PAAS 280 Fall 2019
A Taste of Japan (CRN 12451)
MR 1:00-2:30 pm, COR B135

Instructor: M.C. Poulton
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Course Description: Japanese cuisine (washoku) has recently been designated world heritage status by UNESCO, but Japan is a leader not just in Japanese cuisine. There are more restaurants (French, Italian, Chinese, etc.) with Michelin stars in Tokyo today than in Paris and London combined! This course will look at the history of Japanese cuisine and show how the country’s obsession with eating well 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 about more eating locally, seasonally, and ethically.

Assignments: Class attendance and participation (10%); Weekly recipes (20%); Midterm (15%); Essay (40%); Final Test (15%)