

FIȘA DISCIPLINEI
Anul universitar 2018-2019

1. Date despre program

1.1. Instituția de învățământ	Universitatea „1 Decembrie 1918” din Alba Iulia
1.2. Facultatea	FACULTATEA DE ISTORIE ȘI FILOLOGIE
1.3. Departamentul	SCOALA DOCTORALA DE ISTORIE
1.4. Domeniul de studii	Istorie
1.5. Ciclul de studii	Doctorat
1.6. Programul de studii	Programul de pregătire bazat pe studii universitare avansate

2. Date despre disciplină

2.1. Denumirea disciplinei	Archaeology of food			2.2. Cod disciplină	SDI 105		
2.3. Titularul activității de curs	Dr. Laura Dietrich						
2.4. Titularul activității de seminar							
2.5. Anul de studiu	I	2.6. Semestrul	I	2.7. Tipul de evaluare (E)	E	2.8. Regimul disciplinei (O – obligatorie, Op – opțională, F – facultativă)	DO

3. Timpul total estimat

3.1. Numar ore pe saptamana	2	din care: 3.2. curs	28	3.3. seminar/laborator	
3.4. Total ore din planul de învățământ	28	din care: 3.5. curs	28	3.6. seminar/laborator	
Distribuția fondului de timp					ore
Studiul după manual, suport de curs, bibliografie și notițe					15
Documentare suplimentară în bibliotecă, pe platformele electronice de specialitate și pe teren					40
Pregătire seminarii/laboratoare, teme, referate, portofolii și eseuri					15
Tutoriat					2

3.7 Total ore studiu individual	72
3.8 Total ore din planul de învățământ	28
3.9 Total ore pe semestru	100
3.10 Numărul de credite	4

4. Precondiții (acolo unde este cazul)

4.1. de curriculum	Arheology- Prehistory, Neolithic and Neolithisation, Near Eastern Archaeology, Arheobotany, Arheozoology, Anthropology, Biogeochemistry
4.2. de competențe	

5. Condiții (acolo unde este cazul)

5.1. de desfășurare a cursului	Room, computer, beamer, ppt.
5.2. de desfășurarea a seminarului/laboratorului	

6. Competențe specifice acumulate

Competențe profesionale	Aquire of theoretical and methodological, transdisciplinary background for studying specific issues of archaeology, diachron and overregional. Aquire of skills necessary for application of specific research methods and/or analyses.
Competențe transversale	Development of skills for transdisciplinary research: biology, chemistry, physics, medicine, nutritional sciences.

7. Obiectivele disciplinei (reieșind din grila competențelor specifice acumulate)

7.1 Obiectivul general al disciplinei	Aquire of knowledge regarding: -the object of the „Archaeology of food”; -its research history; -the state of the art; -basic archaeological, medical and nutritional terms; -the research methods of archaeology of food; -reconstruction of prehistoric diet and foodways in Europe and Near East.
7.2 Obiectivele specifice	Aquire of knowledge regarding: -identification of possible sources of prehistoric food; -possibilities for reconstruction of prehistoric diet; -identification of objects for preparation of food in the archaeological record; -methods of research: use-wear analyses; -archaeobotany and its applications in the archaeology of food; -archaeozoology and its applications in the archaeology of food; -anthropology, paleopathology and their applications in the archaeology of food; -biogeochemistry and its applications in the archaeology of food; -aspects of prehistoric nutrition; -discussion of social aspects of food and foodways in the Neolithic Europe and the Near East.

8. Conținuturi

8.1 Curs	Metode de predare	Observații
C1. Archaeology of food 1.1. What is the archaeology of food? 1.2. Definitions and terms.	Presentation	2
C2. Archaeology of food as new study field of archaeology	Presentation and	2

2.1. History of research; 2.2. State of the art.	discussion.	
C3. Modern terms of diet, and introduction to nutritional sciences. 3.1. Food and its composition; 3.2. Macronutrients. 3.3. Micronutrients. 3.4. Vitamins. 3.5. Nutritional studies. 3.6. Dietary energy.	Presentation and discussion.	2
C4. Methods of analyses in the archaeology of food 4.1. Food preparation; 4.2. Objects for food preparation; 4.3. Archaeobotany; 4.4. Archaeozoology; 4.5. Anthropology and paleopathology; 4.6. Biogeochemistry.	Presentation and discussion.	2
C5. Food preparation 5.1. Identification of specific methods for food preparation; 5.2. Roasting; 5.3. Boiling; 5.4. Fermentation of milk; 5.5. Fermentation of beer; 5.6. Bake.	Presentation and discussion.	2
C6. Objects for the preparation of food 6.1. Identification of specific objects for the preparation of food; 6.2. Methods of analyses; 6.3. Use-wear studies; 6.4. Contextual analyses; 6.5. Formal analyses.	Presentation and discussion.	2
C7. Archaeobotany and its sources for the archaeology of food. 7.1. Macrorests; 7.2. Pollen; 7.3. Phytoliths.	Presentation and discussion.	2
C8. Anthropology and its sources for the archaeology of food. 8.1. Identification of animal species; 8.2. Fragmentation of bones as indicator for consume of meat and marrow; 8.3. Indication for the consume of milk.	Presentation and discussion.	2
C9. Anthropology and its sources for the archaeology of food. 9.1. Composition of human body; 9.2. Nutritional sciences. 9.3. Palaeopathology and malnutrition.	Presentation and discussion.	2
C10. Biogeochemistry and methods for the identification of food and diet. 10.1. Stable isotopes; 10.2. Residue analyses; 10.3. Lipids and proteins; 10.4. Proteomics.	Presentation and discussion.	2
C11. The reconstruction of the Paleolithic diet. 11.1. The Near East; 11.2. Europe;	Presentation and discussion.	2
C12. The reconstruction of the Neolithic diet. 12.1. The Near East and Europe; 12.2. Neolithisation; 12.3. The domestication of plants and animals.	Presentation and discussion.	2
C13. The reconstruction of the Neolithic diet. 13.1. The production of bread, mash and beer;	Presentation and discussion.	2

13.2. The beginning of the exploitation of milk; 13.3. Milk products; 13.4. The lactose intolerance; 13.5. Developments up to the Bronze Age.		
C14. Social aspects of the food and foodways. 14.1. Possibilities and limitations of the archaeological analysis; 14.2. Foodways in the Neolithic of the Near East; 14.3. Foodways of the Neolithic in Europe; 14.4. Foodways from Chalcolithic to the Bronze Age in the Near East and Europe.	Presentation and discussion.	2

Bibliografie

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9. Coroborarea conținuturilor disciplinei cu așteptările reprezentanților comunității epistemice, asociațiilor profesionale și angajatori reprezentativi din domeniul aferent programului

Competențele profesionale și transversale, ariile de conținut și creditele alocate sunt în concordanță cu obiectivele programului de studii.

10. Evaluare

Tip activitate	10.1 Criterii de evaluare	10.2 Metode de evaluare	10.3 Pondere din nota finală
10.4 Curs	CE. 1.1. Ability of the identifications of scientific issues through individual analyses of case studies; CE. 1.2. Capacity of synthesize the state of the art; CE. 1.3. Critical interpretation of the archaeological record; CE. 1.4. Capacity of identification of the possible sources for a case study of prehistoric nutrition; CE. 1.5. Satisfying presentation of a case study and reconstruction of the prehistoric diet; CE. 1.6. Proper use of the methods of analyses.	Presentation of a case study, short report and discussion.	Each 33%
10.5 Standard minim de performanță: însușirea cunoștințelor de bază dobândite la curs; capacitatea de a opera cu noțiunile specifice disciplinei; cunoașterea principalelor abordări teoretice și metodologice privitoare la arheologie			
Demonstrarea competențelor în:			

Data completării: 12.09.2018

Semnătura titularului de curs



Data avizării în CSDI: 28.09.2018

Semnătura directorului SDI

