

**Application for Study Abroad Director from  
Paul M Chandler  
Professor of Spanish**

**Seville, Spain -- Spring 2025**

**1. Syllabus for LAIS 360C and SPAN 330**

**Spanish, Portuguese, and Latin American & Iberian Studies  
Languages & Literatures of Europe & the Americas  
University of Hawai'i at Mānoa**



**LAIS 360C - Spring 2025  
Studies in Culture: Spain & Portugal  
UHM Semester in Seville, Spain**

This cultural course explores many aspects of the Iberian Peninsula, from early times through the present through reading and visits to numerous cultural sites. We will explore the relationships between food and regional identity in Spain and, to some extent, Portugal. The students will write reaction papers about several cultural site visits. In addition, students will provide reaction papers about at least two cultural events they have attended during the semester.

The **prerequisite** for this course is sophomore standing or consent of the instructor.

**Course Student Learning Outcomes:**

Upon successfully completing this course, students will be able to:

- 1) demonstrate the capacity to communicate and present his/her point of view in a comprehensible, organized, and culturally appropriate manner;
- 2) write clearly, coherently, and accurately on the introductory themes presented to organize the history and food culture of Spain;
- 3) read, understand, and discuss a wide range of texts in different genres, including visual materials, in order to discuss both the explicit and implicit ideas contained in them; and
- 4) be aware of critical approaches to texts and be able to deploy them.
- 5) show cultural awareness, international engagement, language and cultural immersion, and respect for cultural differences and social justice related to Hispanic cultures.

### **Institutional Learning Objectives.**

1b. Specialized study in the major; 2a. Applying questioning and reasoning; 2b. Research language varieties; 2c. Oral communication; 3a. Self-assess, reflect on habits of scholarly inquiry; 3b. Respect differences in culture and identity.

### **Program learning outcomes**

- Analyze, evaluate, critique, describe, and develop intercultural competence in the language and literatures of Spain and Latin America within their socio-historical context.
- Conduct research, write research papers, and report orally in Spanish using appropriate professional registers on issues related to Hispanic culture, literature, and linguistics.
- Develop cultural awareness, international engagement, language and cultural immersion, and respect for cultural differences and social justice related to Hispanic cultures.

### **SAC Course Student Learning Objectives:**

Upon completion of a course students will achieve at least one of the following objectives and be able to:

- Demonstrate awareness of own cultural values and biases and how these impact their ability to work with others.
- Demonstrate knowledge of diversity with a focus on the population or topic of interest in the specific Study Abroad program.
- Communicate appropriately and effectively with diverse individuals and groups.
- Demonstrate an increased capacity to analyze issues with appreciation for disparate viewpoints.

### **Coursework:**

- We will examine the ways regional cultures manifest themselves through local cuisines.
- Students will read historical, cultural, and culinary essays, view films, and write critical essays about regional interests.
- Readings to be studied will be available on Laulima or supplied by the instructor.

### **RESEARCH ESSAYS & ORAL PRESENTATIONS:**

#### **1. Province Research Essay.**

Each student will research a province of Spain (or Portugal). Students will research and present an overview of a province in the Iberian Peninsula.

-50% credit for the written paper; must include citations.

-50% credit for the oral presentation in class; must include citations.

-Written work should be 3-4 pages if single-spaced or 6-8 pages if double-spaced with sources cited in the text and at the end.

-Oral presentations should be in PowerPoint, Google Slides, or similar App, and should include a few informational slides to highlight key points while guiding the audience. Pictures and maps are encouraged to situate your presentation. Citations must be included on the final slide(s).

#### **2. Culinary Research Essay.**

Students will research a dish or beverage of Spain or Portugal that is of interest to them. (A Google sign-up sheet will be provided to avoid repetition of topics.)

The written paper is due on the day of the oral presentation to the class. In other words, each student will also present their research orally in class.

-50% credit for the written paper; include citations.

-50% credit for oral presentation; include citations.

-Written work should be 3-4 pages if single-spaced or 6-8 pages if double-spaced with sources cited in the text and at the end.

-Oral presentations should be in PowerPoint, Google Slides, or similar App, and should include a few informational slides to highlight key points while guiding the audience. Pictures and recipes are recommended. Citations must be included on the final slide(s).

## **JOURNAL:**

### **Site visits (minimum 4).**

Students will write summaries/reaction papers about four of site visits this semester. Be sure to give me access to your Google docs so that I can provide comments and feedback. Note that some sites may already be included through the International College of Seville.

Sites under consideration:

Itálica – **Free** (1,50 Euros covered by ICS)

Museo de la Inquisición / Castillo de S. Jorge – **Free**. Audioguide, **free**

Archives of the Indies - **Free**

Museo de Bellas Artes – Students 1,50 Euros

Alcázar – 3 Euros students < 25 years

La Catedral / La Giralda – 4 Euros < 25 years; Audioguide, 3 Euros

Casa de Pilatos – 10 Euros

Museo de Arqueología – Closed until 2026.

### **Cultural Events - Reaction Papers (minimum 2).**

Students will write summaries/reaction papers about at least two cultural events they attend during the semester. You may choose from a wide variety of culutral events such as: Concierto, Tablao Flamenco, Obra de teatro, Semana Santa, La Feria de Sevilla. Events should be approved by the instructor ahead of time.

**Holy Week / Semana Santa – March 24-31**

**La Feria de Sevilla – April 14-17**

## **READINGS**

Readings will be shared on Lualima or provided by the instructor. Students are expected to arrive to class with readings completed, prepared for discussion.

## **EXAM**

The final exam. DATE TBA

### **UHM Grading Scale:**

A+	97-100%	B+	87-89%	C+	77-79%	D+	67-69%		
A	93-96	B	83-86	C	73-76	D	63-66	F	0-59%
A-	90-92	B-	80-82	C-	70-72	D-	60-62		

### **Course Requirements:**

Attendance & Participation	10%
Essay 1 (Province)	20% (10% written + 10% oral presentation)

Essay 2 (Culinary)	20% (10% written + 10% oral presentation)
Reaction papers (4 Sites @ 5 pts each)	20%
Reaction papers (2 Cultural Events @ 5 pts)	10%
Final exam	20%
Total	100%

Story of the potato <https://www.youtube.com/watch?v=QVbshrHSRo4>  
 Made in Spain with Chef José Andrés <https://www.youtube.com/watch?v=RMTiSt0QCWM>  
 Galician Cooking with Chef José Andrés <https://www.youtube.com/watch?v=-4RDbVxn7-c>  
 Tuna and Tapas of Andalucía w/J. Andrés [https://www.youtube.com/watch?v=9RxoCT1-\\_xc](https://www.youtube.com/watch?v=9RxoCT1-_xc)  
 Earth, Wind and Fire in Basque Cooking with José Andrés  
<https://www.youtube.com/watch?v=AvaqOEbg-vY>

**Trans-Atlantic items.** Incorporation of foods from the Americas to Europe and vice versa.  
 Americas: corn, tortillas, potatoes, mole, chocolate, tomatoes, pineapple, atole, empanadas, pasteles, arepas  
 Spain: sugar, wheat flour/breads, churros, paella, pinchitos, pringao, montaditos, tortilla de patatas, “coffee, tea or chocolate”, ensalada rusa, flan, tocino del cielo, gazpacho, aceitunas, cochinito, fabada, cocido madrileño, Tarta de Santiago, buñuelos, salmorejo, chufas/horchata, vino riojano, Cruz Campo  
 Portugal: Chorizo, linguiça, malassadas, sardinhas, bacalhau/cod, coquinhos, pasteis de nata, Queijadas, estofada, vinhos do Douro

**DRAFT. Tentative Calendar:** Tuesday and Thursdays 11:00-13:00?; Room TBA?  
 LAIS 360C Studies in Culture: Spain and Portugal

Some short reading selections will be provided on Lulima from two good, but out-of-print texts.  
 John Crow’s *The Root and The Flower* (on earlier periods)  
 John Hooper’s *The New Spaniards* (on modern culture)

Feb. 4 & Feb. 6	Introduction and explanation of syllabus. Read “Medieval Spain” by Rafael Chabrán from <i>Regional Cuisines of Medieval Europe</i> (2002) Reading Selections, Crow
Feb. 11 & Feb. 13	Discussion of “Medieval Spain” by Rafael Chabrán Burt Wolf, <i>What we eat. The Story of the potato</i> . Tortilla Española Read Chapter 1 (pages 1-29), <i>Food Culture in Spain</i> (“Historical Overview”) by Xavier Medina. Video - José Andrés: Food in Madrid Reading Selections, Crow
Feb. 18 & Feb. 20	Discussion (pages 1-29), <i>Food Culture in Spain</i> (“Historical Overview”) by Xavier Medina. Read Chapter 2, “Major Food and Ingredients”, <i>Food Culture in Spain</i> . Pages 31-70. Reading Selections, Crow Bacalao/Bacalhau. Possible zoom or in person guest: Rogério Imaginário from Master Chef: Portugal
Feb. 25 & Feb. 27	Discussion Chapter 2, “Major Food and Ingredients”, <i>Food Culture in Spain</i> . Pages 31-70. Pinchos morrunos.

	Reading Selections, Crow Video: Earth, Wind and Fire in Basque Cooking with José Andrés
Mar. 6	<b>Tuesday March 4, No class;</b> Thursday: <i>Almería miracle and its aftermath.</i> Balears: Ensaimadas Reading Selections, Hooper
Mar. 11 & Mar. 13	Reading Selections, Hooper <i>Andalucía. Gazpacho, Olives</i> Video by José Andrés on Andalucían Food
Mar. 18 & Mar. 20	Pastel de carne, Murcia. Read “Secret Jewish Pig” Reading Selections, Hooper Prep for Holy Week: overview
<b>Semana Santa</b>	<b>Holiday/Feriado – No class</b>
Apr. 1 & Apr. 3	Reading Selections, Hooper <i>Extremadura. Morcilla. The culture of the pig. Read “Suckling Pig” Cochinillo Cándido.</i> La Rioja. Wine. Read “A Bittersweet Love Affair: Spain and the History of Chocolate”
Apr. 8 & Apr. 10	Reading Selections, Hooper Castilla. Cochinillo asado. Chorizos. Read “Food as geopolitical subjugation”, “First strike by immigrants” Preo for La Feria de Sevilla: overview
<b>Feria de Sevilla</b>	<b>Feriado - No hay clase</b>
Apr. 22 & Apr. 24	Reading Selections, Hooper La Mancha. Wine and cheese. Valencia, Rice! Paella.
Apr. 29 & May 1	Reading Selections, Hooper Tarta de Santiago. Galicia. Video by José Andrés on food in Galicia. Canary Islands. Papas arrugadas.
May 6 &	<i>Catalonia. Pa amb tomaquet.</i> Aragon. Trout / Trucha. Monasterio de piedra.
May 8	Final exam, May 8. Date/time/room: TBD.

### Academic Integrity

Cheating, plagiarism, or other forms of academic dishonesty are not permitted within this course and are prohibited within the System-wide Student Conduct Code (EP 7.208). Examples include: fabrication, facilitation, cheating, plagiarism, and use of improper materials. Any incident of suspected academic dishonesty will be reported to the Office of Judicial Affairs for review and possible adjudication. Additionally, the instructor may take action with regard to the grade for the item or course as they see fit.

### Honesty Pledge.

To take this class, you must agree to the following stipulations: “My written work is a reflection of my own writing abilities and will neither be copied nor translated from the Internet, and I will

not accept help from others. (Classmates may help with group work.) I will respect the instructions for all assignments and assessments and refrain from using any help that is not now allowed. I will maintain professional behavior throughout the semester.” See UHM conduct code for more information [Policies: Systemwide Student Conduct Code | Student Conduct Code | Office of Student Success - UH Manoa](#)