

106 學年第 1 學期 飲食、味道和料理作為文化宰制 Food, Taste and Cuisine as Cultural Regimes 課程綱要

課程名稱：(中文) 飲食、味道和料理作為文化宰制		開課單位	社文碩		
(英文) Food, Taste and Cuisine as Cultural Regimes		永久課號	ICS5339		
授課教師：陳奕麟					
學分數	2	必/選修	選修	開課年級	*
先修科目或先備能力：					
課程概述與目標：					
<p style="color: blue;">This is an interdisciplinary exploration of food as a function of cultural rules and the construction of taste, ultimately in the formation of cuisines. 該課程試圖從跨學科的立場探討如何在文化規則的影響下形塑味道,並形成所謂"料理".</p>					
教科書 (請註明書名、作者、出版社、出版年等資訊)					
課程大綱		分配時數			備註
單元主題	內容綱要	講授	示範	習作	
教學要點概述：					
1. 學期作業、考試、評量					
2. 教學方法及教學相關配合事項(如助教、網站或圖書及資料庫等)					
師生晤談	排定時間	地點	連絡方式		
每週進度表					
週次	上課日期	課程進度、內容、主題			
1		<p style="color: blue;">[* required reading; + recommended reading; ^ denotes Chinese version available]</p> <p style="color: blue;">1. Cultural(ist) Paradigms: Primordial Food for Thought *Tambiah, S.J., 1969, Animals Are Good to Think and Good to Prohibit, Ethnology 8(4): 423-59. *Douglas, M., 1972, Deciphering a Meal, Daedalus 101(1): 61-81 (repr. Implicit Meanings). +Douglas, M., 1975, Purity and Danger, Chapter 3, Routledge & Paul. +Mintz, S.W. and C.M. Du Bois, 2002, The Anthropology of Food and Eating, Annual Review of Anthropology 31: 99-119.</p>			
2		<p style="color: blue;">2. From Taste to Cuisine: More First Principles *Goody, J., 1982, The High and the Low: Culinary Culture in Asia and Europe, in Cooking, Cuisine and Class, Cambridge University Pr.</p>			

		<p>*Freedman, P., 2007, Food: The History of Taste, Introduction, University of California Pr.</p> <p>+Montanari, M., 2012, Medieval Tastes: Food, Cooking and the Table, Chapters 1-3. Columbia University Pr.</p> <p>+Mennell, S. 1985, The Civilising of Appetite, in All Manners of Food, Basil Blackwell.</p>
3		<p>3. Dining Etiquette as Culturalizing and Socializing</p> <p>*Elias, N., 1982, The History of Manners, Chapter 2, Pantheon Books.</p> <p>*Ishige, Naomichi, 2001, At the Table, in The History and Culture of Japanese Food, Kegan Paul.</p> <p>+Frantzen, A.J., 2014, The Symbolic World of Food, in Food, Eating and Identity in Early Medieval England, Boydell Pr.</p> <p>+Khare, R.S., 1986, The Indian Cultural Economy and Food Use, in Food, Society, and Culture: Aspects in South Asian Food Systems, Carolina Academic Pr.</p>
4		<p>4. The Columbian Exchange: Old and New Worlds of Food</p> <p>*Civitello, L., 2011, Food Goes Global: The Columbian Exchange, in Cuisine & Culture: A History of Food and People, Wiley.</p> <p>*Turner, J., 2004, Spice: The History of a Temptation, Chapter 1, Alfred A. Knopf.</p> <p>+^Mintz, S.W., 1986, Sweetness and Power: The Place of Sugar in Modern History, Chapters 1 & 5, Penguin.</p> <p>+Wilk, R., 2006, Home Cooking in the Global Village: Caribbean Food from Buccaneers to Ecotourists, Chapter 6, Berg.</p>
5		<p>5. From Utensils to Cooking Technology</p> <p>*Wilson, B. 2012, Consider the Fork: A History of How We Cook and Eat, Introduction, Basic Books.</p> <p>*Sutton, D., 2016, The Anthropology of Cooking, in The Handbook of Food and Anthropology, eds. J.A. Klein and J.L. Watson, Bloomsbury.</p> <p>+Wang, Q.E. 2015, Chopsticks: A Cultural and Culinary History, Chapters 1-2, Cambridge University Pr.</p> <p>+Pinedo, M.C., 2016, The Americanization of Mexican Food and Change in Cooking Techniques, Technologies and Knowledge, in Cooking Technology: Transformations in Culinary Practice in Mexico and Latin America, ed. S.I. Ayora-Diaz, Bloomsbury.</p>
6		<p>6. Acts of Eating, In and Out</p> <p>*Crowther, G., 2013, Eating In: Commensality and Gastro-Politics, in Eating Culture: An Anthropological Guide to Food, University of Toronto Pr.</p> <p>*Pitte, J.-R., 1999, The Rise of the Restaurant, in Food: A Culinary History from Antiquity to the Present, Columbia University Pr.</p> <p>+Tan, Chee-beng, 2015, Commensality and the Organization of Social Relations, in Commensality: From Everyday Food to Feast, eds. S. Kerner et al, Bloomsbury.</p> <p>+Wang, Di, 2008, The Teahouse: Small Business, Everyday Culture, and Public Politics in Chengdu, 1900-1950, Introduction, Stanford University Pr.</p>

7	<p>7. The Americanization of Food between Hybridity and Standardization</p> <p>*McIntosh, E.N., 1995, American Food: A Characterization, in American Food Habits in Historical Perspective, Praeger.</p> <p>*Gabaccia, D.R., 1998, Immigration, Isolation and Industry, in We Are What We Eat: Ethnic Food and the Making of Americans, Harvard University Pr.</p> <p>+Warnes, A., 2008, From Barbacoa to Barbeque: An Invented Etymology, in Savage Barbeque: Race, Culture and the Invention of America's First Food, University of Georgia Pr.</p> <p>+Levenstein, H., 2003, Paradox of Plenty: A Social History of Eating in Modern America, Chapters 7 & 15, University of California Pr.</p>
8	<p>8. Chinese Food and Cuisine from Prehistory to Overseas</p> <p>*Chang, K.C., 1977, Food in Chinese Culture: Anthropological and Historical Perspectives, Introduction, Yale University Pr.</p> <p>*Tan Chee-beng, 2001, Cultural Reproduction, Local Invention and Globalization of Southeast Asian Chinese Food, in Changing Chinese Foodways in Asia, ed. C.B. Tan, Chinese University of Hong Kong Pr.</p> <p>+Sabban, F., 2009, Chinese Regional Cuisine: The Genesis of a Concept, in Regionalism and Globalism in Chinese Culinary Culture, ed. D. Holm, Foundation of Chinese Dietary Culture.</p> <p>+ Liu, Haiming, 2015, From Canton Restaurant to Panda Express: A History of Chinese Food in the United States, Chapters 4-5, Rutgers University Pr.</p>
9	<p>9. Indian Cuisine in Colonial and Comparative Context</p> <p>*Khare, R.S., 2012, Globalizing South Asian Food Cultures: Earlier Stops to New Horizons, in Curried Cultures: Globalization, Food, and South Asia, eds. Ray, K. and T. Srinivas, University of California Pr.</p> <p>*Sen, C.T., 2009, Curry: A Global History, Chapters 1, 4 & 6, Reaktion.</p> <p>+Achaya, K.T., 1994, Indian Food Ethos, in Indian Food: A Historical Companion, Oxford University Pr.</p> <p>+Appadurai, A., 1988, How to Make a National Cuisine: Cookbooks in Contemporary India, Comparative Studies in Society and History 30(1): 3-24.</p>
10	<p>10. Mixing, Invention and Gentrification as Formative Processes in Cuisine</p> <p>*Trubek, A.B., 2000, Haute Cuisine: How the French Invented the Culinary Profession, Chapters 1-2 and Epilogue, University of Pennsylvania Pr.</p> <p>*Kiple, K.F., 2007, A Movable Feast: Ten Millennia of Food Globalization, Chapters 19-20, Cambridge University Pr.</p> <p>+Montanari, M., 2010, Italian Identity in the Kitchen, or Food and the Nation, Chapters 1, 3, 6 & 7, Columbia University Pr.</p> <p>+Rath, E.C., 2015, The Invention of Local Food, in The Globalization of Asian Cuisines: Transnational Networks and Culinary Contact Zones, ed. J. Ferrer, Palgrave Macmillan.</p>
11	<p>11. Case Study: Warde, A., 2016, The Practice of Eating, Polity Pr.</p>
12	<p>12. Case Study: Fine, G.A., 1996, Kitchens: The Culture of Restaurant Work, University of California Pr.</p>
13	<p>13. Case Study: Spang, R.L., 2000, The Invention of the Restaurant: Paris and Modern Gastronomic Culture, Harvard University Pr.</p>
14	<p>14. Case Study: Carroll, A., 2013, Three Squares: The Invention of the American Meal, Basic Books.</p>
15	<p>15. Case Study: Kushner, B., 2012, Slurp! A Social and Culinary History of Ramen, Global Oriental.</p>

※ 請同學遵守智慧財產權觀念及勿使用不法影印教科書。

備註：

1. 其他欄包含參訪、專題演講等活動。
2. 請同學遵守智慧財產權觀念及勿使用不法影印教科書。

[回上一](#) [\[Top\]](#)

Copyright c 2007 National Chiao Tung University ALL RIGHTS
RESERVED.