Tasting Culture: Exploring Culture Through Food
Welcome!

The webinar will begin shortly.

This webinar is being recorded and will be made available on our website after the session.

Good to know:
1. You are automatically muted – we cannot hear or see you!

2. To ask a question or comment, use the chat feature! We’ll be monitoring and responding to questions near the end.
The humble chopsticks

China

Korea

Japan
“You have to taste a culture to understand it.”
— Deborah Cater
Today’s Topics

- Food as an expression of cultural identity
- The development of food culture in response to social, historical, geographical circumstances
- Food as an effective means of bridging the cultural divide
Presenters

Addison Sheldon
Chelsey Mullins
Alaina Orchard
April Robillos
What is culture?

The sum of what a particular group of people has created together, share, and transmit for perceiving, interpreting, expressing, and responding to social realities.
“FOOD IS NOT RATIONAL. FOOD IS CULTURE, HABIT, CRAVING, AND IDENTITY.”
Human beings do not eat nutrients, they eat food.

— Mary Catherine Bateson
“The shared meal elevates eating from a mechanical process of fueling the body to a ritual of family and community, from the mere animal biology to an act of culture.”

Michael Pollan
It's around the table and in the preparation of food that we learn about ourselves and about the world.

ALICE WATERS - QUOTESTATS.COM
Food is culture. Food is an identity, a footprint of who you are.

Lidia Bastianich
STUDENT POLL

In the Chat Box, tell us about the food or dish that is a mainstay in your important gatherings or special occasions. What does this food represent for you or for your group?

"In my South, the most treasured things passed down from generation to generation are the family recipes."

ROBERT ST. JOHN
Food is a central activity of mankind and one of the single most significant trademarks of a culture.

Mark Kurlansky
UNESCO: Representative List of the Intangible Cultural Heritage of Humanity
UNESCO List of the Intangible Cultural Heritage of Humanity.

Japan: Washoku

Turkey: Coffee
UNESCO List of the Intangible Cultural Heritage of Humanity.

Korea: Kimchi

Armenia: Lavash
UNESCO List of the Intangible Cultural Heritage of Humanity.

France: Gastronomic Meal

Belgium: Beer
Topography, climate, and raw materials had an impact on the foods we eat and the way we experience them.
Food Preservation Techniques – developed in response to the environmental reality facing a group of people.
Other examples of how food culture developed in response to environmental reality at the time

- Insects on the menu
- Drinking milk
- Pork taboo
Food is everything we are. It’s an extension of nationalist feeling, ethnic feeling, your personal history, your province, your region, your tribe, your grandma. It’s inseparable from those from the get-go.”

Anthony Bourdain
1956 - 2018
Commensality

The practice of people eating and drinking at the same table is a fundamental social activity which creates and cements relationships.
Food is very representative of a city’s culture. In order to really get to know a place and the people, you’ve got to eat the food.

Emeril Lagasse
Gastrodiplomacy
We try to use food to educate our diners about Afghanistan, about our culture. My goal is to create a dining experience that is both educational and pleasant. We want people to come here and leave with good feelings in their hearts about Afghanistan and the people who live there.

-Borhanuddin Haffas, Afghan chef
Gastrodiplomacy
- Thailand
Gastrodiplomacy - Peru
Conflict Kitchen

Conflict Kitchen is a restaurant that serves cuisine from countries with which the United States is in conflict. Each Conflict Kitchen iteration is augmented by events, performances, publications, and discussions that seek to expand the engagement the public has with the culture, politics, and issues at stake within the focus region. The restaurant rotates identities in relation to current geopolitical events.

https://www.conflictkitchen.org/
“Cooking is all about people. Food is maybe the only universal thing that really has the power to bring everyone together. No matter what culture, everywhere around the world, people eat together.

GUY FIERI
What are your comments or questions?
Companion

Latin origin is *cum panis* (with bread), a reminder that food nourishes sharing and togetherness. Originally, the word was used to describe someone with whom you shared a meal.

“Food brings people together on many different levels. It’s nourishment of the soul and body; it’s truly love.” – Giada de Laurentiis