

ASIA 205

East Asian Food History

NEW
COURSE



MWF | 10:00 - 10:50 AM

This subject introduces students to the traditional dietary cultures of China, Japan, and Korea as seen from perspectives of geography, climate, material and social technologies, religion, philosophy, economics, and politics. Topics include hunter-gathering, farming, pastoral, and industrial foodways, state formation and empire, ritual significance of hunting and food sacrifice, trade and foreign relations, traditional medicine, gift-giving and hosting, tourism, and “soft power.” We will examine such practices as banquet etiquette, seasonal celebrations, tea ceremony, courtesan/entertainment culture, and traditional processing methods, like fermentation, stir fry, and distillation.

Distribution 1

Open to all majors

No prerequisite

Casey Schoenberger | kcsjr@rice.edu



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RICE HUMANITIES

Department of
Transnational Asian Studies

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