

## Food culture

- short, credit bearing course -

### General information

Number of ECTS: 3

Language: English

Modality: Blended

Proposed period: Winter Semester 2027 and 2028

Duration: 2 days online and 3 days onsite sessions

Target groups: undergraduate, master and PhD students

Number of Participants: 25

Prerequisites: none

Lecturers: **Dr. Dajana Vukić, assistant professor, University of Novi Sad, Faculty of Technology Novi Sad**

**Dr. Vladimir Vukić, principal research fellow, University of Novi Sad, Faculty of Technology Novi Sad**

**Prof. Dr. Anett Arvay, University of Szeged, Faculty of Humanities and Social Sciences**

**Dr. Mirela Iličić, full professor, University of Novi Sad, Faculty of Technology Novi Sad**

### Learning outcomes

By the end of the course, students will be able to:

1. Describe and critically evaluate local and traditional methods of food manufacturing and explain how they are shaped by cultural heritage, natural resources, environment, and climate.
2. Critically analyze how food culture shapes daily life, social interactions, economic practices, and sustainability in both rural and urban communities, and evaluate how differences in food production, distribution, and consumption reflect and influence cultural identities, lifestyles, and development patterns across these settings.
3. Analyze the relationship between food, identity, and society, including the negotiation of acceptance of foreign or new food habits.
4. Discuss the interconnections between food culture, sustainability, and global health.
5. Conduct sensory evaluations of selected food products and interpret the results in relation to cultural perceptions of taste and food acceptance.
6. Integrate knowledge from food science, anthropology, and cultural studies to explain the role of food in everyday life and in global contexts.

7. Evaluate the fusion of innovation and tradition in food culture.

## Course Content

The course duration is online and onsite (live at University of Novi Sad, Serbia). The course will include the following lectures:

1. **Introduction to Food Culture:** definitions, scope, and interdisciplinary approaches.
2. **Food and Identity:** cultural diversity in food consumption, symbolism of food, and cultural acceptance of dietary habits.
3. **Rural / Traditional Food Systems and Lifestyles:** traditional food production, farming, animal husbandry, role of seasonality, dependence on climate, local resources, and self-sufficiency, food preservation practices (pasteurization, fermentation, drying).
4. **Urban Food Systems and Lifestyles:** Urbanization and transformation of food habits, industrialized and globalized food supply chains, lifestyle and dietary choices.
5. **Case Studies:** traditional foods from different cultures and their role in heritage preservation.
6. **Innovation and Tradition:** exploring their integration in food culture.
7. **Food and Global Health:** impact of dietary practices on health, nutrition, and sustainability.
8. **Sensory Evaluation:** practical assessment of local foods (taste, texture, aroma, appearance).
9. **Visit to a local food manufacturing plant:** guided tour of the production facility and tasting of traditional products

## Course Design

- **Lectures:** provide theoretical foundations and interdisciplinary perspectives.
- **Interactive Discussions:** encourage debate and reflection on cultural diversity in food practices.
- **Practical Sessions:** sensory evaluation of local food products and group work.
- **Working groups:** Formation of smaller groups in order to emphasize multiculturalism and encourage cooperative learning.
- **Seminar Work:** short presentations or reports on selected cultural or traditional foods.

### **Pedagogical methods for inclusivity:**

- Use of Universal Design for Learning (materials in text, audio, visual formats).
- Flexible modes of knowledge expression (written, oral, or visual assignments).
- Accessible sensory sessions with alternatives for students with allergies or sensitivities.
- Scaffolded tasks and group activities promoting peer collaboration.

### **Assessment**

Students pass the course when they have completed the attendance of the lectures and exercises in accordance with the following grading system:

- Online lectures – Day 1: 20%
- Online lectures – Day 2: 20%
- Onsite activities – Day 1: 20%
- Onsite activities – Day 2: 20%
- Onsite activities – Day 3: 20%

Total: 100 points (**passing threshold: 75%**).

### **Entry Requirements**

- Open to Bachelor, Master, and PhD students in relevant fields (food science, cultural studies, sociology, anthropology, agriculture, or related disciplines).
- No specific prerequisites required.
- Selection based on previous participation in EUGLOH activities and motivation letter.
- 25 participants will be admitted, with equal distribution among partners.

### **Grades Marking scale: Fail, Pass.**

- **Pass.** A result that satisfies the requirements with regard to theoretical parts, active participation, practical relevance, analytical ability and independent thought.
- **Fail.** An inadequate result with regard to theoretical parts, active participation, practical relevance, analytical ability and independent thought.