

COURSE DESCRIPTION

GAS2100 Gastronomy

1. Degree	Bachelor of Hotel and Relationship Management
2. Year/semester	2nd year of study – 3rd semester
3. Credits	10
4. Course instructor	Assistant professor Kari Einarsen
5. Contact hours	50 hours
6. Course prerequisites	General admission requirements + possibly other qualifications, such as other completed and passed courses in the study programme.
7. Learning goals	<p>The aim of the course is to provide students who are studying hotel and restaurant management with knowledge of the instrumental, gastronomic, social and cultural aspects of food and drink. They will gain knowledge of restaurant management. At the same time, they will acquire insight into Norwegian food and drink culture; the explicit and implicit rules that apply: When you eat, how you eat, what you eat and with whom you eat. Similarly, they will acquire knowledge of drinks with a special emphasis on beer and wine: What are beer and wine, how are they produced, their culture and history in both Norwegian and international contexts, as well as rules and laws that you have to deal with in Norway. In this way, students will gain awareness of how dining in restaurants involves more than just serving good food and ensuring hygienic conditions. They will gain understanding of the forces at work behind the production and distribution of food and drink; and how taste is both gastronomically, socially and culturally determined.</p>
8. Course contents	<p>The course initially addresses the question "What is food and drink?" with taste constituting the fundamental concept; there will be an emphasis on the senses, the context of the restaurant,</p>

	<p>and aesthetic aspects. The course then focuses on cultural and psychological aspects, and examines norms and rules, and myths. The course also addresses how meals constitute an integral part of our lives, examining the definition of cleanliness, and taboos in different classification systems.</p> <p>This includes a thematisation of cuisine and cultural differences, and will provide insight into some specific cultural traditions regarding for example how food, eating, drinking and social etiquette at meals is emphasised differently in different cultures, for example, in the French and Chinese traditions, amongst others.</p> <p>The last part of the course will focus on the power of the market, production, distribution and management in the field of food; restaurant management; the role of the chef; the Norwegian Food Safety Authority; and medical requirements concerning hygiene. The course will provide insight into general trends / changes in society, political power and ethics; food and drink policies; ethical trade; organic products; the “slow food” movement; and food based on local products. The course will examine food as an attraction, its role in tourism and as a symbol of identity.</p>
9. Method of instruction	<p>The scheduled teaching programme includes lectures and discussions in class. There will also be visits to restaurants. Students will present a group assignment as part of the assessment.</p>
10. Assessment	<p>The group assignment counts for 40 % of the course grade. The final individual written examination counts for 60 % of the course grade.</p>
11. Course syllabus	<p>Brillat-Savarin, Jean-Anthelme. 2007. <i>Smakens fysiologi</i>. Oslo: Spartacus. ISBN: 978-82-430-0370-5. (258 pp.) Price: NOK 338.</p> <p>Bugge, Annechen og Runar Døving. 2000. Det norske måltidsmønsteret: ideal og praksis. I <i>Rapport / Statens institutt for forbruksforskning; nr 2-2000</i>. Lysaker: Statens institutt for forbruksforskning. (258 pp.) [Fritt tilgjengelig på Internett: http://www.sifo.no/files/file52751_rapport-nr-2-2000.pdf]</p>

	<p>Einarsen, Kari, red. 2009. <i>Kompendium: gastronomi</i>. Oslo: Markedshøyskolen Campus Kristiania.</p> <p>Jørgensen, Helge. 2003. <i>Ansvarlig vertskap: skjenkelære for hotell og restaurant</i>. Nesbru: Vett & Viten. ISBN: 9788241205712. (376 s.) Price: NOK 498.</p> <p>Mat (temanummer). 2007. <i>Arr: idéhistorisk tidsskrift (2/3)</i>. (120 pp.) Price: NOK 120.</p> <p><i>Kompendium : gastronomi inneholder:</i></p> <p>Douglas, Mary. 1997. Excerpt : chapters 1, 2, 7 and 8. I <i>Rent og urent: en analyse av forestillinger omkring urenheter og tabu</i>. Oslo: Pax. 50 pp.</p> <p>Døving, Runar. 2003. Fra rype til høne. In <i>Rype med lettøl: en antropologi fra Norge</i>. Oslo: Pax. pp. 271-311.</p> <p>———. 2003. Matpakka. In <i>Rype med lettøl: en antropologi fra Norge</i>. Oslo: Pax. pp. 89-117.</p> <p>Ismail, Ahmed. 1999. Chapter 5: Planning the menu. In <i>Catering Sales and Convention Services</i>. Albany, N.Y: Delmar Publishers. pp. 97-134.</p> <p>Jacobsen, Eivind and Unni Jacobsen Kjærnes. 2003. Sikker mat til forbrukerne: et privat eller offentlig ansvar? In <i>Den politiserte maten</i>, edited by E. Jacobsen, R. Almås and J. P. Johnsen. Oslo: Abstrakt. pp. 245-275.</p> <p>Mossberg, Lena and Erik Nissen Johansen. 2008. Chapter 5: storytelling og utvikling av restauranter. In <i>Storytelling: markedsføring i opplevelsesindustrien</i>. Bergen: Fagbokforlaget. pp. 74-95.</p>
12. Recommended reading	