), “Creating a Common Table in Twentieth-Century Argentina: Doña Petrona, Women, and Food”, Chapel Hill: The University of North Carolina Press, Ch 1.

Rocchi, Fernando (2006), "The Market as an Object of Desire: The Rise of Domestic Industrial Consumption" in *Chimneys in the Desert: Industrialization in Argentina During the Export Boom Years, 1870-1930*, Stanford: Stanford University Press, Ch. 2.

Salas, Alberto (1977), "El Café", *Relación Parcial de Buenos Aires*, Buenos Aires: Sur.

II. FILM(S):

"Buenos Aires." *Somebody Feed Phil*. Netflix, 2018.

"Francis Mallmann." *Chef's Table*. Netflix, 2015.

Locomotion: Dan Snow's History of Railways. BBC, 2013.

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.

Fernandez-Armesto, F. (2001), *Food: A History*, London: Macmillan.

Flandrin, J. F. & M. Montanari (eds.) (1999), *Food - A Culinary History* (English edition by Albert Sonnenfeld), New York: Columbia University Press.

Joensen, L., Semino, S., & H. Paul (2005), "Argentina: A Case Study on the Impact of Genetically Engineered Soya", London: The Gaia Foundation, pp. 1-30.

Katz, S. H. (ed. in chief) (2003), *Encyclopedia of Food and Culture*, New York: Thomas Gale.

Kiple, K. F. & K. C. Ornelas (eds.) (2000), *The Cambridge World History of Food*, Cambridge: Cambridge University Press.

Kwan, S. (2009), "Individual vs Corporate Responsibility. Market Choice, the Food Industry, and the Pervasiveness of Moral Models of Fatness", *Food, Culture & Society: An International Journal of Multidisciplinary Research*, 12.4, pp. 477-495.

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.

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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.planetajoy.com>

<http://dixit.guiaoleo.com.ar>

<http://www.pickupthefork.com>

COURSE CALENDAR
The Culture of Food & Wine in Argentina

SESSION	TOPICS	ACTIVITY	READINGS & ASSIGNMENTS
1	<p>Course Introduction Review Syllabus & Classroom Policies</p> <p>Food & Identity (I) What is a national cuisine?</p>	<p>Course Overview Lecture & Discussion</p>	Kaminsky, “Argentina: Stories for a Nation”
2	<p>Food & Identity (II) British Empire in Argentina</p>	Viewing & Discussion	<p>Viewing: Locomotion: Dan Snow’s History of Railways (BBC, 2013)</p>
3	<p>The Internal Market Consumer culture in modern times</p>	<p>Lecture & Discussion</p> <p>Tasting: Alfajores & Galletitas</p>	Rocchi, “The Market as an Object of Desire”
4	<p>The Local Scenery (I) Transformation of food and eating habits in Buenos Aires</p>	Lecture & Discussion	Armus & Ubelaker, “Eating in Buenos Aires”
5	<p>Food, Consumption, & Culture Immigrant food cultures</p>	Lecture & Discussion	Catena, et al., Ch. 2: “Argentine Food and the European Immigrant Traditions”
6	<p>Popular Cultures & Food Spaces (I) Ethnographic observation</p>	<p>Food Study Tour: San Telmo Market</p>	—
7	<p>Wine in West Argentina (I) Wine Glossary</p>	Lecture & Discussion	<p>Latkiewicz, “Notes from a Wine-Tasting”</p> <p>*Due: Ethnographic Essay</p>
8	<p>Wine in West Argentina (II) The province of Mendoza</p>	Lecture & Discussion	Catena, et al., Ch. 1: “Argentine Wine Primer”

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9	Wine Tasting Workshop Argentine red & white wines	Tasting: Wine	—
10	Popular Cultures & Food Spaces (II) The famous “Asado”	Lecture & Discussion	Lazar, “A Guide to the Argentine Asado” *Due: Wine Tasting Assignment
11	Food & Society: Gender & Class Cultural icon: <i>Doña Petrona</i>	Lecture & Discussion	Pite, “Creating a Common Table”
12	Buenos Aires Coffee Culture Cortado, café con leche & submarino	Food Study Tour: Traditional Coffee House	Salas, “El Café”
13	Food Nationalism Peronist Propaganda & the Food Program	Lecture & Discussion	Milanesio, “Workers Go Shopping in Argentina”
14	In-Class Review Session	Review for Midterm Exam	All course readings & materials
15	MIDTERM EXAM		
16	The Local Scenery (II) Food & Buenos Aires	Viewing & Discussion	Viewing: Somebody Feed Phil: Buenos Aires (Netflix, 2018)
17	Living the Scene Meat & gelato: the real deal	Food Study Tour: Parrilla Restaurant & Ice Cream Shop	—
18	Mate: History, Ritual, & Export Culture of Mate	Lecture & Discussion Tasting: Mate & Bakery Products	Folch, “Stimulating Consumption: Yerba Mate”

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19	Alternative Food Circuit Case Study	Lecture & Discussion	Lazar, “How a Vegetarian Survived in Meaty Buenos Aires”
20	Southern Cuisine: Patagonia & Beyond (I)	Lecture & Discussion Tasting: Golosinas	Gordinier, “Is Francis Mallmann the Most Interesting Chef in the World?”
21	Southern Cuisine: Patagonia & Beyond (II)	Viewing & Discussion	Viewing: Chef’s Table: Francis Mallmann (Netflix, 2015)
22	ORAL PRESENTATIONS		
23	Food & Crisis in Argentina Understanding the Crisis	Lecture & Discussion	Adair, “With Democracy One Eats”
24	Northern Cuisine: Salta & Beyond	Food Study Tour: Regional Food Restaurant	Catena, et al., Ch. 11: “Salta”
25	Soy in Argentina	Lecture & Discussion	Massarani, et al., “What Do Small Farmers In Argentina Think About Genetically Modified Crops?”
26	In-Class Review Session	Review for Final Exam	All course readings & materials
27	FINAL EXAM		

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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](#)