Asian Art & Food: Culinary History through Material Culture
Allysa Peyton, Assistant Curator of Asian Art, Harn Museum of Art
R: Period 7 (1:55-2:45pm), Hume 0119
Office hours: Friday 9am-10am (at the Harn Museum)
and by appointment, abrowne@harn.ufl.edu

Culinary History and Art History are often separated as disciplines, although the cross-pollination of the two is becoming more and more common. This class will study the origins and trajectories of pan-Asian culinary techniques through museum objects and material culture. The class will focus on the inter-cultural exchanges between Asian cultures which resulted magnificently in food and drink such as curries, noodles, dumplings, rice, and tea. As a class, we will study tea ceremony and ritual, religious and cultural food taboos, travel and exchange, recipes and cookbooks, colonialism, and alcoholic beverages with help from visual imagery held in local, national, and international museum collections, including the Harn Museum of Art, www.harn.ufl.edu.

Students in this course will study food traditions and material culture from Indian, Japan, Korea, and China. Class participants will study a variety of sources for weekly readings and complete two reflection papers during the semester. There will be two quizzes during the term and one final paper due April 26th.

Requirements:
Assignments submitted late, but within twenty-four hours of the due date, will be penalized a full letter grade. Assignments submitted after a twenty-four-hour delay will not be accepted. Attendance and class participation is expected. Excused absences are consistent with university policies in the undergraduate catalog (https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx) and require appropriate documentation.

Accommodations:
Students Requiring Accommodations Students with disabilities requesting accommodations should first register with the Disability Resource Center (352-392-8565, www.dso.ufl.edu/drc/) by providing appropriate documentation. Once registered, students will receive an accommodation letter which must be presented to the instructor when requesting accommodation. Students with disabilities should follow this procedure as early as possible in the semester. Students who may need other accommodations are encouraged to make an office appointment.

Readings Provided Weekly:
Readings will provided each week through class list via e-mail. Additional selections from The Food History Reader (2014), recipes, recent articles, and (video) food demonstrations in class, as appropriate.
Schedule of Classes and Readings:
Readings for the week should be completed before the class period.

**Week 1:** Thursday, January 5: Introduction and Overview

**Week 2:** Thursday, January 12: Methods of Studying Food & Art: Ethnography or Material Culture?

**Week 3:** Thursday, January 19: Recipes and Cookbooks
- William Sitwell, A History of Food in 100 Recipes, 2013. (Selections)

**Week 4:** Thursday, January 26: Food and the Senses

**Reflection Paper #1 Due**

**Week 5:** Thursday, February 2: Rice and Curry

**Week 6:** Thursday, February 9: Ritual and Religion

**Quiz #1**
Week 7: Thursday, February 16: Travel and Exchange


Week 8: Thursday, February 23: Food Boundaries

Week 9: Thursday, March 2: Colonialism
Choose one to read and to discuss in class:

**Quiz #2**

Week 10: Thursday, March 9: No Class, UF Spring Break

Week 11: Thursday, March 16: Food Taboos

Week 12: Thursday, March 23: Assignment TBD

Week 13: Thursday, March 30: Noodles and Dumplings

**Reflection Paper #2 Due**
**Week 14:** Thursday, April 6: Tea

**Week 15:** Thursday, April 13: Saki, Soju and other Fermented Beverages

**Final Exam:** Wednesday, April 26, 9:30am, Hume 0119
**Final Paper Due**

**Evaluation of Grades:**

<table>
<thead>
<tr>
<th>Assignment</th>
<th>Total Points</th>
<th>Percent of Grade</th>
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<tbody>
<tr>
<td>Class participation</td>
<td>100</td>
<td>10%</td>
</tr>
<tr>
<td>Reflection Papers (2)</td>
<td>200</td>
<td>20%</td>
</tr>
<tr>
<td>Quizzes (2)</td>
<td>400</td>
<td>40%</td>
</tr>
<tr>
<td>Final Paper</td>
<td>300</td>
<td>30%</td>
</tr>
<tr>
<td>TOTAL</td>
<td>1000</td>
<td>100%</td>
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</tbody>
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More information on grades and grading policies is here: [https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx](https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx)

**Class Demeanor:** Students are expected to arrive to class on time and behave in a manner that is respectful to the instructor and to fellow students. Please avoid the use of cell phones and restrict eating to outside of the classroom. Opinions held by other students should be respected in discussion, and conversations that do not contribute to the discussion should be held at minimum.

**University Honesty Policy:** UF students are bound by The Honor Pledge which states, “We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honor and integrity by abiding by the Honor Code. The Honor Code ([https://www.dso.ufl.edu/sccr/process/student-conduct/honor-code/](https://www.dso.ufl.edu/sccr/process/student-conduct/honor-code/)) specifies a number of behaviors that are in violation of this code and the possible sanctions.

**Counseling and Wellness Center:** Contact information for the Counseling and Wellness Center: [http://www.counseling.ufl.edu/cwc/Default.aspx](http://www.counseling.ufl.edu/cwc/Default.aspx), 392-1575; and the University Police Department: 392-1111 or 9-1-1 for emergencies.