

Course Number	Course Title Japanese culinary culture	Credits	Instructor (s) Kaori Irwin
Keywords	Japanese culinary culture		
Course Description (including Goal and Objectives)	<p>This course offers a basic grounding in Japanese cuisine and culinary etiquette. Japanese cuisine is becoming internationally progressively more and more popular: this course will help international students understand better Japanese culture through food and also allow them to settle into Japanese everyday life more easily.</p> <p>Handouts will be provided for the lectures, which may include some sample tastings or cooking lessons. In this case, an ingredient and material fee of 3000 yen will be collected in advance.</p> <p>The students are expected to participate actively.</p>		
Course Schedule	1	Orientation	
	2	Outline and history of Japanese cuisine	
	3	Practical cooking I	
	4	Traditional and contemporary Japanese cuisine	
	5	Cooking techniques and dining manners	
	6	Practical cooking II	
	7	Regional and seasonal food	
	8	Sauces and seasonings	
	9	Practical cooking III	
	10	Table settings, plates and bowls	
	11	Ceremonial cuisine	
	12	Practical cooking IV	
	13	Japanese food outside Japan	
	14	Student presentations 1	
	15	Student presentations 2 / spare class	
Textbook (s)	Handouts will be provided		
Reference (s)			
Grading Method	Contribution to class	30%	
	Report	30%	
	Final presentation	40%	
Message to Students	<p>In December 2013, <i>washoku</i>, traditional Japanese cuisine, was granted a UNESCO Intangible Cultural Heritage designation. I hope you can enjoy learning much about Japanese food through this course.</p>		
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