

Summer Course

Food Culture in Globalized Thailand

Tentative Course Calendar

Week 1: The Cultural

Instructor: Dr. Chanon Adsanatham

Day	Topic/Theme	Major Questions of the Lesson	Experiential Learning
1	Food and/as cultural pride	<ol style="list-style-type: none">1. How does food shape national identity?2. How is food represented in cultural and national discourses of a nation?3. How might food function as soft power?	Lunch: Pad Thai
2	Food and/as classism, social division, prejudice	<ol style="list-style-type: none">1. What is the relationship between food and social class?2. How can food be used to drive division and Orientalism?3. How does the west represent street food in Thailand?	Short trip: Tha Prachan food vendors
3	Field Trip: Street food scene and taste in a neighborhood		

Week 2: The Spiritual

Instructor: Dr. Chanon Adsanatham

Day	Topic/Theme	Major Questions of the Lesson	Experiential Learning
1	Food and/as rituals and superstition	<ol style="list-style-type: none">1. What are cultural beliefs and implications about food?2. How is food used in rituals?3. What is the anthropological function of food?	Guest speaker: rice planing rituals in Thailand (Speaker: Dr. Sirithorn Siriwan, Cornell University)
2	Food and/as faith and mindfulness	<ol style="list-style-type: none">1. What is the Thai Theravada perspective toward food and eating well?2. How can food aid mindfulness, and corporal compassion?	Guest Speaker: Monk's lecture on the Buddhist perspective on the purpose of food and food offering
3	Ethnography: Food offerings at Theravada temples, Hindu shrines, and Chinese temples		

Week 3: The Ethical

Instructor: Dr. Wisarut Painark

Day	Topic/Theme	Major Questions of the Lesson	Experiential Learning
1	Food and the local environment		
2	Food and sustainability		
3			Field trip: the impact of food on the environment
4	Final examination on campus		