

Special Seminar

organized by

**Division of Natural Resource Economics,
Graduate School of Agriculture**

and

**Social Sciences and Humanities Subunit of Japan Gateway: Kyoto
University Top Global Program (JGP)**

Title: Understanding the Diversity of Local Food: How National Cuisine Evolves in Everyday Cambodian Restaurants

(「街かどの多様な食に隠された意味：カンボジアにおける大衆食堂と
国民食との関係」)

Speaker: Dr. Hart N. Feuer

Assistant Professor (JGP), Kyoto University

Time & Date: 16:30-18:00, Thursday 28 May 2015

**Venue: Room E217, Faculty of Agriculture Main
Bldg., North Campus**

Abstract:

The owners of pre-prepared food restaurants (or soup-pot restaurants) in Cambodia and many other Asian countries make their decisions about what to cook in a complex manner, factoring in their culinary skill, seasonality of ingredients, and diners' expectations for variety. As such, soup-pot restaurants exist as brokers between the diverse range of rural food customs and the prevailing expectations of city dwellers. In urban areas, everyday restaurants such as these are a window into seasonality and market cycles of food, as well as an opportunity to encounter culinary diversity and participate in the formulation 'national cuisine'. Typically, soup-pot restaurants can accomplish this while also serving as a space of dietary learning, providing meals that are culturally understood to be balanced and nutritious, and garnering support for local cuisine from across the socio-economic spectrum. Indirectly, these restaurants can be seen as potential innovators for managing the consequences of industrialization on food and agriculture, facilitating democratic daily practices of food sovereignty.

Contacts: Motoki AKITSU, Associate Professor, Division of Natural Resource Economics

Phone: 753-6181, E-mail: akitsu@kais.kyoto-u.ac.jp

Makoto KURODA, JGP Social Sciences & Humanities Subunit, Agriculture Branch Office

Phone: 753-6180, E-mail: kuroda.makoto.6a@kyoto-u.ac.jp