



UNIVERSITY OF NEW HAMPSHIRE
Department of Hospitality Management
International Food and Culture HMGT 570 - Fall 2013

Meeting Time: MW TBD
Classroom: PCBE G85
Course: International Food and Culture HMGT 570 (Inquiry Attribute course)
Instructor(s): Dr. Nelson Barber
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Office: Room 270C Paul College
Office Hours: Weekdays – 9:00 a.m. to Noon (or by appointment)
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Course Credit: 4 credits hours: 3 class hours: no lab hours (4:3:0)
Teaching Assist: TBD
Text Required: Kittler, P. and Sucher, K.
Food and Culture 5th edition (2008). Thompson Higher Education:
Belmont, CA ISBN: 13 978-0-495-11541-0
Optional Reading: *The Omnivore's Dilemma: A Natural History of Four Meals*,
Michael Pollan, The Penguin Press

The Food of France, Waverly Root, Vintage Press

Course Description

Learn why we eat what we eat, when, and how. Food is a critical component of world culture within any society and this course will investigate how they are viewed by persons of differing backgrounds. You will learn why agriculture, religion, history, and environmental sustainability influence the characteristics of a culture and their food, inter-related with the hospitality management industry. The course will leave you with an expanded understanding and appreciation of why and how persons from diverse world cultures with varying backgrounds approach their food and beverage needs differently.

The first part of the course covers topics such as food and culture, traditional health beliefs and practices, intercultural communication, and food and religion. Later, students in teams will study and present selected regional cuisines. In the last part of the course, students will present the findings of their independent studies regarding international food and culture. To achieve learning objectives, lectures, labs, guest speakers, in class activities, and media are employed.

Learning Outcomes from this course

- Describe the functions of foods within a world culture (Open and closed ended Exams/Quizzes, Written/Oral presented Project);
- Use a variety of resources and information concerning food customs (Written Assignments);
- Illustrate the role of intercultural communication (Open and closed ended Exams/Quizzes, Written/Oral presented Project) ;
- Compare and contrast the foods and world cultural relationship of other ethnic groups (Open ended exams, written assignments from selected readings);
- Recognize the similar and diverse ways in which international food customs and traditions differ among the groups in the United States and globally (Open and closed ended Exams/Quizzes, Written/Oral presented Project);
- Critique the relationship of food customs to food safety, government regulations and religious restrictions (Open and closed ended Exams/Quizzes, Written/Oral presented Project);
- Identify through self-examination of individual cultural uniqueness (Written Journal).