**Instructor:** Karen Harvey Coutts, <a href="mailto:khcoutts@ufl.edu">khcoutts@ufl.edu</a>, 352-392-2253

Office Hours: Tuesdays and Thursdays, 3:30-5:00 p.m. and by appointment.

**Office Location:** Turlington Hall Room B329 (in the basement).

Grader: Jessica-Jean Casler, jcasler@ufl.edu, 352-392-2253.

**Grader Office Hours:** Tuesdays 3:00-5:00 p.m. and by appointment. **Office Location:** Turlington Hall Room B329 (in the basement).

Meeting Time and Place: Computer Science Engineering Building, Room A101

Tuesday Period 10 (5:10-6:00 p.m.) Thursday Periods 10-11 (5:10-7:05 p.m.)

Course Website: e-learning on Sakai, https://lss.at.ufl.edu/

Course Objectives: Food is one of the requirements of life and is intimately tied to human culture. Food choices not only create differences in human culture, but are often changed as a result of societal changes and cultural norms. This course will serve as an overview of the role of food and its usage throughout human history highlighting major shifts in foodways such as the shift from hunter and gatherers to agriculture to mass production and will emphasize the variable role of food in society based on local norms of gender, age, class, etc. We will explore evidence from early human evolution through modern practices and globalization from biological, archaeological, and cultural anthropological perspectives.

**Required Textbook:** Carole Counihan and Penny Van Esterik, editors. 2008. *Food and Culture: A Reader*. Routledge Press.

**Required Readings:** All require journal article readings not in the reader will be posted on Sakai in pdf format.

Course Requirements and Grading policy: The course will be graded out of 400 total points. Exams (300 points), in class quizzes (50 points), and a short response paper (50 points). Acceptance of late assignments and make-up exams due to absence will only be granted if accompanied by written documentation or if absence is for a legitimate reason and is prearranged with the instructor.

**Exams:** There will be 3 non-cumulative exams for a total of 300 points (100 points each). Exams will include a combination of questions including true/false modify, multiple choice, fill in the blank/short answer, and a short essay. *Attendance and classroom contribution will be heavily considered in exam questions.* All exams must be taken during the scheduled time on the Sakai system except for in extreme emergencies for which **WRITTEN documentation is required** or if missed due to official university business and was prearranged with the instructor.

**Quizzes:** There are 6 **unannounced** in-class pop-quizzes for a total of 50 points (10 points each). Pop-quizzes may be given at any time during a lecture. There are **NO make-up quizzes**, but the lowest quiz score will be dropped at the end of the semester.

**Film Reaction Paper:** You will watch the film *Food, Inc.* in class and write a short 2-page paper responding to 1 of 12 discussion questions provided by the instructor about the film (50 points). You may devise your own discussion question, but it MUST be approved by the instructor prior to submission of the paper. The paper is due in hardcopy on **April 12, 2012 at the beginning of class.** Late papers (those submitted after 5:10 p.m. on the 12<sup>th</sup>) will lose 5 points per day and will not be accepted after 5:10 p.m. on April 16<sup>th</sup>. **DO NOT EMAIL PAPERS TO ME.** 

**Extra Credit Option:** Students have the opportunity to earn up to 10 points of extra credit in the course by completing 2 brief reviews of 2 **peer-reviewed** journal articles (5 points for each assessment). Students are encouraged to locate articles that relate to their interests and dovetail with the course content. The instructor, grader, or research staff at Smathers Library can assist in locating peer-reviewed articles and a guide to locating journal articles is posted in the resources section of Sakai. Students have 1 of 2 options to obtain extra credit:

- 1. Students can submit a 2-page (double spaced, 12 point font, Times New Roman, 1 inch margins) that summarizes each article and discusses **WHY it is relevant to the course content.**
- 2. Students can choose to present their findings to the class orally during regular lecture and submit only a short bulleted list of main points of the article to the instructor. Students who prefer to present findings in class **MUST** contact the instructor **at least 2 days** before they wish to present. Oral presentations need not exceed 2-3 minutes and can simply illustrate how the article portrays a specific point of interest germane to the course or course discussion.

Extra credit assignments can be submitted or presented at any time over the course of the semester until April 12<sup>th</sup>, 2012. Please note that only 4 students will be permitted to present during any given class section so plan ahead—the sooner the better! Presentation spots will be given on a first come, first serve basis. NO EXTRA CREDIT ASSIGNMENTS WILL BE ACCEPTED EITHER IN HARDCOPY OR FOR ORAL PRESENTATION AFTER APRIL 12, 2012.

**Bonus Quizzes:** There will be several short bonus quizzes (1-3 points) given in class at the instructor's discretion. These quizzes are **EXTRA CREDIT** only and failure to take a quiz will not result in detracting points from your total points for the class. There are **NO make-up bonus quizzes**.

**Final grades** in percentages as follows:

A	93% - 100%	C	73% - 76%
<b>A-</b>	90% - 92%	C-	70% - 72%
B+	87% - 89%	D+	67% - 69%
В	83% - 86%	D	63% - 66%
<b>B-</b>	80% - 82%	D-	60% -62%
C+	77% - 79%	E	59% or less

Other Policies: <u>Cell phones, pagers, portable music devices (e.g., iPods) and laptops must be turned off during class</u>. Attendance will not be taken for lectures, but students are expected to attend and are responsible for all material covered in lectures. The instructor will **NOT** distribute lecture notes or copies of the Power Points outside of in-class presentation, nor will they be provided for unexcused absences.

### **Academic Honesty:**

Academic dishonesty will not be tolerated. As a result of completing registration at the University of Florida every student has signed the following statement:

"I understand that the University of Florida expects its students to be honest in all their academic work. I agree to adhere to this commitment to academic honesty and understand that my failure to comply with this commitment may result in disciplinary action up to and including expulsion from the University."

Students caught plagiarizing or cheating on exams and/ or quizzes and assignments will receive an automatic grade of **zero** and will be referred to University administration for disciplinary action. If you have any questions as to what is considered academic dishonesty please refer to the University's Honor Code which is available online at <a href="http://www.registrar.ufl.edu/catalog/policies/students.html">http://www.registrar.ufl.edu/catalog/policies/students.html</a>

#### **Special Classroom Accommodation for Students with Disabilities:**

Students requesting classroom accommodation must first register at 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. The Disability Resource Office is located in 001 Reid Hall. You must present letter from DRC or at least inform the instructor that you anticipate a letter from DRC by no later than January 19<sup>th</sup> 2012 in order to be eligible for classroom accommodations. Further information can be found at www.dso.ufl.edu/drp.

#### **UF Counseling Services:**

Resources are available on campus for students having personal or goal oriented problems that interfere with their academic performance. These resources include:

- 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 http://www.counseling.ufl.edu/cwc/

<u>Course Outline</u>: This is an outline of the topics that will be covered over the course of the semester. Assigned readings should be completed prior to attending class. I reserve the right to make minor modifications due to the availability of potential Guest Speakers. **No assignment changes will be made nor will scheduled exam dates be modified or changed.** \*Readings with an asterisk will be uploaded as pdf files on Sakai and can be downloaded by students registered for the course from the website.

	Topic	Readings	
Week 1			
January 10	Course Mechanics, review of syllabus and	*Mintz and Du Bois 2002	
<u> </u>	policies	Meigs in Food and Culture	
	Introduction: Overview of Course Content		
January 12	Archaeological, Biological and Cultural	*Ambrose and Krigbaum 2003	
-	Methodologies of Exploring Human Diet	*Thomas 1996	
Week 2			
January 17	Human Evolution and Diet Part 1	*O'Connell et al. 2002	
		*Ungar and Teaford 2002	
January 19	Human Evolution and Diet Part 2	*Fernandez-Jalvo et al. 1999	
	Cannibalism in Early Evolution		
	LAST DAY TO ADVISE INSTRUCTOR OF CLASSROOM ACCOMODATIONS		
Week 3			
January 24	Transition to Sedentism: Mixed Economies,	*Coutts et. al 2011	
	Agriculture and Maritime Adaptations.		
January 26	Transition to Sedentism: The good, the bad, and	*Munro 2004	
	the ugly effects of dietary shift.	*Larsen 2002	
Week 4			
January 31	Large Scale Food Production Creating	*Ambrose et al. 2003	
	Hierarchy		
February 2	Hierarchy Creating Large-Scale Food	*Perdikaris 1999	
	Production		
***	Wrap up and Review for Exam 1		
Week 5	F 4 C1 :		
February 7	Exam 1 on Sakai		
Fanmany 0	Food and Women's Roles: Past and Present	*Samuel 1999	
Fenruary 9	rood and women's Roies. Past and Present	Bordo in <i>Food and Culture</i>	
		Dordo in rood and Cunure	

Huches in Food and Culture

	Topic	Readings
Week 6		
	Food and Sexuality Cross Culturally	*Rozin 1999
February 16	Dietary Taboos and Restrictions	Harris in <i>Food and Culture</i> Soler in <i>Food and Culture</i>
Week 7 February 21	What makes a meal?	Douglas in Food and Culture Levi-Strauss in Food and Culture
February 23	Food and Ritual What to eat, not to eat, when to eat it and with whom.	<ul><li>D. Shack in <i>Food and Culture</i></li><li>W. Shack in <i>Food and Culture</i></li><li>Bynum in <i>Food and Culture</i></li></ul>
Week 8		
February 28	Can a Single Food Define a Culture?	Mintz in <i>Food and Culture</i> Brumberg in <i>Food and Culture</i>
March 2	Fermented Beverages (and BEER!)	*Whitmore and Gentlemen 1990 *Arthur 2003 *Valdez 2006
Week 9  March 6  March 8	Spring Break! Spring Break!	valdez 2000
Week 10 March 13	Food and Macroculture (Ethnicity, Location)	*deFrance 2006 Sobo in <i>Food and Culture</i>
March 15	Food and Microculture (Custom, Family, etc.) Wrap up and Review for Exam 2	Bordo in <i>Food and Culture</i> Bruch in <i>Food and Culture</i> Powdermaker in <i>Food and Culutre</i>
Week 11 March 20	Exam 2 on Sakai	
March 23 Week 12	Food Variations of Status, Gender and Age	*Fagerli and Wandel 1999
March 27	Breakdown of Traditional Food Systems	*Foster 2007 Goody in <i>Food and Culture</i>
March 29	Film: Food, Inc.	

	Topic	Readings	
Week 13			
April 3	Diet and Life Cycle: Birth, Weaning, Adult,	*Gibbons 2008	
	Pregnancy and the Elderly	*Moisen et al. 1990	
		*Fouts 2004	
<u>April 5</u>	· · · · · · · · · · · · · · · · · · ·	*Reading TBA	
	Variability in Access to Different Types of Beer in Middle Horizon Peru. (Title pending)		
Week 14	in whome from term. (The pending)		
<u>April 10</u>	Guest Lecture-Mark Dunop	*Reading TBA	
<u> </u>	The Social, Economic and Nutritional	Redding 12/1	
	Significance of Maca in the Andes of Peru.		
	2.5 0. 0. 1 0 1 0 0. 1 0 0 1		
<u>April 12</u>	Links Between Diet and Disease: Past and	*Rundle et al. 2009	
	Present	*van Gerven et al. 1995	
	Paper on Food, Inc. due	*Morris and Twaddle 2007	
	LAST DAY TO SUBMIT OR PRESENT EXTRA CREDIT ASSIGNMENTS		
<u>Week 15</u>			
<u> April 17</u>	The Rise of "Foodies" and Celebrity Chefs	*Roseberry 2005	
	in American Culture		
A 11.10	H D: ( W/		
<u> April 19</u>	Human Diet: Where is it Headed?	Fitchen in Food and Culture	
	Will Culture and Nutrition Face off?	Moore Lappe and Collins in Food and Culture	
Week 16	Wrap Up and Review for Exam 3		
Week 16	Evon 2 on Cokoi		
<u>April 24</u>	Exam 3 on Sakai		