



CIEE Study Abroad

Course title:	Culture and Cuisine in Spain
Course number:	ANTH 3001 CIEE / SOCI 3006 CIEE
Programs offering course:	CIEE Summer Online
Language of instruction:	English
U.S. Semester Credits:	3
Contact Hours:	45
Term:	Summer 2020

Course Description

The course is structured around the history of the culture of gastronomy in Spain from the cuisine of the first settlers to today, studying the influence of different Mediterranean and American cultures, the Mediterranean triad (olive oil, wine, and bread) and the importance of the Mediterranean diet as a way to lead a healthy lifestyle, as well as an influence of religion in our gastronomy.

Learning Objectives

By completing this course, students will:

- Understand the relationship between the culture and the gastronomy of a society.
- Construct a historical perspective necessary to understand the evolution of Spanish civilization in relation to its culture, customs and corresponding culinary uses.
- Acquire the rich vocabulary related to Spanish gastronomy.
- Use the knowledge acquired in the course to improve their health through a more beneficial diet.

Course Prerequisites

None.

CIEE Summer Online courses will involve asynchronous instruction. Instructors will apply theory and deliver the learning objectives using a rich array of online teaching methods and resources from CIEE host countries and communities. Full details, including dates and deadlines for assessments, will be provided in the final syllabus shortly before online learning begins.