

文学研究科入学試験問題 (解答別紙)・直接解答)

博士課程前期課程
<正規学生(一般・推薦)>
<特別学生(社会人)>
<特別学生(外国人留学生)>

地理学地域文化学領域

試験科目
専門外国語科目

受験番号 番

解答記入不可
↑

以下は Panikos Panayi 『Spicing up Britain: the multicultural history of British food』の一節である。この文章を読み、設問 (1) , (2) に日本語で答えなさい。

Although stereotypes of British food have tended to focus on two apparently endemic problems - its poor quality and its blandness - by the beginning of the twenty-first century Britain had apparently developed into one of the leading culinary centers in the world, counting the highest number of top restaurants. It has surpassed even France, regarded as the birthplace and home of taste and good cooking. Just as importantly, Britons, and above all Londoners, now have a bewilderingly diverse array of foods available to them both in restaurants and shops.

While the quality and range of British food may have changed recently, assumptions about quality and diversity need questioning in a historical context. But before dealing with these assumptions, we need to tackle more fundamental issues regarding the very basis of the concept of British food which, in turn, raises questions about the authenticity of all national cuisines.

During the course of the nineteenth and twentieth centuries, as nationalism developed into the predominant signifier of identity, it encompassed all aspects of life for individuals within specific nation states. Most of the leading theorists of nationalism have spoken about imagined and constructed nations and nation states, even leading to the evolution of new languages, one of the most important signifiers of nationhood and identity in the modern world. Nationalism has led to 'invention of tradition' leading to 'formalization and ritualization'. Traditions help the establishment 'of social cohesion or the membership of groups or artificial communities'. The development of the British monarchy or the growth of the highland tradition provide examples of the establishment of particular traditions in Britain during the nineteenth and twentieth centuries.

Ben Rogers has pointed out that 'historians and sociologists have not taken much interest in nationalism of the culinary kind. Perhaps the (mainly male) academics who study nationalism think food is trivial or frivolous, but they never identify it for what it is - a vitally important ingredient and a potent source of xenophobia.' Yet how exactly does theorizing about nationalism apply to food in Britain or any other nation state? We can turn to one of the main contemporary proponents of the virtues and concept of British food in the form of Gary Rhodes, who claims that, in contrast to British cuisine, French and Italian cooking is based on traditions. Rhodes asks:

So what happened to us? Was it that the traditions weren't strong or numerous enough? Or was it that we just didn't have the passion for food and cooking that we associate with the French and Italians? Probably, on reflection, a combination of all these.

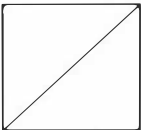
Rhodes claims that British, in contrast to French, food 'had always been simple - with wonderful ingredients like our own beef, which didn't need anything more fancy than just roasting'. He asserts that: 'Our cooking by the early to mid-1970s consisted of well-done roast beef, soggy Yorkshire puddings, mostly served with over-cooked cabbage and thick, floury gravy'. Rhodes's book on British food, which contains these extracts, provides a variety of recipes, including those from 'the culinary traditions of other countries'?

A more recent volume on 'English' food, by Rose Prince, has taken a more complex approach to the subject in hand, asserting that:

The national cuisine may be fossilised in people's minds as pies, roasts and nursery puddings, but there is now no reason why it could not include the rice noodle dishes of Southeast Asia or the delicious food of the Mediterranean. This is after all a country with a five-hundred-year-old history of food piracy: borrowing ideas from other shores, importing their raw materials and learning to cultivate them in our soil.

Endemic : 特定地域の encompass : 包含する monarchy : 君主制
highland tradition : スコットランド・ハイランド地方における伝統 frivolous : 軽薄な
soggy : ねっとりした fossil : 化石化する・固定化する

- (1) この文章を要約せよ。
(解答用紙の使用の目安: 半頁程度)
- (2) この文章に関連する事例を1つ挙げ、説明せよ。事例は日本のものでも海外のものでも良い。
(解答用紙の使用の目安: 半頁程度)



1 枚中
1

文学研究科入学試験問題（解答別紙）・直接解答

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解答記入不可
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以下の設問（１）と（２）について日本語で答えなさい。

（１） ２つの語群〔X〕,〔Y〕からそれぞれ２つずつ、計４つの言葉を選び、それぞれについて説明しなさい。なお、選択した語を説明の冒頭に示すこと。（解答用紙使用の目安：４つあわせて半ページ強～１ページ）

〔X〕

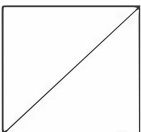
- a. 伝統的建造物群保存地区
- b. 生産緑地
- c. 都市計画法と用途地域
- d. GISの可能性と限界
- e. ジェントリフィケーション

〔Y〕

- a. 現代社会と地誌学
- b. ニュータウンの歴史と課題
- c. 寄せ場
- d. 京都市における景観条例・景観計画
- e. アートとまちづくり

（２） 次の質問に答えなさい。（解答用紙使用の目安：半ページ）

日本で刊行された人文地理学，文化人類学，民俗学のいずれかの分野の学術書（翻訳を含む）を１冊，あるいは日本の学術雑誌に掲載された人文地理学，文化人類学，民俗学のいずれかの分野の論文を１編取り上げ，その著者名と書名・発行所名，あるいは論文名・掲載雑誌名を記した上で，その内容を解説し，論評しなさい。



1 枚中
1

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解答記入不可
↑

以下の4つのテーマ①～④から2つを選択し、詳細に説明した上で、あなたの考えを述べなさい。解答用紙にはテーマの記号を示し、日本語で答えること。
(解答用紙使用の目安：1つのテーマにつき半ページ程度、2つで1ページ)

- ①脱工業化と現代都市の変容
- ②モビリティの地理学
- ③フードデザート問題
- ④地理学におけるフィールドワークの方法と課題

