

COURSE NUMBER: VR 203		COURSE TITLE: Food in Modern East Asian History	
TERMS OFFERED: Spring CREDIT: 4		PREREQUISITES: VY 100	
TEXTBOOKS/REQUIRED MATERIAL: <ul style="list-style-type: none"> Mark Swislocki. <i>Culinary Nostalgia: Regional Food Culture and the Urban Experience in Shanghai</i>. Stanford University Press, 2009. George Solt. <i>The Untold History of Ramen: How Political Crisis in Japan Spawned a Global Food Craze</i>. University of California Press, 2014. 		PREPARED BY: Tong Xu DATE OF PREPARATION: October 9, 2016 DATE OF UC APPROVAL: December 7, 2016	
INSTRUCTOR(S): Tong Xu		SCIENCE/DESIGN: N/A	
CATALOG DESCRIPTION: This course examines what scholars call “food variables” in Modern China and Japan, such as the different foods people eat at different time periods. Through lecture and discussion of scholarly books and documentaries, we will identify these variables and relate them to other facets of historical change in modern East Asia.		COURSE TOPICS: <ol style="list-style-type: none"> Food history: theory and practice Environment, economy, culture, and the foundation of East Asian culinary traditions The maturing of traditional Chinese cuisine The maturing of traditional Japanese cuisine Tradition vs. modernity: food culture and the imagination of Shanghai at the turn of the twentieth-century Regional cuisine, the nation, and consumer culture in Republican Shanghai Revolution, proletarian power, and the “mass” food culture Colonialism, imperialism, and the origin of Ramen in Japan Industrialization, consumerism, and the transformation of Ramen from humble fuel for the working poor to a national food The internationalization of Ramen and Japan’s foreign relations 	
COURSE STRUCTURE/SCHEDULE: Lecture			
COURSE OBJECTIVES [Course Outcomes in brackets]	This course is designed to help students gain the following:		
	<ol style="list-style-type: none"> An understanding of how environmental, economic, cultural, and political forces shape people’s lives, including food [1, 2] An awareness of the varieties of history and the relevance of history to our everyday lives [2, 3] Knowledge of Chinese and Japanese culinary traditions [1] Knowledge of the historical development in modern East Asia [2] The ability to analyze historical evidence and an perspective on historical influence that contributes to regional and global change [2, 4, 5] The ability of analytical reading, especially the ability to formulate questions or problems [3, 5] Writing skills that are coherent and reflective, as well as analytical and grammatically correct [6, 7, 8, 9] 		
COURSE OUTCOMES [Student Outcomes in brackets]	After completing this course students should demonstrate the following:		
	<ol style="list-style-type: none"> The ability to identify major food variables in modern East Asia The ability to relate the food variables to the major historical developments in modern East Asia The ability to evaluate shifting historiographical and intellectual trends and the rise of a new field of historical inquiry The ability to interpret primary and secondary sources The ability to formulate questions or problems from critical consultation of related sources The ability to construct thesis-driven historical arguments based on primary evidence and scholarly publications The ability to sustain a persuasive logical argument and maintain a cohesively flowing argument The ability to create well-formed paragraphs and maintain sentence fluency The ability to use proper grammar, punctuation, spelling and usage 		
ASSESSMENT TOOLS [Course Outcomes in brackets]	Participation [2, 3, 4, 5]		
	Presentation [2,3, 4, 5] Short response papers [2, 3, 4, 5, 8, 9] Longer term paper [2, 3, 4, 5, 6, 7, 8, 9] In-class midterm and final exam [1, 2, 3, 4, 5, 6, 7, 8, 9]		