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| Academic Year: | 2018/2019 | Group of subjects: basic / professional | | Basic | | Catalogue number: | | |  | |
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| Module title1): | | Food in Culture and Society | | | | | | | **ECTS 2)** | **2** |
| Polish Translation3): | | Żywność w kulturze I społeczeństwie | | | | | | | | |
| Faculty4): | | Organic Agriculture and Food  Production | | | | | | | | |
| Person in charge of the module5): | | dr Agnieszka Maj | | | | | | | | |
| Teachers responsible for laboratory classes, workshops and seminars6): | | dr Agnieszka Maj | | | | | | | | |
| Unit responsible for the module7): | | Faculty of Social Sciences, Department of Sociology | | | | | | | | |
| Faculty in charge8): | | Faculty of Agriculture and Biology | | | | | | | | |
| Module status9): | | a) general course | b) stage 1 | | | | year 1 | c) full-time studies | | |
| Teaching cycle10): | | r semester 1 | language: English | | | | |  | | |
| Objectives of the module12): | | Objectives of the course: to accustom the students with basic concepts of sociology of food (food and its relations to culture and society, the way social life is organised around production and consumption of food). | | | | | | | | |
| Teaching forms and number of hours13): | | 1. Class course, 30 hours | | | | | | | | |
| Teaching methods14): | | 01 - discussion, problem solving  02 – case studies  03 - lecture | | | | | | | | |
| Detailed module description15): | | The course aims to familiarize students with the basic issues of food sociology. It also allows to acquire knowledge useful for analyzing processes occurring in contemporary societies: differentiation of lifestyles, diversification of eating habits and health-related habits and changing consumer practices. The task of students during the classes is to prepare their own analysis of a selected social phenomenon in the field of food sociology. Suggested topics for classes include:  1. Food and social organisation – „ How Food Made History”?  2.Symbolic value of food. Food in religion. Food taboos and their social functions.  3.Food as a part of social rituals. The social functions of meal.  4.Health concepts and food.  5.Medicalization of food consumption. Perception of relations between food and health.  6.Obesity vs. Hunger. Eating disorders and social order.  7.Social stratification, body and food.  8.Fashion and food in contemporary societies.  9.Food during lifespan.  10.Food and aesthetics.  11. Food in TV and Media  12. Food and subcultures. Diets.  13. Globalisation and industrialisation of food – changes in late modern societies.  14. Changes in eating practices in contemporary societies.  15. Course evaluation. | | | | | | | | |
| Formal prerequisites16): | | A good command of English. | | | | | | | | |
| Initial requirements17): | | A command of English at B2/ C1 level. | | | | | | | | |
| Learning outcomes18): | | 01 -Student knows basic concepts used in sociology of food  02- Student can use basic concepts of sociology of food for analyzing chosen social phenomena, 03 Student can communicate effectively in English and prepare short oral presentations | | |  | | | | | |
| Assessment methods19): | | 01 - final test  02 - final test, observation during classes  03 - observation during classes | | | | | | | | |
| Formal documentation of the learning outcome20): | | Final test | | | | | | | | |
| Elements impelling final grade21): | | (1) final test score 70%  (2) assessment of preparation for classes 20%  (3) participation in the discussion during the class – 10% | | | | | | | | |
| Teaching base22): | | Classroom | | | | | | | | |
| Obligatory and supportive materials23):  Literatura podstawowa: (Basic Literature)  1) Pulain J.P., The Sociology of Food: Eating and the Place of Food in Society, Bloomsbury, 2017.  2) Katz, S. H., Woys Weaver W.,, Encyclopedia of Food and Culture, Charles Scribner and Sons Publ., 2003  Literatura uzupełniająca: (Supplementary Literature)  1) De Solier I., Food and the Self: Consumption, Production and Material Culture, Bloomsbury, London, 2013.  2) Higman B.W, How Food Made History, Wiley-Blackwell, 2012.  3) Albala K. (ed.), Routledge international handbook of food studies, Routledge 2013.  4) Lebesco K. Naccarato P. (eds.), The Bloomsbury Handbook of Food and Popular Culture, Bloomsbury, 2017.  5) Lupton D., Food, the Body and the Self, Sage Publications 1996.  6) Vigarello G., The Metamorphoses of Fat: A History of Obesity, Columbia University Press, 2013. | | | | | | | | | | |
| Annotations24): | | | | | | | | | | |

Syllabus

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| Estimated number of work hours per student (contact and self-study) essential to achieve presumed learning outcomes of the module18) - base for quantifying ECTS2: | 50 h  2,0 ECTS |
| Total ECTS points, accumulated by students during contact learning: | 30 h  1,2 ECTS |
| Total ECTS points, accumulated by student during practical classes (laboratories, projects, seminars, etc.): | 20.h  0,8. ECTS |

Quantitative summary of the module25):

Learning outcomes of the module relative to the learning outcomes of the subject26):

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| Outcome No / symbol | Learning outcomes: | Relative to the learning outcomes of the subject: |
| 01 | Student analyzes and interprets the scientific and technical text and empirical data using the language typical for a given discipline of knowledge | K\_U05 |
| 02 | Student prepares and presents typical written works and lectures in English in the field of organic farming in accordance with the requirements set for the B2 level of the European System of Language Description | K\_U08 |
| 03 | Student can acquire and process data and information using IT technologies and make decisions based on them | K\_U07 |
| 04 | Student is able to work individually and in a group, assuming different roles in it, aiming to achieve the assumed goal | K\_S02 |
| 05 | Student is aware of the importance of social, professional and ethical responsibility for ecological production of high quality food, animal welfare and shaping and condition of the natural environment | K\_S04 |

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| *Participation in classes* | *30h=1,2ECTS* |
| *Preparation for oral presentation* | *10h=0,4 ECTS* |
| *Preparation for classes and test* | *10h = 0,4 ECTS* |
| *Total:* | ***50h*** |
|  | ***2 ECTS*** |