

Principles of Gastronomy

Influences of Food and Drink in Society and Culture

Dr. DAVID SCOTT

This course introduces participants to the philosophical and methodological principles related to gastronomy as a field of enquiry. The course explores the philosophical principles of gastronomy from a historical context and uses a range of approaches to understand complex issues related to food and drink culture. In understanding the background to gastronomy, the aim is to develop critical and analytical skills that will enhance one's understanding of issues concerning food and drink culture(s) in historical and contemporary contexts.

Key Facts

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| Duration | : | 10 weeks |
| Language | : | Courses in English only |
| Teaching method | : | Web-based tutorials and activities, recorded interviews, one-on-one feedback from teaching staff, optional reading, resources, activities |
| Award | : | Upon successful achievement of this course, participants will receive a Certificate of Completion and Statement of Results |

Learning Themes & Aims

This course seeks to provide an opportunity for participants to (critically) explore contemporary gastronomy. Through developing an understanding of the cultural and social underpinnings of gastronomy the course aims to provide participants the knowledge and skills required to reflect in a meaningful way to the sustainable production and consumption of food in the modern world. This includes presenting creative and innovative solutions to current and future problems regarding food.

Who Is This Course For?

This course will be of interest to those working in food and drink related businesses as well as those interested in food as a leisure activity, understanding gastronomy and why we take pleasure in eating and drinking, and the impact on society and culture. Especially useful for those working in businesses involved with gastronomic experiences or who have an interest in becoming involved in such businesses. This course will also appeal to those interested in understanding why the production and consumption of food plays such an important part in our lives and has become a fundamental way we represent ourselves (identities) to others.

Weekly Topics

1. Introduction to gastronomy
2. Gastronomy as a social practice
3. Food and culture
4. Food choices
5. Drinks and drinking through time
6. Drinking in contemporary society
7. Cuisines and cooking
8. Gastronomy and 'books'
9. Eating and sharing food
10. Gastronomy and the commercial experience



Instructor: David Scott

David Scott is currently a senior lecturer in tourism and leisure at Dalarna University, Sweden. David's PhD explored the relationships between everyday life and tourism with a focus on food and identity, following his master's research thesis, exploring the role food plays in private and public performances of hospitality. Recent publications include the future of food tourism, the issues of food as leisure and the development of critical research methods for understanding food and hospitality. Before completing post graduate study David spent over 20 years in hotel and hospitality management in senior food and beverage management positions in hotels in the United Kingdom and New Zealand.

