



Food and Culture in Spain

SECTION I: Course Overview

UNH Course Number: SPN350SVQ

Subject Areas: Cultural Studies, Sociology

Prerequisites: 4 semesters of Spanish or instructor consent

Language of Instruction: Spanish

Contact Hours: 45

Credits: 3

COURSE DESCRIPTION

This course introduces Spanish gastronomy while focusing on the complex value codes and beliefs related to Spanish 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 Spain: the Mediterranean diet. The second part of the course explains the theoretical and ideological aspects of cuisine in Spain and identifies the characteristics of traditional Spanish cuisine. The third part of the course presents historical events that have shaped the cultural food model in Spain by exploring the influences of the Romans and the Arabs and the Columbian Exchange as the initial basis of the modern Spanish diet. The final part focuses on some of the foods that comprise the core of the Spanish 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 olive oil tasting, a bread workshop, and a tapas cooking workshop.

Learning Objectives:

- Describe the main characteristics of Spanish gastronomy and the origins of the main ingredients of the Spanish cuisine.
- Reflect on the concept of culture and the importance of cuisine in the shaping of cultures and identities.
- Describe culinary traditions in different civilizations and their influence in Spanish gastronomy.
- Discover the local gastronomy by visiting local places such as markets, wineries, restaurants, etc., and engaging in tasting and/or cooking activities

SECTION II: Instructor & Course Details

INSTRUCTOR DETAILS

Name: TBA

Contact Information: TBA
 Term: Semester

ATTENDANCE POLICY

This class will meet once weekly for 150 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 1 day(s) per week | 1 Absences | 4 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 |
| Penalty | No Penalty | 0.5 Grade Docked | 1 Grade Docked | Automatic Failure |
| HIGHEST POSSIBLE GRADE AFTER ATTENDANCE PENALTIES | | | | |
| Grade | A+ | A | A- | F |

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.

| | |
|----------------------------|------------|
| AICAP Activities | 10% |
| Class Participation | 20% |
| Field Study | 10% |

| | |
|--------------------------|------------|
| Oral Presentation | 20% |
| Midterm Exam | 20% |
| Final Exam | 20% |

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.

AICAP Activity Reflection (10%): AICAP activities are designed to help you connect your experience with the course content. AICAP assessment for this course will consist of a short essay (500 words). The instructor will provide clear guidelines in class.

Class Participation (20%): 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) |

Field Study (10%): You will participate in 2 activities outside class where you will be responsible for bringing your in-class learning into interactions outside the classroom. You will have to write a report on the experience based on the guidelines provided by the instructor and may be asked to present it in front of your peers (Students will be informed beforehand of the specific day, time, and outcome-related activity).

Oral Presentation (20%): The student will have to do research on the history, geography, culture and gastronomic customs of a Spanish autonomous community that he will choose. This study should be presented in class along with a power point slide show.

General Rules for Oral Presentation:

-It is a presentation in class that the student should make based on a series of slides in power point. It should deal with aspects such as geography, history, customs, popular festivals and, of course, the cuisine of that autonomous community. At the end of it the student must answer the questions of their classmates.

-A warning on plagiarism. When writing a research paper or an essay exam you must identify your intellectual indebtedness to the authors you have read. This can be done through footnotes, bibliography, or by making a direct reference to the scholar or author in question. Failure to do so will be considered plagiarism. Plagiarism is the most serious academic offense you can incur and could have serious consequences for you.

Midterm & Final Examinations (40%): The midterm and final exams are designed to establish and communicate to you the progress you are making 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 the significance you ascribe to 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 recommended for this course:

- Guest Lecture
- Field Studies

REQUIRED READINGS

Reading assignments for this course will come from the required textbook, the selected readings 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.

All required readings will be available to students on the Moodle Platform or online.

- Saber O No Saber: Manual Imprescindible De La Cultura Gastronómica. Manuel Vazquez Montalban , Zeta Bolsillo, 2008
- La cocina de los mediterráneos. Viaje por las cazuelas de Cataluña, valencia y baleares. Manuel Vazquez montalban , Zeta bolsillo, 2008
- Cocina mediterránea. *March Lourdes* Editorial Alianza. 2004
- Saber de aceite. Carlos Herrera., Barcelona. Styrie, 2008
- La guía de la alimentación mediterránea. Ismael Díaz Yubero. IAMED. 2007
- La cocina y los alimentos. *Harold McGee*. Debate. 2007

Online Reference & Research Tools:

La Dehesa virt@ual

<http://www.jamoniberico.com>

Aciete de Oliva (Section : Elaboración)

<http://www.aceitedeoliva.com>

Dopazochef (Section: Cheeses)

<http://www.dopazochef.com>

Portal Gastronómico (Section: La Despensa)

<http://portalgastronomico.com>

Conventos de clausura en Sevilla

<http://www.sevillasemanasanta.com/conventos/conventos.htm>

Dieta Mediterranea

<http://www.dietamediterranea.com>

Vinos de España

<http://www.winesfromspain.com>

Alimentos de España

www.alimentacion.es

ADDITIONAL RESOURCES

In order to ensure you 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.

COURSE CALENDAR
Course Title: The Culture of Food and Wine in Spain

COURSE CALENDAR
Food & Culture in Spain

| Session | Topic | Activity | Readings & Assignments |
|---------|---|--|---|
| 1 | Overview of syllabus Introduction to course The Culture of food and wine in Spain | PRESENTACIÓN CURSO Lecture & Discussion And Video Syllabus Handout | Programación teórico-práctica Lectura artículo divulgativo “THE CULTURE OF FOOD AND WINE IN SPAIN” Resolución de las cuestiones planteadas |
| 2 | “Comer de tapas” | “Field Study” Investigación práctica en la ciudad Explicación teórica | Investigación sobre la oferta de tapas en la ciudad. ¿Qué comen los españoles? ¿Qué comen los sevillanos? ¿Qué beben? Encuesta a presentar en clase |
| 3 | “Comer de tapas” II | Explicación teórica EXPOSICIÓN ORAL | Continuación de las presentaciones de los alumnos |
| 4 | Iberian pork Ham and cold cuts | Explicación teoría Ventajas del Cerdo Ibérico | Origen y evolución del cerdo Ibérico en España. Implicaciones nutricionales e históricas. |
| 5 | Iberian pork Ham and cold cuts II | Cata de Cerdo Ibérico | CATA DE JAMÓN, CHORIZO, SALCHICHÓN, MORCILLA Y LOMO IBÉRICO. Explicación teórica de la cata o degustación |
| 6 | The Three Cultures of Spain: Hispanic-Jewish, Christian & Arab Cuisine | Explicación teórica España como mosaico o “gazpacho” de culturas | Características de la cultura gastronómica Cristiana, Judía y Árabe en España. Religión, tradición y normas. Alimentos y recetas más representativas Restricciones y ayuno. |
| 7 | The Three Cultures of Spain: Hispanic-Jewish, Christian & Arab Cuisine II | Continuación tema | La antigua judería de Sevilla (barrio de Santa Cruz) Paseo por el barrio y análisis de la forma de vida en la ciudad medieval |
| 8 | Olive oil in the Mediterranean Culture | Explicación teórica. El aceite desde la cultura romana hasta la actualidad. Cata de aceites | CATA DE ACEITES DE OLIVA CON DENOMINACIÓN DE ORIGEN: PICUAL, ARBEQUINA, HOJIBLANCA, CORNICABRA |

Note: The instructor reserves the right to make changes or modification to this syllabus as needed

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| | | | |
| 9 | Olive oil in the Mediterranean Culture II | Visita al ANTIQUARIUM DE SEVILLA | Visita a los pozos de salazones del Antiquarium, en relación con el uso del aceite de oliva en la cultura romana. |
| 10 | Food and religion | Explicación teórica: Conventos de Clausura en España | Religión, tradición y alimentación. Recetas de conventos de clausura |
| 11 | Food and Religion II | Continuación tema sobre alimentación y religión | Visita a conventos de clausura de Sevilla. CATA DE DULCES DE CONVENTOS |
| 12 | The wonderful world of chocolate. New World foods | Explicación teórica. Influencia del descubrimiento del Nuevo Mundo en la gastronomía europea. | Origen del Chocolate Características y propiedades Obtención y procesado América y Europa: Intercambios gastronómicos Alimentos de ida y vuelta CATA DE CHOCOLATES |
| 13 | The wonderful world of chocolate. New World foods II | Visita al Archivo de Indias | Visita a los lugares relacionados con el descubrimiento y la colonización de América (Casa de Contratación, Puerto de Sevilla, Atarazanas...) |
| 14 | Repaso primera parte del curso para el Midterm exam | Repaso | Puesta en común de aspectos fundamentales de los temas del examen parcial. Cuestiones clave, guía de estudio. |
| 15 | Midterm exam | Examen Parcial (Todo el tiempo de clase) | MIDTERM |
| 16 | “El cine y la comida” | Explicación teórica. Panorama del “cine gastronómico” | Proyección de la película “CHOCOLAT” (Lasse Halström, 2000) |

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|----|-----------------------------------|---|---|
| 17 | “El cine y la comida” II | Finalización de la película Chocolat | Debate sobre la película. Análisis de aspectos gastronómicos, sociológicos y cinematográficos. |
| 18 | Preparing Regional Cuisine | Slice It and Dice It AICAP activity | Clase de cocina práctica. Elaboración por parte de los alumnos de recetas tradicionales andaluzas. CATA DE PLATOS TÍPICOS ANDALUCES |
| 19 | Gastronomic festivals in Spain | Explicación teórica. España: calendario de fiestas. | Origen de las fiestas Características más importantes Aspectos gastronómicos FERIA DE ABRIL, SAN FERMINES, FALLAS... |
| 20 | Gastronomic festivals in Spain II | Paseo por la Feria de Sevilla | Recorrido por el Real de la Feria (comentando su origen, tradición, funcionamiento práctico, gastronomía...) |
| 21 | Spanish Regional Cuisine I | Presentaciones alumnos | PRESENTACIONES SOBRE LAS COMUNIDADES AUTÓNOMAS ELEGIDAS POR CADA ALUMNO (Historia, cultura, tradiciones, comida...) |
| 22 | Spanish Regional Cuisine II | Presentaciones alumnos | PRESENTACIONES SOBRE LAS COMUNIDADES AUTÓNOMAS ELEGIDAS POR CADA ALUMNO (Historia, cultura, tradiciones, comida...) |
| 23 | The Mediterranean Diet | Explicación teórica. Vídeos divulgativos sobre la dieta mediterránea | Cocina, alimentación y salud (Debate sobre nuestro modo de alimentarnos) |
| 24 | The Mediterranean Diet II | Importancia y evolución histórica del pan. | Tríada y dieta Mediterránea. Alimentos representativos (el pan) Métodos culinarios más usados Características y propiedades saludables |
| 25 | The Mediterranean Diet III | Historia y tradición del vino en España | QUESOS Y VINOS con denominación de origen. CATA DE QUESOS MANCHEGOS Y VINOS ESPAÑOLES |
| 26 | Repaso segunda parte del curso | Repaso | Puesta en común de aspectos fundamentales de los temas del examen final. Cuestiones clave, guía de estudio |

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| | | | |
|----|------------|---|------------|
| 27 | Final Exam | Examen Final (Todo el tiempo de clase) | 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](#)