# **COURSE DETAIL**

#### **CULTURE AND CUISINE IN GERMANY**

**Country** Germany

**Host Institution** CIEE, Berlin

**Program(s)** The Berlin Experience

UCEAP Course Level Upper Division

UCEAP Subject Area(s) German Anthropology

UCEAP Course Number

**UCEAP Course Suffix** 

UCEAP Official Title CULTURE AND CUISINE IN GERMANY

UCEAP Transcript Title CULTR CUISNE GERMNY

**UCEAP Quarter Units** 4.50

UCEAP Semester Units 3.00

#### **Course Description**

This course explores Germany's rich diversity of culinary traditions from an anthropological context. Students gain insights into the cultural, historical, political, and ecological factors leading to the diverse landscape of regional dishes in contemporary German society. By analyzing the complex relationships between food, culture, and society, students analyze how food consumption and production changed historically, including in Germany's turbulent twentieth century, and evaluate Germany's role in global efforts to develop sustainable and climate-friendly agricultural practices and food production. By exploring Berlin's food scene and how it reflects the multiethnic traditions of its diverse population, students explore why food is such a powerful symbol of social and cultural identity in today's contexts of migration and globalization.

## Language(s) of Instruction

English

Host Institution Course Number ANTH 3101

Host Institution Course Title CULTURE AND CUISINE IN GERMANY

### **Host Institution Campus**

CIEE Berlin

Host Institution Faculty

Host Institution Degree

**Host Institution Department** 

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