

## Course Description Form

Course number and section: JPST370  
Course Topic: Japanese Food Culture  
Credits: 3

Term: 2021-2022 Winter 1

Instructor: Mayu Takasaki

Course Description (aim for no more than 80 – 100 words for your course description):

Japanese cuisine (Washoku) has been gaining recognition and popularity over the last decade. Since its inscription in UNESCO Intangible Cultural Heritage List in 2013, an ever-increasing number of people around the world have enjoyed Japanese food and admired its taste and beautiful presentation. In this course, students will explore various aspects of Japanese food throughout its development and critically analyze the phenomena and food related activities that we see today.

Tentative Reading List: (Be as concise as possible with your reading list, but please also specify the genre of each required text. See sample below)

Cwiertka, Katarzyna. *Modern Japanese Cuisine: Food, Power and National Identity*. Reaktion, 2006. Ohnuki-Tierney, Emiko. *Rice as self: Japanese Identities Through Time*. Princeton University Press, 1993. Solt, George. *Untold History of Ramen: How Political Crisis in Japan Spawned a Global Food Craze*. University of California Press, 2014.

Other: