

EURO30006 A Taste of Europe: Melbourne Intensive

Credit Points:	12.5
Level:	3 (Undergraduate)
Dates & Locations:	2015, Parkville This subject commences in the following study period/s: February, Parkville - Taught on campus.
Time Commitment:	Contact Hours: Two hour lectures and a 1-hour tutorial per day over a 2 week teaching period. An additional 2 hours of site visits each week (to be arranged at the beginning of the subject). Total Time Commitment: Total of 170 hours.
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	EURO20007 A Taste of Europe: Melbourne Intensive
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:	Assoc Prof Jacqueline Dutton, Dr Lara Anderson
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Subject Overview:	<p>In this course students learn about some of Europe's most important cuisines and how they have been plated up for consumption in Melbourne. As an expression of identity, food is often used to support national and regional identity. In the first part of this course, students will consider the relationship between gastronomy and identity. Students will be introduced to a range of key culinary concepts and practices and the way we talk about them. Through analysis of some of the key features of French, German, Italian and Spanish cuisines, students will consider how these countries' culinary profiles speak to wider socio-political issues such as authenticity, food and space, cultural practices and the history of food.</p> <p>In the second part of this course, students will consider issues of "authenticity" in the way cuisines are plated up for consumption in Melbourne. This will require students to interrogate their assumptions and expectations about European foods and to reflect on their personal experience of the "taste" of Europe.</p>
Learning Outcomes:	<p>At the end of this subject, students will:</p> <ul style="list-style-type: none"> # experience first-hand the relationship between cuisine and identity formation; # critically analyse key culinary texts, using theoretical frameworks relevant to food studies; # recognise the relationship between cultural production, such as cuisine, and identity formation; # deepen understanding of specific social and cultural contexts; # understand the significance of authenticity and othering to food practices;

	# evaluate the strength of theories, and develop an argument by reference to appropriate source.
Assessment:	Research essay 1500 words due two weeks after the conclusion of the intensive [40%] 4 x 250 words blogs including critical analysis of each culinary culture throughout the intensive [25%] 15 minutes Class Presentation (equivalent to 1250 words) during the intensive [30%] Fieldwork/site visit report with relevant bibliography (250 words) during the intensive [5%] 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:	A reader will be made available
Breadth Options:	This subject potentially can be taken as a breadth subject component for the following courses: <ul style="list-style-type: none"> # Bachelor of Biomedicine (https://handbook.unimelb.edu.au/view/2015/B-BMED) # Bachelor of Environments (https://handbook.unimelb.edu.au/view/2015/B-ENVS) # Bachelor of Music (https://handbook.unimelb.edu.au/view/2015/B-MUS) # Bachelor of Science (https://handbook.unimelb.edu.au/view/2015/B-SCI) <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:	<ul style="list-style-type: none"> # to develop effective public speaking and written communication skills # to acquire critical thinking and analytical skills # to acquire an understanding of cultural, linguistic, national and transnational contexts # to develop an international awareness and openness to the world # to develop effective time management and planning skills
Related Majors/Minors/Specialisations:	<p>European Studies French French French German German German Italian Italian Russian Russian Spanish Major Spanish and Latin American Studies Spanish and Latin American Studies</p>
Related Breadth Track(s):	European Studies