



O G L E T H O R P E
U N I V E R S I T Y

GO Barcelona—Summer 2021

INT 490-01

(Cross listed SPN 290, SPN 490*)

EAT, DRINK, SPAIN: A TAPAS AND TORTILLAS FOOD COURSE

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Course Overview

This three-credit summer travel course will feature Spain as classroom and backdrop for learning about and experimenting with Spanish cuisine. A country approximately the size of the U.S. state of Texas, Spain has a rich gastronomic diversity that changes from one region to the next. Spanish food reflects, not only the historical communities that became the foundation of Spanish identity, but also, the autonomous provinces that comprise the Iberian Peninsula contribute a uniqueness in food preparation and ingredients that is worthy of study.

Course Objectives

The goal of this course is to expose students to the cuisine of Spain.

Through lectures, class discussions, “**food labs**” students:

- evaluate the key dishes, ingredients, and traditions associated with Spanish cuisine.
- learn about how culture and food are interconnected, and therefore, worthy of study in a course.
- learn how “national cuisine” comes to be defined in Spain.
- study Spanish cookbooks and recipes as a genre.
- prepare simple dishes and non-alcoholic drinks representative of Spain.

LeadAbroad Mission & Values

LeadAbroad is committed to leveraging the international experience for a student’s personal growth and development. Each course is specifically designed to challenge students, expose them to the local culture and help them become more globally minded citizens. During class and throughout the program, our expectation is that students will be gracious guests in the host country, which means

- Being polite to the locals
- Providing a kind greeting when entering a building with a guard or front desk attendant on duty
- Attempting to use the local language for requests, salutations and thanks
- Being patient with different customs and traditions

During the program we will also touch on these five core values of LeadAbroad

- *Breaking through boundaries* abroad and at home
- *Creating trusting relationships* with those from different cultures
- *Identifying your purpose and path* while abroad
- *Serving others* abroad and at home
- *Maximizing your potential* by taking what you learned back home

Classroom Ethos:

- Respect yourself and one another in the classroom. The obvious aim of this course is to provide an opportunity for you to engage in some of the most stimulating and controversial questions and issues that exist within our everyday increasing globalized world. A classroom environment that is conducive to such learning must be one in which each person is able to freely express his/her thoughts, to ask questions, to make mistakes, to disagree in a non-combative way, and to learn from and with one another. In short, use neither disrespectful speech nor any other form of disrespectful behavior towards one another.
- Cell phones and all other electronic devices (laptops, tablets, music devices, etc.) may NOT be used in the classroom unless specifically requested by the professor.
- Do not leave the room during class unless it is absolutely necessary. Leaving the room while class is in session is disruptive to your learning and to the learning of others.

Texts

Recommended, not required

Civitello, Linda. *Cuisine and Culture*. John Wiley & Sons, 2011.

Recipes, poems, and excerpted writings from Spanish writers such as Emilia Pardo Bazán (*La cocina española antigua/moderna*), Manuel Vázquez Montalbán (*Barelonas*), and Pablo Neruda's ("United Fruit Co.") will be studied to illustrate how Spanish food is reflected in literature, both fiction and non-fiction, food related and cultural narrative. In addition, the recommended text, *Cuisine and Culture*, will be used to facilitate a wide array of interdisciplinary discussions centered around the primary texts as well as around the wider conversation of food as a reflection of culture. Film clips from a handful of Spanish-language movies will be used in the classroom to illustrate and prompt discussion about the ways in which food reflect society and culture.

Additional readings will be available as handouts or on Moodle as needed.

*(SPN Spanish-credit option applicable to the Spanish major and minor available for this course)

Evaluation

The evaluation for this course is based on two tests, two short papers (3-5 pages each in length), a final research project/presentation, and active class participation. The tests will assess the student's understanding of key concepts explored in the readings (from *Cuisine and Culture*, henceforth referred to as *CC* for short), discussions, and lecture/presentations. The short papers will require students to write an analytical response to the readings and/or films; and the final presentation will constitute an expository research project on a related food topic of the student's choice.

Grade Rubric:

Tests (2@15%)	30%
Short papers (2@ 15%)	30%
Final project	30%
Participation	10%
Total	100

Grading Scale

A= Excellent (90-100)

B=Good (80-89)

C= Average (70-79)

D = Below Average (60-69)

F= < 59

***Spanish-credit option**

This course is available for Spanish credit, either SPN 290 or SPN 490, Special Topics and Advanced Special Topics designations respectively for Spanish. The following pre-requisites are required for students seeking Spanish credit for *INT 490-01--"Eat, Drink, Spain"*: for SPN 290—completion of Spanish 301 (Advanced Spanish or equivalent); for SPN 490—completion of Spanish 302 (Introduction to Hispanic Literature or equivalent). In order to receive SPN 290 or SPN 490 credit for this course, students are required to complete all written assignment in Spanish AND engage daily in class break-out sessions with the professor conducted in Spanish during class meetings. The required oral presentation must also be delivered in Spanish.

Grading Policies

Make-up exams will not be given, except in the case of a documented illness. Late submission of assignments and the paper will be penalized. If you have extenuating personal or medical circumstances, contact me as soon as possible via e-mail or phone. You will be required to submit valid documentation the day you return to class.

Course Policies

Class Attendance:

LeadAbroad is committed to the academic integrity of our programs. All students participating in a for credit program (LEAD and GO) will be subject to academic and programmatic consequences for missing class. Excused absences are approved only if the student has

- a doctor's note that includes the diagnosis and confirmation that the student needed to be seen immediately or
- a note from the program staff verifying a medical or personal emergency with the student

Unexcused absences will impact a student's final grade in the course. Refer to your course syllabi for specifics regarding how absences will impact your participation and/or final grade.

Academically, if a student misses class there will be a loss in participation points with each absence as well as consequences to the overall grade. For a traditional class (2 hours/4 days a week) -

- 2nd absence 2.5% deduction from overall grade
- 3rd absence additional 2.5% deduction from overall grade
- 4th absence additional 5% deduction from overall grade
- 5th absence student fails the course

Personal travel is not an excused absence. Students should review their course syllabi and reach out to LeadAbroad to confirm their class schedule before booking any personal travel.

Cell phones and other communication devices should be turned off or set to vibrate and not be used during class. Texting and surfing the web are not acceptable during class. **The use of**

laptops is allowed only when directed by the professor for specific class-related tasks. Personal conversations are disruptive to both your classmates and to the instructor; any observations or insights you have are always welcome to share with the entire class.

Moodle and Email

Students should familiarize themselves with Moodle and check the course page regularly since it will be used extensively to post homework assignments, supplementary readings and course updates. Each student should maintain an active, functioning e-mail account that is capable of receiving group e-mails. Your OU email account will be used to communicate important information to you about the course and your assignments.

Disability Statement

Students with Disabilities: If you are a student with a disability or disability related issue and feel that you may need a reasonable accommodation to fulfill the essential functions of the course that are listed in this syllabus, you are encouraged to contact Disability Services in the Academic Success Center at 404.364.8869 or accessability@oglethorpe.edu

Withdrawals and Incompletes

The standard university policies on withdrawals as outlined in the most current edition of the Bulletin, apply to this course. Incompletes will only be given if a student is unable to complete the work for the course for reasons of health, family emergencies or similar unavoidable circumstances.

Honor Code

Persons who come to Oglethorpe University for work and study join a community that is committed to high standards of academic honesty. The honor code contains the responsibilities we accept by becoming members of the community and the procedures we will follow should our commitment to honesty be questioned. All work produced for this class will be governed by the honor code.

Our honor code is an academic one. The code proscribes cheating in general terms and also in any of its several specialized sub-forms (including but not limited to plagiarism, lying, stealing and interacting fraudulently or disingenuously with the honor council). The Code defines cheating as “the umbrella under which all academic malfeasance falls. Cheating is any willful activity involving the use of deceit or fraud in order to attempt to secure an unfair academic advantage for oneself or others or to attempt to cause an unfair academic disadvantage to others. Cheating deprives persons of the opportunity for a fair and reasonable assessment of their own work and/or a fair comparative assessment between and among the work produced by members of a group. More broadly, cheating undermines our community’s confidence in the honorable state to which we aspire.”

Students pledge that they have completed assignments honestly by attaching the following statement to each piece of work submitted in partial fulfillment of the requirements for a course taken for academic credit:

“I pledge that I have acted honorably.” _____ (signature)

Class Schedule

This is tentative. Changes may be necessary as the term progresses.

Week 1

July 7 Wednesday GO: Barcelona 2021 Program Orientation

July 8 Thursday **Course Introduction** (Map of Iberia and Spanish autonomies)
Lecture/Discussion: Spanish regionalism

July 9 Friday **Reading/Discussion:** CC Ch. 1: Prehistory (Food Lab#1)
Short Paper 1 due

Week 2

July 12 Monday **Reading/Discussion:** Emilia Pardo Bazán (Excerpts *Cocina antigua*)
Visit to Mercat de la Boqueria

July 13 Tuesday **Test 1**

July 14 Wednesday **Reading/Discussion:** CC Ch. 2: The Ancient Mediterranean

July 15 Thursday **Reading/Discussion:** CC Ch. 3: Christendom and Islam (Food Lab #2)

Week 3

July 19 Monday **In-Class Film Viewing:** *Tapas* (2005)

July 20 Tuesday **Readings/Discussion:** Food as Metaphor in Spanish and Hispanic Poetry

July 21 Wednesday **Reading/Discussion:** CC Ch. 3: Christendom and Islam
Short Paper 2 due

July 22 Thursday **Reading/Discussion:** CC Ch. 4: New World Food (Food Lab #3)

Week 4

July 26 Monday **Reading/Discussion:** CC Ch. 5: The Columbian Exchange

July 27 Tuesday **Reading/Discussion:** CC Ch. 5: The Columbian Exchange
Visit to Museu de la Xocolata

July 28 Wednesday **Test 2**

July 29 Thursday **Reading/Discussion:** Spanish Cuisine in the Americas (Food Lab #4)

Week 5

Aug 2 Monday **In-Class Film Viewing:** *Dieta Mediterránea* (2009)

Aug 3 Tuesday **Reading/Discussion:** Shifting Sands: Spain's Mediterranean Diet In Flux

Aug 4 Wednesday **Final Project Workshop**

Aug 5 Thursday **Final Projects Presented**
(Food Lab #4)

Aug 6 Friday

Course Conclusions and Summaries