

Syllabus (2024-Summer)

Course Title	Food Culture in East Asia	Course No.	
Credit	3 credits	Hours	45 Hours
Class Time Classroom	Mon to Thr Classroom		
Instructor	Name Soonyi Lee	Department	
	E-mail slee42@mercy.edu	Phone	
Office Hours Office Location			

I. Course Overview

1. Course Description

This course introduces historical, cultural, and socio-economic aspects of food and foodways in China, Japan, and Korea, from the earliest societies down to the present. Students will explore how and why East Asian foods and foodways have changed together with local, national, and global-historical changes. By exploring East Asian food culture from global, historical perspectives, students will grasp the historical processes of migration, invention, colonialism, imperialism, capitalism, and globalization.

2. Prerequisites

3. Course Format

Lecture	Discussion/Presentation	Experiment/Practicum	Field Study	Other
50 %	50 %	%	%	%

4. Course Objectives

By the end of this course, students should be able to:

1. Demonstrate knowledge of East Asian food culture in different historical contexts through writing and presentations.
2. Comprehend how and why East Asian foods and foodways have changed along with local, national, and global-historical changes.
3. Analyze historical and interdisciplinary documents by engaging in close readings on course topics.
4. Improve their ability to articulate ideas effectively by giving oral presentations and participating in class discussions.

5. Evaluation Systems

Relative evaluation Absolute evaluation (for Ewha International Summer College students only) Others

Midterm Exam	Final Exam	Quizzes	Presentation	Projects	Assignments	Participation	Others
25%	%	%	20%	35%	%	15%	5 %

- 1. Attendance (5%):** Regular attendance is mandatory. If you cannot attend class because of illness, family emergency, or other reasons, you should contact the professor *in advance* and submit a necessary document of proof.

You are permitted one (1) unexcused absence in this course, no questions asked.

It is not possible to pass this course with six (6) or more absences.

- 2. Participation (15%):** In addition to your regular attendance, your performance in classroom activities, particularly participation in classroom discussion of assigned readings as well as films/documentaries will be reflected in your final grade.

** You are expected to finish all readings assigned **before** coming to class and generate questions for class discussion. In class, the professor will ask questions based on the readings assigned each time and you are encouraged to raise questions and to express views.

- 3. Mid-term exam (25%):** The mid-term exam is composed of short essay questions and multiple-choice questions. All questions will be based on lectures and required reading materials.

- 4. Individual Presentation (20%):** On the first (and second) day of classes, each of you will sign up for an individual presentation topic and give your presentation on the scheduled date. You (as a presenter) should closely read your presentation material for your 10-minute PowerPoint presentation in class. (Others are not required (only recommended) to read the material).

** Once you sign up for a topic, **it is mandatory that you give your presentation on the date scheduled.**

** In addition to an introduction of the subject to the class, you will bring up discussion questions and **lead class discussion** on the chosen topic.

** Presentations will be evaluated according to whether and to what extent the presenter 1) clearly conveys the main argument of the presentation material and critically interprets the material (explaining the author's approach and evidence, etc.), 2) effectively uses supplementary resources such as pictures or video clips, 3) generates good discussion questions and takes the initiative to lead class discussion.

- 5. Final project (35%; final paper 25% + final presentation 10%):** Before Day 5, we will organize groups to conduct a collective research project on "Food Culture in East Asia." You will discuss your group composition and project topic with the professor.

** Based upon your group research, your group will submit a research paper (7-8 pages) at the end of the semester and will give your group presentation on the last day of classes.

** Your group should use at least 5 secondary sources (book chapters or peer-reviewed journal articles) to complete a research paper. During the group consulting session scheduled on Day 13 and Day 14, your group needs to get the professor's approval of the sources.

** You can include visual sources (images) in your final paper. But your usage of images should not exceed one page (only one page of images will be counted toward the required page numbers). However, you are encouraged to use images and video sources for your final presentation.

** Your group should submit a research paper (7-8 pages) on Day 14 and give a final presentation on Day 15. If you fail to submit a final paper on time, you will fail the class.

** You are free to conduct your individual research (if you decide not to join any group). You should submit your individual research paper (5-6 pages) on Day 14 and the final presentation on Day 15.

** All the grades for each assignment will be recorded at the Blackboard grade center. While you get a letter grade for most of the assignments, the letter grade will be converted into a numerical score at the grade center. This means that we are using a **point-based system with a total score of 1000 (1% corresponds to 10 points)**. You need to accumulate as much points as you can to earn the best grade possible.

Grade Breakdown:

100-93%	A
92-90%	A-
89-87%	B+
86-83%	B
82-80%	B-
79-77%	C+
76-73%	C
72-70%	C-
69-60%	D
59% and below	F

II. Course Materials and Additional Readings

1. Required Materials

Required reading materials will be provided online by the professor. Students are expected to download and to read assigned materials prior to the class so that they are prepared for class discussion.

2. Supplementary Materials

3. Optional Additional Readings

Katarzyna Cwiertka, *Modern Japanese Cuisine: Food, Power and National Identity* (Reaktion Books, 2006).

E.N. Anderson, *Food and Environment in Early and Medieval China*, (University of Pennsylvania Press, 2014).

Michael Pettid, *Korean Cuisine: An Illustrated History* (Reaktion Books, 2016).

Eric Rath, *Food and Fantasy in Early Modern Japan* (University of California Press, 2010).

George Solt, *The Untold History of Ramen: How Political Crisis in Japan Spawned a Global Food Craze* (University of California Press, 2014).

Q. Edward Wang, *Chopsticks: A Cultural and Culinary History* (Cambridge University Press, 2015).

III. Course Schedule

Day	Date	Topics & Class Materials, Assignments
		Course Introduction: Learning Asian societies and histories through food culture
Day 1	(7/1)	<u>Required reading:</u> 1. Janine Chi, "Consuming Rice, Branding the Nation," <i>Contexts</i> 13(3), (SUMMER 2014), pp. 50-55.
		History and Culture of Food in East Asia
Day 2	(7/2)	<u>Required reading:</u>

Day	Date	Topics & Class Materials, Assignments
		<p>1. “Chinese Cuisine,” “Japanese Cuisine,” and “Korean Cuisine,” <i>Asian Cuisines: Food Culture from East Asia to Turkey and Afghanistan</i>.</p> <p>2. Q. Edward Wang, Chapter 4, “Forming the Chopstick Cultural Sphere,” <i>Chopsticks: A Cultural and Culinary History</i>.</p> <p>Presentation #1: Michael Pettid, Chapter 1, “Daily Food,” <i>Korean Cuisine: An Illustrated History</i>.</p> <p>Suggested reading: E. N. Anderson, “China,” <i>Food in Time and Place</i>.</p>
Day 3	(7/3)	<p style="text-align: center;">Flavor/ Food and Family</p> <p>** Sign up for a final project topic</p> <p><u>Required reading:</u> 1. Steven Shapin, “You are What You Eat: Historical Changes in Ideas about Food and Identity,” <i>Historical Research</i> 87 (237): 377-392.</p> <p>Presentation #2: Gordon C. K. Cheung and Edmund Terence Gomez, “Hong Kong's Diaspora, Networks, and Family Business in the United Kingdom: A History of the Chinese "Food Chain" and the Case of W. Wing Yip,” <i>China Review</i> 12 (1) (Spring 2012), pp. 45-71.</p> <p>Suggested Reading: Edmund Gomez and Gordon C.K. Cheung, “Family Firms, Networks, and Ethnic Enterprise: Chinese Food Industry in Britain,” <i>East Asia: An International Quarterly</i> 26(2): 133-157.</p>
Day 4	(7/4)	<p style="text-align: center;">Space, Utensils, and Rituals</p> <p><u>Required reading:</u> 1. Michael Pettid, <i>Korean Cuisine: An Illustrated History</i>, Chapter 6 “The Kitchen Space and Utensils” 2. Q. Edward Wang, Chapter 2, “Why Chopsticks?,” <i>Chopsticks: A Cultural and Culinary History</i> (Cambridge University Press, 2015).</p> <p>Presentation #3: <i>Korean Cuisine: An Illustrated History</i>, Chapter 4 “Drinks.” (Ewha Library)</p> <p>Presentation #4: James A. Benn, Chapter 2, “The Early History of Tea,” <i>Tea in China: A Religious and Cultural History</i> (University of Hawaii Press, 2015). (Ewha Library)</p> <p>Suggested reading: Carla Nappi, "Surface Tension: Objectifying Ginseng in Chinese Early Modernity." In <i>Early Modern Things: Objects and their Histories 1500–1800</i>, 31–52.</p>
Day 5	(7/8)	<p style="text-align: center;">Western Food during the Time of Imperialism</p>

Day	Date	Topics & Class Materials, Assignments
Day 6	(7/9)	<p><u>Required reading:</u> Katarzyna Cwiertka, Chapter 1 “Western Food, Politics, and Fashion” and Chapter 3 “Strengthening the Military,” <i>Modern Japanese Cuisine: Food, Power, and National Identity</i> (Reaktion Books, 2006).</p> <p>Presentation #5: Mark Swislocki, Chapter 3, “From Modernity to Tradition: Western Food in Late Qing and Early Republic Shanghai,” <i>Culinary Nostalgia: Regional Food Culture and The Urban Experience in Shanghai</i> (Stanford University Press, 2009).</p> <p>Suggested reading: Andrew B. Liu, Chapter 1, <i>Tea War: A History of Capitalism in China and India</i>.</p>
		<p style="text-align: center;">Modernity/ National Food</p> <p><u>Required reading:</u> 1. Katarzyna Cwiertka, <i>Modern Japanese Cuisine: Food, Power and National Identity</i>, Chapter 4, “Reforming Home Meals.”</p> <p>2. Mark Swislocki, Chapter 4 “Where the Five Directions Come Together: Regional Foodways, the Nation and Consumer Culture in Republican Shanghai,” <i>Culinary Nostalgia: Regional Food Culture and The Urban Experience in Shanghai</i>.</p> <p>Presentation #6: Sookyeong Hong, “Digesting Modernity, Healing with Nature,” <i>Global Environment</i> 11 (1) (2018): 105-129.</p> <p>Presentation #7: Katarzyna Cwiertka, “Dining Out in the Land of Desire Colonial Seoul and the Korean Culture of Consumption,” <i>Consuming Korean Tradition in Early and Late Modernity</i> (University of Hawai’i Press, 2010).</p>
		<p style="text-align: center;">Recipes, Cookbooks</p> <p><u>Required reading:</u> Sang-ho Ro, “Cookbooks and Female Writers in Late Chosŏn Korea,” <i>Seoul Journal of Korean Studies</i> (2016): 133-157.</p> <p><u>Let’s watch Asian food and discuss it from comparative and historical perspectives:</u> <i>Notebook from My Mother</i> (Korea, 2018), <i>The Wandering Chef</i> (Korea, 2018), or something else.</p> <p>Presentation #8: Eric Rath, <i>Food and Fantasy in Early Modern Japan</i> (University of California Press, 2010), Chapter 4 “The Barbarians’ Cookbook.”</p> <p>Presentation #9: Shameem Black, “Recipes for Cosmopolitanism: Cooking across Borders in the South Asian Diaspora,” <i>Frontiers: A Journal of Women Studies</i> 31, no. 1 (2010), pp. 1-30.</p>
Day 8	(7/11)	<p style="text-align: center;">Colonialism, War and Food</p> <p>** 5-minute (group) talk about your final project</p>

Day	Date	Topics & Class Materials, Assignments
		<p>Required reading: 1. Katarzyna Cwiertka, Chapter 5 “Wartime Mobilization and Food Rationing” and Chapter 6 “The Culinary Consequences of Japanese Imperialism,” <i>Modern Japanese Cuisine: Food, Power and National Identity</i>,</p> <p>Presentation #10: David Y. H. Wu, “Cultural Nostalgia and Global Imagination: Japanese Cuisine in Taiwan,” in <i>Re-orienting Cuisine: East Asian Foodways in the Twenty-First Century</i> (Berghahn Books, 2018). (Ewha Ebook)</p> <p>Presentation #11: Katarzyna Cwiertka, “The Soy Sauce Industry in Korea: Scrutinising the Legacy of Japanese Colonialism,” <i>Asian Studies Review</i> 30, no. 4 (2006): 389–410.</p>
Day 9	(7/15)	Mid-term in Class
Day 10	(7/16)	<p style="text-align: center;">Food in Socialist Societies</p> <p>Required reading: 1. Madeline Yue Dong, “Nationalizing Food Provision in Beijing,” in <i>Material Contradictions in Mao’s China</i> (University of Washington Press, 2022).</p> <p>2. Seung-Joon Lee, “The Patriot’s Scientific Diet: Nutrition Science and Dietary Reform Campaigns in China, 1910s–1950s.” <i>Modern Asian Studies</i> 49(6) (2015):1808–39.</p> <p>3. “What does food tell us about North Korea?,” <i>Al Jazeera News</i>: https://www.youtube.com/watch?v=iX6WvrzSiYI</p> <p>Presentation #12: Hanchao Lu, “The Tastes of Chairman Mao: The Quotidian as Statecraft in the Great Leap Forward and Its Aftermath,” <i>Modern China</i> (September 2015): 539-572.</p> <p>Presentation #13: Yixin Chen, “Cold War Competition and Food Production in China, 1957-1962,” <i>Agricultural History</i> 83, no.1 (Winter 2009): 51-78.</p>
Day 11	(7/17)	<p style="text-align: center;">Food for the Economic Development</p> <p>Required reading: George Solt, Chapters 2-3, <i>The Untold History of Ramen: How Political Crisis in Japan Spawned a Global Food Craze</i> (University of California Press, 2014).</p> <p>Let’s watch Asian food and discuss it from comparative and historical perspectives: <i>Tampopo</i> dir. by Juzo Itami (Japan, 1985) or something else.</p> <p>Suggested reading: Christopher Aldous, “A Dearth of Animal Protein: Reforming Nutrition in Occupied Japan (1945–1952).” In <i>Food and War in Mid-Twentieth Century East Asia</i> (Ashgate, 2013): 53–72.</p>

Day	Date	Topics & Class Materials, Assignments
Day 12	(7/18)	Food Culture in Affluent East Asia
		<p><u>Required reading:</u> 1. Young-Kyun Yang, "Well-Being Discourse and Chinese Food in Korean Society," <i>Re-orienting Cuisine: East Asian Foodways in the Twenty-First Century</i>.</p> <p>2. Aya Hirata Kimura, "Nationalism, Patriarchy, and Moralism: The Government-Led Food Reform in Contemporary Japan," <i>Food and Foodways: Explorations in the History and Culture of Human Nourishment</i> 19(3) (2011): 201–27.</p> <p>Presentation #14: Grace M. Cho, "Eating Military Base Stew," <i>Contexts</i> (2014): 38-43.</p> <p>Presentation #15: Paul H. Noguchi, "Savor Slowly: Ekiben: The Fast Food of High-Speed Japan," <i>Ethnology</i> 33, no. 4 (Autumn, 1994): 317-330.</p> <p><u>Suggested reading:</u> Jee Eun Regina Song, "The Soybean Paste Girl: The Cultural and Gender Politics of Coffee Consumption in Contemporary South Korea," <i>The Journal of Korean Studies</i> 19 (2) (2014): 429-228.</p>
Day 13	(7/22)	Globalizing the National Food
		<p>** Group meetings with the professor to discuss your group projects.</p> <p><u>Required reading:</u> 1. Theodore BESTOR, "How Sushi Went Global," <i>Foreign Policy</i> (2000): 54-63.</p> <p>2. Eric C. Rath, "Historical Reflections on Culinary Globalization in East Asia," <i>Gastronomica</i> Vol. 17, No. 3 (Fall 2017), pp. 82-84.</p> <p>Presentation #16: Chi-Hoon Kim, "Kimchi Nation: Constructing Kimjang as an Intangible Korean Heritage," In <i>Urban Foodways and Communication: Ethnographic Studies in Intangible Cultural Food Heritages around the World</i> (Roman and Littlefield, 2016): 39–54.</p> <p><u>Suggested reading:</u> Chi-Hoon Kim, "Let Them Eat Royal Court Cuisine! Heritage Politics of Defining Global Hansik," <i>Gastronomica</i> 17(3) (Fall 2017), 4-14.</p>
Day 14	(7/23)	Food in Media/ Food Safety
		<p>** 8-10 page, group research paper DUE</p> <p><u>Required reading:</u> 1. Glen Donnar, "'Food Porn' or Intimate Sociality: Committed Celebrity and Cultural Performances of Overeating in Meokbang," <i>Celebrity Studies</i> (2017): 122-127.</p> <p>2. Yunxiang Yan, "From Food Poisoning to Poisonous Food: The Spectrum of Food-Safety Problems in Contemporary China," <i>Re-orienting Cuisine: East Asian Foodways in the Twenty-First Century</i>.</p>

Day	Date	Topics & Class Materials, Assignments
		<p>Presentation #17: Nicolas Sternsdorff Cisterna, "Food after Fukushima: Risk and Scientific Citizenship in Japan." <i>American Anthropologist</i> 117(3) (2015): 455–467.</p> <p>Suggested reading: Jooyeon Rhee, "Gender Politics in Food Escape: Korean Masculinity in TV Cooking Shows in South Korea," <i>Journal of Popular Film and Television</i> (2019): 56-64.</p> <p>James Farrer, "How are Tokyo's Independent Restauranters Surviving the Covid Crisis," <i>Asia Pacific Journal: Japan Focus</i> 18 (2020).</p>
Day 15	(7/24)	<p style="text-align: center;">Group Project Presentation</p> <p>Final project presentations</p>
Makeup Classes 1	(mm/dd)	
Makeup Classes 2	(mm/dd)	

IV. Special Accommodations

* According to the University regulation section #57-3, students with disabilities can request for special accommodations related to attendance, lectures, assignments, or tests by contacting the course professor at the beginning of semester. Based on the nature of the students' request, students can receive support for such accommodations from the course professor or from the Support Center for Students with Disabilities (SCSD). Please refer to the below examples of the types of support available in the lectures, assignments, and evaluations.

Lecture	Assignments	Evaluation
<ul style="list-style-type: none"> . Visual impairment: braille, enlarged reading materials . Hearing impairment: note-taking assistant . Physical impairment : access to classroom, note-taking assistant 	<ul style="list-style-type: none"> Extra days for submission, alternative assignments 	<ul style="list-style-type: none"> . Visual impairment: braille examination paper, examination with voice support, longer examination hours, note-taking assistant . Hearing impairment: written examination instead of oral examination . Physical impairment: longer examination hours, note-taking assistant

- Actual support may vary depending on the course.

* The contents of this syllabus are not final—they may be updated.