

APFS-150 : Introduction to Gastronomy

An introduction to the social, historical, and cultural forces that have affected or will affect the way in which societies interact with food. Topics to be covered include: comparative foodways, the physiological process of tasting, agriculture and ethics, and terroir. The second half of the class centers on the history of French and American haute cuisine, and how cuisines change in response to technological developments, global events, and shifting cultural attitudes and beliefs toward food and eating.

Credits 1.5

Prerequisite or Corequisite

College Writing ([LITC-100](#)).