

# SPAN305: Mexican Culture through Food

**Instructor: Rosa Stewart**

**Email: rls@uvic.ca**

**Phone: 250-721-7417**



## **Course description:**

In this course, you will learn about Mexico through its cuisine. We will start by examining the indigenous foods that ultimately were shared throughout the world. What would Italian cuisine be without the Mexican tomato! Then you will learn about the new cuisine created when the old and new worlds met, giving birth to such delights as *mole*. Through film, we will also be able to “see” how food is prepared and what an important role it plays in the life of the Mexican people. At the end of the term, we will spend some time on the Mexican food we know in Canada. You will see *burritos* and *chimichangas* in a new light. During the term, each student will do a presentation on a certain food or celebration, and share what they learn with their classmates.

## **Proposed assignments:**

Exams (4 x 15%)	60%
Film commentaries (3 x 5%)	15%
Presentation / Report	10%
Final paper	15%

## **Proposed reading list:**

- readings from a variety of sources from pre-Colombian to current times on Mexican cuisine throughout history
- short literary readings by writers such as Sor Juana, Juan Rulfo, Amparo Dávila, Rosario Castellanos and Sandra Cisneros
- films:
  - *Like Water for Chocolate*
  - *5 Days without Nora*
  - *Tortilla Soup*