

The Hong Kong Polytechnic University

Subject Code	HTM1CN06
Subject Title	The Evolution of World Cuisine
Credit Value	3
Level	1
Pre-requisite / Co-requisite/ Exclusion	Nil
Objectives	The objective of this subject is to provide a general appreciation of the history and culture of food and beverage, with a strong focus on contemporary themes. The history of cuisine from various global regions will be examined from historical, sociological, and economic perspectives, and the global impact of the food and beverage, and associated industries, on both modern and developing societies are examined and questioned.
Intended Learning Outcomes	<p>Upon completion of the subject, students will be able to:</p> <ol style="list-style-type: none"> a. describe and discuss the interactions between cuisines and cultures within the major global regions. b. evaluate current pressing issues related to food and culture, including the provision and distribution of food, community development, environmental impact and personal and social responsibility. c. identify and evaluate behaviours of consumers engaged in food and beverage tourism, and their impact upon communities. d. identify and comment upon how political, economic, social and cultural structures might influence and be reflected by food choices.
Subject Synopsis/ Indicative Syllabus	<ol style="list-style-type: none"> 1. Anthropology of food - Focus on food within a cultural and cross-cultural context. 2. Cuisines and cultures of Asia -Focus on foods produced in Asia and its historical and global influence 3. Cuisines and cultures of Europe -Focus on foods produced in Europe and its historical and global influence 4. Cuisines and cultures of the Americas -Focus on foods produced in the Americas and its historical and global influence

	<p>5. Cuisines and cultures of the Middle East and Africa -Focus on foods produced in the Middle East and Africa and its historical and global influence</p> <p>6. Cuisines and cultures of Australasia and the Pacific Islands -Focus on foods produced in Australasia and Pacifica and its historical and global influence</p> <p>7. The role of beverages in the development cuisines -Evaluate the importance of beverages and their role in world cuisines</p> <p>8. Experiencing food through the senses -Evaluating cheese-making, wine-tasting, fermentation, food preservation, culinary tools and methods, cravings and food avoidance, sustainability and terroir</p> <p>9. Food from an economic/business perspective -Examine the development of the fast food industry</p> <p>10. Food labeling and laws -Examine food labels and the use of additives in foods</p> <p>11. Food as medicine -Past and present usage of foods and plants in medicines</p> <p>12. Geography of hunger and poverty -Variations in diet, malnutrition diseases, food production, income, and other related characteristics among the world's hungry and poor. Analysis of the causes and consequences of hunger and poverty in contrasting regions of the world.</p> <p>13. Food and the visual arts -Examine how food images represent aesthetic concerns, social habits, demographics, domestic relations, and historical trends.</p> <p>14. Sustainability, personal and social responsibility.</p>
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