

MODULE DOCUMENTATION

Gastronomy in the Modern World

HOSP07022

Elective

The contents of this document are intended for information only and shall not be deemed to constitute a contract, or the terms thereof, between the Institute and an applicant or any third party. While every effort is made to ensure the accuracy of the information contained in this document, GMIT reserves the right to amend, delete, change details at any time without notice. All courses and electives are offered subject to viable numbers.

Please contact GIHS@gmit.ie to confirm the accuracy, adequacy, validity, reliability, availability or completeness of any information pertaining to this document. Contents of this document are copyright of Galway Mayo Institute of Technology.

Full Title	Gastronomy in the Modern World		
Status	Uploaded to Banner	Start Term	2017
NFQ Level	07	ECTS Credits	05
Module Code	HOSP07022	Duration	13 weeks - (13 Weeks)
Grading Mode		Department	Service Industries
Module Author	Richard Nielsen		

Module Description

This study of gastronomy develops an in-depth understanding and appreciation of the multidisciplinary nature of gastronomy. Learners will research and evaluate the role of food in contemporary societies, exploring the many factors which influence consumer food choice and cuisine preferences.

Learning Outcomes

☰ *On completion of this module the learner will/should be able to:*

1. Analyse influences of food choice and consumer trends.
2. Investigate the links between socialisation, food and culture.
3. Evaluate the political, technological, socio-economic, ethical and environmental issues impacting on food supply, food security and globalisation.
4. Appraise the role of the media in gastronomy.

Indicative Syllabus

Evolution of the development of Irish and International Gastronomy

Influences of gastronomy: Influences on food choice: physical, experience, personal, motivation, lifestyle, attitudes, behaviour and environmental.

Food and Culture: Food and Culture, Food Ideology, Ethnocentrism Social functions of food, prestige and status, food and fashion, feasts and festivals, rituals. Food and religion, taboos and superstitions.

Impacts on Food Supply, Food Security and Globalisation: Social, economic, technological and political influences on food supply, including European Union and other relevant food supply policies.

Media: The role and evolution of media in the catering industry.

Teaching and Learning Strategy

Overall the teaching and learning strategy will focus on active learning and it will be student centred. Therefore a mixture of delivery methods will be employed including lectures and research that introduce the student to the subject matter.

Assessment Strategy

The assessment strategy will be valid, fair consistent and aligned to learning outcomes. Therefore this module will have a formative assessment comprising of project and a summative assessment of learning outcomes by end-of-semester examination.

Repeat Assessment Strategies

repeat exam

Indicative Coursework and Continuous Assessment:		50 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Assignment	Project	50 %	Any	3

End of Semester / Year Formal Exam:		50 %		
Form	Title	Percent	Week (Indicative)	Learning Outcomes
Closed Book Exam	Final Exam End of Semester Formal Examination	50 %	End of Semester	1,2,3,4

Part Time Delivery Mode Average Weekly Workload:			3.00 Hours		
Type	Description	Location	Hours	Frequency	Weekly Avg
Lecture	theory	Flat Classroom	3	Weekly	3.00

Recommended Reading Book List

Anderson, EN., (2005). *Everyone Eats: Understanding Food and Culture* NYU Press.
ISBN 0814704964 ISBN-13 9780814704967

Ashley, B., (2004). *Food and Cultural Studies (Studies in Consumption and Markets)*. Routledge.
ISBN 0415270391 ISBN-13 9780415270397

Atkins, P., (2000). *Food in Society: Economy, Culture, Geography (Hodder Arnold Publication)*. Routledge.
ISBN 0340720042 ISBN-13 9780340720042

(2012). *Food and Culture: A Reader*. Routledge.
ISBN 0415521041 ISBN-13 9780415521048

Fernandez-Armesto, F., (2002). *Food: A History*. Pan Books.
ISBN 033049144X ISBN-13 9780330491440

(2012). *Slow Tourism: Experiences and Mobilities (Aspects of Tourism)*. Channel View Publications.
ISBN 184541280X ISBN-13 9781845412807

(2005). *The Taste Culture Reader: Experiencing Food and Drink (Sensory Formations)*. Bloomsbury Academic.
ISBN 1845200616 ISBN-13 9781845200619

Lang, T., (2009). *Food Policy: Integrating health, environment and society*. Oxford University Press.
ISBN 019856788X ISBN-13 9780198567882

Miller, J., (2010). *Food Studies: An Introduction to Research Methods*. Bloomsbury Academic.
ISBN 1845206819 ISBN-13 9781845206819

Millstone, E., (2003). *The Earthscan Atlas Series, 11 vols: The Atlas of Food: Who Eats What, Where and Why*. Earthscan.
ISBN 1853839655 ISBN-13 9781853839658

Myhrvold, N., (2012). *Modernist Cuisine at Home*. The Cooking Lab.
ISBN 0982761015 ISBN-13 9780982761014

Rousseau, S., (2012). *Food Media: Celebrity Chefs and the Politics of Everyday Interference*. Bloomsbury Academic.
ISBN 0857850539 ISBN-13 9780857850539

Ogden, J., (2010). *The Psychology of Eating: From Healthy to Disordered Behavior*. Wiley-Blackwell.
ISBN 1405191201 ISBN-13 9781405191203

This, H., (2009). *Building a Meal: From Molecular Gastronomy to Culinary Constructivism (Arts and Traditions of the Table: Perspectives on Culinary History)*. Columbia University Press.
ISBN 0231144660 ISBN-13 9780231144667

Toussaint-Samat, M., (2008). *A History of Food*. Wiley-Blackwell.
ISBN 1405181192 ISBN-13 9781405181198

Literary Resources

Caillein Gillespie; contributing editor, John Cousins 2001,

European gastronomy into the 21st

century

, Butterworth-Heinemann Oxford [ISBN: 978-0750652-674]

John L. Smith 2002,

The psychology of food and eating, Palgrave Basingstoke [ISBN:

978-0333-800201]

Karen Page and Andrew Dornenburg; photographs by Barry Salzman,

The flavor bible, Little New

York [ISBN: 978-0316118408]

,e This; translated by M. B. DeBevoise 2009 ǵ Herv

Building a meal, Columbia University Press New York [ISBN:

978-0231144667]

Ferran Adria,,

Modern Gastronomy: A to Z [ISBN: 978-1439812457]

,This 2006 ǵ Herv

Molecular gastronomy, Columbia University Press New York [ISBN: 978-0231133135]

Jean Anthelme Brillat-Savarin, M.F.K. Fisher (Translator),

The Physiology of Taste: or

Meditations on Transcendental Gastronomy

[ISBN: 978-0307269720]

Nathan Myhrvold, Chris Young, Maxime Bilet,

Modernist Cuisine [ISBN: 978-0982761007]

2003,

Culinary Taste: Consumer Behaviour in the International Restaurant Sector, Elsevier

Burlington [ISBN: 9780080476957]

Other Resources

None

Additional Information

None

Programme Membership

GA_OCUPG_B07 201700 Bachelor of Arts in Culinary Arts

GA_OCGSG_B07 202000 Bachelor of Arts in Culinary and Gastronomic Sciences

GA_OCGSG_H08 202000 Bachelor of Arts (Honours) in Culinary and Gastronomic Sciences