

Year of Introduction: 2022 Course

Objectives:

The term heterotopia was put forward by Michel Foucault to define places in which the real emplacements that can be found within the culture are, at the same time, represented, contested, and reversed, sorts of places that are outside all places, although they are localizable. Foucault (1984) conceptualizes heterotopia as a counter-site that relates to all other sites “but in such a way to suspect, neutralize, or invert the set of relations that they happen to designate, mirror or reflect”. The course attempts to place food and the space of cooking as a counter -site that displaces the hegemonic discourse of power by being a platform of resistance of the marginalized. The course focuses on the literature in which food and the space of cooking plays a pivotal role in the character’s expression and evolution of emotions and their psyche. The concept of the Heterotopia of food and cooking aims to look at the feeling of liberation experienced by the characters in select works of fiction, as sites of escape from crises and reconfiguration of power.

Learning Objectives:

The key goal of the course is to spark awareness of the ways that human life narratives create a heterotopia out of mundane everyday activities like cooking. The course uses narratives from European and Asian literature. The course is meant to elicit curiosity, creativity, and defamiliarize the mundane activities in order to pave way for new narratives and perspectives.

Pedagogy:

Lectures and presentations

Syllabus:

Unit 1

Heterotopia of food and expression of the self.

Esquivel, Laura. *Like Water for Chocolate*. Transworld Digital, 2010. eBook.

Unit 2

Heterotopia of cooking and societal bonding.

Harris, Joan. *Chocolat*. Transworld Digital, 2010.eBook.

Unit 3

Food Heterotopias as sites of comfort and belonging.

Brown, Yasmin Ali. *The Settler's Cookbook*. Portobello Books.2012. eBook.

Yoshimoto, Banana. *Kitchen*. Grove Press. 2015. eBook.

Unit 4

Heterotopia of compensation and social dining.

Fielding, Helen.*Bridget Jones' Diary*. Penguin Books,1999. eBook.

References:

1. Miller, John. *The Globalization of Space: Foucault and Heterotopia. First Edition*. Routledge, 2015.
2. Faramelli, Anthony. et,al. editors. *Spaces of Crisis and Critique: Heterotopias Beyond Foucault*. Bloomsbury Academic, 2018. eBook
3. Johnson, Peter, "Michel Foucault's ideas on Heterotopia," *Heterotopian Studies* (June 2021). < <https://www.heterotopiastudies.com/> />

Course Outcomes:

CO- 1: Examine the sites of cooking and food preparation as sites of resistance and reflection- of crises and deviations.

CO- 2: The different kinds of heterotopias that the characters submerge into during the process of cooking. (Heterotopia of Crisis, Heterotopia of Displacement, Heterotopia of Juxtaposition, etc.).

CO- 3: Contemplate and decipher the relationship between the 'Other' and the experience of heterotopia.

CO- 4: Co relate and analyze the relationship between self-realization and the presence of food heterotopia.

Evaluation Scheme:

Internal

Seminar I – 25 marks

Seminar II – 25 marks

External

Project – 50 marks

Employability

The learner can form a clear understanding of the concepts and ideas regarding the socially and culturally relevant area of thought that is being explored in the course, enabling the learner to build a career as an Assistant Professor or content writer in the respective field. Enables the learner to pursue a career in climate change management, adaptation and mitigation. Additionally, will be suited to careers in related areas, such as environmental education and consultancy or conservation.
