Liverpool John Moores University

Title: FOOD TOURISM AND GASTRONOMY

Status: Definitive

Code: **5034TEF** (103808)

Version Start Date: 01-08-2016

Owning School/Faculty: Sports Studies, Leisure and Nutrition Teaching School/Faculty: Sports Studies, Leisure and Nutrition

Team	Leader
Ann Jackson	Υ

Academic Credit Total

Level: FHEQ5 Value: 12 Delivered 22

Hours:

Total Private

Learning 120 Study: 98

Hours:

Delivery Options

Course typically offered: Semester 2

Component	Contact Hours
Lecture	17
Workshop	5

Grading Basis: 40 %

Assessment Details

Category	Short Description	Description	Weighting (%)	Exam Duration
Presentation	AS1	Proposal	20	
Presentation	AS2	Rationale	50	
Presentation	AS3	Marketing Presentation	30	

Aims

To examine the role of food and gastronomy as an essential, integral part of the tourist experience.

Learning Outcomes

After completing the module the student should be able to:

- 1 Distinguish clear aims and objectives and a rationale
- Appraise the extent to which changes in lifestyle have contributed to then development of food consumption as a leisure industry
- 3 Debate the development of gastronomy and illustrate how this has influenced the genesis, multiplication and acculturation of the restaurant
- 4 Analyse the management and planning of food and tourism developments and indicate opportunities to add value.

Learning Outcomes of Assessments

The assessment item list is assessed via the learning outcomes listed:

Proposal	1		
Rationale	2	3	4
Presentation	2	3	4

Outline Syllabus

The development of gastronomy and the influence of modern day gastronomes on contemporary dining. Researching the food consumer, examination of regional and global influences on food choice and consumption. Lifestyles and the development of food as a leisure activity; the psychology of dining out; developments in catering – pub restaurants and tourist industries.

Learning Activities

The module will be delivered through a series of lecturers, case studies, workshops, tutorials, seminars and guest speakers.

Notes

Sociological studies on food and eating have tended to focus on eating in the home until the relatively recent rise in food tourism initiatives. The interest in the dining out market and food tourism destinations is a reflection of changing lifestyles and an increase in the number of people who are interested in food and gastronomy. This module considers this trend and looks at current projects and possibilities for further developments.