

# *The Hebrew University of Jerusalem*

## *Syllabus*

### *Food in the Medieval and Early Modern Period - 39457*

*Last update 23-04-2020*

*HU Credits: 2*

*Degree/Cycle: 1st degree (Bachelor)*

*Responsible Department: History*

*Academic year: 0*

*Semester: 2nd Semester*

*Teaching Languages: Hebrew*

*Campus: Mt. Scopus*

*Course/Module Coordinator: Dr. Yaacov Deutsch*

*Coordinator Email: [msydeu@mail.huji.ac.il](mailto:msydeu@mail.huji.ac.il)*

*Coordinator Office Hours: Monday 9:30-10:15*

*Teaching Staff:*

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Dr. Yaacov Deutsch

Course/Module description:

The course will examine different topics related to food during the late middle ages and the early modern period including the diet of this period and the place of certain products such as spices and new products like potatoes, coffee and cocoa. By studying various aspects related to food, we will examine questions and topics that touch upon social, cultural and economical aspects of food during this period.

Course/Module aims:

To examine the place of food from social and cultural perspective and to understand how dealing with food enables better understanding of European history in the medieval and early modern period.

Learning outcomes - On successful completion of this module, students should be able to:

To read texts about food and to analyse them using the methods we learned in the course.

Attendance requirements(%):

80

Teaching arrangement and method of instruction: seminar

Course/Module Content:

Medieval Diet

Drinking in the Middle Ages

Spices

New Products: Coffee, Potato

Food in Travel Literature

Required Reading:

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Albala, Ken. *Food in Early Modern Europe, 1500-1800*. Westport, CT, 2003

Masimo Montanari, *Medieval Tastes: Food, Cooking, and the Table*, New York, 2015

Ken Albala, *Cooking in Europe 1250-1650*, Westport CT, 2006

Paul H. Freedman, *Food: The History of Taste*, Berkeley, 2007

Lilia Zaouali, *Medieval Cuisine of the Islamic World: A concise History with 174 Recipes*, Berkeley, 2007

Christopher Dyer, "Did the Peasants Really Starve in Medieval England," in *Food and Eating in Medieval Europe*, ed. Martha Carlin and Joel T. Rosenthal, London, 1998, pp. 53-71.

Paul Freedman, "The Peasant Diet: Image and Reality," Conference on "Patterns of Consumption and Standards of Living in the Medieval Rural World," Valencia, Spain, 2008

Susan Rose, *The Wine Trade in Medieval Europe 1000-1500*, London, 2011

חיים סולוביצ'יק, היין בימי הביניים, יין נסך: פרק בתולדות ההלכה באשכנז, ירושלים, 2008  
בנימין ארבל, "היין היהודי" ויחסי יהודים-נוצרים בכרתים הוונציאנית, זמנים 128 (2014).

Paul H. Freedman, *Out of the East: Spices and the Medieval Imagination*, New Haven, 2008

Clifford A. Wright, "The Medieval Spice Trade and the Diffusion of the Chile", *Gastronomica*, Vol. 7, (2007), pp. 35-43

Sidney W. Mintz, *Sweetness and Power: The Place of Sugar in Modern History*, New York, 1985

Mark Kurlansky, *Salt: A World History*, New York, 2002

Julia Landweber, "'This Marvelous Bean': Adopting Coffee into Old Regime French Culture and Diet", *French Historical Studies* Vol. 38 (2015), pp. 193-223

Mark Pendergrast, *Uncommon Grounds: The History of Coffee and How it Transformed Our World*, New York, 1999.

Antony Wild, *Coffee: A Dark History*, New York, 2004

Ralph S. Hattox, *Coffee and Coffeehouses: The Origins of a Social Beverage in the Medieval Near East*, Seattle, 1985

Brian Cowan, *The Social Life of Coffee: The Emergence of the British Coffeehouse*, New Haven, 2005

רוברט ליברלס, יהודים וקפה, ירושלים, 2016, עמ' 110-143.

Larry Zuckerman, *Potato: How the Humble Spud Rescued the Western World*, New York, 1998

ויליאם ה' מקניל, "כיצד שינה תפוח האדמה את ההיסטוריה של העולם", זמנים 128 (2014).

Eric Dursteler, "Bad Bread and the 'Outrageous Drunkenness of the Turks': Food and Identity in the Early Modern Mediterranean", *Journal of World History*, Vol. 25, (2014), pp. 203-228

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Additional Reading Material:

Course/Module evaluation:

End of year written/oral examination 0 %

Presentation 0 %

Participation in Tutorials 10 %

Project work 65 %

Assignments 25 %

Reports 0 %

Research project 0 %

Quizzes 0 %

Other 0 %

Additional information: