



CIEE Alicante, Spain

Course name:	Culture, Festivities, and Traditions through Spanish Gastronomy and Wine
Course number:	HISP 3004 ALLC
Programs offering course:	Alicante Language and Culture
Language of instruction:	Spanish
U.S. Semester Credits:	3
Contact Hours:	45
Term:	Fall 2019

Course Description

This survey course is an overview of the importance of the Mediterranean diet in Spanish life. Upon completion of this course, students are able to understand Spanish topography and its effects on Mediterranean gastronomy and the wine industry in Spain. Students cover important aspects such as the culture, traditions, and festivities and their relation to Spanish gastronomy. They also study the history of food and wine, placing special emphasis on Spanish gastronomy and wine production, and its importance in the Mediterranean area.

Learning Objectives

This course is not designed to be a cooking class. On the contrary, in this course students will study the history, culture and traditions of the Mediterranean gastronomy and the role it plays in the lives of Spaniards through the Spanish language. This survey course will cover everything from traditional Spanish cuisine to the most avant-garde Spanish culinary innovation, as well as the gastronomic diversity of each of the different regions in Spain. While learning about these different aspects, students will learn and acquire specific vocabulary and structures in Spanish, and will be able to understand and create specialized written and oral texts so they will develop their Spanish skills.

Course Prerequisites

The only requirement for this course is that students be at the Intermediate I (2000) level. The professor will familiarize the students with the specific vocabulary necessary for this course.

Methods of Instruction

This course has both a theoretical and practical approach. The professor will introduce and comment the course content and will give the students all the materials (photocopies, articles, videos, movies, powerpoints, web pages, blog).

However, the student must also research updated information about the topics that are covered in class and complete the practical activities about them. The class blog will be a key element in the class in order to follow the class information and participate outside the classroom.



Whenever possible, we will visit different museums and institutions in Alicante related to Spanish gastronomy.

Assessment and Final Grade

Midterm	20%
Final Exam	25%
Final Project	20%
Oral Presentation	15%
Class-blog participation	20%

Course Requirements

Midterm

Midterm will be based on all the content covered until the Midterm day. The midterm consists of three parts: 20 multiple-choice questions, 10 short answer and 4 topics to choose two. The short answer will be about 50 words long and the two topics to be developed will be 250 words each minimum.

Final Exam

The final exam will be based on all the content covered from the midterm until the final exam day. The final exam consists of three parts: 20 multiple-choice questions, 10 short answer and 4 topics to choose two. The short answer will be about 50 words long and the media topic and the analysis to be developed will be 250 words each minimum.

Final Project

It is a research project about one of the topics suggested by the teacher:

- Spanish gastronomic evolution through history
- Drinks in Spain
- Mediterranean diet in nowadays society
- Spanish desserts: Origin of the main dishes and festivities where they are cooked
- Vegetarianism in Spain
- Almond importance in Spain
- The influence of Spanish gastronomy in the world
- Religion and gastronomy
- Other topics suggested by the student

In order to do a complete project, the paper must have:

- Introduction of the topic
- Introduction of the geographical context
- Main characteristics of the topic
- Division of the topic in clear sections



- Good presentation (pictures, bring a sample to class of a dish, being original)
- Focus on the topic
- Conclusion, personal opinion and bibliography.
- Be original
- A paper copied from the internet will be a ZERO

The project will have an extension of 3,000 words. Students can include pictures and other material that then consider necessary.

The project format is:

- Font: Times New Roman (or similar)
- Font size: 12
- Interline: 1,5
- Format of document: .doc (Microsoft Office Word)

The project will be submitted by email and also printed. The student is responsible to make sure that the teacher receives the document in word format (.doc). If there is any problem receiving or opening the document is student responsibility to solve the problem. If the problem persists it will be a 0 in the final grade.

It is important to save a copy of the documents in USB or similar to avoid last minute “technical problems”.

Students will submit to the teacher a guideline and a draft in the scheduled dates (see weekly schedule).

Oral Presentation

Students in groups will prepare a traditional typical dish of a region in Spain. Students will do a video and record themselves. The video will be projected in class on the due date. Students can use any app or technological resources that they prefer. The video will include:

- a. Introduction (why you decided to choose this dish)
- b. Context of the dish (region where is typical, history, socio economical characteristics...)
- c. Elaboration of the dish (Recipe: ingredients and steps)
- d. Cooking the dish (including times and suggestions)
- e. Eating the dish

The criterion of the evaluation will be the following:

- Exposition clarity 20%
- Adequacy of information and content 50%
- Dish presentation-tasting contest (in class the day of the projection) 20%
- Originality 10%

Each presentation will be 15 minutes long approximately. Each student needs to participate actively in the oral presentation of their team. Students will send the link to the video the day



before the presentation. The day of the presentation they will bring the dish to class for the dish tasting contest.

Class Blog:

Students are required to participate actively in the classroom blog:

<http://cieealicantegastronomia.blogspot.com.es/>

CIEE ACADEMIC POLICIES

Papers and assignments submission

According to CIEE Alicante academic norms all assignments, paper, readings, etc. must be turned in on the due date. Late submissions of coursework/assignments during the course of the term of study are not accepted.

If an exception is granted by the Academic Director, the new deadline for the assignment will be set for the next earliest possible date for the student for reasonably submit the assignment.

Course Attendance

Regular class attendance is required throughout the program. Students must notify (via e-mail with a copy to the Resident Director or Program Coordinator) their instructor beforehand if they will miss class for any reason. Students are responsible for any materials covered in class during their absence. Students who miss class for medical reasons must inform the professor and the RD or PC and provide appropriate documentation.

For CIEE courses, excessively tardy (over 15 minutes late) students will be marked absent (student will be reminded of the policy). Attendance policies also apply to any required co-curricular class excursion or events, etc. Students who miss class for personal travel will be marked as absent and unexcused.

An absence in a CIEE course will be only considered excused if:

- 1) A doctor's note is provided. The UA medical center does not generally provide class absence notes. In the case a doctor's absence note is extremely necessary, students will need to go to the Vithas International Hospital to be examined.
- 2) A CIEE staff member verifies that the student was too ill to attend class
- 3) Evidence is provided of a family emergency

Persistent absenteeism (students exceeding 10% of the total course hours missed, or violations of the attendance policy in more than one class) will lead to a written warning from the RD, notification to the home school, and/or dismissal from the program in addition to reductions in class grade(s).

- 1) Since each CIEE Alicante course is 45 hours, 10% of the total course hours are 4.5 hours.



- 2) Students who miss more than 4.5 hours of class without justification will see their final grade reduced by -5%. For instance, students achieving a grade of 89.00 out of 100 points and missing more than 4.5 hours of class will see their grade reduced from 89.00 (B+) to 84.00 (B).

Students with unexcused absences exceeding 20% of the total course hours will fail the course. Written warnings and home school notifications will happen well before the absenteeism causes the student to fail the course so that the student has an opportunity for corrective actions.

Likewise, if any CIEE group organized activity/informational session (e.g. Intercultural development sessions) is scheduled during class hours, attendance to this activity or session is also mandatory for all students enrolled in courses that meet during that block of time. Not attending these CIEE group organized activities/sessions during regular class hours will result in an absence.

Plagiarism

Cheating and plagiarism in any course assignment may result in failing the course or being expelled from the program. Students are expected to adhere to the US American and norms.

Important principles:

- 1) Final examinations, quizzes and other tests must be done without assistance from other person, without looking at or otherwise consulting the work of another person, and without access to notes, books, or other pertinent information (unless the professor has explicitly announced that a particular test is to be taken on an "open book" basis).
- 2) The same written paper may not be submitted in more than one course.
- 3) Any use of the work of another person must be documented in any written papers, oral presentations, or other assignments carried out in connection with the course

Add/Drop

The add/drop period last for 1 week after the start of the courses. After the end of the add/drop period, the student's registration is considered final, and no course(s) may be changed or deleted from the student's CIEE Academic Record.

Withdrawal from a course

Students are required to register in 5 courses during their studies at CIEE Alicante. Each CIEE course is worth 3 credits (45 contact hours) and each Universidad de Alicante course is worth 4 credits (60h - unless the course has more than 60h of instruction). If exceptional circumstances warrant, the student may request permission from the Center Director to withdraw from a course. However, a student participating in a semester program is not allowed to drop below 12 US semester credits.

Weekly Schedule

Week 1

Unit 1: Introduction: Mediterranean food: cultures & places



Introduction to the course. Warming it up for the Mediterranean cuisine, places and cultures

Reading: Armero Fuster, M. (2005) "La dieta mediterránea"

Week 2

Unit 2: Historical and anthropological perspective of gastronomy

a. Gastronomy origin and main ingredients

Students will explore the origin of gastronomy and analyze its evolution through history paying attention to the main ingredients

b. Mediterranean history: main towns and foods

We will discover the similarities and differences among Mediterranean gastronomies.

Reading: Louis, J., Montanari, M., Sonnenfeld, A. (1999) "Food: a culinary history from antiquity to the present"

Week 3

Unit 2: Historical and anthropological perspective of gastronomy

c. Mediterranean markets

Typical Spanish products and main food markets. Markets in Alicante.

Reading: Scholliers, Peter (2001) "Food, drink and identity: cooking, eating and drinking in Europe since the Middle Ages"

Week 4

Unit 3: Social and regional perspective of gastronomy

a. Spain and its regions: Valencian Community

We will explore the social and cultural identity of the Valencian Community.

b. Spain and its regions: Cultural diversity

We will explore the social and cultural identity of the different Spanish regions through gastronomy.

c. Gastronomy and festivities

Students will analyze the most important traditions and festivities from a gastronomical point of view

d. Gastronomy and religion



We will point out the influence of religion in Spanish gastronomy and describe the main dishes

Readings: Hjalager, A., Richards, G. (2002) "Tourism and gastronomy", International Gastronomy Congress (1^o., 2001, Alto Minho, Portugal)

Könemann, L. (2007) "Un Paseo Gastronómico por España" Ed. HF. Ullmann

Week 5 **Unit 3: Social and regional perspective of gastronomy**

e. Tapas as a social act

Students will understand the origin, characteristics and most typical examples of Spanish tapas

f. Gastronomy in Alicante

Alicante and Valencian Community as a unique gastronomical offer and identity

Reading: Villegas Becerril, A. (2008) "Saber del sabor: manual de cultura gastronómica"

Week 6 **Midterm**

Students will take the midterm exam. A General review will be done the day before the exam.

Week 7 **Tapas contest and Gastronomical tour**

Students will cook and prepare their original tapa to be shared in class.

In order to discover the gastronomical offer of Alicante, students will explore the gastronomical offer in a guided tour downtown.

Reading: Campbell, J. (2017) "At the first table: food and social identity in early modern Spain"

Week 8 **Unit 4: Economical perspective of gastronomy**

a. Spanish products and commerce: Import/export

We will analyze statistics and data about the main gastronomical Spanish products produced and consumed



- b. Spanish gastronomy in the world
We will pay attention to the Spanish gastronomy influence all around the world:
Restaurants, bars and markets
- c. Spain and gastronomical tourism
We will reflect on Spanish gastronomy as a key element in the tourism industry.

Reading: Villegas Becerril, A. (2008) "Saber del sabor: manual de cultura gastronómica"

Week 9 **Olive Oil Museum Visit**

Students will visit a local Olive oil museum in order to learn about the production and importance of Olive oil in our economy and diet.

Week 10 **Unit 4: Economical perspective of gastronomy**

- d. Wine and olive oil: production and sales
Students will synthesize all the information about the two key products in Spanish Gastronomy: Olive Oil and Wine. We will learn about the process of production, the market, the properties and their importance in Spanish society and economy

Readings: Hall, C.M., (2003) "Wine, food and tourism marketing"
[:http://www.qcom.es/v_portal/informacion/informacionver.asp?cod=183&te=2&idage=253](http://www.qcom.es/v_portal/informacion/informacionver.asp?cod=183&te=2&idage=253)

Final project

Week 11 **Unit 5: Present and future of Spanish gastronomy**

- a. Mediterranean Diet: from tradition to modernity
- b. From the Mediterranean myth to the future of the well-known Mediterranean diet.

We will analyze the threats and main problems of this diet in the present and future. We will propose an action plan to improve the gastronomical situation
- d. Spanish cuisine in the media: TV shows/ apps/ foodography
The influence of media in nowadays cuisine. We will discover the most famous tv shows, apps and audiovisual tendencies regarding Spanish gastronomy



Reading: Plaza Valtueña, A., (2005) "La dieta mediterránea y su cocina: la salud y el placer en un mismo plato"

Oral presentation

Week 12 Unit 5: Present and future of Spanish gastronomy

d. Modern Spanish cuisine: Main chefs, schools and techniques

Students will recognize the most important Spanish chefs, the different cooking schools and most modern cooking techniques.

Readings: This, H. (2006) "Molecular gastronomy: exploring the science of flavour"

Week 13 Final Exam Review

Week 14 Final Exam

Students will take the final exam where all the knowledge acquired throughout the course will be evaluated and valued.

Readings

- Armero Fuster, M. (2005) "La dieta mediterránea"
- Cáceres, J., (2011) "Sabores culturales: ensayos sobre alimentación y cultura"
- Campbell, J. (2017) "At the first table: food and social identity in early modern Spain"
- Díaz Méndez, C., (2005) "¿Cómo comemos?: cambios en los comportamientos alimentarios de los españoles"
- García Romero, C., (2011) "¿Somos lo que comemos o comemos como somos?: alimentación y

antropología”

- González C.A., Argilaga S., Agudo A., Amiano P., Barricarte A., Beguiristain J.M., Chirlaque M.D., Dorransoro M., Martinez C., Navarro C., Quirós J.R., Rodriguez M., Tormo M.J. (2002) “Diferencias sociodemográficas en la adhesión al patrón de dieta mediterránea en poblaciones de España”
- Hall, C.M., (2003) “Wine, food and tourism marketing”
- Hjalager, A., Richards, G. (2002) “Tourism and gastronomy”, International Gastronomy Congress (1º., 2001, alto Minho, Portugal)
- Könnemann, L. (2007) “Un Paseo Gastronómico por España” Ed. HF. Ullmann
- Louis, J., Montanari, M., Sonnenfeld, A. (1999) “Food: a culinary history from antiquity to the present”
- Instituto Tomás Pascual para la nutrición y la salud, (2011) “¿Es posible la dieta mediterránea en el siglo XXI?”
- Montanari, M., (1999) “Food: a culinary history from antiquity to the present”
- Plaza Valtueña, A., (2005) “La dieta mediterránea y su cocina: la salud y el placer en un mismo plato”
- Scholliers, Peter (2001) “Food, drink and identity: cooking, eating and drinking in Europe since the Middle Ages”
- This, H. (2006) “Molecular gastronomy: exploring the science of flavour”
- Varela Moreiras, G., (2012) “Hot topics in nutrition and public health = hot topics en nutrición y salud pública en el siglo XXI”
- Villegas Becerril, A. (2008) “Saber del sabor: manual de cultura gastronómica”

On-line Resorces

- <http://www.spain.info/es/> (última consulta 10/1/18)
- <http://www.gastrotourspain.es> (última consulta 10/1/18)
- <http://www.arecetas.com/gastronomia-espana.html> (última consulta 10/1/18)



- <http://www.atapear.com/> (última consulta 10/1/18)
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- Class blog <http://cieealicantegastronomia.blogspot.com.es/>
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- Videos: Ferrán Adriá youtube videos