

## EURO20007 A Taste of Europe: Melbourne Intensive

<b>Credit Points:</b>	12.5						
<b>Level:</b>	2 (Undergraduate)						
<b>Dates &amp; Locations:</b>	2016, Parkville This subject commences in the following study period/s: February, Parkville - Taught on campus.						
<b>Time Commitment:</b>	Contact Hours: 34 hours- 10 x 2-hour lectures and 10 x 1-hour tutorials taught over 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: 170 hours						
<b>Prerequisites:</b>	None						
<b>Corequisites:</b>	None						
<b>Recommended Background Knowledge:</b>	None						
<b>Non Allowed Subjects:</b>	<table border="1"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>EURO30006 A Taste of Europe: Melbourne Intensive</td> <td>February</td> <td>12.5</td> </tr> </tbody> </table>	Subject	Study Period Commencement:	Credit Points:	EURO30006 A Taste of Europe: Melbourne Intensive	February	12.5
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EURO30006 A Taste of Europe: Melbourne Intensive	February	12.5					
<b>Core Participation Requirements:</b>	<p>&lt;p&gt;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.&lt;/p&gt;         &lt;p&gt;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: &lt;a href="http://services.unimelb.edu.au/disability"&gt;http://services.unimelb.edu.au/disability&lt;/a&gt;&lt;/p&gt;</p>						
<b>Coordinator:</b>	Assoc Prof Jacqueline Dutton, Dr Lara Anderson						
<b>Contact:</b>	Email: <a href="mailto:laraba@unimelb.edu.au">laraba@unimelb.edu.au</a> (mailto:laraba@unimelb.edu.au) Email: <a href="mailto:jld@unimelb.edu.au">jld@unimelb.edu.au</a> (mailto:jld@unimelb.edu.au)						
<b>Subject Overview:</b>	<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>						
<b>Learning Outcomes:</b>	<p>On successful completion of this subject, students should:</p> <ul style="list-style-type: none"> <li># have experienced first-hand the relationship between cuisine and identity formation;</li> <li># be able to critically analyse key culinary texts, using theoretical frameworks relevant to food studies;</li> <li># be able to recognise the relationship between cultural production, such as cuisine, and identity formation;</li> </ul>						

	<ul style="list-style-type: none"> <li># have developed an understanding of specific historical and cultural issues and contexts;</li> <li># understand the significance of authenticity and othering to food practices;</li> <li># have developed the ability to evaluate the strength of theories, and develop an argument by reference to appropriate sources.</li> </ul>
<b>Assessment:</b>	A 1500 word research essay due two weeks after the conclusion of the intensive [40%] 5 x 250 words blogs, including critical analysis of each culinary culture and a fieldwork/site visit report throughout the intensive [30%] A 15 minute class presentation (equivalent to 1250 words) made during the intensive [30%] Hurdle requirement: Students must attend a minimum of 75% of tutorials in order to pass this subject. All pieces of written work must be submitted to pass the subject. Note: Assessment submitted late without an approved extension will be penalised at 10% per working day. In-class tasks missed without approval will not be marked.
<b>Prescribed Texts:</b>	A Subject Reader will be made available.
<b>Breadth Options:</b>	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <ul style="list-style-type: none"> <li># <b>Bachelor of Biomedicine</b> (<a href="https://handbook.unimelb.edu.au/view/2016/B-BMED">https://handbook.unimelb.edu.au/view/2016/B-BMED</a>)</li> <li># <b>Bachelor of Environments</b> (<a href="https://handbook.unimelb.edu.au/view/2016/B-ENVS">https://handbook.unimelb.edu.au/view/2016/B-ENVS</a>)</li> <li># <b>Bachelor of Music</b> (<a href="https://handbook.unimelb.edu.au/view/2016/B-MUS">https://handbook.unimelb.edu.au/view/2016/B-MUS</a>)</li> <li># <b>Bachelor of Science</b> (<a href="https://handbook.unimelb.edu.au/view/2016/B-SCI">https://handbook.unimelb.edu.au/view/2016/B-SCI</a>)</li> </ul> <p>You should visit <b>learn more about breadth subjects</b> (<a href="http://breadth.unimelb.edu.au/breadth/info/index.html">http://breadth.unimelb.edu.au/breadth/info/index.html</a>) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
<b>Fees Information:</b>	Subject EFTSL, Level, Discipline & Census Date, <a href="http://enrolment.unimelb.edu.au/fees">http://enrolment.unimelb.edu.au/fees</a>
<b>Generic Skills:</b>	<p>Students who successfully complete this subject should have:</p> <ul style="list-style-type: none"> <li># developed effective public speaking and written communication skills;</li> <li># acquired critical thinking and analytical skills;</li> <li># acquired an understanding of cultural, linguistic, national and transnational contexts;</li> <li># developed an international awareness and openness to the world;</li> <li># developed effective time management and planning skills.</li> </ul>
<b>Related Majors/Minors/Specialisations:</b>	<p>European Studies  French  French  French  Graduate Diploma in Arts - Spanish and Latin American Studies  Russian  Russian  Spanish Major  Spanish and Latin American Studies  Spanish and Latin American Studies</p>
<b>Related Breadth Track(s):</b>	European Studies