



Course Category	Food and Beverage			
Course Title	Food and Culture (English Class)			
Course Code	CA189			
Medium of Instruction	English			
Duration	42.0 hour(s)			
Certificate	Students who have obtained an overall passing grade of the course and met the attendance requirement will be issued a course certificate by UTM. The passing grade of the course is 50.			
	Course Code	Sub Code	Course Start Date	Course End Date
	CA189	2201	2022/11/28	2022/12/15
Objective	<p>Upon successful completion of this course, students will have reliably demonstrated the ability to:</p> <p>O1: Have greater insight into the sources, components and diffusion of food.</p> <p>O2: Obtain a fuller understanding of the relationship between food and many aspects of social life, geography, history, and culture on food production, preparation, and consumption.</p> <p>O3: Develop some degree of information on global food & culture through research work and class participation and presentation.</p> <p>O4: Demonstrate an understanding of historical developments regarding the history of food & culture throughout time based on classes and research work.</p>			
Outline	<p>This course aims to explore the history of how humans have produced, cooked and consumed food, from the prehistoric times to present. How early civilizations have arisen and fell apart by terroir and human impact. The scope of this course is to cover civilizations and cultures of Asia, America, Africa and Europe and how food and food rituals have been used to characterize certain cultural aspects of our daily lives.</p> <p>The course will also cover the culture of food and why humans make some food choices and the relation that has with past culture developments. Food practices will be used to reveal cultures as a whole, because humans make conscious choices about food within a person's social environment. These choices reveal who we are and where we fit socially, politically, religiously, and philosophically.</p> <p>A final chapter on Macanese Food & Culture is also included where media, demo cooking and food tasting will be used to better understand the idiosyncrasies of such cuisine.</p>			