Global Food Cultures: Hong Kong
Winter Intersession Study Abroad
January 2-15, 2014

Gastronomy, Communication, and Heritage in the Diaspora:
The Hong Kong Experience

http://steinhardt.nyu.edu/study_abroad/programs/food_cultures

Admitted students register in either FOOD-GE 2251.095 (Class number 3211) - Global Food Cultures (4 Points; Program in Food Studies) or MCC-GE 2351.095 (Class number 3412) - Global Food Cultures (4 Points; Department of Media, Culture, and Communication or MCC) at Steinhardt. Registered as a course in the Spring 2014 semester.

* Please contact your academic advisor about if or how the four credits from this program may partially fulfill your degree’s graduation requirements. For further information, please contact:

* MKL2@nyu.edu for general inquiry, program content/requirements, and travel logistics

* Sharonda McKinney-Brown for academic advisement in Food Studies: Sharonda McKinney-Brown, Graduate Food Studies Advisor, Department of Nutrition, Food Studies, and Public Health, Steinhardt School of Culture, Education, and Human Development, 411 Lafayette Street, 5th Floor, New York, NY 10003; Tel: (212) 998-2173; sharonda.mckinneybrown@nyu.edu

* Shima Gorgani for academic advisement in Media, Culture, and Communication (MCC): Shima Gorgani, Student Services Advisor, MCC, NYU Steinhardt School of Culture, Education, and Human Development, East Building 239 Greene Street, 8th Floor | New York, NY 10003. Office 212.992.9493; sg3065@nyu.edu

* Stina Dufour for questions relating to every aspect of the application process and enrollment management (NYU students and special students alike): Stina Dufour, Program Manager, Academic Initiatives and Global Programs, Steinhardt School of Culture, Education, and Human Development, New York University: Tel: 1-212-998-5099; stina.dufour@nyu.edu.

* For the experience and perspective of students in previous years, contact:
  - Scott A. Barton <sab577@nyu.edu> a doctoral candidate and an adjunct professor in Food Studies (himself a seasoned executive chef and an alum from this program)
  - Steven McCutcheon Rubio <smccutch@alumni.princeton.edu> Food Studies
  - Nicole Kujawski <nmk262@nyu.edu> Media, Culture, and Communication
  - Jordan Phillip Park <jpp352@nyu.edu> International Education.
Special Mention

Due to the inherent nature of this program, all scheduled group meals will contain mixed ingredients (i.e., with meat and seafood in the big majority of the dishes). In addition, some of the (required) group field trips will involve the sights, sounds, and smells of all kinds of dried and fresh (or live) fish or animals. On some occasions, fish or animals may have just been slaughtered or are being slaughtered. All these are inherent in the academic and cultural content, as well as pedagogy of the program. Prospective students who must, need, or want to follow strict or restrictive dietary practices or have serious allergic reactions to certain foods are kindly advised to consult their academic advisor and the program’s director regarding the appropriateness or feasibility of their participation in the program before submitting their application for admission.

Additional travel before or after the program
Students may travel to Hong Kong and or elsewhere in the region either before and or after the program as per their own advance travel arrangements.

Application and Enrollment Management Matters

* Application has already begun. Please refer to this program’s website for info and instructions.

* Interested students may inquire (steinhardt.global@nyu.edu) about seat availability after the last application deadline (see above).

* An upcoming Information Session at NYU:

  Wednesday, October 2, 12:30-2:00pm (Pless Hall, 1st Floor Lounge)

* The Office of Academic Initiatives and Global Programs will send admitted students a number of documents on enrollment management-related matters. The latter should act upon the instructions therein in a timely fashion.

See the program’s Sample Schedule Grid under separate cover.

See next page for the program’s Sample Schedule.
2014 GFC Hong Kong’s Abridged Syllabus and Preliminary Schedule

Course Description

“Global Food Cultures: Hong Kong” (or GFC in short) is an interdisciplinary and intercultural examination of human communication through food. While this program examines Hong Kong’s uniquely diverse food cultures within the larger context of the Chinese diaspora, the theme of the 2014 program, Gastronomy, Communication, and Heritage in the Diaspora: The Hong Kong Experience, will encompass studies of the social and cultural roles of non-Chinese food cultures and foodways in Hong Kong (e.g., British, French, Indian, Japanese, Korean, Portuguese/Macanese, Turkish). Of specific interests are: the defining communicative characteristics of Chinese cuisine and diverse regional food cultures, foodways in Hong Kong as expressions of international and intercultural communication, culinary tourism, media representation of food in Hong Kong, local and globally hybridized dim sum cultures, food production and the rise of health consciousness and environmentalism in Hong Kong, the social role of “homeland” foodways in the Chinese diaspora, the globalization and cross-cultural diffusion of Chinese food, the globalization and hybridization of local food cultures, the localization and regionalization of imported cuisines in Hong Kong, Hong Kong café cultures, British high tea and the colonial legacy in Hong Kong, food writing, food waste and its cultural significance in Chinese society, the relationship among foodways, public policy, and urban development, public policy, etc.

Guided field trips and culinary explorations in Hong Kong will supplement supervised readings, classroom instructions, and individual research projects (see Special Mention above). In addition to scheduled group activities, students will have ample personal free time to conduct their project’s original field research and explore Hong Kong on their own.

Course Objectives – At the end of the program, students should be able to:

(1) Understand the nature of the local and hybrid food cultures in Hong Kong as forms of communication;
(2) Understand the social, cultural, historical, political and economic influences on Hong Kong’s food traditions, customs, and cultures in the larger context of globalization;
(3) Develop an international and intercultural perspective on understanding the dynamic relationships between Chinese and non-Chinese food cultures, including an international comparative understanding of the media representations of food; and
(4) Develop a working knowledge of conducting original field research overseas and further academic and professional development (e.g., a few program alums have published or sold part of their research from previous GFCs in various professional venues).
Requirements

1. Full and active participation in all course-related academic and group activities (30%).
2. A three-page Review of one of the pre-trip readings (5%): to be e-submitted any time before 11:55pm on Dec 22.
3. A three-page Study Plan (5%) in which the students provide a description of the general focus of their individual final project, as well as their intended field research activities on the trip: to be e-submitted any time before 11:55pm on Dec 22.
4. A Photo Essay (20%) in which the students reflect upon their unique experience on trip (details TBA) in an expository essay illustrated by six-10 pictures they take on the trip: to be e-submitted any time after the trip and before 11:55pm on February 16, 2014.
5. An individual research project paper (40%): to be e-submitted any time after the trip and before March 16, 2014.
6. Full residency (double occupancy) at the designated hotel with the rest of the group.

While we respect individual rights and freedom, all program participants are required to observe local laws and customs in Hong Kong and, when applicable, field trip sites outside of Hong Kong, as well as international laws and customs during transits. Students are also expected to cooperate with, be courteous to, and be respectful of their instructors and fellow classmates in the program at all times. To ensure proper enrollment management, timely response from the students to instructions or communication from the program’s resident director and instructors, as well as staff members at the Office of Academic Initiatives and Global Program is also expected (and it will be duly appreciated).

Readings

We’ll use (a) Carole Counihan and Penny van Esterik’s *Food and culture: A reader* (2008, New York & London: Routledge) as GFC’s general theoretical and thematic reference and (b) Lynn M. Walters, Janet M. Cramer, & Carlinita P. Greene’s *Food as Communication/Communication as Food* (2011, New York: Peter Lang) for understanding a sample of case studies of food and culture from the point of human communication. Students are not required to read these two books in their entirety; instead, they are advised to read a selection of the essays therein that relate to their personal academic interest and the nature or focus of their intended research project on the trip.

In addition, a complimentary course packet of several academic articles related to food and cultures in Hong Kong will be available in the program’s site in NYU Classes. Students are expected to research additional readings and resources to help substantiate their final field research project (a major requirement of this course).

**Annotated Preliminary Class Schedule** (This preliminary schedule is subject to change without prior notice. An updated schedule will be provided shortly before the trip.) See next page.
Friday, November 15, 2013 (5:30-9:00pm, Conference Room, 5th Floor, Pless Hall)
This program’s first of two required pre-trip class meetings: Academic orientation (program overview, course requirements, pre-trip assignments) and travel arrangement orientation (travel scheduling, flight itinerary, visa, field trips, etc.). Refreshments served.

Friday, December 6, 2013 (6-9pm, Conference Room, 5th Floor, Pless Hall)
This program’s second of two required pre-trip class meetings: A discussion of the focus and study plan of students’ field research projects. Updates on trip’s class and field trip schedule and students’ travel arrangements. Refreshments served.

Students living outside of a manageable commute distance from NYU’s main campus may be exempted from the above two classes (and the post-trip debriefing class on Feb 1st); the program’s director will orient them via online venues.

November 16, 2013 - January 1, 2014
GFC’s online orientation beginning after our first on-campus class meeting. In addition to academic preparation, students acquire their travel visa (when applicable), purchase their plane ticket, and make required payments. In-person meeting with instructor TBA.

December (first week), 2013
When applicable, students who need a visa or entry permit to enter Hong Kong should begin the application process by the first week of December. See the Visa section on GFC’s web page for info on visa requirements.

Sunday, December 22, 2013 (by 11:55 pm ET)
Email submission deadline of the pre-trip three-page Review (of one of the assigned readings, TBA) and the three-page Study Plan. You may elect to e-submit either or both before this date.

Wednesday, January 1
Students living in North America depart from their outbound airport today for arrival by the end of January 2 (local date/time) at Hong Kong’s international airport (HKG).

SEE under separate cover this program’s Sample Schedule Grid

References and Online Research Resources

The full syllabus will contain an extensive references list. Interested students are welcome to visit this program’s dedicated research site (prepared by NYU’s Bobst’s Library) for references and resources relating to their academic interest: http://nyu.libguides.com/globalfoodcultureshk.

The content of this document is subject to change or revision without prior notice.