

The Hebrew University of Jerusalem

Syllabus

Setting Tables: Food and Feasting in the Classical World - 43215

Last update 13-09-2022

HU Credits: 2

Degree/Cycle: 1st degree (Bachelor)

Responsible Department: Archaeology & Ancient near East

Academic year: 0

Semester: 2nd Semester

Teaching Languages: Hebrew

Campus: Mt. Scopus

Course/Module Coordinator: Dr. Shulamit Miller

Coordinator Email: shulamit.miller@mail.huji.ac.il

Coordinator Office Hours: Upon appointment

Teaching Staff:

Dr. Shulamit Miller

Course/Module description:

The course will focus on topics related to food and feasting practices in the Classical world, from growing and producing food, through the trade of foodstuff, cooking, serving and consumption. The course will also examine the social, cultural, and economic significance of food in different contexts such as social gatherings, cult, medicine, and more.

To facilitate the study, we will touch upon examples from sites throughout the Mediterranean basin and critically discuss contemporary interdisciplinary studies impacting this field.

Course/Module aims:

The aim of this course is to introduce students to the diverse field of food and feasting and its expressions in Classical contexts. The course will provide a framework for students to experiment firsthand with critical readings of texts, as well as conduct their own independent research on a subject relating to the scope of the course.

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

At the end of this course students will be able to conduct independent critical research relating to food and its social context in the Classical world.

Attendance requirements(%):

90

Teaching arrangement and method of instruction: Lectures, discussions and tastings.

Course/Module Content:

1. Introduction: Setting tables
2. The archaeology of food
3. Staple foods and more
4. Agriculture
5. Trade
6. Bread (guest lecture)

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7. *From the Greek symposium to the Roman convivium and beyond*
 8. *Trimalchio's Feast: Culinary extravaganza or social criticism?*
 9. *Cooking, baking, preserving, and fermenting*
 10. *Eating Out: Restaurants, taverns, and inns*
 11. *Food, cult and religion*
 12. *Food, medicine, and magic*
 13. *The army marches on its stomach*

Required Reading:

A bibliography will be provided at the beginning of the semester.

Additional Reading Material:

Grading Scheme:

Additional information: