

Faculty of Higher Education

Subject Code	GAS559
Subject Name	Foundations of Cuisine
Credit points	6
Study Level	Year 1
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
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Subject Overview	One of the interesting questions in the study of gastronomy is not what's on the menu but why is it there. How are cuisines and taste determined by the society and culture in which we live and eat? How do we define ourselves by what we eat? Foundation of Cuisine introduces students to the question of why we eat what we do and the social, cultural and religious influences behind how we eat. Students will examine the evolution of cuisine and the economic, social and technological changes that shape food choices and preferences. Through readings, screenings and class discussions, students will develop an understanding of the relationship between food and identity, how regional and national cuisines develop over time and how these developments contribute to the stories we tell about who we are.
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Learning Outcomes	Define the concept of cuisine as it relates to an individual, a social group or a culture.
	Describe the aspects of culture that influence food choice and consumption.
	Discuss the significance of the seasonal cycle to the foods eaten and festive occasions celebrated throughout the calendar year.
	Outline the relationship between religious practices and food consumption, and the role of food as an expression of social identity.
	Undertake prescribed research activities in the field of gastronomy

Assessments	Details	Weighting
	Quizzes	15%
	Presentation and Essay	30%
	Essay	25%
	Research presentation and report	30%

Graduate Attributes addressed in this subject	Ethical and social understanding
	Systematic and coherent body of knowledge
	Cognitive skills to analyse knowledge
	Scholarly skills
	Teamwork skills
	Communication skills
	Personal attributes - Cultural awareness