

# Food, Wine and Politics in the New World and the Old World



by Visiting Associate Professor **Daniel Monterescu**  
from Central European University, Hungary and Austria  
hosted at Lab. of Philosophy of Agricultural Science  
Division of Natural Resource Economics  
E-mail: [monterescud@ceu.edu](mailto:monterescud@ceu.edu)

Date	Time		Room
<b>Thu, April 21<sup>st</sup></b>	13:15-18:15 (3 <sup>rd</sup> -5 <sup>th</sup> periods)	In-class lectures	W520
<b>Wed, April 27<sup>th</sup></b>			
<b>Thu, April 28<sup>th</sup></b>			
<b>Thu, May 12<sup>th</sup></b>			
<b>Sat, May 14<sup>th</sup></b>		Field trip	
<b>Thu, May 19<sup>th</sup></b>		Feedback via Zoom	online



## Overview

This class will explore the relationship between social, cultural, political, and ecological determinants of taste and culinary heritage. Topics will range from the political economy of food, the making of national and regional identities through food products and practices, to historical and contemporary gastronomic philosophies. The emergence of novel cuisines such as molecular gastronomy and New World wines will be discussed. We will follow how food and wine are constructed as objects of desire, markers of national, religious or political identities, moral codes and class distinction. We will explore the relationships between food cultures and rituals, political regimes, historical memories, cultivation practices, geographic and ecological conditions, nutrition and diet, certification standards, national policies, and processes of globalization. We will pay particular attention to the politics of food and wine in the EU, the Middle East and the New World. We will also show various films or excerpts to complement the themes touched upon in the readings. Throughout the course there will be a special emphasis on the significance of the place of cultivation and the role of ecological factors under the various names of terroir, geographic appellation, local knowledge, etc.

<b>(Course Title)</b> Special Lecture on Comparative Agricultural Studies 9	<b>(Group)</b> M1 students or above <b>(Number of credits)</b> 2
<b>(Affiliated department)</b> Graduate School of Agriculture <b>(Job title)</b> Associate Professor <b>(Name)</b> Katayama	<b>(Course offered period)</b> 2022/Spring Semester <b>(Class style)</b> Lecture <b>(Language)</b> English <b>(Day/period)</b> April 21 – May 19 <b>(Room)</b> W520

### **(Outline and Purpose of the Course)※**

This class will explore the relationship between social, cultural, political, and ecological determinants of taste and culinary heritage. Topics will range from the political economy of food, the making of national and regional identities through food products and practices, to historical and contemporary gastronomic philosophies. The emergence of novel cuisines such as molecular gastronomy and New World wines will be discussed. We will follow how food and wine are constructed as objects of desire, markers of national, religious or political identities, moral codes and class distinction. We will explore the relationships between food cultures and rituals, political regimes, historical memories, cultivation practices, geographic and ecological conditions, nutrition and diet, certification standards, national policies, and processes of globalization. We will pay particular attention to the politics of food and wine in the EU, the Middle East and the New World. We will also show various films or excerpts to complement the themes touched upon in the readings. Throughout the course there will be a special emphasis on the significance of the place of cultivation and the role of ecological factors under the various names of terroir, geographic appellation, local knowledge, etc.

### **(Course Goals) ※**

To develop a critical ability to engage the foundations and contemporary developments of food and wine studies. Students will practice empirical skills of research and observation and will develop an original approach on the food scene in Kyoto and beyond. The course can also be considered preparation for participation in English-language academic events, such as conferences and presentations.

### **(Course schedule and Contents)※**

April 21 (Thur. Third to fifth period)

1. You Are What You Eat: Introduction to Food and Wine Studies
2. Anthropology of Food, Theories of Taste
3. Political Economy of Food and Taste

April 27 (Wed. Third to fifth period)

4. From Philosophical Gastronomy to Molecular Gastronomy
5. Fast Food and Slow Food
6. Place-based Authenticity, Indigenous and Colonial Food

April 28 (Thur. Third to fifth period)

7. Food as National Icons and Transnational/Diasporic Foodways
8. Impact of Regulations, Certifications (organic, fair trade, etc.), Denomination of Origin, Place-

making, Wine and Terroir

9. Nutrition, Science, Environment, and Bodies

May 12 (Thur. Third to fifth period)

10-12. Oral Consultations

May 14 (Sat.)

13-14. Field Trip

May 19 (Tue.)

15. Feedback via Zoom

### **(Method, Point of view, and Attainment levels of Evaluation) ✖**

There will be four main assignments in the class: 1. local observation/experience of the local food, coffee and wine scene; 2. analysis of media portrayals of food and wine; 3. a food diary; and 4. final paper based on observation & research.

1. Understand the multiple overlapping ways in which people relate to their food, and how this links to cultural, ecological, and political systems [Class Discussions; Readings]

2. Evaluate how various media sources create particular images and discourses of food and wine products [Media Analysis Report]

3. Understand patterns and meaning of food eaten on an everyday basis [Food Diary]

4. Observe how people relate to food and wine products, and analyze the cultural, ecological, and political significance thereof [Research Paper]

Assessment

1. Attendance and participation (20%)

2. Observation assignment (20%)

3. Media analysis report (10%)

4. Research paper (30%)

5. Personal Food Diary (20%)

Refer to current year's 'Guide to Degree Programs' for attainment levels of evaluation.

### **(Regarding studies out of class (preparation and review)) ✖**

Weekly minimum readings or movie viewings and review of the basic vocabulary and concepts is necessary to understand class content.

### **(Others (office hour, etc.))**

The lecture is given in English by a visiting associate professor, Daniel Monterescu (Central European University, Budapest and Vienna)

Email: [monterescud@ceu.edu](mailto:monterescud@ceu.edu)

Online meetings by appointment

### **(Requirements for taking courses) ✖**

English proficiency suitable for understanding lectures and contributing to discussion and reading.

### **(Textbook) ✖**

No textbook

### **(References)**

Readings given in class

(Related URL)
---------------

※ **【mandatory】**