

Subject card

Subject name and code	Monograph Lecture II, PG_00147040						
Field of study	Wykład monograficzny II						
Date of commencement of studies	October 2024	Academic year of realisation of subject			2025/2026		
Education level	Master's studies	Subject group			Obligatory subject group in the field of study Optional subject group		
Mode of study	full-time studies	Mode of delivery			at the university		
Year of study	2	Language of instruction			Polish		
Semester of study	3	ECTS credits			4.0		
Learning profile	academic	Assessment form			exam		
Conducting unit							
Name and surname of lecturer (lecturers)	Subject supervisor		dr hab. Monika Milewska				
	Teachers		dr hab. Monika Milewska				
Lesson types	Lesson type	Lecture	Tutorial	Laboratory	Project	Seminar	SUM
	Number of study hours	30.0	0.0	0.0	0.0	0.0	30
	E-learning hours included: 0.0						
Learning activity and number of study hours	Learning activity	Participation in didactic classes included in study plan		Participation in consultation hours		Self-study	SUM
	Number of study hours	30		2.0		75.0	107
Subject objectives	The aim of the lecture is to acquaint the student in a detailed way with the culture of selected ethnic and national groups; areas of traditional culture, its transformations; rituals and customs and their original humanistic interpretation.						

Learning outcomes	Course outcome	Subject outcome	Method of verification
	[ETNOMU2_W01] Has in-depth knowledge of the specific subject matter and methodology of ethnology and cultural anthropology, which they are able to develop and creatively apply in professional activity	Has in-depth knowledge of the subject and methodological specificities of ethnology and cultural anthropology, which he/she is able to develop and creatively apply in professional activity	[SW1] wypowiedź ustna/rozmowa/diskusja
	[ETNOMU2_U01] Is able to independently search, verify, evaluate, select information, applying modern techniques of acquiring and analysing data with the use of various sources, integrate knowledge, and formulate critical opinions on this basis	Can independently search, verify, evaluate, select information on world cultures, applying modern techniques of data acquisition and analysis from a variety of sources, integrate knowledge and formulate critical judgments on this basis	[SU4] test/egzamin - ustny lub pisemny
	[ETNOMU2_W04] Has in-depth knowledge of the relationship between ethnology and cultural anthropology and other humanities and social sciences, allowing for the integration of perspectives relevant to several scientific disciplines	Has an in-depth knowledge of the relationship of ethnology and cultural anthropology with other humanities and social sciences, allowing the integration of perspectives appropriate to several scientific disciplines	[SW1] wypowiedź ustna/rozmowa/diskusja
	[ETNOMU2_K04] Is prepared to responsibly fulfil professional roles and take up professional challenges, caring to observe professional ethics in the implementation of individual and team professional activities	Is ready to fulfil professional roles and take up professional challenges responsibly, taking care to respect the ethics of the profession in the implementation of individual and team professional activities	[SK1] wypowiedź ustna/rozmowa/diskusja
	[ETNOMU2_U06] Is able to carry out a critical analysis and interpretation of various types of cultural products, applying original approaches, taking into account new developments in the humanities in order to determine their meanings, social impact, place in the historical-cultural process	Student is able to carry out a critical analysis and interpretation of different types of cultural production, using original approaches, taking into account new developments in the humanities in order to determine their meanings, social impact, place in the historical-cultural process	[SU4] test/egzamin - ustny lub pisemny
	[ETNOMU2_W02] Has a structured, in-depth knowledge, including terminology, theory and methodology in ethnology and cultural anthropology	Has a structured general knowledge, including terminology, theories and methodology in cultural and religious sciences (in ethnology and cultural anthropology)	[SW1] wypowiedź ustna/rozmowa/diskusja
[ETNOMU2_K01] Critically evaluates acquired knowledge, personal and social competences; is prepared to critically evaluate information received	Critically assesses his/her knowledge, personal and social competences; is prepared to critically evaluate the information he/she receives	[SK1] wypowiedź ustna/rozmowa/diskusja	
Subject contents	The lecture is devoted to the anthropology and history of food on the European continent. It tells about the customs and rituals associated with feasting, the magical and religious role of dishes, the plagues of famine and forty-day fasts. The audience will learn about the course, rules and menu of an ancient symposium, a Seder meal or a medieval feast. They will consider the causes of food taboos and ways of survival in communist economies of shortage. They will also become familiar with selected national cuisines.		
Prerequisites and co-requisites			
Assessment methods and criteria	Subject passing criteria	Passing threshold	Percentage of the final grade
	written exam	51.0%	100.0%
Recommended reading	Basic literature	<p>R. Tannahill, <i>Historia kuchni</i>, tłum. A. Kunicka, Aletheia, Warszawa 2014</p> <p><i>Jedzenie. Rytuały i magia</i>, oprac. F.-T. Gottwald, L. Kolmer, tłum. E. Ptaszyńska-Sadowska, Warszawa 2009</p> <p><i>Historia naturalna jedzenia. Między antykiem a XIX wiekiem</i>, red. B. Możejko, Gdańsk 2012</p> <p>M. Milewska, <i>Ślepa kuchnia. Jedzenie i ideologia w PRL</i>, Warszawa 2021</p>	

	Supplementary literature	<p>M. Mazurek, <i>Spoleczeństwo kolejki: o doświadczeniach niedoboru 1945-1989</i>, Warszawa 2010</p> <p>E. Wipszycka, <i>Symposium po grecku</i>, <i>Mówią Wieki</i>, nr 6, 1984, ss. 20-22</p> <p>F. Quellier, <i>Łakomstwo. Historia grzechu głównego</i>, tłum. B. Spieralska, Bellona, Warszawa 2013</p> <p>R. Spang, <i>The Invention of the Restaurant. Paris and modern gastronomic culture</i>, Harvard University Press 2001</p> <p>A. von Bremzen, <i>Mastering the Art of Soviet Cooking</i>, New York 2013</p>
	eResources addresses	
Example issues/ example questions/ tasks being completed	<p>Greek symposium and Roman feast</p> <p>Medieval cuisine: royal feasts, monastic cuisine, lents, the myth of Cucania.</p> <p>Old Polish Cuisine.</p> <p>Food in the Polish People's Republic. The economy of shortage.</p> <p>Alcohol and alcoholism in Poland over the centuries.</p> <p>French cuisine. The birth of the restaurant.</p> <p>Russian and Soviet Cuisine.</p>	
Work placement	Not applicable	

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