# **COURSE DETAIL**

## **CULTURAL ECONOMICS OF FRENCH CUISINE**

#### **Country**

France

#### **Host Institution**

UC Center, Paris

## Program(s)

Food, History, and Culture in Paris

#### **UCEAP Course Level**

**Upper Division** 

## **UCEAP Subject Area(s)**

Anthropology

#### **UCEAP Course Number**

110

#### **UCEAP Course Suffix**

#### **UCEAP Official Title**

CULTURAL ECONOMICS OF FRENCH CUISINE

## **UCEAP Transcript Title**

CLTR ECON/FR CUISNE

## **UCEAP Quarter Units**

5.00

#### **UCEAP Semester Units**

3.30

#### **Course Description**

In this course, students delve into the cultural, historical, and economic significance of France's most iconic culinary staples, analyzing their impact on modes of production, consumer behavior, and France's national branding in a globalized market. Drawing on anthropology, food studies, and economics, it examines market trends in French food within the context of France's mythical status as a gastronomic nation par excellence. The course traces the history of the Michelin-star restaurant rating system, ideologies of terroir, and claims to unique French savoir-faire when it comes to food. It also considers contemporary challenges to French food traditions—from the impact of climate change on cheese-making and farming, to how rising food prices are leading to a decline in domestic consumption—and emerging trends relating to the rise of global fast food in the land of the gastronomic meal. Through a variety of case studies the course offers insights into the cultural and economic implications for local producers, businesses, and the wider food industry ecosystem of such events as the recent baguette strikes, international foie gras controversies, the emergence of bean-to-bar chocolate in France, and the growing market for biodynamic wines. The class savors the complexities of France's gastronomic landscape through a variety of site visits which connect in-class discussions of France's iconic culinary heritage with first-hand observation of diverse locations of contemporary food production and consumption in and around Paris.

# Language(s) of Instruction

English

**Host Institution Course Number** 

**Host Institution Course Title** 

**CULTURAL ECONOMICS OF FRENCH CUISINE** 

**Host Institution Campus** 

**Host Institution Faculty** 

**Host Institution Degree** 

# **Host Institution Department**

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