



## HST 226: Food in History

Everything we eat is the result of the collective human experience: that story is called history. This course begins with the first human groups and continues to the food practices and challenges of the present day. The development of distinctive cuisines in Europe, Africa, Asia, and the Western Hemisphere (including regional North American cuisine) are embedded in the larger story of human experience. What, when, where, and how we eat reflect the geography, climate, religion, social status, and the interaction of cultures through trade, migration, and conflict. Prerequisite: A passing score on the College's writing and reading placement tests or, C or better or concurrent enrollment in ENG 091 or ENG 092. Three lecture hours per week. This course is offered as an elective for students in the Culinary Arts program and for any student who needs to fulfill a humanities distribution requirement. Gen. Ed. Competencies Met: Critical Thinking, Global and Historic Awareness, Human Expression and Multicultural and Social Perspectives. 3 credits Fall, Spring.

### Course Student Learning Outcomes

Students who successfully complete this course will be able to: 1. Identify the essential human activities that define culture and how they apply to the development of the diversity of global foodways. 2. Examine how spiritual and social beliefs and practices shaped the development of foodways in different places over time. 3. Apply knowledge of essential historical events and experiences to the changes in foodways. 4. Identify the patterns of major population shifts and their connection to the creation of distinctive cuisines. 5. Assess the patterns of change and continuity in foodways both within and across cultures.

**Credits:** 3

**Program:** History