

**HNRS ANTH 322**

**Fall 2006**

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**Dr. Carole Counihan**

Office Hours: Tu 11-12, 1:30-2:30

Th 11-12, 1:30-2:30

F 11-12

and by appointment

**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.

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 learn about efforts to propagate sustainable food systems.
5. Students will improve their oral and written communication through considerable practice. (This is a "W" class).

Required Books

Avakian, Arlene Voski and Barbara Haber, eds. 2005. From Betty Crocker to Feminist Food Studies: Critical Perspectives on Women and Food. Amherst: University of Massachusetts Press. (FBC on syllabus)

Barndt, Deborah, ed. 1999. Women Working the NAFTA Food Chain: Women, Food and Globalization. Toronto: Sumach Press. (WW on syllabus)

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

Kulick, Don and Anne Meneley, eds. 2005. Fat: The Anthropology of an Obsession. New York: Penguin. (FAT on syllabus)

## Requirements

1. **Attend class faithfully. 25 points.** Do the assigned readings by the day for which they are assigned, and be prepared to discuss them in class. You will get 1 point for each class attended and an extra credit point for each one attended over 25.

2. **Five reading annotations. 5 points each, 25 points total.** You must show evidence of reading and digesting the assigned material by annotating your books or by taking notes. On five specified dates (9/5, 9/19, 10/3, 10/26, 11/9) students' book annotations will be evaluated in class. Failure to be in class or to have book or notes will result in a zero.

3. **Lancaster County Recipe Assignment. 10 points.**

The recipe assignment is due Thursday, September 14. Recipes will be discussed in class. Failure to be in class or to hand in the recipe on this day without an authorized excuse will result in a grade of zero for the assignment. This paper should be 1-2 pages (300-600 words) word-processed double spaced with at least one inch margins. Do not use binders or covers and do staple your paper in the upper left hand corner. Students will also be asked to email their papers for possible inclusion in a course website, cookbook, and/or student term paper.

The recipe assignment involves conducting an interview with a Lancaster County resident about a significant recipe and handing in a paper, which includes the recipe and describes its personal, cultural, and historical significance. You might use some of the following questions: What is the history of this recipe for you and/or for your family? Who originated it? Under what conditions? How and when is the dish served? Who prepares it? Is it associated with special or ritual occasions? Which, when and why? Is there any family lore associated with this recipe? Is there any cultural folklore associated with this recipe?

4. **Take-home mid-term and final exams.** These are due Tues Oct 10, and Weds, Dec. 14, 2:45 pm. **25 points each, 50 points total.**

5. **Conduct a fieldwork-based research project on some aspect of LOCAL FOODWAYS,** and write a 6-12 page (1600-3600 word) paper. **60 points.**

- You may do your project on one of the following or another topic approved by me:
- a food-centered life history of a stand holder at Lancaster's two hundred year old Central Market
  - an ethnography of a soup kitchen, food bank, or other hunger-fighting institution
  - a study of a local food business: farm, bakery, cheesemaker, candymaker, CSA, restaurant, etc.
  - Lancaster county cuisine: a study of what Lancaster county folks eat and how it has changed over time

The bulk of your information must come from anthropological fieldwork, which will be explained in class and in the readings. You must also cite at least three scholarly sources from reputable books, encyclopedias, and/or scholarly journals. Internet sites often do not count as scholarly sources, but you may use internet sites in addition to the three scholarly sources. For scholarly sources, try the Ganser library resource page for ANTH 322: <http://library.millersville.edu/guide.cfm?Parent=2837>. You may also consult during office hours or by appointment the food encyclopedias that I have in my office.

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.

- Tues, 9/12 One-paragraph description of research idea
- Tues, 9/26 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, 10/31 1-3 page data report which lists and hands in the data you have gathered so far and describes the data you still plan to collect and which discusses any modifications made to your research design.
- Tues, 11/21 6-12 page research paper with: introduction, methods, findings, significance, problems and ways you would address them if you were to do the project again, and conclusion.
- Tues, 12/7 Revised 6-12 page research paper due with **first draft with professor’s comments**

**6. Give a 5-10 minute oral presentation on your research project (10 points).**

<u>Summary of assignments</u>		<u>grading schema: 170 points total</u>	
Class attendance, participation	25	A	162-180 points
Five reading annotations	2	B	144-161
Take home midterm exam	25	C	126-143
Take home final exam	25	D	108-125
Research project	60	F	below 108
Oral Presentation	10		
<u>Recipe Assignment</u>	<u>10</u>		
TOTAL	180		

**SYLLABUS**

<u>date</u>	<u>topic</u>	<u>assignment</u>
8/29	Introduction: food and culture, anthropology, the course	
8/31	Food as lens of analysis; food and Italian culture	ATTT viii-16
9/5	Florentine cuisine and culture	ATTT 17-56
	<b>Annotation exercise #1 on ATTT (bring book and/or notes to class)</b>	
9/7	Florentine diet, production, reproduction and gender	ATTT 57-96
9/12	Gender and family in Florence	ATTT 97-156
	<b>* one-paragraph description of research idea due *</b>	
9/14	The future of food in Italy, Slow Food Movement	ATTT 57-191
	Consult <a href="http://www.slowfood.com">www.slowfood.com</a> and <a href="http://www.terramadre2004.org/welcome_en.lasso">http://www.terramadre2004.org/welcome_en.lasso</a>	
	<b>* recipe assignment due at the beginning of class, will be discussed in class *</b>	

9/19	Feminism and food studies Shish Kebab Armenians <b>Annotation exercise #2 on FBC (bring book and/or notes to class)</b>	Preface in FBC Avakian in FBC
9/22	Gender, race, and ethnicity in foodways	Julier in FBC
9/26	Gender, race, and ethnicity in foodways <b>* research design due *</b>	Counihan in FBC
9/28	Marketing food and women's roles	Shapiro in FBC
10/3	Marketing baby food and changes in women's roles <b>Annotation exercise #3 on FBC (bring book and/or notes to class)</b>	Bentley in FBC
10/5	Feminism, food and film	Lindenfeld in FBC
10/10	<b>* Take home mid-term exam due *</b>	write essay exam
10/12	Fat across cultures	FAT pp. 1-28, 45-62
10/17	<i>NO CLASS FALL BREAK</i>	
10/19	Variations on fat	FAT pp. 63-76, 109-137
10/24	Thin across cultures	FAT 93-107, 153-184
10/26	Fat and resistance <b>Annotation exercise #4 on FAT (bring book and/or notes to class)</b>	FAT 139-151, 211-225
10/31	Women, food, and globalization <b>* data report due *</b>	Intro in WW
11/2	The Global political economy of food	Chs 1 and 2 in WW
11/7	Women workers and the global political economy of food	Chs 3 and 4 in WW
11/9	Women workers and food globalization <b>Annotation exercise #5 on WW (bring book and/or notes to class)</b>	Chs 5 and 7 in WW
11/14	AMERICAN ANTHROPOLOGICAL ASS'N CONF	research paper
11/16	AMERICAN ANTHROPOLOGICAL ASS'N CONF	research paper
11/21	Women workers in and out of the formal food system <b>* 6-12 page research paper due *</b>	Chs 9 and 10 in WW

11/23 NO CLASS THANKSGIVING DAY

11/28 Grassroots responses to globalization

Chs 11 and 12 in WW

11/30 *STUDENT PRESENTATIONS*

presentation and paper

12/5 *STUDENT PRESENTATIONS*

presentation and paper

12/7 *STUDENT PRESENTATIONS*

presentation and paper

**\* revised 6-12 page research paper due - hand in with first draft with professor's comments \***

**Wednesday, December 13, 2:45-4:45 \* TAKE HOME FINAL DUE \***

*STUDENT PRESENTATIONS*