

Discipline	English							
Course Code	UK1AECENG102	UK1AECENG102						
Course Title	Food, Literature and	Culture 1						
Type of Course	AEC							
Semester	I							
Academic	100-199							
Level								
Course Details	Credit	Lecture	Tutorial	Practical	Total			
		per week	per week	per week	Hours/Week			
	3	2 hours	-	2 hours	4			
Pre-requisites								
Course	This course is design	This course is designed to enhance the English language competency of						
Summary	first-semester degree	first-semester degree students while focusing on core linguistic skills,						
	critical reading, academic and expository writing skills while exploring the							
	nuances of food, lite	nuances of food, literature and culture. This will enhance language skills						
	around culinary practices and create a vocabulary of food. It will map							
	intersectional readings on food and culture. Through a combination of							
	`	theoretical study, practical exercises, and cultural exploration, students will						
	develop the linguistic	c proficiency	and critical	thinking ahil	ities necessary			
	for academic success			Ū	•			
	101 academic success	and enective	Communica	mon in Englis	11.			

Detailed Syllabus:

Modul	Uni	Content	Hrs
e	t		
I		Food Safety	12

	1	Benjamin Zephaniah "Talking Turkeys" (Poem) https://www.youtube.com/watch?v=-1DKCaR9OzQ	
		Fighting Giants: Eco-activist Vandana Shiva on Her Battle Against GM Multinationals (The Guardian) https://www.theguardian.com/global-development/2023/apr/28/fighting-giants-eco-activist-vandana-shiva-on-her-battle-against-gm-multinationals	
		Suggested Reading/Viewing: Vegetarianism Vs Non-Vegetarianism <a href="https://timesofindia.indiatimes.com/life-style/health-fitness/health-news/non-vegetarian-vs-vegetarianism-which-is-a-healthier-alternative/articleshow/106759691.cms#:~:text=These%20components%20contribute%20to%20digestive.pressure%20and%20improved%20cholesterol%20levels.</th><th></th></tr><tr><th></th><th></th><th>Food politics: Who makes our food choices? – Marion Nestle</th><th></th></tr><tr><th></th><th></th><th>https://youtu.be/r4VDp8Yw4tI</th><th></th></tr><tr><th></th><th>2</th><th>Practicum: Listen to more talks on animal rights Collect more articles on food safety and make a podcast on any one item Debate-Vegetarianism Vs Non- vegetarianism Write an essay on Food Politics</th><th></th></tr><tr><th>II</th><th></th><th>Hunger</th><th>12</th></tr><tr><th></th><th>3</th><th>End Hunger Now Ted talk by Josette Sheeran https://www.ted.com/talks/josette_sheeran_ending_hunger_now/transcript Hunger Summit Poster https://www.iowahungersummit.org/documents/filelibrary/documents/iowa_hunger_s	
		ummit/2015 iowa hunger summit/2015 hs slides/HS20158 Launch of the Vote to End H 3CCC1C933FBCD.pdf	
		Suggested Reading/Watching WHO- Hunger https://www.who.int/news/item/12-07-2023-122-million-more-peo ple-pushed-into-hunger-since-2019-due-to-multiple-crisesreveals-un-report	
		A Wake Up Call to Fight Hunger (UN Video- Speech) https://youtu.be/HSup86qC3zg	
		The Hunger Artist by Franz Kafka	

	8	Practicum:	
		Speech on eradication of hunger and child malnutrition	
		Conduct a survey on the pattern of food consumption around you and make a graphic	
		presentation Make a list of literary works dealing with the theme of hunger and write a critical	
		appreciation on any one	
		Make posters on eradication of hunger and make an exhibition in the campus	
III		Recipes	12
	10	Wizened Lady of the Oak has October Ways	
		https://allpoetry.com/poems/about/recipe	
		Kate Young "Novel eating: new recipes from your favourite fiction"	
		https://www.theguardian.com/lifeandstyle/little-library-cafe/2017/oct/06/little-library-	
		cookbook-extract-narnia-marmalade-roll-recipe	
		Suggested Deeding	
		Suggeasted Reading Food as a Cultural Construction- Taylor & Francis	
		https://www.tandfonline.com/doi/pdf/10.1080/07409710.1987.9961926	
		110pon 11 11 11 11 11 11 11	
		Michelle Coghlan "The Art of the Recipe" Chapter 5 from Food and Literature	
		Gitanjali G. Shahani	
	11	Slow Noodles: A Cambodian Memoir of Love, Loss and family Recipes by Chantha	
		Nguon How to Write a Recipe: The 4 Key Elements of a Great Cookbook Recipe	
		https://www.tckpublishing.com/how-to-write-a-recipe/	
		Suggested watching	
		Just Add Magic- TV Series	
		Ratatouille – Movie Moster Chef Australia, Reality Show	
	12	Master Chef Australia- Reality Show Practicum:	
	12		
		Listen to Videos on Cooking and recipes Read different types of writings on Food	
		Prepare a recipe for your favourite dish	
		Case study: Master Chef Australia	
IV		Food Blogs/Vlogs	12

	1.0	Harris Danier - Franklike	
	13	How to Become a Food Writer	
		https://www.escoffier.edu/blog/culinary-pastry-careers/how-to-become-a-food-writer/	
		https://www.instagram.com/karalafagdia/9hl.com	
		https://www.instagram.com/keralafoodie/?hl=en	
		Suggested Deading	
		Suggested Reading	
		6 Most loved vloggers of Kerala	
		https://www.thenewsminute.com/kerala/parotta-pulisserry-paayasam-meet-6-food-vloggers-kerala-loves-123647	
		vioggets-kerara-ioves-123047	
		https://www.instagram.com/eatkochieat/?hl=en (Food Blogs)	
	16	https://www.mstagram.com/eatkocmeat/:m=en (Food Biogs)	
	10	Practicum:	
		1 racticum.	
		Discussion on the characteristics of a good food blog/vlog	
		Create a blog/vlog of your own dealing with food, literature and culture	
			10
V		Food and Technology	12
	17	AI in Food Industry	
		https://throughput.world/blog/ai-in-the-food-	
		industry/#:~:text=Improve%20Efficiency%20and%20Reduce%20Operational,and%2	
		industry/#:~:text=Improve%20Efficiency%20and%20Reduce%20Operational,and%2 0enables%20precise%20resource%20allocation.	
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		industry/#:~:text=Improve%20Efficiency%20and%20Reduce%20Operational,and%2 0enables%20precise%20resource%20allocation. How agri-robotics will change the food you eat	
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	18	industry/#:~:text=Improve%20Efficiency%20and%20Reduce%20Operational,and%2 Oenables%20precise%20resource%20allocation. How agri-robotics will change the food you eat https://www.ted.com/talks/katherine_james_how_agri_robotics_will_change_the_food_you_eat?utm_campaign=tedspread&utm_medium=referral&utm_source=tedcomshare Suggested Reading Food Technology https://link.springer.com/journal/13197 Educating in a World of Artificial Intelligence (Interview) https://www.gse.harvard.edu/ideas/edcast/23/02/educating-world-artificial-intelligence Practicum:	
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References:

Web Links:

Purdue Online Writing Lab (OWL): https://owl.purdue.edu/

British Council Learn English: https://learnenglish.britishcouncil.org/

TED Talks: https://www.ted.com/

Oxford Free English Lessons: Free English Lessons - Oxford Online English

10 Tips for Improving Your Public Speaking Skills

https://professional.dce.harvard.edu/blog/10-tips-for-improving-your-public-speaking-skills/

Sample Food Blog – Ministry of Curry

https://ministryofcurry.com/

Sample Nutrition Blog - NutritionFacts.org

https://nutritionfacts.org/blog/

Sample Vlog -Indian Street Food

https://www.youtube.com/watch?v=REa6II9mLLs

Descriptive Words for Food: Taste, Texture and Beyond https://www.yourdictionary.com/articles/food-descriptive-words

Texts and Journal Articles:

Bakshi, Raj N. A Course in English Grammar. India: Orient Black Swan, 2000

Crystal, David. A Dictionary of Linguistics and Phonetics. Shang Wu Yin Shu Guan, 2002.

Fernandez, Agna. Generic Skills for Employability. UK: Cambridge University Press, 2020

Foster, Thomas C. How to Read Literature like a Professor: A Newly Expanded, Lively, and Entertaining Guide to Reading between the Lines. HarperPerennial, 2024.

Jones, Daniel, et al. *Cambridge English Pronouncing Dictionary*. Cambridge University Press, 2015.

Leben, William R., Brett Kessler, and Keith Denning, *English Vocabulary Elements: A Course in the Structure of English Words*, 3rd edn (New York, 2023; online edn, Oxford Academic, 19 Jan. 2023), https://doi.org/10.1093/oso/9780190925475.001.0001

McWhorter, Kathleen T. *The Writer's Express: A Paragraph and Essay Text with Readings*. Houghton Mifflin Co., 2001.

Prose, Francine. Reading Like a Writer: A Guide for People Who Love Books and for Those Who Want to Write Them. Union Books, 2012.

Shobha, K N. Lourdes Javani Rayen. *Communicative English: A Workbook*. UK: Cambridge University Press, 2023

Strunk, William, and E. B. White. *The Elements of Style*. Macmillan, 1979.

Swan, Michael. Practical English Usage. Oxford University Press, 2020.

Talbot, Fiona. How to Write Effective Business English: The Essential Toolkit for Composing Powerful Letters, e-Mails and More, for Today's Business Needs. Kogan Page, 2010.

Wallace, Catherine. Critical Reading in Language Education. Palgrave Macmillan, 2005.

Zinsser, William. On Writing Well. Harper Paperbacks, 2013.

Course Outcomes

No.	Upon completion of the course the graduate will be able	Cognitive Level	PSO addressed
CO-1	Identify key terms and vocabularies related with food and culinary practices, distinguish main points from supporting details in audio lectures, songs, and short videos.	U	1,3
CO-2	Understand effective delivery techniques for public speaking, including clear pronunciation and appropriate body language.	U, R	1,6
CO - 3	Participate in debates and presentations, applying communication strategies learned in class.	Ap,R	1,6,13
CO - 4	Analyse the structure and purpose of different types of texts, including research papers and articles on food and culture .	An, E	1,2,6,9,13
CO - 5	Define and use food and culinary terminology accurately in written and spoken communication.	R, Ap,C	1,4,5,6,12, 13

R-Remember, U-Understand, Ap-Apply, An-Analyse, E-Evaluate, C-Create

Note: 1 or 2 COs/module

Name of the Course: Credits: 4:0:0 (Lecture:Tutorial:Practical)

CO No.	СО	PO/PSO	Cognitive Level	Knowledge Category	Lecture (L)/Tutorial	Practical (P)
			Devel	Cutegory	(T)	(1)

	terms and vocabularies related with food and culinary practices, distinguish main points from supporting details in audio lectures, songs, and short videos.	4,7,8 PSO 1,3		F,C	L	
CO-2	Understand effective delivery techniques for public speaking, including clear pronunciation	PO 4,5,7 PSO	U, R	С	L	
	and appropriate body language.	1,6				
CO - 3	Participate in debates and presentations, applying communication strategies learned in class.	PO 4,5,7 PSO 1,6,13	Ap,R	M	L	
CO - 4	Analyse the structure and purpose of different types of texts, including research papers and articles on food and culture. Define and use	PO 1,2,3,4,5, 7,8 PSO 1,2,6,9, 13	An, E R, Ap,C	M C	L	P

|--|

F-Factual, C- Conceptual, P-Procedural, M-Metacognitive

Mapping of COs with PSOs and POs:

	PSO 1	PSO 2	PSO 3	PSO4	PS O5	PSO 6	PO1	PO2	PO3	PO4	PO5	PO6
CO 1	3		2							3		
CO 2	2					3				2	3	
CO 3	1					2				1	2	
CO 4	1	3				2	3	2	1	1	1	
CO 5								2	3	1	1	2
CO 6	1			3	2	1						

Correlation Levels:

Level	Correlation
-	Nil
1	Slightly / Low
2	Moderate / Medium

3	Substantial /
	High