

SPAN30019 Cooking up the Nation

Credit Points:	12.50
Level:	3 (Undergraduate)
Dates & Locations:	2012, Parkville This subject commences in the following study period/s: Semester 1, Parkville - Taught on campus.
Time Commitment:	Contact Hours: 3 hours per week. 1 x 1 hour lecture and 1 x 2 hour tutorial Total Time Commitment: 8 hours per week. Total 96 hours.
Prerequisites:	Spanish 4 or Spanish 6 or Spanish Intermediate Language / Culture B or Spanish Post-Intermediate 2B/3B or a Trobe-Spanish Language & Culture 1B or equivalent. Subject Code(s): SPAN10004 or SPAN20003 or SPAN10008 or SPAN20019 or SPAN30015 or SPAN10006
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	SPAN20024 Cooking Up the Nation
Core Participation Requirements:	<p><p>For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.</p> <p>It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http://services.unimelb.edu.au/disability</p></p>
Coordinator:	Dr Lara Anderson
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Subject Overview:	The subject will examine the interaction between cuisine and national identity in Spain. Starting with fin-de-siecle Spain, students will explore the way in which culinary treatises and cookery books were part and parcel of the political and social nation-building project of this era. The pivotal place of regional cuisines in culinary nationalization of this era remains central to discussions of cuisine in Spain today. Students will examine this regional culinary diversity in contemporary Spanish cuisine. We will also analyse the place of these traditional/regional cuisines in the avant-garde cuisines of Spain's celebrity experimental chefs, the most well-known of whom is Ferran Adria. Finally, we will examine the articulation of Spanish food in Australia, in particular in Franc Camorra's iconic Spanish restaurants in Melbourne and in his culinary texts.
Objectives:	<ul style="list-style-type: none"> # Understand the connection between cuisine and national identity # Learn about the emergence of Spanish gastronomy in the nineteenth century # Differentiate between culinary texts and gastronomic texts # Appreciate the importance of regional cuisines to Spanish national cuisines # Learn about the importance of regional cuisines to avant-garde cuisine in Spain # Appreciate the importance of cuisine to Spanish identity
Assessment:	Two essays of 1500 words 70% (due week 6 and end of semester) and a 1000 word class paper of 10 minutes duration 30%, With the final essay, students will include a reflective-

	learning 300-word paragraph in English, describing the value and learning impact of the subject on their studies, demonstrating their analytic and meta-analytic abilities. This subject has the following hurdle requirements: Regular participation in tutorials is required with a minimum of 75% attendance. All pieces of written work must be submitted to pass this subject. Assessment submitted late without an approved extension will be penalised at 10% per day and in-class tasks missed without approval will not be marked.
Prescribed Texts:	Subject reader
Breadth Options:	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <ul style="list-style-type: none"> # Bachelor of Biomedicine (https://handbook.unimelb.edu.au/view/2012/B-BMED) # Bachelor of Commerce (https://handbook.unimelb.edu.au/view/2012/B-COM) # Bachelor of Environments (https://handbook.unimelb.edu.au/view/2012/B-ENVS) # Bachelor of Music (https://handbook.unimelb.edu.au/view/2012/B-MUS) # Bachelor of Science (https://handbook.unimelb.edu.au/view/2012/B-SCI) # Bachelor of Engineering (https://handbook.unimelb.edu.au/view/2012/B-ENG) <p>You should visit learn more about breadth subjects (http://breadth.unimelb.edu.au/breadth/info/index.html) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	<p>On completion of this subject students should be able to:</p> <ul style="list-style-type: none"> # Understand social, political, historical and cultural contexts and international awareness/openness to the world: through the contextualisation of judgements and knowledge. # develop a critical self-awareness, be open to new ideas and new aspects of Spanish culture, and formulate arguments. # Communicating intelligibly and economically: through essay writing, tutorial discussions and class presentations # Speak publicly with increasing confidence in self expression through tutorial participation and class presentations # Identify and describe any perceived learning difficulty.
Related Course(s):	Diploma in Modern Languages (Spanish)
Related Majors/Minors/Specialisations:	<p>Spanish Major Spanish and Latin American Studies Spanish and Latin American Studies Spanish and Latin American Studies</p>