

COURSES OFFERED DURING THE CRITICAL STUDIES ON FOOD SYSTEMS AND SUSTAINABILITY IN JAPAN - SUMMER 2019 OPEN ENROLLMENT PROGRAM

THE STORY OF FOOD IN OSAKA: A FIELD STUDY (3 credits)

This course has three goals. It will introduce participants to: (1) Approaching Osaka, its citizens, institutions, and surrounding areas as a text for learning about the story of food. To do this we will borrow experiential fieldwork methods from anthropology and other disciplines – methods designed to facilitate your entry and understanding of a second culture (keeping a journal, working with key informants, pursuing fieldwork questions, and reflecting on experience....). (2) Our study will be framed by the critical concepts of *food systems* and *sustainability*. These dynamic ideas link many forms of social action with academic reflection in today's world. They shape pressing issues ranging from health and nutrition to rising sea levels and the reshaping of human geography. We will look at how Osaka – and Japan -- is responding to these challenges. (3) And finally, we will explore the story of food in Osaka, one of the world's great urban areas. This story will include the foodways of current Osaka as well as the role of food in Osaka and Japan's development. Topics include: local and national markets, the UN's sustainable development goals (SDG), Osaka's gateway role *vis a vis* Asia, and the changing rural community, among others. All participants will stay with host families and we will have field visits to markets, a soy sauce factory, a knife manufacturing facility, as well as a rural village and farming community.

JAPANESE CULINARY PRACTICES AND THE SENSIBLE WORLD (3 credits)

Japan is known worldwide for its food and culture, but its historical trajectory including the era of militaristic imperialism and post-WWII occupation, and strong nationalism shape and produce various food issues and politics in Japan. This class explores and experiences both a foundational philosophy and an unsettled boundary of *washoku* as 'national' cuisine by examining culinary objects, technique, and symbolic meanings in Japan. *Washoku*, literally means Japanese food ("*wa*" = Japanese, "*shoku*" = food). While *Washoku* is now one of the foods registered by UNESCO as intangible cultural heritages, the term '*Washoku*' has deeper and broader cultural meanings, and its boundary has never been fixed. The class aims to understand the change and diversity of Japanese food cultures in time and space. This course revolves around multi-sensory practical activities, spending significant time in a food studies kitchen for preparing and tasting Japanese cuisine. Students are required to attend both lecture and culinary training. Students will have opportunity to learn both home-style cooking and restaurant-style Japanese haute cuisine.

Learning Objectives:

At the end of this class, students will:

- Be able to understand the historical and socio-political contexts in which Japanese cuisine has emerged and continues to evolve.
- Be able to understand the interconnection between mind, body, and environment with *washoku* as a case study.
- Be able to understand and practice the basic culinary skills for *washoku* home-cooking.

Required Texts:

Readings for this course will consist of articles, essays, and recipes that will be distributed to all students prior to each class.