

Czech Culture, Food & Brewing Tradition

SECTION I: Course Overview

Course Code: CUL340PRG

Subject Area(s): Cultural Studies

Prerequisites: None

Language of Instruction: English

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.

SECTION II: Instructor & Course Details

INSTRUCTOR DETAILS

Name:	TBD
Contact Information:	TBD
Term:	SUMMER

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.

Engagement	20%
Food Journals (2)	30%
Group project	10%
Midterm Exam	20%
Final Exam	20%

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.

Engagement (20%): Engagement in class is expected of all CEA CAPA students. Guidelines for engagement can be found on the list of academic policies.

Food Journals (30%): 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 2 contributions throughout the semester. These journal contributions must have 1 500 words (1 contribution = 750 words = 15% of the grade). Further instructions on journal entries and submissions will be provided in class.

Group Project (10%): In order to practice presentation and collaboration skills, course assessments also include a group project. At the beginning of the semester, you will team up with several classmates and jointly select a topic for your joint group project. Your group project topic will be consulted with and approved by the course instructor. Each group is going to write a summary report (500 words) on their selected topic and deliver a presentation in front of the class (presentation due dates will be established). Each group member will be expected to present and the presentation should be accompanied by appropriate visuals. The summary report and presentation slides are to be submitted on the due date established.

Midterm Exam (20%) & Final Exam (20%): 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.

ACTIVE LEARNING

CEA CAPA courses are designed to include a variety of active learning component that will take you out of the classroom and allow you to explore your local, host city. This course includes:

- Restaurant “Lokal”: sampling traditional Czech dishes
- Cooking Workshop: Typical Czech dishes
- Sapa Market visit
- Tasting of typical foods: chlebičky & koláče
- Ethnographic fieldwork: Organic stores (Botanicus, Manufactura & Country Life)
- Trdelník tasting
- Brěnov Brewery visit & beer tasting

REQUIRED READINGS

The reading assignments for this course are listed below. All required readings must be completed according to the due date assigned by the course instructor. 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) and/or through CEA CAPA’s online Moodle classroom.

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*, Dürrschmidt 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 recipes at <https://www.cooklikeczechs.com>

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: Zahradka, 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.

Meussdoerffer, 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 Defined 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 McDonaldization 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: Schiefenhoewel 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: Schiefenhoewel 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.

KEY RESOURCES

In order to ensure your success abroad, CEA CAPA has provided the academic resources listed below.

- **UNH Online Library:** As a CEA CAPA student, you will be given access to the online library of the University of New Haven (UNH). You may access the UNH online library [here](#). You must comply with [UNH Policies](#) regarding library usage.
- **CEA CAPA Classroom – Moodle**

ADDITIONAL RESOURCES

- **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</p> <p><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
4	<i>Dobrou Chut'!</i>	<i>Cooking workshop: Typical Czech dishes</i>	Czech recipes, Cook like Czechs (online)
5	Local vs. Global	<p>Lecture & Discussion</p> <p>Midterm exam review</p>	<p>Cantarero, Stacconi, pp. 233-237</p> <p>Zeleny et. al, pp. 1-26</p> <p>Food Journal Entry 1 due</p>
6	Ethnographic Fieldwork at the Sapa Market	<i>Sapa Market Visit</i>	Rawitsch, pp. 159-197

7	MIDTERM EXAM Documentary film Food inc.		
8	Czech Food & Class, Race & Gender	Lecture & Discussion <i>Tasting of typical foods: chlebíčky & koláče</i>	Haukanes, online Haukanes, pp. 77-82
9	Czech Rural & Urban Perspectives Food Ethics, Sustainability & “Bio”	Lecture & Discussion <i>Ethnographic fieldwork: Organic Stores</i>	Haukanes, Pine, pp. 103-130 Sosna, Brunclikova, Galeta, pp. 319-330 Jehlicka, Smith, pp. 78-96 Zivelova, Crhova, pp. 539-546
10	The Art & Tradition of Brewing Pilsner and Beyond: Czech Brewing Traditions	Lecture & Discussion <i>Břevnov Brewery visit & beer tasting</i>	Meussdoerffer, pp. 1-42 Parizkova, Vlkova, pp. 101-110 Trnka, pp. 143-169 Food Journal Entry 2 due
11	Czech Food, Beer & Tourism	Lecture & Discussion Final exam review	Kiralova, Hamarneh, pp. 15-25 Parker, online
12	FINAL EXAM + <i>Trdelník tasting</i>		

SECTION III: CEA CAPA Academic Policies

To see all CEA CAPA academic policies outlined, please follow the following links. Students are expected to review and understand all CEA CAPA student policies, including the academic policies outlined online. CEA CAPA reserves the right to change, update, revise, or amend existing policies and/or procedures at any time.

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

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