

UČNI NAČRT PREDMETA / COURSE SYLLABUS

Predmet:	Vprašanja hrane: čas, kultura, politika
Course title:	Food Matters: Time, Culture and Politics

Študijski program in stopnja Study programme and level	Študijska smer Study field	Letnik Academic year	Semester Semester
Primerjalni študij idej in kultur, doktorski študij 3. stopnje	Dediščine in dediščinski procesi v kritični perspektivi	Brez letnika	/
Comparative Study of Ideas and Cultures, doctoral study 3 rd cycle	Heritages and Heritage Processes in a Critical Perspective	Not specified	/

Vrsta predmeta / Course type:

Univerzitetna koda predmeta / University course code:

Predavanja / Lectures	Seminar / Seminar	Vaje / Tutorial	Klinične vaje / Clinical work	Druge oblike študija / Other study forms	Samost. delo / Individual work	ECTS
10	20				150	6

Nosilec predmeta / Lecturer:

Jeziki /
Languages: Predavanja / Lectures:
Vaje / Tutorial:

Pogoji za vključitev v delo oz. za opravljanje študijskih obveznosti:

Za vključitev v delo ni posebnih pogojev. Priporoča se predhodno poznavanje temeljnih teorij ter raziskovalnih metod s področij etnologije, antropologije, folkloristike, kulturnih, dediščinskih ali sorodnih študij.

Prerequisites:

There are no specific prerequisites. However, prior knowledge of basic theories and research methods in ethnology, anthropology, folklore studies, cultural heritage studies, or related fields—is recommended.

Vsebina:

Hrana ni le ena izmed najnujnejših človekovih potreb, temveč je tesno prepletena z različnimi vidiki človekovega življenja v družbi. Predmet pogloblja študentkino oziroma študentovo splošno razumevanje kulturnih in političnih dimenzij hrane tako v preteklosti kot v kontekstu antropocena, obenem pa omogoča poglobljanje specifičnih vsebin, ki so neposredno povezane z individualno doktorsko raziskavo. Predmet torej ponuja tako splošen pregled antropologije hrane kot tudi natančen in kritičen vpogled v

Content (Syllabus outline):

Food is not merely one of the most basic human needs; it is closely intertwined with various aspects of human life in society. The course deepens students' general understanding of the cultural and political dimensions of food, both in the past and in the context of the Anthropocene, while also allowing for the exploration of specific topics directly related to individual doctoral research. The course thus offers both a general overview of the anthropology of food and a precise, critical insight into selected aspects of

izbrana poglavja pretekle in/ali sodobne produkcije, potrošnje in diseminacije hrane.

Med osrednje vsebine spadajo:

- pregled antropologije hrane;
- povezave med hrano in kolektivnimi identitetami (vključno s spolnimi);
- zgodovina prehrane;
- vloga preteklosti (in nekaterih drugih idej) pri sodobnem trženju hrane;
- hrana v luči medvrstnih odnosov;
- prehrana v antropocenu.

Predmet temelji na spoznanjih s področja antropologije, etnologije, zgodovine, sociologije in geografije ter raziskuje njihove presečišča.

past and/or contemporary production, consumption, and dissemination of food.

Key topics include:

- an overview of the anthropology of food;
- the connections between food and collective identifications (including the gender dimension);
- the history of food;
- the role of the past (and certain other ideas) in contemporary food marketing;
- food in the context of interspecies relations;
- foodways in the Anthropocene.

The course is based on insights from anthropology, ethnology, history, sociology, and geography, and it explores the intersections between these disciplines.

Temeljni literatura in viri / Readings:

- Appadurai, Arjun. "How to Make a National Cuisine: Cookbooks in Contemporary India." *Comparative Studies in Society and History*, Vol. 30, No. 1 (1988), pp. 3–24.
- Bourdieu, Pierre. *Distinction : A Social Critique of the Judgement of Taste*. Translated by Richard Nice. Cambridge, Mass.: Harvard University Press Cambridge, Mass., 1984.
- Brulotte, Ronda L., and Michael A. Di Giovine. *Edible Identities: Food as Cultural Heritage*. London: Routledge, 2016.
- Counihan, Carole & Van Esterik, Penny (eds.). *Food and Culture: A Reader*. New York & London: Routledge, 2013.
- Demossier, Marion. "Beyond *Terroir* : Territorial Construction, Hegemonic Discourses, and French Wine Culture." *Journal of the Royal Anthropological Institute* 17, no. 4 (December 2011): 685–705. <https://doi.org/10.1111/j.1467-9655.2011.01714.x>.
- DeSoucey, Michaela. "Gastronationalism: Food Traditions and Authenticity Politics in the European Union." *American Sociological Review* 75, no. 3 (June 2010): 432–55. <https://doi.org/10.1177/0003122410372226>.
- Goody, Jack. *Cooking, Cuisine and Class: A Study in Comparative Sociology*. Cambridge: Cambridge University Press, 1982.
- Ličen, Daša. "The Fine and the Tasteless. Istrian Culinary Experts and Taste." *Traditiones* 44, no. 3 (December 16, 2015): 113. <https://doi.org/10.3986/Traditio2015440306>.
- Mintz, Sidney W. & Du Bois, Christine M. (2002). *The Anthropology of Food and Eating. Annual Review of Anthropology*, 31, 99-119. <https://doi.org/10.1146/annurev.anthro.32.032702.131011>.
- Mintz, Sidney W. (2010). *Sladkost in moč: mesto sladkorja v moderni zgodovini*. Ljubljana: Založba / cf., prevod Polona Poberžnik & Ičo Vidmar.
- Paxson, Heather (ed.). *Eating Beside Ourselves: Thresholds of Foods and Bodies*. Durham, NC: Duke University Press, 2023.
- Petrini, Carlo. *Slow Food: The Case for Taste*. New York: Columbia University Press, 2004.
- Porciani, Ilaria, ed. *Food Heritage and Nationalism in Europe*. 1st ed. Abingdon, Oxon ; New York, NY : Routledge, [2020] | Series: Critical heritages of Europe: Routledge, 2019. <https://doi.org/10.4324/9780429279751>.

- Pratt, Jeff. "Food Values: The Local and the Authentic." *Critique of Anthropology* 27, no. 3 (September 2007): 285–300. <https://doi.org/10.1177/0308275X07080357>.
- Ramšak, Mojca. *Wine Queens: Understanding the Role of Women in Wine Marketing*. Cham: Springer, 2015. <https://doi.org/10.1007/978-3-319-16661-2>.
- Sutton, David E. "Food and the Senses." *Annual Review of Anthropology* 39, no. 1 (October 21, 2010): 209–23. <https://doi.org/10.1146/annurev.anthro.012809.104957>.

Cilji in kompetence:

Cilji:

- Preseči razumevanje hrane kot trivialne teme in jo obravnavati kot ekonomsko, politično, kulturno in družbeno pomembno, še zlasti v kontekstu antropocena.
- Pridobiti temeljno znanje antropologije in zgodovine hrane.

Kompetence:

- Razviti kritični vpogled v dediščinjenje hrane in njene kulturne, politične ter ekonomske implikacije.
- Analizirati vlogo spola pri produkciji, distribuciji in potrošnji hrane.
- Prepoznati razliko med diskurzom o hrani in njeno praktično vlogo ter posledicami.

Objectives and competences:

Objectives:

- Move beyond understanding food as a trivial topic and approach it as economically, politically, culturally, and socially significant, especially in the context of the Anthropocene.
- Acquire foundational knowledge of the anthropology and history of food.

Competences:

- Develop a critical perspective on the inheritance of food and its cultural, political, and economic implications.
- Analyze the role of gender in the production, distribution, and consumption of food.
- Recognize the distinction between discourse about food and its practical role and consequences.

Predvideni študijski rezultati:

- Prepoznati in kritično oceniti temeljno literaturo na področju raziskav hrane, pri čemer bodo upoštevali tako zgodovinsko pomembne prispevke kot tudi sodobne raziskovalne trende.
- Sodelovati pri interdisciplinarnih raziskavah hrane, zlasti na presečiščih spola, ekonomije, etnologije, dediščinskih študij, antropologije in antropocena.
- Kritično analizirati in dekonstruirati pojme, kot je gastronomska dediščina, ter oceniti, kako ideologija in razmerja moči oblikujejo te procese.
- Uporabiti teoretično znanje v svojih doktorskih raziskavah in ga prevesti v praktične analitične ali metodološke pristope.
- Razvijati nove konceptualne ali metodološke okvire, pri čemer bodo ustvarjalno razširjali ali izzivali obstoječe paradigme na tem področju.

Intended learning outcomes:

- Recognize and critically evaluate the core literature in food studies, taking into account both historically significant contributions and contemporary research trends.
- Engage in interdisciplinary research on food, particularly at the intersections of gender, economics, ethnology, heritage studies, anthropology, and the Anthropocene.
- Critically analyze and deconstruct concepts such as gastronomic heritage, assessing how ideology and power relations shape these processes.
- Apply theoretical knowledge in their doctoral research and translate it into practical analytical or methodological approaches.
- Develop new conceptual or methodological frameworks, creatively expanding or challenging existing paradigms in the field.
- Produce a theoretically grounded and anthropologically informed scholarly

- Pripraviti teoretsko utemeljen in antropološko zasidran znanstveni prispevek o vlogi hrane v družbi in ga predstaviti.

contribution on the role of food in society and present it.

Metode poučevanja in učenja:

Oblike dela:

- Frontalna oblika poučevanja
- Delo v manjših skupinah oz. v dvojicah
- Samostojno delo študentov
- e-izobraževanje

Metode (načini) dela:

- Razlaga
- Razgovor/ diskusija/debata
- Delo z besedilom
- Proučevanje primera
- Druge vrste nastopov

Learning and teaching methods:

Types of learning/teaching:

- Frontal teaching
- Work in smaller groups or pair work
- Independent students work
- e-learning

Teaching methods:

- Explanation
- Conversation/discussion/debate
- Work with texts
- Case studies
- Different presentations

Načini ocenjevanja:

Krajši pisni izdelki
Daljši pisni izdelki
Javni nastop ali predstavitev

Delež (v %) /
Weight (in %)

20
70
10

Assessment:

Short written assignments
Long written assignments
Presentations

Reference nosilca / Lecturer's references:

- Ličen, D. (2025). Against plebeian ignorance and for civilized behavior: Habsburg Trieste's Società Zoofila as a bourgeois instrument. *Austrian History Yearbook*, 1–18.
- Ličen, D. (2024). Naturwissenschaftler im Triest der späten Habsburgermonarchie: Eine national indifferente Insel im Getöse der zeitgenössischen Politik? *Österreichische Zeitschrift für Geschichtswissenschaften*, 35(2), 187–210.
- Ličen, D. (2022). Zbližati, izobraziti in razvedriti slovanski živelj: članstvo Slavjanskega društva v Trstu ob pomladi narodov. *Kronika: Časopis za slovensko krajevno zgodovino*, 70(2), 363–374.
- Ličen, D. (2018). Reinventing Habsburg cuisine in twenty-first century Trieste. *Folklore: Electronic Journal of Folklore*, 71, 37–54.
- Ličen, D. (2017). The "authentic" blend: Experts weigh in on Istrian food. *Digest*, 5(2).
- Ličen, D. (2015). The fine and the tasteless: Istrian culinary experts and taste. *Traditiones: Zbornik Inštituta za slovensko narodopisje*, 44(3), 113–130.