Course Description: Japanese cuisine (washoku) has recently been designated world heritage status by UNESCO, but Japan is a leader in world culinary excellence. There are more Michelin-starred restaurants (French, Italian, Chinese, etc.) in Tokyo today that in Paris and London combined! We'll look at the history of Japanese cuisine and show how the country's obsession with fine food anticipated the global slow food movement and our age of celebrity chefs. One of the greatest appeals of Japanese cuisine is its promise of a healthier diet. It can teach us more about eating locally, seasonally, and ethically. All course content and assignments will be conducted online this fall.

Assignments: Weekly recipes (10 X 3% = 30%); Quizzes (3X 10% = 30%); Essay (40%)

Readings: All readings and screenings will be made available on the CourseSpace site.