

Culinary Arts and Meal Science: The Conscious Meal, 7,5 credits

Måltidskunskap: Medveten måltid, 7,5 hp

Course Code/Codes	60MÅ008
Subject Area	Culinary Arts and Meal Science
School/equivalent	School of Hospitality, Culinary Arts and Meal Science
Valid from	2022-08-15
Approved	2022-07-06
Revised	-
Approved by	Prefekt
Translation to English, date and signature	2022-06-30 ASJ

1 Course content

The course problematizes what a conscious meal can mean from social, cultural, and sensory perspectives. Gastronomy's opportunities for sustainable development are also problematized. The complexity of the meal is highlighted through hospitality, culinary craftsmanship and aesthetics. An important part of the course is reflection on methods and theories in the aesthetics and execution of meals. The course ends with a reflection on how meals can be a tool for collaborations with other fields of knowledge

2 Outcomes

2.1 The course in relation to the doctoral programme

The course shall primarily refer to the following intended learning outcomes for third-cycle courses and study programmes as described in the Higher Education Ordinance, i.e. the doctoral student shall demonstrate:

Knowledge and understanding

- broad knowledge and systematic understanding of the research field (part of outcome 1)
- familiarity with the methods of the specific field of research in particular (part of outcome 2)

Competence and skills

- the capacity for scholarly analysis and synthesis (part of outcome 3)
- the ability to identify and formulate issues with scholarly precision critically, autonomously and creatively (part of outcome 4)
- the ability to identify the need for further knowledge (outcome 7)

Judgement and approach

- specialised insight into the possibilities and limitations of research, its role in society and the responsibility of the individual for how it is used (outcome 10)

The intended learning outcomes are listed in the same order as in the general syllabus for the programme.

2.2 Intended course learning outcomes

To obtain a passing grade, the doctoral student shall demonstrate:

1. understanding of different perspectives for what a conscious meal can include.
2. Understanding of methods and theories that can be used to study meals from social, cultural, and sensory perspectives and to design and perform meals.
3. the ability to autonomously, critically, creatively, and with scientific precision discuss the conscious meal and identify the need for in-depth study or integration with other fields of knowledge based on the PhD students own research area

3 Reading list and other teaching material

The following course readings and teaching material will be used on the course:

Westerlund Tina., Groth Camilla and Almevik Gunnar (Eds) (2022). Craft Sciences. Gothenburg Studies in Conservation 53.

Douglas Mary (1972). Deciphering a Meal. *Myth, Symbol and Culture*, 101(1): p.61-81

Lancet Commissions (2019). Food in the Anthropocene: the EAT–Lancet Commission on healthy diets from sustainable food systems. *The Lancet*, (393): p. 447-492.

Lynch Peter et al (2021). Theorizing hospitality: a reprise. *Hospitality & Society*, 11(3): p, 249-270.

Sporre Magnusson Cecilia, Jonsson M Inger and Pipping Ekström Marianne (2015). The Complexity of Making a Conscious Meal: A Concept for Development and Education. *Journal of Culinary Science and Technology*, 13(3), p, 263-275.

Hegarty J. A. (2011) Achieving Excellence by Means of Critical Reflection and Cultural Imagination in Culinary Arts and Gastronomy Education. *Journal of Culinary Science & Technology* 9(2):55-65.

Martens, Magni. (1999) A philosophy for sensory science. *Food Quality and Preference*, 10, 233-244.

Spence, Charles. (2015) Multisensory Flavor Perception. *Cell* 161(1): p, 24-35.

Additional literature will be added, about 1000 pages, to shed light on empirical and theoretical results in the areas covered in the course and will announced two weeks before the start of the course. In addition, research articles will be added that the student seeks out for the assignments that are included as part of the examination.

4 Teaching formats

Teaching on the course takes the following format:

Lectures, self-studies and practical and mandatory seminars

5 Examination

The course is assessed through an examination consisting of the components listed below. The individual components are not graded separately but together they provide the basis for assessment and grading.

Independent written assignment, part of D1, part of D3, part of D2, part of D4)

Independent oral presentation, D10 integrated with part of D1, part of D3, part of D4, D7.

For examinations consisting of several examination components, the following applies: If during the course it is concluded that a doctoral student is unable to complete a certain examination component, the examiner may set a substitute assignment provided that circumstances do not reasonably allow for the course component to be completed at a later date during the run of the course.

6 Grades

Examinations on third-cycle courses and study programmes are to be assessed according to a two-grade scale with either of the grades 'fail' or 'pass' (local regulations).

The grade shall be determined by a teacher specifically nominated by the higher education institution (the examiner) (Higher Education Ordinance).

To obtain a passing grade on examinations included in the course, the doctoral student is required to demonstrate that he/she attains the intended course learning outcomes as described in section 2.2. Alternatively, if the course consists of multiple examinations generating credit, the doctoral student is required to demonstrate that he/she attains the outcomes that the examination in question refers to in accordance with section 5.

A student who has failed an examination is entitled to a retake.

If an examination consists of several examination components, and a student fails an examination component, the examiner may, as an alternative to a retake, set a make-up assignment with regard to the examination component in question.

A doctoral student who has failed an examination twice for a specific course or course element is entitled, upon his/her request, to have another examiner appointed to determine the grade.

7 Admission to the course

7.1 Admission requirements

To gain access to the course and complete the examinations included in the course, the applicant must be admitted to a doctoral programme at Örebro University.

7.2 Selection

Selection between applicants who have been admitted to doctoral programmes at Örebro University and who otherwise meet the admission requirements as listed above is made according to the following order of precedence:

- 1 Applicants from the Subject of Culinary Arts and Meal Science
- 2 Applicants enrolled as PhD students at Örebro University
- 3 Applicants enrolled as PhD students from other Universities within Meal/food science/studies or equivalent

If no other selection criteria are specified in this section, priority shall be given to applicants with a lower number of course credits left before the award of their degree over applicants with a higher number of remaining course credits. Should two or more students have equal number of credits, selection will be done through the drawing of lots. This also applies within any selection groups listed unless otherwise stated.

7.3 Other applicants than doctoral students admitted at Örebro University

Other applicants than doctoral students admitted at Örebro University may be given access to the course on the grounds of provisions for and/or agreements regarding contracted courses, joint degrees, national graduate schools or cooperation in other respects with other universities.

Any decisions on what such other applicants may be given access to the course are made separately and on the basis of the provisions and/or agreements that occasion the student to apply for the course.

For participation in the course in other respects, the same provisions shall apply as for doctoral students admitted to Örebro University.

8 Transfer of credits for courses, study programmes and other experience

Provisions on the transfer of credits can be found in the Higher Education Ordinance and on the university's webpage.

9 Other information

The course is given at campus Grythyttan, Örebro University
The course language is Swedish and can be given in English if needed
The written assignments can be written in Swedish or English

Transitional provisions