

This Spring 2021, for the first time at GVSU, students will be able to take a course with a focus on **French Food Culture**. Prerequisite: FRE 202 (FRE 315 – Conversation recommended)

FRE 380 - French Food Culture: Customs, Cuisine and Communities



Instructor: Anne Caillaud - MW 12-3:20 – ONLINE

Questions: Contact Prof. Anne Caillaud at caillaud@gvsu.edu

In 2010, the UNESCO declared French gastronomy to be an “Intangible Cultural Heritage of Humanity” recognizing French culinary culture as “a social custom aimed at celebrating the most important moments in the lives of individuals and groups.”

In this course we will:

- Look at various aspects of the history of food and wine and see how culinary specialties reflect the diversity of French regions.
- Study the importance of gastronomy and understand French Dining etiquette.
- Try our hands at several French recipes.
- Connect directly with French food and beverage producers in GR and in France and learn about techniques of production.
- Understand why French food culture such an integral part of the French experience is.
- Look at the politics of food and waste, see how they shape governmental decisions and study their impact on French society.