

FREN20013 Matters of Taste: French Eating Cultures

Credit Points:	12.50
Level:	2 (Undergraduate)
Dates & Locations:	This subject is not offered in 2013.
Time Commitment:	Contact Hours: 1 x 1.5 hour lecture and 1 x 1.5 hour tutorial per week for 10 weeks. Total Time Commitment: 3 contact hours/week for 10 weeks, 5 additional hours/week. Total of 8 hours per week
Prerequisites:	French 4 or French 6 or French Language and Culture 1B or French Intermediate Language & Culture B or equivalent.
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	Students who have completed 116-218 Matters of Taste: French Eating Cultures or FREN20013/30015 Topics in French Culture II or Matter of Taste French Eating Culture at Level 3 may not enrol in this subject.
Core Participation Requirements:	For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Students Experiencing Academic Disadvantage Policy, academic requirements for this subject are articulated in the Subject Overview, Objectives, Assessment and Generic Skills sections of this entry. 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 the Disability Liaison Unit: http://www.services.unimelb.edu.au/disability/
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Subject Overview:	In France since the 19th century, the preparation, serving and consumption of food, in both the domestic and public space, has been emblematic of French bourgeois cultural hegemony. In this subject students will examine the elaboration of normative codes relating to food and wine and the emergence of gastronomy as an expression of cultural dominance and identity. Students will also study challenges to bourgeois cuisine and gastronomy as have been experienced since at least the mid-20th century, resulting primarily from the colonial history of France and its current multi-cultural situation. Students will engage with a wide variety of discursive practices including treatises on taste and gastronomy, recipe books, restaurant critiques, works of fiction and contemporary film.
Objectives:	<ul style="list-style-type: none"> # Have acquired a good understanding of a particular theme, issue or movement in the cultural development and history of France. # Be able to apply various approaches or methodologies to their object of study.
Assessment:	2 X 1000-word written assessment tasks (25% each) due during the semester [50%] 1 X 2000-word essay due at the end of semester [50%] 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:	Materials will be provided by the department at the beginning of semester and will be available on the LMS.
Breadth Options:	This subject potentially can be taken as a breadth subject component for the following courses:

	<p># <u>Bachelor of Biomedicine</u> (https://handbook.unimelb.edu.au/view/2013/B-BMED)</p> <p># <u>Bachelor of Commerce</u> (https://handbook.unimelb.edu.au/view/2013/B-COM)</p> <p># <u>Bachelor of Environments</u> (https://handbook.unimelb.edu.au/view/2013/B-ENVS)</p> <p># <u>Bachelor of Music</u> (https://handbook.unimelb.edu.au/view/2013/B-MUS)</p> <p># <u>Bachelor of Science</u> (https://handbook.unimelb.edu.au/view/2013/B-SCI)</p> <p># <u>Bachelor of Engineering</u> (https://handbook.unimelb.edu.au/view/2013/B-ENG)</p> <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># Research: through frequent and systematic use of the library and other information sources, the definition of areas of inquiry and familiarisation with research methods.</p> <p># Critical thinking and analysis: through required and recommended reading, essay writing and tutorial discussion, and by assessing the strength of arguments.</p> <p># Thinking in theoretical and analytical terms: through lectures, tutorial discussion, essay writing and engagement in the methodologies of the humanities and social sciences.</p> <p># Understanding of social, political, historical and cultural contexts and international awareness/openness to the world: through the contextualisation of judgements and knowledge, developing a critical self-awareness, being open to new ideas and new aspects of French and Italian cultura, and by formulating arguments.</p> <p># Communicating knowledge intelligibly and economically: through essay and assignment writing, tutorial discussion and class presentations.</p> <p># Time management and planning: through managing and organising workloads for required and recommended reading, essay and assignment completion and revision for examinations.</p>
Notes:	The subject is taught and assessed in French.
Related Course(s):	Diploma in Modern Languages (French)
Related Majors/Minors/Specialisations:	French French French French