

**Group: IMTH**

**Degree: Master**

**Course: Religious Food and Culture**

**1. Credits: 3**

**2. Grade & Semester: Second year, second semester**

**3. Prerequisites: N/A**

**4. Course objectives:**

This course aims to describe the factors associated with the development of food preferences and the food requirements for various religions and cultures focusing on attitudes, beliefs, traditions and geographic areas etc. The course also characterizes the principles and concepts that govern different religious and cultural foods. Students will discover the availability of religious and cultural foods in the market and identify the status or approval of food ingredients for specific cultural or religious groups. Moreover, the course aims to explain the process of certification of food products, according to requirements of specific religions and cultural groups and describe the manner in which production of foods for specific religious/cultural groups can be done in the food industry. Finally, students will apply the knowledge of requirements for specific religious and cultural groups to food preparation in food services, such as health care institutions, airlines, schools and colleges.

**5. Course description/outline:**

This course builds an understanding of religious food and culture with application to product development, production and nutritional practices. Emphasis is placed on different cultures, food rules and priorities with attention given to different religious and ethnic groups in Taiwan and around the world.