CIVIS blended learning course

Aix-Marseille Université
University of Athens
Université libre de Bruxelles
University of Bucharest
Universidad Autónoma de Madrid
Sapienza University of Rome
Stockholm University
University of Tübingen

Food History
Tasting the Past. Towards an Entangled History of Food and Recipes (1400-2000)

Nov 2020 - Feb 2021

Apply by 30 Oct
Content of the course

Tasting the Past. Towards an Entangled History of Food and Recipes (1400-2000) is a blended-learning programme that consists of online seminars, a lecture and an intensive spring school that will take place in Tübingen.

Programme:

- **Lecture**: Food in History 1400-2000  
  Dates: November 2020 - February 2021
- **Bachelor seminar**: German Food and Identity around the Globe in the 19th and 20th Centuries  
  Dates: November 2020 - February 2021
- **Master seminar**: Tasting the Past. Recipes as Historical Sources (1400-2000)  
  Dates: November 2020 - February 2021
- **Spring school**: concludes the Master Seminar and will consist of classes taught by specialists in the field from CIVIS member universities and hands-on culinary work.

For more information, please visit [https://uni-tuebingen.de/de/183865](https://uni-tuebingen.de/de/183865)

Conditions of application

The seminars are open to **Bachelor** or **Master students** at the **CIVIS member Universities** majoring in **history**. In case of free spaces applications of Master or Bachelor students from other disciplines with a historical focus such as archeology, literature, or historical linguistics are welcome.

Applicants are invited to send a **short statement** specifying the reasons for their interest in the class in **English** to:

- **Master seminar**: hiwis.brauner@histsem.uni-tuebingen.de
- **Bachelor seminar**: daniel.menning@uni-tuebingen.de

To obtain access to the lecture broadcast: hiwis.brauner@histsem.uni-tuebingen.de

Interested in our short-term mobility courses?  
Learn more at civis.eu/en