ANT 3467 Food and Culture

University of Florida Fall 2017

Instructor: Christopher LeClere

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<u>Credit Hours</u>: 3 <u>Class Location</u>: Turlington L011 <u>Meeting Times</u>: M, W, F 12:50 – 1:40 Final Exam: Wednesday, Dec 13 12:30-2:30

Office Location/ Office Hours:

Turlington B331 Monday 2:30 - 4:30 / Tuesday 1:00 - 3:00 / By appointment

Course Description:

The role of food in human culture through time and in different geographical settings. Among topics considered are the biological basis of human diet and how it differs from other primates; how food habits develop and change as a result of cultural interaction; and the ritual and religious uses of food. Diets of traditional cultures and the effects of modernization on diet and health are examined.

Course Pre-requisites: None.

Required Text(s) and Supplemental Readings:

Required Textbooks:

(CP) The Cultural Politics of Food and Eating. Watson & Caldwell (editors) IBSN: 0631230939 https://www.amazon.com/Cultural-Politics-Blackwell-Readers-Anthroplogy/dp/0631230939/ref=sr_1_1?ie=UTF8&qid=1495037926&sr=8-1&keywords=cultural+politics+of+food+and+eating

(FC) Food and Culture: A Reader. 3rd Edition. Counihan & Van Esterik (editors) IBSN: 0415521041 https://www.amazon.com/gp/product/0415521041/ref=oh_aui_detailpage_o00_s01?ie= UTF8&psc=1

Additional readings are also on canvas and listed in the syllabus.

Course Requirements and Methods of Assessment:

Readings: You are expected to complete the assigned readings and come to class ready to discuss the material.

Assignments:

Class quiz:	10 points each $x 5 = 50$
Essays:	50 points each $x = 300$
TOTAL:	350

Quiz: There will be six unannounced quizzes given in class. You may not make up a quiz without a valid excuse in writing. I will drop the lowest quiz grade.

Essay: 2-3 pages submitted through eLearning before class starts the day they are due): Specific questions will be posted closer to the due date based on class discussions. <u>Food and Biology / Evolution</u> (Due 09/18) <u>Food and Globalization</u> (Due 10/02) <u>"Exotic" Food Experience:</u> (Due 10/09) <u>Food and Identity / Media</u> (Due 10/23) <u>Food and Nutrition</u> (Due 11/06) Food and Activism (Due 12/13)

Additionally, you can complete two of the six extra credit opportunities worth 10 points each. 1) Datil Pepper Festival: Saturday 10/7 we will take the department van to St. Augustine for the annual Datil Pepper Festival. Write a one-page response citing class readings. Limited to 12 students on a first come first serve basis. We will depart UF at 9:00am and return that evening. 2) I will host 4 food related documentary film screenings throughout the semester. Attend a screening, participate in the discussion afterwards and write a one-page response to the question I will pose after the film.

9/13 Food Inc., 9/29 The Founder, 11/8 City of Gold, 11/29 Cappuccino Trail

3) Pick an article from the syllabus and write a critique using other scholarly literature.

Late work: Late work will drop the one letter grade per day. After one week, work is only eligible for half credit. NO EXCEPTIONS!

Grading Scale:

Α	100 – 92	C+	79 – 78
A-	91 – 90	С	77 – 72
B+	89 - 88	C-	71 – 70
В	82 – 87	D+	69 – 68
B-	80 – 81	D	67 – 60
		F	59 – 0

Class Attendance Policy:

I will not take attendance each class period. However, there are six quizzes throughout the semester. You may not make up a quiz without a valid excuse in writing. I will drop the lowest pop quiz grade.

Academic Honesty:

Cheating, plagiarism, violation of test conditions, complicity in dishonest behavior, or other falsification of academic work is a serious breach of College expectations and is subject to immediate disciplinary action.

Plagiarism: There is no more serious academic offense than plagiarism. Plagiarism is academic theft, where the writer passes of as his or her own the ideas or words of another. If you plagiarize, you will receive a zero for that assignment and I will refer the matter to the Dean of Students for further disciplinary action. You must be familiar with the College's policies on plagiarism. If you have any questions please refer to the University's Honor Code, which is available online at: http://www.registrar.ufl.edu/catalog/policies/students.html.

Electronic Devices: Silence electronic devices during class. Let me know in advance if you carry a special device for particular purposes (e.g. staying in contact with children, monitoring pregnancy, etc.) All electronics (phones, laptops, ect.) are for note taking and research only.

Statement on Disabilities:

Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the instructor when requesting accommodation. The Disability Resource office is located in 001 Reid Hall. Further information can be found at www.dso.ufl.edu/drp.

Mental Health:

The university offers confidential counseling services to help students deal with personal concerns that interfere with learning and academic progress. The Counseling Center's professional counselors provide individual and group counseling and crisis intervention on short-term and emergency issues as well as consultation and referral services. All services are strictly confidential and are not part of students' college records.

- 1. University Counseling Center, 301 Peabody Hall, 392-1575
- 2. Student Mental Health, Student Health Care Center, 391-1171 (personal counseling)
- 3. Sexual Assault Recovery Services (SARS), Student Health Care Center, 392-1161
- 4. Career Resource Center, Reitz Union, 392-1601

ALL READINGS ARE SUBJECT TO CHANGE. SEE CANVAS FOR ANY UPDATES FC = Food and Culture CP = The Cultural Politics of Food and Eating EL = eLearning

Week	Date	Торіс	Reading
1	8/21	Introduction to Course	
	8/23	What is Anthropology?	Why Food, Why Culture, Why Now – FC
		Why Study Food?	Introduction - CP
	8/25	Studying Foodways	Toward a Psychology of Contemporary Food
			Consumption Roland Barthes – FC
			The Culinary Triangle Levi Strauss - FC
			Oysters, Salmon, and Stilton Cheese – Leech EL
2	8/28	Studying Food	When is Food a Luxury - EL
			Distinction: A Social Critique of the Judgement
			of Taste – Pierre Bourdieu – FC
	8/30	Studying Food	The Abominations of Leviticus - FC
			The Abominable Pig - FC
	9/1	Studying Food	Eating Christmas in Kalahari - EL
			Food and Power - EL
3	9/4	No Class	Labor Day
	9/6	Food and Evolution	Brain Evolution, the Determinates of Food
			Choice, and the Omnivore's Dilemma – EL
			Human Adaptation to the Control of Fire - EL
	9/8	Food and Evolution	Costs of encephalization - EL
	210		Shifts in Subsistence Type and Its Impact on the
			Human Skull's Morphological Integration – EL
4	9/11	Evolution of Food	Agricultural innovation: invention and adoption
			or change and adaptation? – EL
			Gardens and fields: the intensity and scale of
			food production – EL
	9/13	Colonialization	Industrial Food – FC
			Time, Sugar, Sweetness - FC
			La Falta de Brazos - EL
	9/15	Colonialization	The Economic Culture of Drugs - EL
			French Beans for the Masses - CP
5	9/18	Globalization	**Food & Evolution Due**
			Let's Cook Thai – FC
			Real Belizean Food – FC
			Masters of Cuisine by Calling - EL
	9/20	Globalization: Sushi and	How Sushi Went Global – CP
		Tacos	How The Desperate Norwegian Salmon Industry
			Created A Sushi Staple – EL
			Industrial Tortillas – CP
			Was the taco invented in SoCal? - EL
	9/22	Globalization: Nostalgia	"As Mother Made it" - FC
			"India Shopping" – CP
			Cooking Skills, Senses, and Memory - FC
			Reencountering Cuban Tastes in Australia – EL

6	9/25	Globalization: Restaurants	Not "From Scratch" - FC Globalized Childhood - CP
	9/27	Globalization: Restaurants	Inventing Australia for Americans: The Rise of
			the Outback Steakhouse Restaurant Chain in the
			USA - EL
			Food Workers as Individual Agents - FC
			Not a simple coffee shop: Starbucks in
	0 / 0 0		China – EL
	9/29	Globalization: McDonald's	China's Big Mac Attack – CP
			Of Hamburger and Social Space – CP
			Domesticating the French Fry –CP
7	10/2	Food and Identity	**Food & Globalization Due**
			The Rise of Yuppie Coffee – CP
			Crafting Chocolates in France - CP
			Japanese Mothers and Obentos - FC
	10/4	Food and Identity	Coca-Cola: Sweet Drink from Trinidad - CP
			Liquid Identities Mecca Cola - EL
			Taste the Traditions – EL
	10/6	No Class	Homecoming
	10/7	OPTIONAL FIELD TRIP	A Botanical Mystery -EL
		St. Augustine	Bottling Hell: Marketing Datil Peppers - EL
8	10/9	Food & Race	**"Exotic" Food Experience Due**
			More than Just a Big Piece of Chicken – FC
			Ebony Jr and Soul Food - EL
			Thinking Race through Corporeal Feminist - FC
	10/11	Food & Gender	Espresso: Shot of Masculinity – EL
			Feeding Lesbigay Families - FC
	10/13	Food & Gender	On the Move for Food - FC
			Mexicana's Food Voice - FC
9	10/16	Food and Media	Nation and Cuisine. The Evidence From
			American Newspapers – EL
			How to Make a National Cuisine – EL
	10/18	Food and Media	The Overcooked & Underdone – FC
			Domestic Divo – FC
			Feeding Hard Bodies – FC
	10/20	Food and Social Media	I Am Not a Foodie Culinary Capital in Online
	10/20		Reviews of Michelin Restaurants - EL
			Product Placement in Social Games - EL
10	10/23	Religious Eating	**Food & Identity / Media Due**
10	10/20		Fast, Feast, Flesh: Food / Medieval Women – FC
			Children's Food and Islamic Dietary - CP
	10/25	Ritual Eating	Fast Food & Fast Games – EL
			Funerals as Feasts – EL
	10/27	Food and Health	Why Do We Overeat? Margaret Mead – FC
			Darwinian gastronomy: Why we use spices - EL

FINAL	12/13	12:30-2:30 in classroom	**Food and Activism Due**
	12/8	No Class	Reading Day
			Learning Democracy through Food Justice - FC
			Campus Sustainable Food Projects – EL
	12/6	Food and Activism	Politics of Breast Feeding - FC
			movement network perspective - EL
			The food movement in Canada: a social
16	12/4	Food and Activism	Interaction Ritual Chains and the Mobilization of Conscientious Consumers - EL
16	12/4	Food and Activian	
	12/1	Fair Trade	Delivering Goods: Fair Trade in Nicaragua – EL Cup of Truth - EL
	10/1	Fair Trada	Confessions of a Fair Trade in Nicercome
	11/29	Fair Trade	Brief History of Fair Trade – EL
	11/00	Esta Tas I	Fresh Demand: Chilean Produce – CP
15	11/27	Food as Commodity	Purchase branded commodity food products - EL
	11/24	No Class	Thanksgiving
	11/22	No Class	Thanksgiving
			Taco Bell, Maseca, and Slow Food - FC
			food and European identity – EL
			Slow food and the politics of pork fat: Italian
			Globalization" – FC
14	11/20	Food Politics: Slow Food	Slow Food and the Politics of "Virtuous
			Fast Food / Organic Food – FC
			Food and the Counterculture - CP
	11/17	Food Politics: Protests	The Raw and the Rotten – FC
	11/13		Political Economy of Food Aid – FC
	11/15	Food Politics: GMO	Global Food Fight – CP
13	11/13	1000 Security	Want Amid Plenty - FC
13	11/10	Food Security	Mapping Food Movement – EL
	11/10	No Class	Right to food; right to feed; right to be fed - EL Veterans' Day
			Food Security and Mental Health – EL Bight to food, right to food, right to be fod – EL
	11/8	Food Security	Community Food Security – FC
	11/0		Between Obesity and Hunger – FC
			Food, Hunger and the State – CP
12	11/6	Food Politics	**Food & Nutrition Due**
			The Political Economy of Obesity - FC
			Rooting out the Cause of Disease – FC The Political Economy of Obesity – FC
	11/3	Nutrition	Culture, Health, Gender and Coffee - EL
	11/2		De-Medicalizing Anorexia – FC
	11/1	Nutrition	Strategies for Promoting Healthier Food - EL
			Not Just a White Girl's Thing – FC
			EL
			African-American, Latina, and White Women -
	10/30	Body Image	"A Way Outa No Way": Eating Problems among