Course Description:
This course explores the vast array of foods, spices and beverages of Latin America as well as hunting and fishing methods, cultivation of crops, meal preparation and medicinal plants. We will explore the ways of eating and cultural significance of food among various cultures and will address the impact that Latin foods such as maize, potatoes, vanilla and cacao have had globally. We will survey African, Asian and European influences on Latin cuisine, as well as the health problems associated with dietary changes. This course also addresses issues of bioethics, food security and sustainability, farming and ranching. This is also a sustainability course.

When: Tuesday and Thursday
What Time: 11:00AM – 12:15PM
Where: Bailey Hall 202

Instructor: Professor Devon A. Mihesuah
Class #: 63750