

Tasting Culture: Exploring Culture Through Food

Where will Purdue take you?





Welcome!

The webinar will begin shortly.

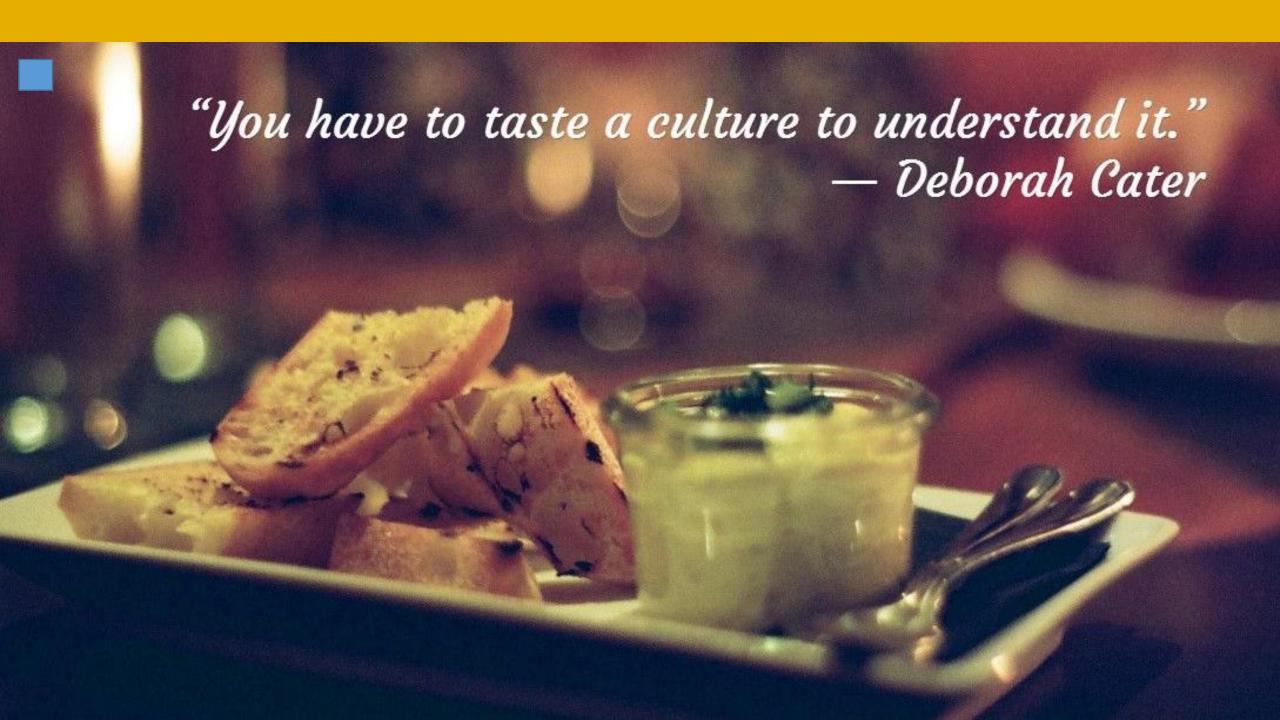
This webinar is being recorded and will be made available on our website after the session.

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

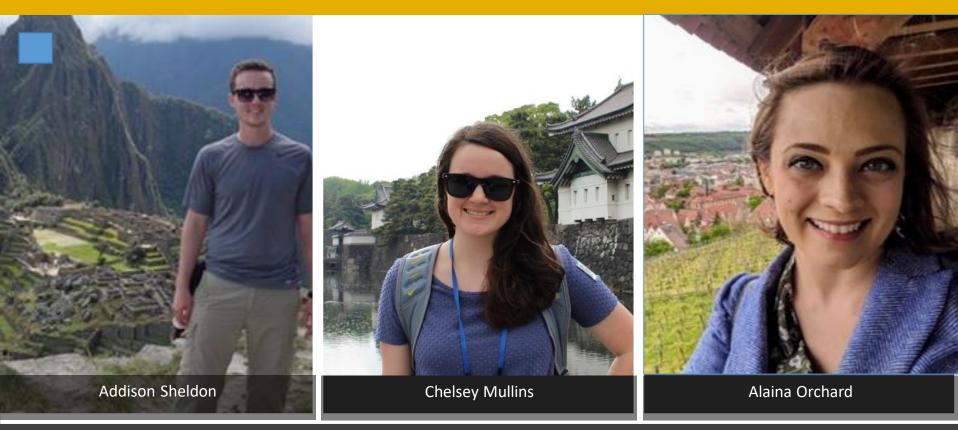




Today's Topics

- 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





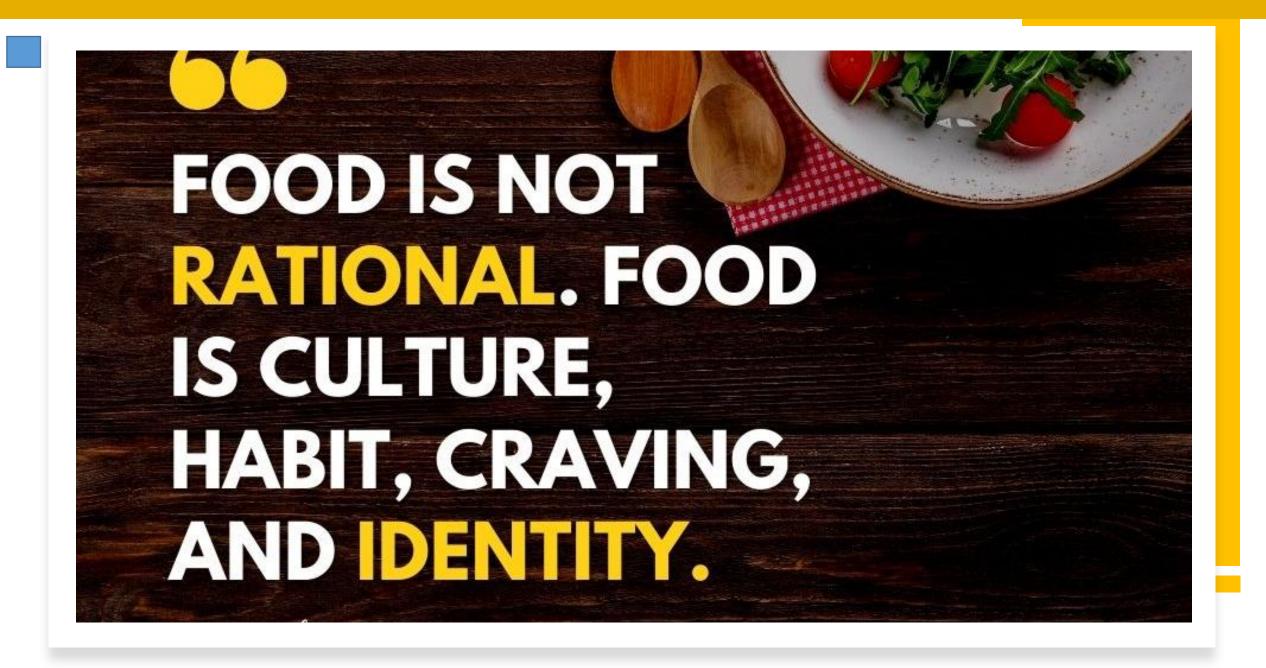


Presenters

What is culture?

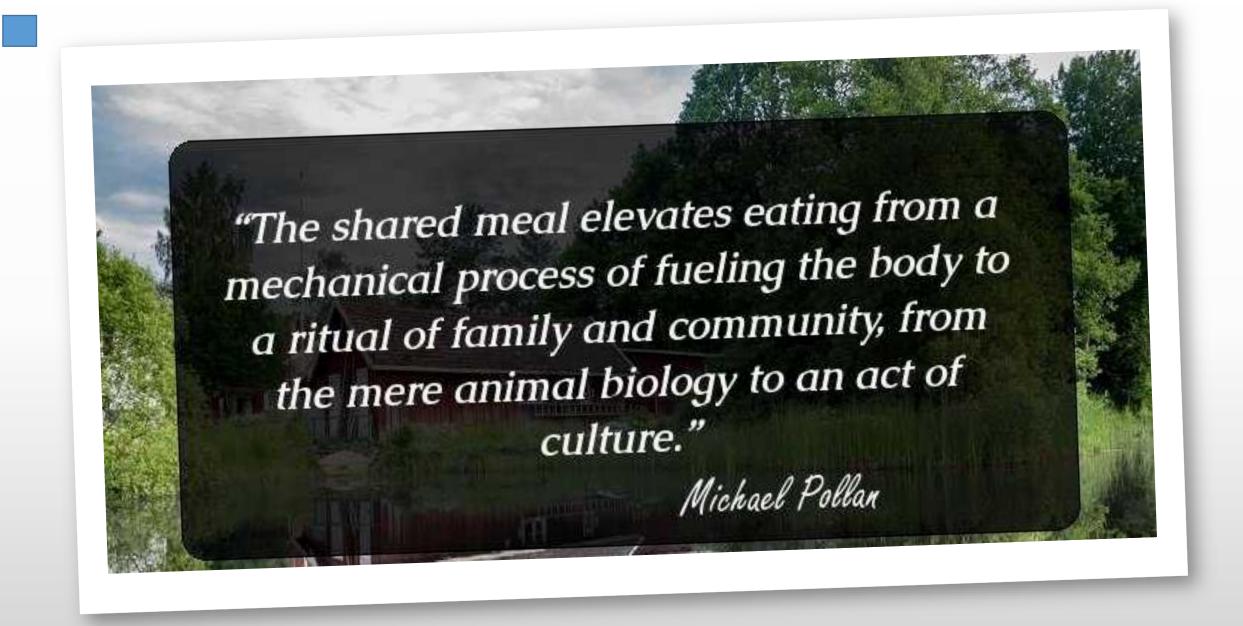
The sum of what a particular group of people has created together, share, and transmit for perceiving, interpreting, expressing, and responding to <u>social</u> realities.





Human beings do not eat nutrients, they eat food.

— Mary Catherine Bateson

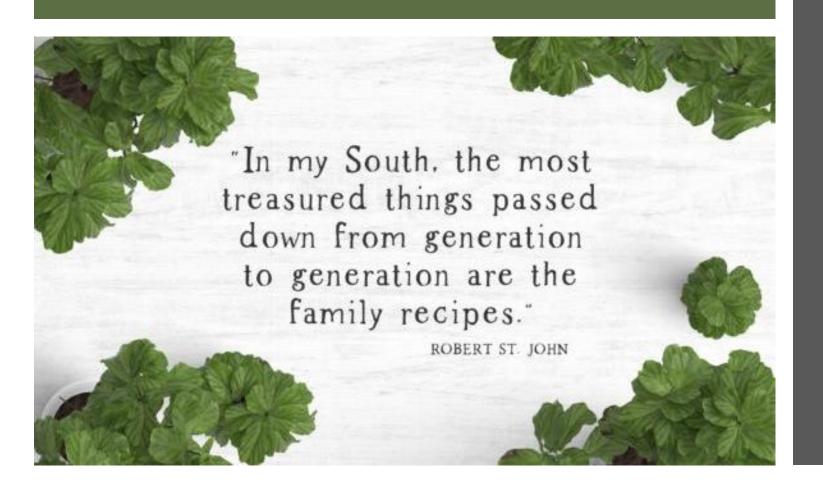


It's around the table and in the preparation of food that we learn about ourselves and about the world.

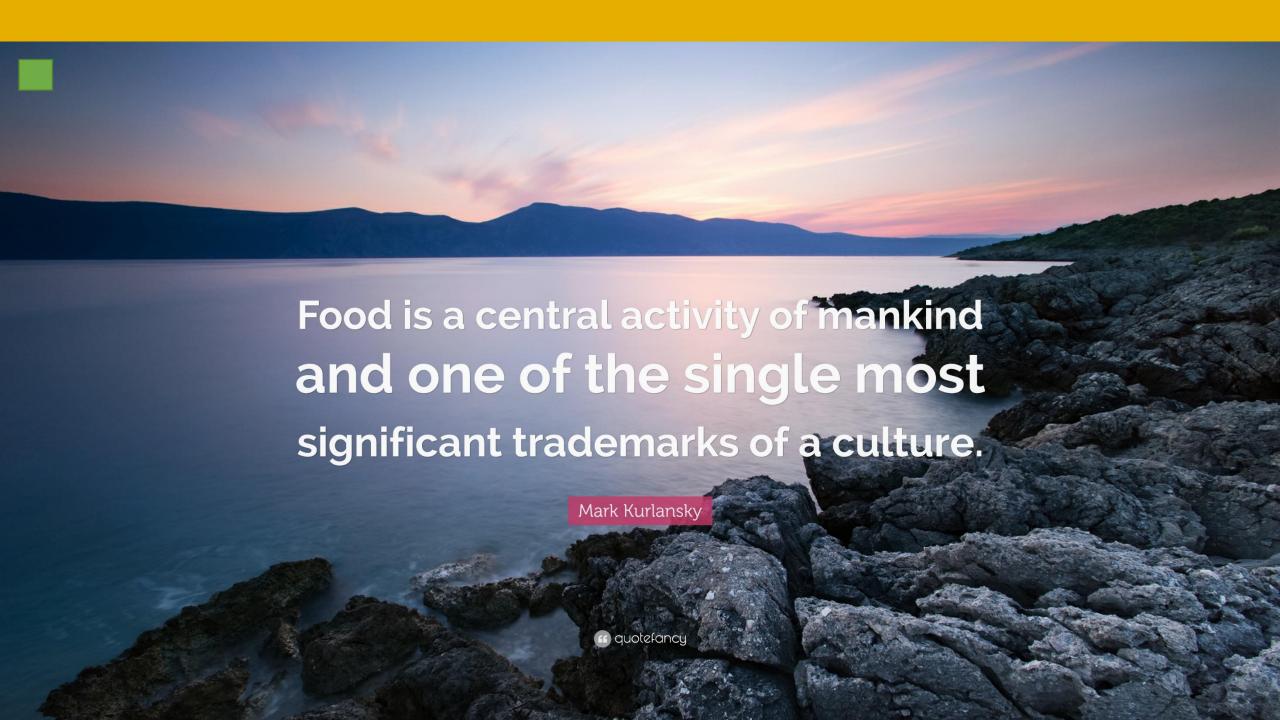
ALICE WATERS - QUOTESTATS.COM



STUDENT POLL



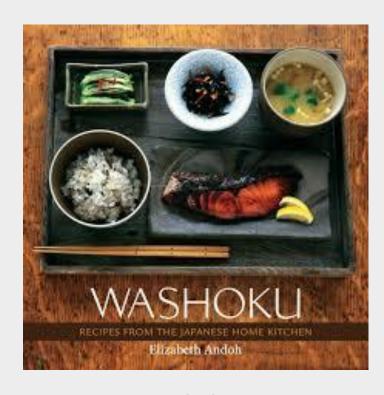
In the Chat Box, tell us about the food or dish that is a mainstay in your important gatherings or special occasions. What does this food represent for you or for your group?



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

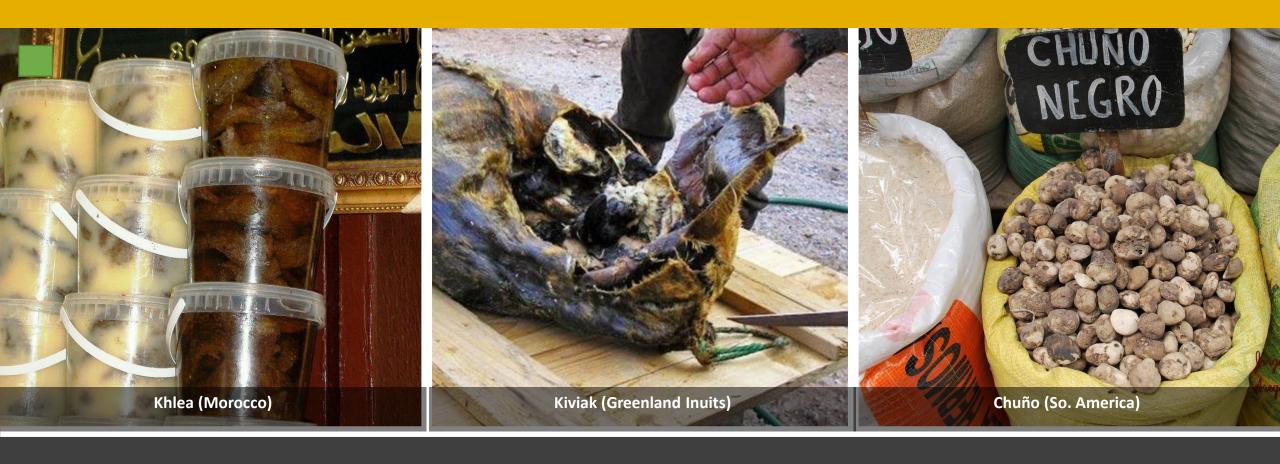


Belgium: Beer

The Environment and Food Culture



Topography, climate, and raw materials had an impact on impact 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



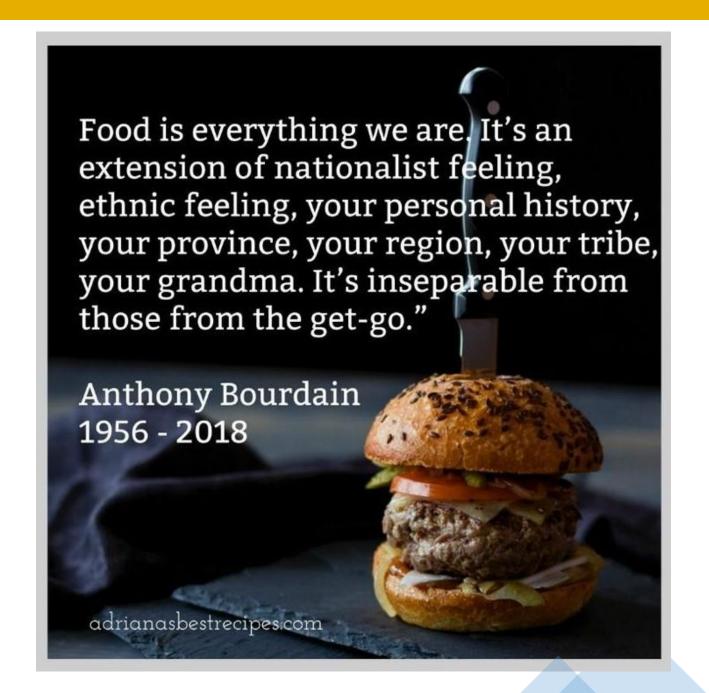




Drinking milk



Pork taboo







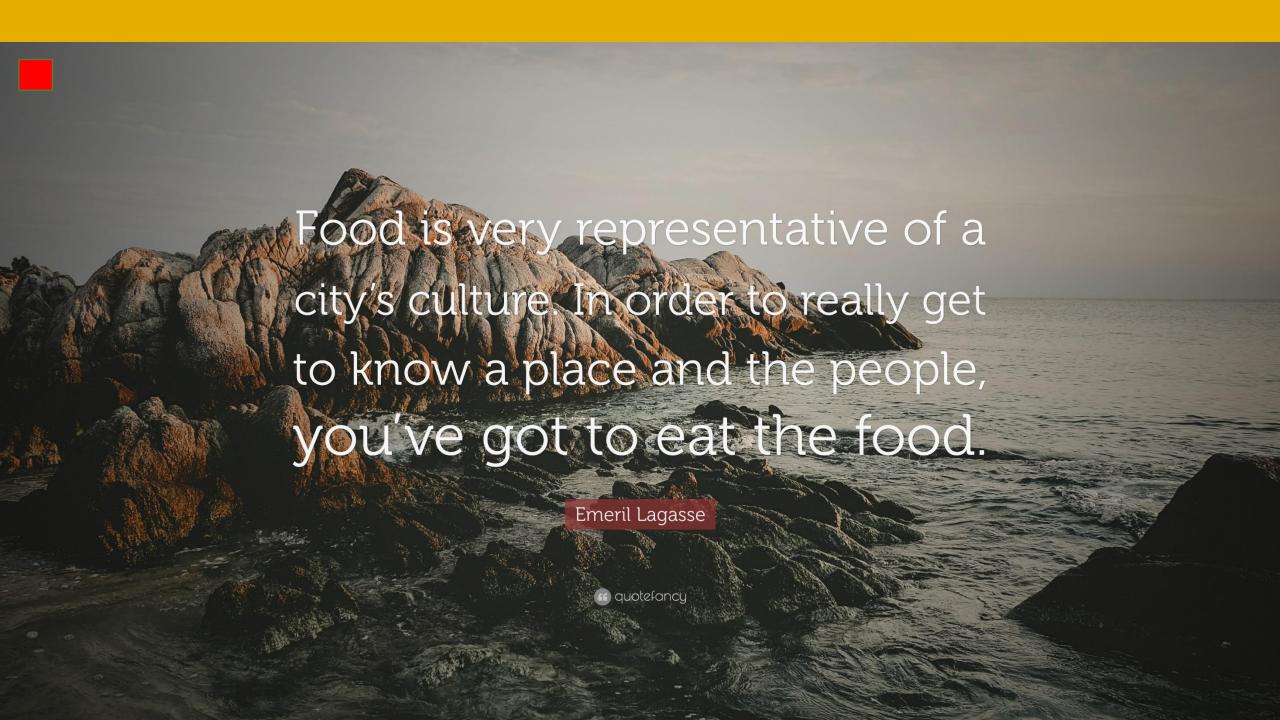






Commensality

The practice of people eating and drinking at the same table is a fundamental social activity which creates and cements relationships.





Gastrodiplomacy: government-funded program in which one country introduces its cuisine to a foreign audience to gain awareness about the country itself.



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



Gastrodiplomacy
- Korea

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?





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

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.