

Faculty of Higher Education

Subject Code	GAS751
Subject Name	Gastronomic Approaches to Food Studies
Credit points	6
Study Level	Year 2
Delivery mode	On campus
Location	Melbourne
Prerequisites	Successful completion of at least one food studies specialising subject

Subject Coordinator
Kelly Donati
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Subject Overview	<p>What's good to eat? How do we eat well? These are the questions that go to the heart of gastronomic practice and reflect the rules, norms and meanings associated with food and, in particular, what is defined as "good food". Gastronomy as a discipline encompasses the study of what we eat and drink, and why, from a cultural, historical, political, sociological, anthropological and culinary perspective. Students will engage critically with gastronomic texts and different understandings of food-related "goodness", undertake sensory evaluation and analyse different forms of gastronomic communication including literature, menus, guidebooks and television. The field of gastronomy is nothing without the words to communicate our food experiences so students will need to be prepared to read, write and discuss.</p> <p>Students will gain an understanding of gastronomy as both a field of study and an ever-evolving cultural and industry practice. This subject provides students with the opportunity to broaden and deepen their appreciation and knowledge of gastronomy, building on knowledge acquired in Culture and Cuisine and providing the foundation for Food and Gastronomy in Literature and Media.</p>
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Learning Outcomes	Formulate an independent definition of gastronomy
	Critically analyse academic texts and various forms of gastronomic communication
	Develop and present a persuasive argument regarding a contemporary food issue drawing on gastronomic concepts
	Evaluate the social and cultural relevance of gastronomy as a multidisciplinary discourse in historical and contemporary contexts
	Critically analyse gastronomic discourse and practices through the lens of sustainability and ethics

Assessments	Details	Weighting
	Essay	35%
	Critical reflection	25%
	Essay	40%

Graduate Attributes addressed in this subject	Systematic and coherent body of knowledge
	Scholarly skills
	Communication skills