

國立臺灣師範大學課程綱要格式

一、課程基本資料（任課教師不可異動部分）

課程代碼	ETM0054	課程名稱	歐洲飲食文化專題研究
英文課名	Special Topics on Food Culture in Europe		
全/半年	半年	必/選修	選修
總學分數	3	每週授課時數	3
開課班級			
先修課程			
課程簡介	As a pervasive reality, part of people's daily life and an essential component of what it means to be human, food has a massive cultural dimension; to put it even better, food can be in fact easily equated with human culture, its study thereby being able to potentially reveal countless aspects of human cultural life. The course balances theoretical approaches with descriptive excursions on specific topics (Food and the arts, Food and popular culture, etc.), with a focus on Europe.		
系所核心能力	（由教務系統課程地圖子系統核心能力維護表帶入）		
課程目標		對應核心能力	
1	- to familiarize students with the complex anthropological and sociological framework which characterizes contemporary food studies;	1.2, 3.1, 3.2, 3.3	
2	- to develop the students' ability to consider food as a cultural phenomenon with countless social and personal dimensions	1.2, 2.3, 3.1, 3.2	
3	- to further familiarize students with European food perceptions in both classical and modern times	1.1, 4.1, 4.2, 4.3	
4			

二、教學大綱（任課教師可異動部分）

授課教師	路狄諾
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教學進度與主題		
Food Culture: Major Themes & Topics		
Food and Humans		
Food and the Environment		
Body, Senses, Identity		
Food as Pleasure		
Cuisine & Table Manners		
Food, Society, Nation		
Food, Medicine, Religion		
Class presentations: cuisines in Europe		
The Arts of Food 1		
The Arts of Food 2		
Food and Cinema		
Food and Popculture		
An Empire of the Senses – Spices		
A Sweet Tooth - The Story of Sugar		
Coffee and Tea		
Dangerous Pleasures - Poppies as Food		
Gastronomy and Tourism		
教學方法		
方式	說明	
<input checked="" type="checkbox"/> √ 講述法	(教師勾選左列教學方式並填寫必要說明)	
<input checked="" type="checkbox"/> √ 討論法		
<input type="checkbox"/> 問題解決教學		
<input type="checkbox"/> 合作學習		
<input type="checkbox"/> 實驗/實作		
<input type="checkbox"/> 實地考察、參訪		
<input checked="" type="checkbox"/> √ 媒體融入教學		
<input type="checkbox"/> 專題研究		
<input type="checkbox"/> 其他：	(教師輸入其他教學方法)	
評量方法		
方式	百分比	說明
<input type="checkbox"/> 作業	(點選百分比)	(教師勾選左列教學方式百分比，並填入必要說明)
<input type="checkbox"/> 期中考		
<input type="checkbox"/> 期末考		
<input type="checkbox"/> 課堂討論參與		

<input type="checkbox"/> 出席		
<input type="checkbox"/> 報告	40	
<input type="checkbox"/> 成果展覽		
<input type="checkbox"/> 專題		
<input type="checkbox"/> 其他：	60	Questions & presentations & reports & journals
參考書目	<p>Atkins, P. J.; Bowler, Ian R. Food in Society : Economy, Culture, Geography. Edward Arnold Ltd., 2001</p> <p>Bakhtin, Mikhail. Rabelais and His World. Translated by Helene Iswolsky. Bloomington, Ind.: Indiana University Press, 1984. Originally published in 1968.</p> <p>Bevan, David, ed. Literary Gastronomy. Amsterdam: Rodolpi, 1988.</p> <p>Braudel, Fernand. Capitalism and Material Life, 1400–1800. London: Weidenfeld and Nicolson, 1973.</p> <p>Bryson, Norman. Looking at the Overlooked: Four Essays on Still Life Painting. Cambridge, Mass.: Harvard University Press, 1990.</p> <p>Dalby, Andrew. Empire of Pleasures. New York: Routledge, 2000.</p> <p>Fernandez-Armesto, Felipe. Near a Thousand Tables. New York: Free Press, 2002.</p> <p>Furst, Lilian R., and Peter W. Graham, eds. Disorderly Eaters: Texts in Self-Empowerment. University Park, Penn.: Pennsylvania State University Press, 1992.</p> <p>Gowers, Emily. The Loaded Table: Representations of Food in Roman Literature. New York: Oxford University Press, 1993.</p> <p>Guy, Christian. An Illustrated History of French Cuisine from Charlemagne to Charles de Gaulle. New York: Orion Press, 1962.</p> <p>Hjalager, Anne-Mette Tourism and Gastronomy. Routledge</p> <p>Jordan, William B. Spanish Still Life in the Golden Age, 1600–1650. Los Angeles: Perpetua Press, 1985.</p> <p>Katz, Solomon H. et al. Encyclopedia of Food and Culture. New York: Gale, 2003</p> <p>Kiple K.F., Ornelas K.C.(eds) The Cambridge World History of Food</p>	

Mahon, Brid. *Land of Milk and Honey*. Boulder, Colo.: Mercier Press, 1998.

Montanari, Massimo. *Food is culture*, 2006 .

Pilcher, Jeffrey M. *Food in world history*, 2006

Poole, Gayle. *Reel Meals, Set Meals: Food in Film and Theatre*. Sydney: Currency Press, 1999.

Riley, Gillian. *Painters & Food: Renaissance Recipes*. San Francisco: Pomegranate Artbooks, 1993.

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Root, Waverley. *Food*. New York: Simon and Schuster, 1980. Reprint: New York: Smithmark, 1996.

Rouyer, Marie-Clair, ed. *Les avatars de la nourriture*. Bordeaux: Universite de Montagne, 1998.

Schofield, Mary Anne, ed. *Cooking by the Book: Food in Literature and Culture*. Bowling Green, Oh.: Bowling Green State University Popular Press, 1989.

Shapiro, Anna. *A Feast of Words: For Lovers of Food and Fiction*. New York: Norton, 1996.

Sterling, Charles. *Still Life Painting from Antiquity to the Twentieth Century*. 2d ed. New York: Harper and Row, 1981.

Tannahill, Reay. *Food in History*. Great Britain: Penguin, 1973. Reprint: New York: Crown, 1988.

Wilkins, John. *Food in European Literature*. Intellect Books, 1996.