



HANYANG UNIVERSITY

Hanyang International Summer School

Faculty Information	Name	Chae, Seonhee					
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	Home University	Hanyang University					
	Department	Food and Nutrition					
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Course Information	Class No.	TBA	Course Code	ISS1134	Credits	3	
	Course Name	Korean Food and Culture					
	Lecture Schedule	Monday-Saturday / 13:00–16:00					
	Course Description	Food is crucial to human life yet its significance can never be purely nutritional. We will discuss how food is intimately tied up with social relations, identity, technology and availability of resources. We will look into historical and geographical perspective of Korean food and culture. Students will be asked to complete a couple of short essays, throughout the semester utilizing personal/family experience and the resources of Korea, complemented by targeted internet and library research.					
	Course Objective	The students are expected to understand the society, history and the people around the world and themselves better after learning what food culture is.					
	Prerequisite	- none					
	Materials/Textbooks	Reading materials will be posted in the class					
Evaluation	Attendance	20%	Quiz	%			
	Assignment	20%	Mid-term Exam	%			
	Presentation	%	Final Exam	30%			
	Group Project	30%	Participation	%			
	Etc.	Evaluation Item			Ratio		
					%		
Daily Lecture Plan	Day 1	Introduction : Definition of Food and Culture					
	Day 2	Food and Diet in History					



Day 3	Factors influencing Food Culture
Day 4	Food around the world
Day 5	Food of Mine : Student Presentation
Day 6	Characteristics of Korean Cuisine
Day 7	Fermentation in Korean Food
Day 8	Basic Ingredients and Techniques for Korean Food
Day 9	Grains and Vegetables in Korean Food
Day 10	Meat and Sea foods in Korean Food
Day 11	Desserts & Beverages in Korean Food
Day 12	Korean Food in Art
Day 13	Food Tech and Food in the Future
Day 14	Food in Korea : group presentation
Day 15	Final Exam