



## Biennial master's degree in History and Culture of Diet

Taught jointly by the University of Barcelona, the University of Bologna and the François Rabelais University in Tours



ALMA MATER STUDIORUM  
UNIVERSITÀ DI BOLOGNA



## PRESENTATION

The University of Barcelona has programmed for the academic year 2008-2009 the first 41 official master's degrees, incorporated in the European Space of Higher Education. Among them, are the master's degree of *History and Culture of Diet*, which will be taught in collaboration with the University of Bologna and the University of Tours. The team administration which I manage gives special importance to this master's degree because of its thematic originality as much as for favouring the exchange of teachers and students on an European Scale. The team has included it in the Official Program of Postgraduate Courses in Diet and Nutrition, one of the main strategic commitments of the University of Barcelona, which will cover food technology to the history and anthropology of diet. The Institute of Research in Nutrition and Food Safety, the Campus of the Diet and the master's degree in *History and Culture of Diet* form three disciplines which have been chosen because of the synergy between the experimental and social sciences

### **Marius Rubiralta i Alcañiz**

Vice-chancellor of the University of Barcelona

Despite the recent phenomenon of the creation/spreading of food industries all over Spain, Catalonia still has the main concentration of food and agriculture industries of Spain. Since 1990, some Catalan restaurateurs have been promoting a deep culinary renovation, taking the garden products and the creative re-structuring of traditional recipes as a starting point. Gastronomic tourism has become a reality; its financial and political profitability has led private foundations and public institutions to collaborate in the defence, assessment and spreading of food heritage, creating an increasing need for highly qualified labour.

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The University of Barcelona, with its large experience in research in biomedicine as well as food technology and safety, has decided to complement this experimental aspect with a cultural one, in an attempt to cover the numerous possibilities of study which go from molecular biology and dietetics to the anthropology and history of diet. The present governing team, apart from having created an Institute of Research in Nutrition and Food Safety, is bringing together the laboratories and libraries specialised in the analysis of food in a single Campus, with the aim of promoting transversal studies and speeding up the creation of scientific networks. The master's degree in *History and Culture of Diet* is one of the first results of this project. Students will not only be able to take courses in a wide group of subjects related to the culture of diet, but they will also be able to select their chosen credits among a range of wide disciplines, both humanistic and experimental.

### **Antoni Riera-Melis**

Director of the master's degree  
in *History and Culture of Diet*

## GENERAL BACKGROUND

The master's degree in *History and Culture of Diet* has its contents distributed in 120 credits, to be studied throughout two academic years. It is included in the Official Program of Postgraduate Course in Diet and Nutrition of the University of Barcelona. It is linked to the Faculty of Geography and History and it is coordinated by the Department of Medieval History and Palaeography.

It is taught jointly by the University of Barcelona [www.ub.edu](http://www.ub.edu), the University of Bologna (Italy) [www.unibo.it](http://www.unibo.it) and the University of Tours (France) [www.univ-tours.fr](http://www.univ-tours.fr).

The regulations of the European Master's Degrees demand the compulsory circulation of teachers and students between the various associated universities, as well as the development of a common educational program and the awarding of a title recognized by the three universities.

## ENROLLMENT

The students who are eligible for the master's degree of *History and Culture of Diet* are those who have graduated in History, Social and Cultural Anthropology, Sociology, Geography, Media Studies, Language Studies, Science and Technology of Diet, Nutrition and Dietetics. Other graduates may be eligible once they are approved by the Board of Studies.

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The number of places offered is 25 for the first course.

The **pre-registration** will take place from the **1st to the 22nd of July** and from the **1st to the 30th of September** 2008 through the application available at this web address <http://www.ub.edu/acad/eees/preinscripcio.htm>

**Enrollment** will be formalized in **October** 2008 at the Faculty's Department of Geography and History of the University of Barcelona, calle Montalegre, 6-8, 08001 Barcelona [[www.ub.edu/facgh/gh.htm](http://www.ub.edu/facgh/gh.htm)]

In order to obtain the master's degree title it is compulsory to attend to at least two thirds of the established lectures.

## HEADQUARTERS OF THE MASTER'S DEGREE

Facultad de Geografía e Historia (Faculty of Geography and History)  
Secretaría de estudiantes y docencia  
Universidad de Barcelona  
C/ Montalegre, 6-8  
08001, Barcelona

Public transport



L3 - Liceu; Pl. Catalunya  
L1 Pl. Catalunya;  
Pl. Universitat  
L2. Pl. Universitat



14, 38, 58, 59, 91, 141



## INFORMATION

For academic related matters:



*odela*

Observatorio  
de la Alimentación

Parc Científic de Barcelona  
Edifici Florensa  
Observatori de l'Alimentació  
Despatx, 21  
C/ Adolf Florensa s/n  
E-08028 Barcelona

Tel. (+34) 93 403 45 59  
Fax (+34) 93 403 45 60  
[www.odela-ub.com](http://www.odela-ub.com)

**Dr. Antoni Riera**  
Coordinator of the Teaching Unit of the  
University of Barcelona  
[ariera@iecat.net](mailto:ariera@iecat.net)

**Dr. Jesús Contreras**  
Director of studies  
[contreras@ub.edu](mailto:contreras@ub.edu)

For administration related matters:

Facultad de Geografía e Historia  
Secretaría de estudiantes y docencia  
Universidad de Barcelona  
C/ Montalegre, 6-8  
08001, Barcelona

[www.ub.edu/facgh/gh.htm](http://www.ub.edu/facgh/gh.htm)  
[secretariagih@ub.edu](mailto:secretariagih@ub.edu)

Master's degrees section UB  
[www.ub.edu/ub/postgrau/](http://www.ub.edu/ub/postgrau/)

## **PURPOSE AND OBJECTIVES**

Food is one of the basic components of societies and cultures. Nowadays, it is also a basic aspect of cultural heritage. The diet represents a field where very diverse approaches and experiences converge, coming from the fields of History, Anthropology, Sociology, Media Studies, Philology, Geography, Nutrition and Dietetics, etc., with specialists who are receiving increasing interest, interweave their own competencies with those of the economists, technicians of food production, nutritionists, dieticians, cooks and gourmets, etc. Food culture emerges, consequently, as an area of interdisciplinary convergence of great importance, capable of offering a global view of a very vast subject matter, which covers the production, distribution and consumption of food to tourism and museology, as well as culinary knowledge and food publicity. In this confluence of interests, theoretical approaches are combined with practical applications, cultural reflections with evaluation of resources.

The demand for cultural education is very high nowadays in all work sectors related to diet and gastronomy. Precisely, the master's degree in *History and Culture of Diet* aims to construct this new professionalism and, giving a special attention to human sciences, to train professionals capable of:

- Understanding and explaining food behaviours including past as much as present, as well as the reasons for the changes.
- To analyze, value and promote food and gastronomic heritages.

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## **PROFESSIONAL OPENINGS**

The skills provided by the master's degree in *History and Culture of Diet* are directed at the following professional fields:

- Teaching of History of Diet, Anthropology of Food, History of Cooking and History of Gastronomy, in professional schools of tourism, hotel or the catering business.
- Promotion of food and gastronomic heritage of the country by public and private entities.
- Guidance to companies of the food and agriculture sector, interested in providing an added value of a cultural nature to their products and activities.
- Specialized publicist for editorials, gastronomy reviews, historical and anthropological research.
- Administration, assessment and preservation of materials and testimonies related to food culture in archives, libraries, museums, documentation centres.
- Planning of cultural or tourist events related to Diet.

## EDUCATIONAL STRUCTURE

- The master's degree in *History and Culture of Diet* is a two year course (from November 2006 to October 2008). It is structured according to the parameters of the European university didactics, based on 120 educational credits (ECTS), which can be obtained by:
  1. Courses consisting of seminars, lectures and practices (**78 credits**).
  2. A stage on institutions of a cultural nature, food and agriculture companies, Administrations, Media, Foundations related to diet, etc. (**12 credits**).
  3. Essays of monographic Works (1 for each of the first three four-month periods (**21 credits**) and a final written paper (**9 credits**)).
- The lessons are given in three languages: Spanish, Italian and French, depending on the origin of the teachers and of the Associate universities (Barcelona, Bologna and Tours).
- In the first year, the teachers travel between the different universities and the students must obtain 18 credits, taught in their respective university by foreign teachers. In the second year, the students move to the universities of Bologna and Tours. The students registered at the University of Barcelona must obtain a minimum of 18 credits in the universities of Bologna and Tours.

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## TEACHINGS

### Courses given by teachers from the University of Barcelona

Methodology and sources of the History of Diet  
Anthropology of Diet  
Religion and diet  
Archaeology of Diet  
The times and rhythms of diet  
Diet and Health  
Technology of food

### Courses given by the teachers from the University of Tours

Craftsmen and women in food  
Space and diet

### Courses given by teachers from the University of Bologna

History of diet  
History of the agricultural landscape  
Diet/Food and visual art  
Diet and society  
History of cooking  
Museology of food tradition  
History of dietetics  
Sociology of food consumption  
Geography of production  
Literature and gastronomy  
Food and agriculture bibliography and documentation  
History of wine

## THE TEACHING STAFF

These subjects will be taught by:

Bruno Andreolli  
University of Bologna

Marc de Fèrrieres le Vayer  
University of Tours

Alberto de Bernardi  
University of Bologna

Marie-Pierre Horard-Herbin  
University of Tours

Cristina Bragaglia  
University of Bologna

Alen J, Grieco  
University of Harward

Antonella Campanini  
University of Bologna

Jordi Joan Tresserras  
University of Barcelona

Pilar Cervera  
University of Barcelona

Massimo Montanari  
University of Bologna

Philippe Chassaine  
University of Tours

Maria Ángeles Pérez Samper  
University of Barcelona

Alberto Capatti  
University of Gastronomic  
Sciences, Bra/Pollento

Antoni Riera Melis  
University of Barcelona

Jesús Contreras  
University of Barcelona

Massimo Tosí Fontana  
University of Bologna

Jean-Pierre Corbeau  
University of Tours

Jean-Pierre Williot  
University of Tours

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## THE STAGES

The educational path of the master's degree is completed by a work stage of 300 hours which, according to the specific interests of each student, can be carried out in public bodies working in the promotion of food and gastronomic culture, in companies and associations, cultural institutions from the region (museums, libraries, documentation centres, newspapers and periodicals libraries, etc.)

For this purpose, the University of Barcelona will establish some agreements with institutions and companies to offer the students a wide range of options.

## ASSESSMENTS AND FINAL WRITTEN PAPER

The checking of students' learning has been conceived according to dynamic criteria: each student must produce theoretical reflections and practical knowledge, applicable to the work training which will take place in the stage.

Three written papers (four-monthly) and a final written paper, for which each student will depend upon the tutorials of one or more teachers, are also requested. This written paper will be assessed by the body of teachers from the master's degree. The achievement of the final exam will gain the right to obtaining the title of the *Master's Degree in History and Culture of Diet*.

## LINKS

Observatorio de la Alimentación ODELA. (Observatory of Diet ODELA (Spain))  
<http://www.odela-ub.com>

Faculty of Geography and History of the University of Barcelona  
[www.ub.edu/facgh/gh.htm](http://www.ub.edu/facgh/gh.htm)

Department of master's degrees of the University of Barcelona  
[www.ub.edu/ub/postgrau/](http://www.ub.edu/ub/postgrau/)

Institut de Recerca en Nutrició i Seguretat Alimentària (INSA). (Institute of Research in Nutrition and Food Safety)  
<http://www.ub.edu/insa>

Master's degree of the University of Bologna (Italy)  
<http://www.unibo.it/Portale/Offerta+formativa/Master/Master+Universitari/2005-2006/Storia+e+cultura+dell'alimentazione.htm>

Master's degree of the University of Tours (France)  
[http://formatours.univ-tours.fr/HMRALIM\\_42/0/fiche\\_formation/](http://formatours.univ-tours.fr/HMRALIM_42/0/fiche_formation/)

European Institute of History and Cultures of Diet IHECA (France)  
[http://www.ieha.asso.fr/premier\\_master\\_europeen/rubrique40.html](http://www.ieha.asso.fr/premier_master_europeen/rubrique40.html)