



University of
New Haven

Czech Culture, Food & Brewing Tradition

SECTION I: Course Overview

Course Code: CUL340PRG

Subject Area(s): Cultural Studies

Prerequisites: None

Language of Instruction: English

Additional Fees: See Below

Total Contact Hours: 45

Recommended Credits: 3

COURSE DESCRIPTION

This course introduces students to Czech culture through focus on Czech food and Bohemia's rich brewing tradition. The course explores the historical evolution of Czech food and brewing practices and the variety of factors that have influenced how food in the Czech Republic is selected, prepared, stored, served, and eaten. The close-up experience will begin with visiting local food markets, well-known restaurants as well as traditional breweries.

Multi-disciplinary in approach, the course explores a variety of key contemporary issues including organic foods, Czech beer culture, and the origins (and preservation) of regional food traditions and variations. Students will also develop an awareness of more sophisticated ways of looking at food through lenses of food anthropology, history, environmental studies, psychology of food consumption. The course combines first-hand experience (field trips, guided visits, tastings) and interpretative analysis (examination of selected readings, written assignments, in-class debates, personal food journal entries). Students will develop a sense of food as a fundamental cultural aspect, not just in Czech culture, but will become empowered to reflect more critically on the varied cultural aspects of their own domestic food-experience.

LEARNING OBJECTIVES

Upon successful completion of this course, you will be able to:

- Examine the historical and sociological elements that impacted the evolution of culinary and brewing traditions in the Czech Republic.
- Compare first-hand experiences with Czech food and brewing traditions with similar experiences in your home culture.

- Articulate how the post-communist transition and globalization of modern food and brewing practices have changed Czech culture—and in turn—how Czechs have responded to these changes.
- Formulate a critical concept of food as a fundamental cultural aspect of both Czech and American society.

ADDITIONAL COURSE FEES

This course requires payment of an additional fee to cover active learning components that are above and beyond typical course costs, such as site visits, entrance fees and other expenses. Please see the Course Overview online for further information.

SECTION II: Instructor & Course Details

INSTRUCTOR DETAILS

Name:	TBA
Contact Information:	TBA
Term:	SEMESTER

ATTENDANCE POLICY

This class will meet once weekly for 150 minutes each session. All students are expected to arrive on time and prepared for the day's class session.

CEA enforces a mandatory attendance policy. You are therefore expected to attend all regularly scheduled class sessions, including any field trips, site visits, guest lectures, etc. that are assigned by the instructor. The table below shows the number of class sessions you may miss before receiving a grade penalty.

ALLOWED ABSENCES – SEMESTER		
Courses Meeting X day(s) Per Week	Allowed Absence(s)	Automatic Failing Grade at X th absence
Courses meeting 1 day(s) per week	1 Absence	4 th Absence

For every additional absence beyond the allowed number, your final course grade will drop down to the subsequent letter grade (ex: A+ to A). As a student, you should understand that the grade penalties will apply if you are marked absent due to tardiness or leaving class early. In the table below, you will find the grade penalty associated with each excessive absence up to and including automatic course failure.

ATTENDANCE DOCKING PENALTIES				
Absence	1 st	2 nd	3 rd	4 th
Penalty	No Penalty	0.5 Grade Docked	1 Grade Docked	Automatic Failure
HIGHEST POSSIBLE GRADE AFTER ATTENDANCE PENALTIES				

Grade	A+	A	A-	F
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CEA does not distinguish between excused and unexcused absences. As such, no documentation is required for missing class. Similarly, excessive absences, and the grade penalty associated with each, will not be excused even if you are able to provide documentation that shows the absence was beyond your control. You should therefore only miss class when truly needed as illness or other unavoidable factors may force you to miss a class session later on in the term.

GRADING & ASSESSMENT

The instructor will assess your progress towards the above-listed learning objectives by using the forms of assessment below. Each of these assessments is weighted and will count towards your final grade. The following section (Assessment Overview) will provide further details for each.

Class Participation	10%
Food Journal	20%
Midterm Exam	25%
Research Paper	20%
Final Exam	25%

The instructor will calculate your course grades using the CEA Grading Scale shown below. As a CEA student, you should understand that credit transfer decisions—including earned grades for courses taken abroad—are ultimately made by your home institution.

CEA GRADING SCALE			
Letter Grade	Numerical Grade	Percentage Range	Quality Points
A+	9.70 – 10.0	97.0 – 100%	4.00
A	9.40 – 9.69	94.0 – 96.9%	4.00
A-	9.00 – 9.39	90.0 – 93.9%	3.70
B+	8.70 – 8.99	87.0 – 89.9%	3.30
B	8.40 – 8.69	84.0 – 86.9%	3.00
B-	8.00 – 8.39	80.0 – 83.9%	2.70
C+	7.70 – 7.99	77.0 – 79.9%	2.30
C	7.40 – 7.69	74.0 – 76.9%	2.00
C-	7.00 – 7.39	70.0 – 73.9%	1.70
D	6.00 – 6.99	60.0 – 69.9%	1.00
F	0.00 – 5.99	0.00 – 59.9%	0.00
W	Withdrawal	N/A	0.00
INC	Incomplete	N/A	0.00

ASSESSMENT OVERVIEW

This section provides a brief description of each form of assessment listed above. Your course instructor will provide further details and instructions during class time.

The instructor reserves the right to make changes or modifications to this syllabus as needed

Class Participation (10%): Student participation is mandatory for all courses taken at a CEA Study Center. The instructor will use the rubric below when determining your participation grade. All students should understand that attendance and punctuality are expected and will not count positively toward the participation grade.

CLASS PARTICIPATION GRADING RUBRIC	
Student Participation Level	Grade
You make major & original contributions that spark discussion, offering critical comments clearly based on readings, research, & theoretical course topics.	A+ (10.0 – 9.70)
You make significant contributions that demonstrate insight as well as knowledge of required readings & independent research.	A/A- (9.69 – 9.00)
You participate voluntarily and make useful contributions that are usually based upon some reflection and familiarity with required readings.	B+/B (8.99 – 8.40)
You make voluntary but infrequent comments that generally reiterate the basic points of the required readings.	B-/C+ (8.39 – 7.70)
You make limited comments only when prompted and do not initiate debate or show a clear awareness of the importance of the readings.	C/C- (7.69 – 7.00)
You very rarely make comments and resist engagement with the subject. You are not prepared for class and/or discussion of course readings.	D (6.99 – 6.00)
You make irrelevant and tangential comments disruptive to class discussion. You are consistently unprepared for class and/or discussion of the course readings.	F (5.99 – 0.00)

Food Journal (20%): You will have the opportunity to taste Czech food and beer first hand, and explore modern-day Czech food markets, brewing facilities, and restaurants. You will reflect on your experiences with Czech food and brewing traditions in a journal documenting your experiences, impressions, findings, and connections to material presented in class. In your entries, you should also compare your first-hand experiences with Czech food and brewing traditions with similar experiences in your home culture. Further instructions on journal entries and submissions will be provided in class.

Research Paper (20%): You will write a 4-6 page research paper that investigates the effects of post-communist transition and globalization on Czech food & brewing traditions—and just as importantly—how Czechs have responded to these changes. You are expected to incorporate knowledge gained from class and assignments, however a substantial portion of the paper should be dedicated to independent research. Prior to beginning your paper, you will need to write a thesis statement and construct an outline to be approved by the course instructor. Further instructions and resources for this assignment will be provided during class.

Midterm Exam (25%) & Final Exam (25%): The midterm and final exams are designed to establish and communicate to you the progress you made towards meeting the course learning objectives listed above. It is comprised of several IDs (identifications of major persons/places/things discussed in class), short-answer questions, and one or two essay questions which test your abilities in three important areas of competency: the amount of information you master; the accuracy of the information you present; and your ability to analyze the facts and ideas you have integrated across your study in this course.

EXPERIENTIAL LEARNING ACTIVITIES (AICAP)

CEA courses are designed to include a variety of experiential learning activities that will take you out of the classroom and allow you to explore your local, host city. These activities may include field studies, guest lectures and/or activities offered through our Academically Integrated Cultural Activities Program (AICAP). Please check the Forms of Assessment section to find out if AICAP activities are related to any specific form of assessment. The following experiential learning activities are recommended for this course:

- Food Study Tours: Pilsner Urquell Brewery (Pilsen), Gingerbread Museum, Lokal Restaurant, JZP Food Martket, Sapa Market.
- Tasting Experiences: cooking class, Czech beer, kolace, chlebicky, trdelnik.

REQUIRED READINGS

Reading assignments for this course will come from the required text(s) and/or the selected reading(s) listed below. All required readings—whether assigned from the text or assigned as a selected reading—must be completed according to the due date assigned by the course instructor.

- I. SELECTED READING(S):** The selected readings for this course are listed below. You will not need to purchase these readings; the instructor will provide these selected readings to you in class (either in paper or electronic format).

Arnaiz, M.G. *Culture, Market and Beer Consumption*. In: Schiefenhoevel W. and Macbeth H. eds. *Liquid Bread: Beer and Brewing in Cross-Cultural Perspective* (1st Edition), Oxford: Berghahn Books, 2011, pp. 209-222.

Bell, D. and Valentine, G. *Consuming Geographies: We are where we eat*. (1st Edition), London: Routledge, 1997, pp. 1-21.

Bocak, M. *Cooking the Past: Traditionalism in Czech Culinary Magazines*, Dürschmidt J. and Kautt Y. eds. *Globalized Eating Cultures*. Palgrave Macmillan, 2018, pp. 157-179.

Cantarero, L. and Stacconi, M. *Beer and European Media: Global vs. Local*. In: Schiefenhoevel W. and Macbeth H. eds. *Liquid Bread: Beer and Brewing in Cross-Cultural Perspective* (1st Edition), Oxford: Berghahn Books, 2011, pp. 223-237.

Haukanes, H. *Ambivalent Traditions: Transforming Gender Symbols and Food Practices in the Czech Republic*, University of Bergen, Vol. 21 (1), 2003, pp. 77-82.

Haukanes, H. and Pine, F. *Ritual and Everyday Consumption Practices in the Czech and Polish Countryside: Conceiving Modernity through Changing Food Regimes*, *Anthropological Journal on European Cultures*, Vol. 12, *Communities in Transformation: Central and Eastern Europe*, 2003, pp. 103-130.

Jehlička, P. and Smith, J. *Sustainability and the “urban peasant”: rethinking the cultural politics of food self-provisioning in the Czech Republic*. In: Zahrádka, Pavel and Sedláková, Renáta eds. *New Perspectives on Consumer Culture Theory and Research*, Newcastle upon Tyne: Cambridge Scholars Publishing, 2012, pp. 78–96.

Kaiser P., Medicus, G. and Bruene, M. *Healthy or Detrimental? Physiological, Psychiatric, and Evolutionary Aspects of Drinking Beer*. In: Schiefenhoewel W. and Macbeth H. eds. *Liquid Bread: Beer and Brewing in Cross-Cultural Perspective* (1st Edition), Oxford: Berghahn Books, 2011, pp. 21-34.

Kiralova, A. and Hamarneh, I. *Local Gastronomy as a Prerequisite of Food Tourism Development in the Czech Republic*, Marketing and Management Innovation, No. 2, Ukraine, 2017, pp. 15-25.

Kozak, V. *Analysis of Reasons for Beer Consumption Drop in the Czech Republic*, Ekonomie a Manazment, Vol. 3, 2013, pp. 130-138.

Meusdoerffer, F. G. *A Comprehensive History of Beer Brewing*. In Esslinger, H.M. (ed) *Handbook of Brewing: Processes, Technology, Markets*, Weinheim: Wiley VCH, 2009, pp. 1-42.

Passmore, B. and Passmore, S.R. *Taste and Transformation: Ethnographic Encounters with Food in the Czech Republic*, Anthropology of East Europe Review, Vol. 21 (1), 2008, pp. 7-41.

Maier, T. *Sources of Microbrewery Competitiveness in the Czech Republic*. AGRIS online Papers in Economics and Informatics, Vol. 8 (4), 2016, 8 pp.

Parizkova, J. and Vlkova, M. *Beer in the Czech Republic*. In: Schiefenhoewel W. and Macbeth H. eds. *Liquid Bread: Beer and Brewing in Cross-Cultural Perspective* (1st Edition), Oxford: Berghahn Books, 2011, pp. 101-110.

Smith, E. *The Communist Cookbook that Defied Prague's Cuisine*, Atlas Obscura, 2018, available at <https://www.atlasobscura.com/articles/what-is-pragues-food-like>

Smith, J. and Jehlicka, P. *Stories around food, politics and change in Poland and the Czech Republic*, Transactions of the Institute of British Geographers, 2007, 32(3) pp. 395-410.

Sosna, D., Brunclikova, L., and Galeta, P. *Rescuing things: Food waste in the rural environment in the Czech Republic*, Journal of Cleaner Production, Vol. 214, 2019, pp. 319-330.

Urban, J, Zverinová, I. and Scasny, M. *What Motivates Czech Consumers to Buy Organic Food?* Czech Sociologic Review, Vol. 48 (3), 2012, pp. 509-536.

Vasiljev, I. and Nekvapil, J. *Markets, know-how, flexibility, and language management: the case of the Vietnamese migrant community in the Czech Republic*. In Studer, P. and Werlen, I. (eds.), *Linguistic Diversity in Europe: Current Trends and Discourses*, Berlin: DeGruyter, 2012, pp. 311-336.

Vinopal, J. *Beer Patriotism in the Czech Society*, Czech Society 2, 2005, pp. 1-14.

Wannunayake, W.M.C. and Chovancova, M. *Consumer Ethnocentrism and Attitudes Towards Foreign Beer Brands: With Evidence from Zlin Region in the Czech Republic*, Journal of Competitiveness, Vol. 4(2), 2012, pp. 3-19.

Zagata, L. *Consumers' beliefs and behavioural intentions towards organic food. Evidence from the Czech Republic*, *Appetite*, Vol. 59 (1), 2012, pp. 81-89.

Zagata, L., Hrabak, J. and Lostak, M. *Post-socialist transition as a driving force of the sustainable agriculture: a case from the Czech Republic*, *Agroecology and Sustainable Food Systems*, Vol. 44 (2), 2020, pp. 238-257.

Zeleny, J. et. al. "Pale Lager and Double Carp Fries, Please". *The McDonalidization of the Culinary Culture in the Czech Republic*, International Journal on Agricultural and Food Systems Vol. 22 (1), 2020, pp. 1-26.

Zivelova, I. and Crhova, M. *Organic Food Market in the Czech Republic*, Acta Universitatis Agriculturae et Silviculturae Mendelianae Brunensis, Vol. 61(2), 2003, pp. 539-546.

A Czech Christmas Feast, Radio Prague International, 2015, available at <https://english.radio.cz/a-czech-christmas-feast-8238888>

RECOMMENDED READINGS

The recommended reading(s) and/or text(s) for this course are below. These recommended readings are not mandatory, but they will assist you with research and understanding course content.

De Silva, C. (ed). *In Memory's Kitchen: A Legacy from the Women of Terezín* (2nd Edition). Northvale, NJ: Jason Aronson, Inc, 1996, 160 pp.

Fraser, E. and Rimas, A. *Empires of Food: Feast, Famine and the Rise and Fall of Civilizations* (1st Edition). New York: Free Press, 2010, 320 pp.

Singer, P. and Mason, J. *The Ethics of What We Eat: Why Our Food Choices Matter* (1st Edition). Pennsylvania: Rodale Books, 2006, 336 pp.

Tannahill, R. *Food in History* (1st Edition), New York: Stein and Day, 1973, 409 pp.

ADDITIONAL RESOURCES

In order to ensure your success abroad, CEA has provided the academic resources listed below. In addition to these resources, each CEA Study Center provides students with a physical library and study areas for group work. The Academic Affairs Office at each CEA Study Center also compiles a bank of detailed information regarding libraries, documentation centers, research institutes, and archival materials located in the host city.

- **UNH Online Library:** As a CEA student, you will be given access to the online library of CEA's School of Record, the University of New Haven (UNH). You can use this online library to access databases and additional resources while performing research abroad. You may access the UNH online library [here](#) or through your MyCEA Account. You must comply with UNH Policies regarding library usage.
- **CEAClassroom – Moodle:** CEA instructors use Moodle, an interactive virtual learning environment. This web-based platform provides you with constant and direct access to the course syllabus, daily schedule of class lectures and assignments, non-textbook required readings, and additional resources. Moodle includes the normal array of forums, up-loadable and downloadable databases, wikis, and related academic support designed for helping you achieve the learning objectives listed in this syllabus.

During the first week of class, CEA academic staff and/or faculty will help you navigate through the many functions and resources Moodle provides. While you may print a hard copy version of the syllabus, you should always check Moodle for the most up-to-date information regarding this course. The instructor will use Moodle to make announcements and updates to the course and/or syllabus. It is your responsibility to ensure that you have access to all Moodle materials and that you monitor Moodle on a daily basis in case there are any changes made to course assignments or scheduling.

The instructor reserves the right to make changes or modifications to this syllabus as needed

To access Moodle: Please log-in to your MyCEA account using your normal username and password. Click on the “While You’re Abroad Tab” and make sure you are under the “Academics” sub-menu. There you will see a link above your schedule that says “View Online Courses” select this link to be taken to your Moodle environment.

- **Online Reference & Research Tools:** The course instructor has identified the resources below to assist you with understanding course topics. You are encouraged to explore these and other avenues of research including the databases available via the UNH online library.

<http://www.eatingeurope.com>

<http://www.tasteofprague.com>

COURSE CALENDAR
Czech Culture, Food & Brewing Tradition

SESSION	TOPICS	ACTIVITY	READINGS & ASSIGNMENTS
1	<p>Course Introduction: Review Syllabus, Classroom Policies</p> <p>Food & Identity: We are where we eat</p>	<p>Course Overview Lecture & Discussion</p>	Bell, Valentine, pp. 1-21
2	Everyday Czech Culinary Traditions	<p>Lecture & Discussion <i>Restaurant "Lokal": sampling traditional Czech dishes</i></p>	Bocak, pp. 157-179 Smith, E., online
3	Czech Festive Culinary Traditions	<p>Lecture & Discussion <i>Gingerbread Museum Visit</i></p>	Bell, Valentine, pp. 163-184 Listen to "A Czech Christmas Feast" Easter recipes available at: https://archiv.radio.cz/en/static/easter/recipes
4	The Art & Tradition of Brewing	Lecture & Discussion	Arnaiz, pp. 209-222 Kaiser, Medicus, Bruene, pp. 21-34 Meussdoerffer, pp. 1-42 Food Journal Entry 1 due
5	<p>Pilsner and Beyond: Czech Brewing Traditions</p>	<p>Lecture & Discussion <i>Day trip to Pilsner Urquell Brewery, Pilsen: visit & beer tasting</i></p>	Parizkova, Vlkova, pp. 101-110 Vinopal, pp. 1-14 Kozak, pp. 130-138
6	Post-Communist Culinary Transformations	Lecture & Discussion	Passmore, Passmore, pp. 7-41 Smith & Jehlicka, pp. 395-410 Food Journal Entry 2 due
7	MIDTERM EXAM		

8	Czech Rural & Urban Perspectives	Lecture & Discussion <i>Bakery Visit: chlebicky & kolace tasting</i>	Haukanes, Pine, pp. 103-130 Sosna, Brunclikova, Galeta, pp. 319-330
9	<i>Dobrou Chut!</i>	Czech Cooking Class	http://www.czechspecials.cz/recepty?lang=en-us
10	Local vs. Global	Lecture & Discussion <i>JZP Food Market Visit</i>	Cantarero, Stacconi, pp. 233-237 Zeleny et. al, pp. 1-26 Wannunayake, Chovancova, pp. 3-19
11	Food Ethics & Sustainability	Lecture & Discussion	Jehlicka, Smith, pp. 78-96 Zagata, Hrabak, Lostak, pp. 238-257 Food Journal Entry 3 due
12	The Czechs & “Bio”	Lecture & Discussion <i>Czech “bio” Shop & Market Visit</i>	Zagata, pp. 81-89 Urban, Zverinova, Scasny, pp. 509-536 Zivelova, Crhova, pp. pp. 539-546
13	Czech Food & Class, Race & Gender	Lecture & Discussion <i>Sapa Market Visit</i>	Haukanes, pp. 77-82 Vasiljev, Nekvapil, pp. 311-336 Food Journal Entry 4 due
14	Czech Food, Beer & Tourism	Lecture & Discussion <i>Trdelnik Tasting</i>	Kiralova, Hamarneh, pp. 15-25 Maier, online Research Paper due
15	FINAL EXAM		

The instructor reserves the right to make changes or modifications to this syllabus as needed

SECTION III: CEA Academic Policies

The policies listed in this section outline general expectations for CEA students. You should carefully review these policies to ensure success in your courses and during your time abroad. Furthermore, as a participant in the CEA program, you are expected to review and understand all CEA Student Policies, including the academic policies outlined on our website. CEA reserves the right to change, update, revise, or amend existing policies and/or procedures at any time. For the most up to date policies, please review the policies on our website.

Class & Instructor Policies can be found [here](#)

General Academic Policies can be found [here](#)