Baking and Culture

**Spain**

* Readings

<http://www.open.edu/openlearn/languages/spanish/explore-the-baking-and-culture-europe-spain>

* Videos

<https://www.youtube.com/watch?v=XaWFjS5v1hg>

**China**

* Readings

<http://www.houstonpress.com/restaurants/6-highlights-from-houstons-chinese-bakeries-8091042>

* Videos

<https://www.youtube.com/watch?v=vOJLsbovAfg>

**Japan**

* Readings
* <http://www.japantimes.co.jp/life/2015/12/04/food/short-history-real-bread-japan/#.WBuOGdIrLIU>
* <http://www.patrimoniosalimentarios.com/es/articulos/bread-japan-example-food-affected-social-changes-mi%C3%A9-05222013-2030>
* Videos
* <https://www.youtube.com/watch?v=6t-FatnrL0g>
* <https://www.youtube.com/watch?v=sp5UuR2TcY0>

**Korean**

* Readings

<http://www.atlantamagazine.com/dining-news/sweet-savory-exploring-rise-atlantas-korean-bakeries/>

* Videos

<https://www.youtube.com/watch?v=eaAEFWb_r-k>

**India**

* Readings

<http://indianexpress.com/article/lifestyle/food-wine/food-story-how-indias-favourite-flatbread-roti-was-born/>

* Videos

<https://www.youtube.com/watch?v=U9LckelfecU>

**Russia**

* Readings

<http://russia-ic.com/culture_art/cuisine/1267/#.WBuKH9IrLIU>

* Videos

<https://www.youtube.com/watch?v=pJbDp4ZlItA>’

**Latin America**

* Readings

<http://dallas.culturemap.com/news/restaurants-bars/09-09-16-el-palote-panaderia-mexican-bakery-vegan-tacos/>

* Videos

<https://www.youtube.com/watch?v=5yu5LhOvjz8>]

**Africa**

* Readings

<http://www.south-africa-tours-and-travel.com/south-africa-food.html>

* Videos

<https://www.youtube.com/watch?v=d4vaize44fw>

**French**

* Readings

<http://www.open.edu/openlearn/languages/french/explore-the-baking-and-culture-europe-france>

* Video

<https://www.youtube.com/watch?v=53YjiIHhdmA>

<https://internchina.com/cooking-and-baking-at-home-in-china/>

**Questions:**

1. List at least 5 of the baking cuisines from your countries and compare it with the class. Is there anything similar, or how are they different?
2. What is the most interesting bakery culture to you?
3. What different methods of baking do you observe from the readings or the videos?
4. How can different baking culture and breads connect people together?
5. Share your experience of the baking in other culture
6. What is the similarity of baking that is shared in every culture?
7. How can baking industry facilitate culture interactions?
8. Is there any significance in your baking culture? Give examples.
9. Do you know any baking history in your country? If so, share them with the class.
10. Is the baking culture in your country influenced by any other countries? Ex. Immigration, colonial, culture imperialism, etc.