

HANKUK UNIVERSITY of FOREIGN STUDIES (HUFs)
2017 INTERNATIONAL SUMMER SESSION in KOREAN STUDIES

KOREAN CUISINE: Understanding Korean food in era of globalization

[Course Information]

- INSTRUCTOR: TaeHyun Kim
- CLASS ROOM: Cyber building 311
- CLASS HOUR: Mon ~ Thurs 11:00~12:50

[Course Description]

Welcome to Korean Food. This course will identify the notion of Korean cuisine, concentrating on the various elements that affect its evolution and development, including geography and climate, culture, food habits, and globalization. By the end of this class student will gain a greater understanding of Korean food, culture and Korean. To achieve that goal, in class we will read articles, watch videos, invite a guest speaker, go on a field trip, and experience Korean food. The scope of this course will be ancient Korean cuisine, modern Korean food, flavors of Korean cuisine, Korea dessert, Korean food in TV drama, Korean street food, seasonal and regional food, food manner, and food tourism.

[Course Objectives:]

1. Understand Korean cuisine and culture
2. Outline history of Korean cuisine
3. Discuss distinction of Korean cuisine among other cuisines

[Required Class Material]

- A Journey to Delicious Korea, Korean Food Foundation(2015)

[Course Grading]

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| 1. Homework assignments (field trip papers) | 20% |
| 2. Attendance and participation | 20% |
| 3. Midterm(Presentation) | 30% |
| 4. Final(written test) | 30% |

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[Topics for Midterm presentation]

- Explain about your food culture in terms of geography, climate, ingredients, food habits, table manner, famous food etc. Food that you want to share.
- Food related issues(GMO, overweight ...) or topics that relates Korean food
- Presentation: 10~15 minutes
- Format: Powerpoint(about 10 slides)
- Email a file @ taehyun1230@gmail.com

[Field trips]

1. K-style Hub
2. Namsangol Hanok Village or Tongin market

[Class schedule]

Date	Topic	Reading
Day 1:	Introduction of Korean Cuisine	
Day 2:	Korean alcohol and drinking culture	p.58-63
Day 3:	Korean table setting and manner	p.20-25
Day 4:	The philosophy of Korean food	p.10-19
Day 5:	Korean food in pop culture & Korean's favorite dishes	p.54-57, p.64-71
Day 6:	Seasonal food, Presentation starts	p.26-41
Day 7:	Korean street food, dessert and beverage	p.42-53
Day 8:	Korean culture code and food	
Day 9:	Field trip 1	
Day 10:	Guest speaker	
Day 11:	Types of Korean food	p.42-48
Day 12:	Food TV, Party food, Food tourism	p.120-153
Day 13:	Frequently asked about Korean food	p.154-161
Day 14:	Field trip 2	
Day 15:	Final exam(written test)	