

Module Title		WORLD GASTRONOMY									
Module Code		08046201									
Programme(s)		Professional course				Module				Culinary Related	
Credit rating		3(3-0-8)									
Pre-requisites		None									
Total learning hours		11 hours/week				Contact Hours				3 hours/week	
Module leader		Dr. Sri Charan Bindu									
Course learning outcomes (CLOs)		<p>By the end of the module students will be able to:</p> <p>CLO1: Understand the history of food and various culinary technique from the different regions of the world</p> <p>CLO2: Identify the relationship between climate, topography, and diet of each region.</p> <p>CLO3: Describe the differences of food history between Thai civilization and Western, Eastern and South East Asian civilization</p> <p>CLO4: Understand the development of food production, food science and modern cuisine from the past to the present</p>									
Moral and Ethnic s	Knowledge			Intellectual skills			Human Relation skills and Responsibility			Numeric Analytical, Communication and Information Technology	
PLO 1	PLO 2	PLO 3	PLO 4	PLO 5	PLO 6	PLO 7	PLO 8	PLO 9	PLO 10	PLO 11	
○	●	●	●	●	●	●	○	○	○	○	
CLO 1,2		CLO 4	CLO 1, 2,3		CLO 2	CLO 1,4	CLO 3		CLO 1,3		
Aims		<p>To enable students to:</p> <ul style="list-style-type: none"> <li>- Develop their knowledge of food history of global civilization and the changes in food production technology from the past to the present</li> <li>- Relate between the climate, topography, and diet of each region</li> </ul>									
Content overview		<p>Knowledge and ideology of global civilization including Western, Eastern, South East Asian civilization, which relates to beliefs, living and food culture from the past to the present. Emphasizing comparative analyses with Thai civilization, especially Thai cuisine.</p>									
Teaching and learning strategies		<ul style="list-style-type: none"> <li>- Lectures, discussion, operations, seminars, self-study, learning by doing in classes, internships and externships.</li> <li>- Group discussion and participation for culinary science, culinary art and management issues.</li> <li>- Individual assignments.</li> <li>- Providing experiments, case studies, situations and projects for learning by doing and analysing to integrate skills.</li> </ul>									

## Course Syllabus

Lecture: Tuesday 9.00 am.- 12.00 am (Room AI207)

Week	Topic	Date	Lecturer
1.	World regions and history timeline. Introduction to food history and timeline.	4 August	
2.	Food from prehistoric societies to ancient civilizations	11 August	Prof. Dr. Shahrim
3	Food in the middle ages and early modern world	18 August	Prof. Dr. Shahrim
4.	Food and social structure	25 August	Prof. Dr. Shahrim
5.	Food as a weapon	1 September	
6.	The edible foundations of civilization - Thai civilization	8 September	
7.	South East Asian civilization	15 September	Dr. Bindu
Midterm examination (21-27 September 2020)			
8.	Western civilization	29 September	
9.	Eastern civilization	6 October	
10.	Comparative Western, Eastern and South East Asian civilization with Thai civilization	13 October	
11.	The market revaluation and the industrialization of food	20 October	Prof. Dr. Shahrim
12.	The development of food science in the 1880-1980s	27 October	Dr. Ali
13.	The birth of modern cuisine	3 November	
14.	Food in the modern world	10 November	Prof. Dr. Shahrim
15.	Future food	17 November	Dr. Bindu
16.	Assignment and presentation	24 November	
Final examination (30 November-15 December 2020)			