This course outline is provisional and subject to change.

Professor Melitta Adamson  
Office: University College, Room 3312  
e-mail: melitta@uwo.ca

COURSE CONTENT
Discover the fascinating world of medieval food culture and explore the role nutrition played in the theory of health and wellness. Study the presumed medicinal properties of the foodstuffs available in pre-Columbian Europe, their preparation and consumption, and try your hands on period recipes from the different regions.

AIMS
- develop an understanding of food’s central importance in medieval society
- study the close connection between food, identity, and health
- find out what foods were available in medieval Europe before the discovery of the New World
- explore the role ancient and medieval medicine played in food selection, preparation, and gastronomy

OUTCOMES
Upon successful completion of the course students will have
- acquired the tools to conduct basic research in medieval food culture, and the theory of nutrition
- gained an understanding of the historical, social, economic, regional, religious and medical influences on medieval food choices and eating habits
- been introduced to and have applied an interdisciplinary approach to medieval food culture spanning the Humanities, Social and Health Sciences

ASSESSMENTS FOR CLC/GER (TENTATIVE)
- Project 15%
- Midterm 20%
- 3 Writing Assignments (500 words each) 15%
- Attendance & Participation 15%
- Final Exam 35%

COURSE MATERIAL