CU/AN 338 BARCELONA: THE CULINARY CITY
IES Abroad Barcelona

DESCRIPTION:
In recent years, the NY Times has called Spain “the new France,” and Barcelona has become known as one of the culinary capitals of the world, thanks in large part to the legacy of Ferran Adrià and his followers. How can we explain this revolution? This course will trace the legacy of Barcelona’s culinary culture, examining its history within Catalunya and the Mediterranean region, and following it all the way to the city’s current status as a modern-day influential gastronomic and culinary hub.

As we analyze the long history of food culture in Barcelona, we will see that in traditional Mediterranean cultures, food is about much more than what’s on our plate, hence allowing us to establish multiple connections to culture, lifestyle, and rituals. This historical and cultural understanding will provide us with a basis to analyze current topics and trends in Barcelona’s contemporary food scene, such as the avant-garde with Ferran Adrià and his influence over chefs locally and around the world; the changing role of gender in food; chocolate as an example of the globalization of food. We will also be encountering the issue of sustainability in the food industry, an important contemporary topic, throughout. The course will make full use of the city of Barcelona, which we will explore as a social and cultural space for the development of the local food culture.

CREDITS: 3 credits

CONTACT HOURS: 45 hours

LANGUAGE OF INSTRUCTION: English

PREREQUISITES: None

ADDITIONAL COST: Students share the cost of the culinary workshop and will be charged for a textbook: Total cost 80€ approx.

METHOD OF PRESENTATION:
- **Class discussion**: A significant part of the course will consist of the discussion of key themes from the course readings. Students must come to class having completed and reflected on the assigned readings. The required readings for each class will be available on Moodle.
- **Lectures**: In each class the instructor will provide the students with the background to the session topic through a lecture, which will summarize the theoretical information of the session, and provide some key concepts related to the readings.
- **Presentations**: In addition to the mandatory graded oral presentation, students will be asked to give brief presentations on readings or class discussions. Sometimes these may be in small groups. These will count towards the participation grade.
- **Guest Speakers**: We will have the opportunity to receive some prominent local figures in our classroom as guest speakers: Sandra Lozano of elBullifoundation; chef Ada Parellada, from a long saga of restaurant owners; and chef Isma Prados, TV personality and instructor at the Culinary Sciences degree of the UB.
- **Course-related trips**: See Course-Related Trips section for detailed information.

REQUIRED WORK AND FORM OF ASSESSMENT:
- Course Participation - 10%
- Midterm Exam - 25%
- Final Exam - 25%
- Research Paper - 20%
- Oral Presentation - 10%
- Quizzes - 10%

Course Participation
Students are expected to come to class prepared to discuss the assigned readings, core issues and questions proposed by the instructor. Participation is more than just attending class; students should show that they have done the readings and are thinking critically, based on the core concepts that will be used throughout the course. A rubric for participation is posted on Moodle.
Midterm Exam
The midterm exam will consist of brief essay questions on the topics covered up until the date of the midterm. Students will be expected to answer the questions in full paragraphs with an essay structure, proper grammar and punctuation.

Final Exam
In addition to covering the second portion of the course, the final exam will also include one or two brief essay questions on the entire course, which the students will be asked to reflect on analytically.

Oral Presentation
At the beginning of the semester, each student will be assigned one of four umbrella themes for presentations, on a first-come first-served basis. The four umbrella themes are: Traditional Barcelona; Markets; Barcelona’s Culinary Revolution; and Contemporary Alternative Food Movements. Students will give their presentations on the day reserved for their assigned theme (as indicated in the syllabus). Oral presentations will be individual, and 15 minutes long (10-minute presentation + 5-minute discussion).

Research Paper
The research paper will be on a topic selected by the student, following approval by instructor. Each student’s topic will fall within the umbrella theme to which the student was assigned for the Oral Presentation.

The paper will be 10-12 pages long, in 12-point, double-spaced font. The paper will have the form of a research essay, with a clear thesis at the beginning, a body of text with arguments supporting the thesis (including references to at least 3 academic secondary sources), and a conclusion. Secondary bibliography is required (at least three outside academic sources).

Students will present two preparatory portions of the paper during the semester: a thesis in session 6, and an outline and introduction in session 16, in order to ensure that students start working on their papers as soon as possible during the semester. There will also be some class time set aside to workshopping on the rough draft, with both peer and instructor feedback (session 20).

Quizzes
2 quizzes, 5% each: The course will also include two brief quizzes on Moodle, to make sure students are keeping up with course content.

LEARNING OUTCOMES:
By the end of the course, students will be able to:

- Establish connections and analyze the relations between food, history, culture, and identities in the Catalan/Spanish case;
- Interpret aspects of local culture that relate to food, from cultivation to preparation to consumption, to the rituals and traditions that surround it;
- Evaluate issues of sustainability in local food practices;
- Formulate comparative assessments of the food-related practices of their home culture and local culture;
- Produce a historical timeline of culinary Barcelona, from the Middle Ages to the present day.

ATTENDANCE POLICY:
Attendance is mandatory for all IES Abroad classes, including course-related trips. Any exams, tests, presentations, or other work missed due to student absences can only be rescheduled in cases of documented medical or family emergencies. If a student misses more than three classes in any course 3 percentage points will be deducted from the final grade for every additional absence. Seven absences in any course will result in a failing grade.

CONTENT:
<table>
<thead>
<tr>
<th>Session</th>
<th>Content</th>
<th>Assignments</th>
</tr>
</thead>
</table>
• Paper topics assigned |
• Quiz #1 |
<table>
<thead>
<tr>
<th>Session</th>
<th>Content</th>
<th>Assignments</th>
</tr>
</thead>
</table>
| Session 12 | The Catalan place in (culinary) Spain  
| Session 13 | MIDTERM EXAM |    |
| Session 15 | The Barcelona revolution II: The Bullipedia project  
• Paper outline and introduction due |
<table>
<thead>
<tr>
<th>Session</th>
<th>Content</th>
<th>Assignments</th>
</tr>
</thead>
</table>
• Quiz #2 |
| Session 18 | Contemporary Culinary Issues I: Women in the food scene  
| Session 20 | Contemporary Culinary Issues II: The changing role of the chef in contemporary society  
| Session 21 | Contemporary Culinary Issues III: The rise of vegan and vegetarianism, organic farming, the first city farmers’ markets and CSAs. Alternative Movements in the contemporary Barcelona foodscape to broach the sustainability issue: Food Waste, Co-ops, the Slow movement, etc. | • Petrini, C. with Bogliotti, C., Rava, R. and Scaffidi, C. (2016). Congress Paper, Slow Food International. |
| Session 23 | Contemporary Culinary Issues IV: The Barcelona food scene  
• ALL PAPERS DUE |
| Session 24 | Course conclusions and review for final exam | |
|  |  | FINAL EXAM |
COURSE-RELATED TRIPS:
Because this course takes place in the city it focuses on, we are fortunate to be able to include course-related field studies to observe and analyze some of the class issues on site. In order to take advantage of the city as our backdrop, the course includes visits to:

- The fishing port and auction, where the local association El Peix al Plat will guide us through the full route of a fish from the sea to our plates, allowing us to discover aspects of the trade such as: types of vessels and fishing methods used to capture different species; the daily lives of fishermen; what happens to the fish once they arrive on land, sustainability in the fishing industry.
- La Boqueria market: one of the largest and oldest markets in Europe, we will visit it to examine its history, current functioning, and its transition from local food source to major tourist attraction.
- A culinary workshop in a professional kitchen, which will allow us to explore, hands-on, some of the historical recipes that Barcelona is known for.
- The Museu de la Xocolata, in order to learn about chocolate as an example of a food that arrived in Spain from the New World, became globalized, and is an integral part of the traditional and modern culinary scene in Barcelona.

REQUIRED READINGS:


**RECOMMENDED READINGS:**


