

HNRS ANTH 322 - HONORS FOOD AND CULTURE

Spring 2010 – TR 9:30-10:45 – McComsey 202

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Food and Culture

Course Content

This course examines foodways—the beliefs and behaviors surrounding the production, distribution and consumption of food—in the United States, Italy, and globally. Foodways are embedded in culture and reveal significant social relations, power structures, and meaning systems. They are especially embedded in women’s roles and relationships and feminist perspectives can be insightful in studying them. We will examine the differences and consequences of food habits in the United States and Italy; the role of food in constituting national, gender and ethnic identity; the symbolic significance of food; and the global hybridization and commodification of food. This course fulfills a requirement for the anthropology major or minor, the Women’s and International Studies Minors, and is also a general education “G3” and “W” course, as well as an Honors course.

Course Objectives

1. Students will learn and apply the methods and theories used by anthropologists and other social scientists in the study of food and culture.
2. Students will learn about feminist perspectives, their diversity, and their contributions to the study of food and culture.
3. Students will learn about US, Italian, and transnational foodways past and present, and the implications of politics, economics, and culture on food content and quality.
4. Students will improve their oral and written communication through considerable practice.

Required Books

Barndt, Deborah. 2008. Tangled Routes: Women, Work and Globalization on the Tomato Trail. Lanham, MD: Rowman and Littlefield, 2nd edition. (Barndt on syllabus)

Counihan, Carole. 2004. Around the Tuscan Table: Food, Family and Gender in Twentieth Century Florence. New York: Routledge. (ATTT on syllabus)

Counihan, Carole and Penny Van Esterik, eds. 2008. Food and Culture: A Reader. New York: Routledge, 2nd edition. (F&C on syllabus).

Requirements

1. **Attendance (50 points).** Students earn two points for every class attended on time, one point if they arrive late, zero if they are absent. “Late” = after I have taken attendance. If you are absent you do not get attendance points, regardless of the reason.
2. **Four open-book in-class quizzes (10 points each, 40 points total).** On four specified dates (1/28, 2/23, 3/18, 4/1) students will take an open-book open-note quiz so bring your books and notes to class. Students who are absent for a quiz may make it up for partial credit with an authorized excuse.
3. **Central Market Assignment (10 points). Paper due Tuesday 2/16.** Students will visit and conduct participant-observation at Lancaster’s famed Central Market. Details to follow.
4. **Take-home mid-term and final exams (50 points each, 100 points total).** Questions will be handed out in advance and the exams are due Thurs, March 4, and Thurs, April 29.
5. **Conduct a research project and write and revise a 2500 word paper (90 points) and give a 8-15 minute oral presentation (10 points).** See attached term paper assignment sheet.

Summary of assignments

Class attendance	50
Four open book quizzes	40
Take home midterm exam	50
Take home final exam	50
Research project	90
Oral Presentation	10
Central Market Assignment	10
TOTAL	300

grading schema: 300 points total

A	270-300 (A- 270-84, A 285-300)
B	240-269 (B- 240-49, B 250-59, B+ 260-69)
C	210-239 (C- 210-19, C 220-29, C+ 230-39)
D	180-209 (D- 180-89, D 190-99, D+ 200-209)
F	below 180

SYLLABUS

<u>date</u>	<u>topic</u>	<u>assignment</u>
1/19	Introduction: food and culture, anthropology, the course	
1/21	Food as lens of analysis; food and Italian culture	ATTT viii-34 Barthes #2 in F&C
1/26	Cuisine, history, and culture	ATTT 35-56 De Certeau #6 in F&C
1/28	Florentine diet and culture, dietary change and health Quiz #1 (bring books and/or notes to class)	ATTT 57-78 Nabhan #23 in F&C
2/2	Florentine production, reproduction, gender, and family * one-paragraph description of research project due *	ATTT 79-116 DeVault #16 in F&C
2/4	Feeding the family and socializing children	ATTT 117-156 Allison #17 in F&C

2/9	Gender, family and the future of food in Italy	ATTT 157-191 Carrington #17 in F&C
2/11	Central Market	Central Market Assignment
2/16	Cookbooks, culture, and changing culinary identities	Appadurai #18 in F&C Heldke #20 in F&C
2/18	* research design w/bib w/five sources due *	Salazar et al. #27 in F&C
2/23	Gender and body image Quiz #2 (bring books and/or notes to class)	Parasecoli #13 in F&C Bordo #12 in F&C
2/25	Gender and consumption: ideology and identity	Williams-Forson #21 in F&C Counihan #22
3/2	Restaurants and the consumption of meaning	Clark #26 in F&C Yan #32 in F&C
3/4	* Take home mid-term exam due *	write mid-term
Spring Break		
3/16	Globalization of food and exploitation of women workers	Barndt Intro, vii-7 Barndt #29 in F&C
3/18	Tangled routes and complex roots of food Quiz #3 (bring books and/or notes to class)	Barndt ch 1, 8-62
3/23	Approaches to globalization and its effects	Barndt ch 2, 63-93 Schlosser #28 in F&C
3/25	Fast food vs. Slow Food * Anthro majors only: data report due *	Barndt ch 3, 94-132 Pilcher #25 in F&C
3/30	Supermarkets, street foods, and women's labor	Barndt ch 4, 133-185 Yasmeen #33 in F&C
4/1	On the move for food and food on the move Quiz #4 (Bring books and/or notes to class)	Barndt ch 5, 186-203 Clapp #34 in F&C
4/6	Exploitation in the workplace north and south <i>STUDENT PRESENTATIONS</i>	Barndt ch 6, 204-260
4/8	<i>Supersize me!</i> * 2500 word research paper due *	finish research paper

- 4/13 Consequences of and tensions in the global food system
STUDENT PRESENTATIONS Barndt, ch 7, 261-284
Julier #31 in F&C
- 4/15 Hunger as a consequence of the global food system
STUDENT PRESENTATIONS Flynn #35 in F&C
Poppendieck #36 F&C
- 4/20 Signs of hope in the global food system
STUDENT PRESENTATIONS Barndt, ch 8, 285-313
- 4/22 *** revised research paper due—changes should be in red or blue type—hand in with first draft with professor’s comments ***
STUDENT PRESENTATIONS work on research paper
- 4/27 Food activism: Slow Food and other efforts
STUDENT PRESENTATIONS Leitch #24 in F&C
- 4/29 *STUDENT PRESENTATIONS* write take home final
*** take home exam due ***
- Final Exam Period: Tuesday May 4, 8-10 am** *STUDENT PRESENTATIONS*

Term Paper Assignment

Students must do a term paper (90 points) and give an 8-15 minute oral presentation (10 points) based primarily on ethnographic fieldwork. **All anthropology majors must choose option 3.** Other students may choose either option 1 or option 2. All papers must be word-processed double-spaced with 1" margins and 12 pt font, printed out, and handed in. **DO NOT** use binders or covers. **DO** staple your papers in the upper left hand corner. Emailed copies will be accepted only in emergencies.

Most of the information in your paper will come from anthropological fieldwork, but you must also cite at least three scholarly books, encyclopedias, and/or journal articles. For scholarly sources, consult the course books and their bibliographies, the Ganser library resource page for ANTH 322, the reference room of the library, and the food encyclopedias that I have in my office during office hours or by appointment.

Option 1 - Food, Culture, and Place Project: 2500 words (8-10 pages)

- This project will involve analyzing a food place and space to assess if and how it promotes social connection, biological/cultural diversity, and healthy food.
- Pick a food place where you will carry out a participant-observation study. It should be a place where you can comfortably sit, observe, take photos, and conduct interviews. It should be a space or place where people produce, store, transform, prepare, and/or consume food. Some examples are: kitchens, gardens, food-stands, restaurants, cafes, cafeterias, markets, food stores, factories, farms, etc. Plan to gather data by conducting at least three observations of at least one hour each at different times of the day or week in the place. You should also conduct 2-4 interviews and take notes or tape-record them. Some topics to cover are:
 - Detailed description of the place: appearance, color, noise, smell, temperature, etc.
 - Detailed description of food and functions surrounding it
 - Detailed description of people (sex, age, race-ethnicity, class) and their roles
 - Location and layout (take photos, draw sketches, diagrams, or maps)
 - What material and social functions take place there?
 - What relationships are there between space, place, location and function?
 - How do spatial design and location affect people's relationships to food and each other?

Students must hand in the following on the dates listed:

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|-------------|---|
| Tues, 2/2 | One-paragraph description of project focus |
| Thurs, 2/18 | 1-2 page research design, annotated bibliography, and interview questions. |
| Thurs, 4/8 | Paper due |
| Thurs, 4/22 | Revised paper due with first draft with professor's comments. Changes must be in blue or red type, original material in black type. |

Option 2 - Recipe Paper: 2500 words (8-10 pages)

The recipe paper involves choosing a food dish that is special to your family or someone else's family, collecting the recipe, documenting its preparation, investigating the recipe's history, discussing one of its main ingredients, and learning the recipe's significance. You should conduct 2-4 interviews with knowledgeable family members about the following questions: What is the history of this recipe for you and/or for your family? Who originated it? Under what conditions? Has it changed over time or across the family? How and when is the dish served? Who prepares it? Is it associated with special or ritual

occasions? Which, when and why? What is its meaning? Is there any family lore associated with this dish? Is there any cultural folklore associated with this dish? Your paper should include a food map of the recipe—to be discussed in class—and photographs if possible. Your paper should include the recipe, cite scholarly sources about it and one of its key ingredients, and summarize the interview data to describe its personal, cultural, and historical significance.

Students must hand in the following on the dates listed:

- Tues, 2/2 One-paragraph description of project focus
- Thurs, 2/18 1-2 page research design, annotated bibliography, and interview questions.
- Thurs, 4/8 Recipe paper due
- Thurs, 4/22 Revised paper due with first draft with professor's comments. Changes must be in blue or red type, original material in black type.

Option 3 Anthropology Majors – Foodways Fieldwork Project: 2500-5000 words (8-20 pages)

This project involves conducting a fieldwork-based research project on an aspect of regional foodways. You will define the topic, write a research design, carry out the study, analyze your data, and write up your results. You may do your project on one of the following or another topic approved by me:

- a study of a stand holder at Central Market or Roots or a farm stand or farm market
- an ethnography of a farm family
- a study of a food enterprise: farm, bakery, cheesemaker, candymaker, CSA, restaurant...
- immigrants and food: how and why immigrants change or resist change in foodways
- a study of a groups' food habits, e.g. international students, orthodox Jews, Seventh Day Adventists, Puerto Ricans, PA Germans, PA Mennonites, Polish-Americans...
- an ethnography of a soup kitchen, food bank, or other hunger-fighting institution

- Tues, 2/2 One-paragraph description of research idea
- Thurs, 2/18 1-2 page research design. It defines the problem or question you are researching and describes how you will gather data: interviews, participant-observation, library research, mapping, photography, etc. Additional pages with interview questions must be included.
- Thurs, 3/25 1-3 page data report: a description of your data and how you plan to organize and analyze them. It should include an outline of your paper. The data report should also contain copies of the raw data, such as: notes on readings, interview notes or transcriptions, participant observation notes, maps, photos, etc.
- Thurs, 4/8 2500-5000 word (8-20 page) research paper with the following sections:
 - abstract
 - introduction
 - methods
 - findings
 - significance of the research
 - problems and ways you would address them if you were to do the project again
 - conclusion
- Thurs, 4/22 Revised 2500-5000 word research paper due with first draft with professor's comments. Changes must be in blue or red type, original material in black type.