## Nordic Culinary Culture

<table>
<thead>
<tr>
<th>Semester &amp; Location:</th>
<th>Summer 2019</th>
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<tbody>
<tr>
<td>Credits:</td>
<td>3</td>
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<tr>
<td><strong>Core Course Study Tours:</strong></td>
<td>Faroe Islands</td>
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<tr>
<td>Major Disciplines:</td>
<td>Anthropology, Sociology, Sustainability</td>
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<tr>
<td>Faculty Members:</td>
<td>Jonatan Leer</td>
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<td>Program Director:</td>
<td>Neringa B. Vendelbo, <a href="mailto:nb@dis.dk">nb@dis.dk</a></td>
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<td>Time &amp; Place:</td>
<td>TBA</td>
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Description of course: Nordic food has experienced something of a renaissance over the last decade. This movement, crystallised as the ‘New Nordic Cuisine’ (NNC) in 2004, aspires to build a strong and distinct ‘Nordic’ food culture, based on using local and seasonal products, reviving and adapting traditional Nordic cooking techniques, and combining good taste with health and well-being.

But in what political and cultural realm has the NNC movement gained traction? What is the traditional culinary culture in Scandinavia? How is the movement distinct and similar in different national and regional context? How can academic fields such as food studies, sociology, cultural studies explain these changes and understand the transition from traditional food culture in Scandinavia (whatever that is)? And comprehend these developments in relation to broader cultural, historical and political context?

In this course, students will analyse the culinary developments in Scandinavia through both theoretical discussions and case studies in Copenhagen and the Faroe Islands, a self-governing region of the Kingdom of Denmark, located in the middle of the Gulf Stream in the North Atlantic at 62°N, halfway between Scotland and Iceland.

Themes

- New Nordic Cuisine
- Terroir, food and spaces
- Identity and globalization
- Sustainability
- Food production
- Fine Dining and everyday cooking
- Celebrity chefs
- Gender and food
- Politics of food
- Critical Nordic Food Pedagogy

Faculty

Postdoc at Århus University. Has worked on food culture for over a decade and widely published on issues like New Nordic Cuisine, food politics and the gendering of food. Co-author of Food and Media (Routledge 2016) and external lecturer at the University of Gastronomic Sciences, Pollenzo, Italy.

Readings

- Belasco, Warren, “The drama of Food”
- Holm, Lotte “Sociology of Food Consumption”
Field Studies

Explain the purpose of the field study sessions and indicate what form they will take for this class. Practical details about the field study should go in the course calendar.

- Copenhagen: A Culinary City by Bike
- Nordatlantens Brygge
- Haver til Maver

Approach to Teaching

Food is complex and must be explored in multiple ways. In addition to reading, writing, watching, and discussing, this course will also emphasize learning through tasting, smelling, making, and eating. By integrating discursive and embodied modes of learning, this course aims to map out not only what cuisine is, but what it can do in the world—how it forms and can transform our relationships to where we live and those, human and otherwise, we live with.

Rather than a textbook, this course will use a varied toolbox of academic papers, popular articles, videos and other resources to engage different approaches to food study. These resources will be available for download on Canvas.

Expectations of the Students

I expect you to read all the text to each class and come prepared with questions to me and your fellow students. In discussions please make references to your readings. Also, I expect you to do all the assignments as described in the syllabus for the sessions.
Evaluation

Active engagement in class and on field studies 20%

Evaluation criteria (Ongoing):

- Demonstrate having read carefully for each session
- Participate actively in class discussions
- Contribute with original perspectives from previous experience, courses
- Doing assignments carefully and timely
- Partaking constructively in field trips

Active participation on the study tour and study tour journal 20%

Evaluation criteria (June 17 to June 21):

- Participating in all activity
- Having prepared questions for visits (each student will be responsible for questions to a specific part of the trip)
- Completing the assignments in the Study Tour Journal which will be handed out at the beginning of the trip and you should hand them back on the way back.

Interview assignment and presentation (20%):

The learning objectives of this assignment are 1) to learn about how Danes think about food 2) to demonstrate and develop academic and analytical skills within the field of food studies.

Do an interview with two Danes on a food related topic. It is important that the interview is guided by a research question (for instance How do urban Danish consumers understand ethical food consumption?) and an interview Guide and maybe some material. Also, I expect that you analyze the interviews and extract the main findings in relation to the research question and relate it to some of the literature from class or other.

You will do a power point presentation (10 mins) and send the power point + interview guide to me they will be a part of the evaluation.

Evaluation Criteria:

- Formulation of a relevant research question and justification of relevancy.
- Preparation of an appropriated interview guide.
- Analysis of central quotes.
- Ability to compare the two interviews.
- Ability to relate your findings to relevant literature (from class or other).
- Ability to reflect on your work and scientific skills ("Would you change anything if you should do it again?").
- Clarity of presentation.
Final Essay (40 %)

In your essay, you must link your own observations from your stay in Copenhagen and the Faroe Islands (field notes from study tour, photos, mini-interview, taste experiences, media text, branding strategy, food space…) to the course literature and the discussions in class and preferably to other literature you have found on your own. You are free to use the material from your interview assignment or the study tour journal or other material you have come across during the summer school. Also, you are expected to briefly relate your analysis to a broader discussion in food studies that goes beyond the Nordic region, and evoke more general issues (local/global, tradition/innovation, culinary capital, gender…) and specify where your example fit in this debate (40%).

The essay should be between 2000- 2500 words. The form is relatively free as long as you come around the evaluation criteria:

- Ability to select a relevant example and describe your observations and situate it properly in context.
- Analytical skills that goes beyond the mere descriptive level by connecting analytical points to other analytical points and produce a coherent argument or reflection.
- Ability to relate your analytical example to literature from class and relevant literature you have found yourself (2-3 texts).
- Ability to relate your analysis to a broader discussion in food studies that goes beyond the Nordic region. It should evoke more general issues in food studies (local/global, tradition/innovation, culinary capital, gender…) and specify where your example debate fit in this debate.
- Clarity of style and coherence of argument.

Grading

Active Engagement in Class and on Field Studies- 20%

Active Participation on the Study Tour and Study Tour Journal- 20%

Interview Assignment and Presentation- 20%

Final Essay- 40%

A week –long study tour to the Faroe Islands: The Faroe Islands have been proclaimed by the Guardian the “new Nordic food frontier”. In the recent years, inspired by the New Nordic movement, that started in Denmark with the world famous NOMA, a new gastronomic miracle has emerged. For centuries on the 18 islands in the middle of the Gulf Stream, the Faroese people largely relied on eating what was found in the environment around them, also learning to store and preserve food for tougher times. On this study tour we will explore how the ancient practices of preserving food can inspire the new culinary movement on the Faroe Islands, and what makes these islands an attractive destination for ‘foodies’ from all over the world. We will use the Faroe Islands as a lab for exploring Nordic food culture in the past and present, based on using local and seasonal products, reviving and adapting traditional Nordic cooking techniques, and combining good taste with ideas of sustainability, health and well-being.

Through different activities like engaging in conversations with local experts, fishermen, farmers and chefs at the local restaurants, tasting local food, foraging for local plants and cooking our own meals, we aim to:
understand the concept of 'New Nordic Cuisine' through the history and food culture of the Faroe Islands

- Understand and identify modern challenges and opportunities for the food culture and production on the Faroe Islands
- explore local food traditions, taste local food and experiment with local products

Policies

Attendance – You are expected to attend all DIS classes when scheduled. If you miss multiple classes the Director of Teaching and Learning, and the Director of Student Affairs will be notified and they will follow-up with you to make sure that all is well. Absences will jeopardize your grade and your standing at DIS. Allowances will be made in cases of illness, but in the case of multiple absences you will need to provide a doctor’s note.

Laptop computer policy – While most students find that taking notes by hand in class is quite sufficient for review purposes, you are allowed to use a computer in class for writing lecture/discussion notes. However, you are asked not to use computers in class to write e-mails, connect to social media or other such activities as this is quite disrespectful and distracting for me and other students. Failure to show this courtesy will result in a reduction of your class participation grade.

DIS - Study Abroad in Scandinavia - [www.DISabroad.org](http://www.DISabroad.org)

Course Summary:

Class 1- Introduction to the Course (Aims, Evaluation, Tour)

Class 2.1 What is Culinary Culture? What is Scandinavia? What is Nordic/Danish Food Culture?

Class 2.2 Copenhagen A Culinary city (Field Trip on Bike= Kødbyen, Nørrebro, Torvehallerne)

Class 3- Studying Food Culture and Food Sociology + Assignments

Class 4.1- New Nordic Cuisine I- Background, History, Ideology, and Terroir in Global Perspective

Class 4.2- New Nordic Cuisine II- Critical Perspectives

Class 5.1- Guest Lecture and Introduction to the Faroe Islands Food Culture

Class 5.2- Guest Lecture (Food and Sustainability) Presentations of Interview Assignment and Discussion of Final Project

Class 6.1- Screening of Documentary (The Islands and the Whales)

Class 6.2- Discussion of Documentary on Food Culture/ Whales in the Faroe Island (Focus on Tradition/Innovation) and Preparation to the Tour

Class 7.1- Study Tour Reflection

Class 7.2- Critical Food Education in Scandinavia
Draft Syllabus Summer 2019

Class 8- Field Trip to Haver til Maver (Gardens for Bellies)- a School Garden Project in the Organic Farm Krogerup Avlsgård

Class 9- Course Wrap-up and Cooking Lunch Together