

**ANT 3467 Food and Culture**  
Fall 2018

**Meeting Times:** MWF Period 6 (12:50-1:40)

**Venue:** TUR L011



Instructor: Cady Gonzalez, MA  
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**Course Description:** Cultural belief and practice relating to food and eating have long been a focus of anthropological scrutiny. This course will explore humanity's relationship to food through time and in different geographical settings. We will look at classic anthropological works as well as contemporary studies of our modern food system. Among topics considered are the biological basis of human diet; how food habits develop and change as a result of cultural interaction; and the ritual and religious uses of food. More specifically, we will discuss food activism, food and media, the culture of fast food, gender and body image, and food taboos.

This is not a survey of food around the world, nor is it a forum for proselytizing or critiquing the eating decisions of others. The class will include a mixture of lectures, team-based learning (TBL) discussions and applications, films, and writing assignments to look at serious issues of consumption and hunger and consider how power and identity are expressed through food choices, preparation, production, and distribution. Throughout the semester, you will have extra-credit opportunities to visit on- and off-campus sites where food is grown, sold, consumed, or collected so we can observe and discuss how our food system works and consider how issues of class, race, ethnicity, gender, and politics intersect with consumption.

**Course Pre-requisites: NONE REQUIRED** (*Introduction to Cultural Anthropology recommended and non-majors strongly encouraged!*)

**Required Texts:**

(CP) *The Cultural Politics of Food and Eating*. Watson & Caldwell (editors) ISBN: 0631230939

(FC) *Food and Culture: A Reader*. 3rd Edition. Counihan & Van Esterik (editors) ISBN: 0415521041

***Additional readings are also on Canvas and listed in the syllabus. These will include journal articles and selections from the books.***

**Course Requirements and Methods of Assessment:**

**Readings:** You are expected to complete the assigned readings and come to class ready to discuss the material. At the start of each module, you will complete a number of readings that contain the core concepts and ideas of that particular module. While these will not be the only reading for each unit, they will provide you with the foundation that will be built upon with supplemental readings later on in each unit.

**Weekly Individual Quizzes (14 @ 5 pts = 70 pts)**

The course consists of 14 modules (one per week), each based on crucial concepts and approaches to the anthropology of food. Weekly individual quizzes will be administered on Canvas to maintain accountability and test initial understanding of that week's readings. These are to be completed **before class every Monday**, except the second week's quiz, which will be due before class on Wednesday.

**Biweekly Team Quizzes (7 @ 10 pts = 70 pts)**

Biweekly team quizzes will be taken in class every other Monday, beginning in the third week of instruction.\* Students will be given one scratch card per team to complete the quiz and must discuss the questions as a team to arrive at the correct answer. These quizzes will combine questions from the two previous online quizzes (the individual quiz from the week before and the one due before class that day) and are intended to allow teammates to discuss wrong answers and clarify misunderstandings. They will also serve as a refresher on course material covered in the previous week to prepare for fruitful discussion. \*The team quiz during the third week will happen on Wednesday because there is no class on Monday.

**Applications (2 @ 15 pts = 30 pts)**

Throughout the course each team will make two applications to contribute to Friday discussions. These will in-class and assigned at random.

### **Discussion Summaries (5 @ 15 pts = 75 pts)**

Each team will complete 5 discussion summaries during the semester, to be assigned at random. These will be brief write-ups outlining the key points of your group's discussion for the day. Each team will submit **ONE** summary **at the end of class on the day they are assigned**. (Be sure to list the names of **all team members who are present** for discussion that day.) These are a way to track attendance and each team's progress in assimilating and engaging the course material. A summary form will be provided and should be filled out in complete sentences. These will be graded on **content** and **completion**.

### **Critical Essays (3 @ 40 pts = 120 pts)**

You will complete three 3-page critical essays throughout the course. Each essay prompt, requiring synthesis of course themes and discussion, will be posted as an "Announcement" on the Monday of the week before it is due. Six prompts will be posted during the semester; you only need to respond to three. Submit your essay uploads under the assignments "Critical Essay" 1, 2 & 3. See rubrics for scoring. Essays must be submitted on Canvas by 11:59 pm on Fridays. Your writing will be processed through anti-plagiarism software. If you attempt to upload your assignment in an incorrect format, Canvas will not accept the file. The assignment will not be graded until it is uploaded in the correct format and may be considered late. *Format: MS word (.doc or .docx), Times New Roman, 12-point font, double-spaced.*

Essay #1 due 9/14 – Food and power

Essay #2 due 9/28 – Food and globalization

Essay #3 due 10/12 – Food ties

Essay #4 due 10/31– Food studio

Essay #5 due 11/19 – Restaurant ethnography

Essay #6 due 12/5 – Food(ie) politics

### **Cookbook Analysis (100 pts Final Essay)**

"By sharing these recipes, I am honoring the thoughts of my mother and the others that somewhere and somehow, there must be a better world to live in."

*– In Memory's Kitchen: A Legacy from the Women of Terezin*

Cookbooks are an important primary text for studying food and society, and the recipes within tell more than just what to cook for dinner; recipes reflect language, history, family, food, and community. You will write a 6- to 8-page essay dissecting and critically evaluating a cookbook around 2 or 3 themes that demonstrate a range of what you've learned in class. Detailed instructions and a rubric will be posted on Canvas. If you would like assistance on your final paper, attend the instructor's or assistant's office hours; feedback on rough drafts will **not** be provided via email.

Your cookbook title and two analytical themes will be due 11/5 @ 11:59pm on Canvas. This contributes 10 pts towards your final essay and is graded upon **completion** only.

These will be due on Canvas on Monday, 12/10. *Format: MS word (.doc or .docx), Times New Roman, 12-point font, double-spaced.*

**Note: There is no final exam for this course.**

### **Peer Evaluations (Midterm 20 pts + Final 90 pts = 110 pts)**

Students will complete two peer evaluations for each of their teammates. One of the most significant concerns with working in a group and receiving team grades is that some of the members of the team may work harder than others or "free-ride" off those in the group willing to put in more effort. You will

be given a chance to evaluate your team member peers twice during the course. There will be an informal evaluation as a mid-term that will be graded for **completion only** (20 pts), and the rankings will not affect your grade. At the end of the semester, each of you will complete a confidential “peer evaluation” to assess the contributions of the other members of your team. You will be evaluating each member on his or her participation in team activities. (Did they come to class regularly? Were they prepared for the day’s activity? Did they contribute productively to the team? Respect others’ ideas?) These evaluations are intended to hold students accountable to their teams, to ensure that the workload is distributed evenly, and to ensure that all students are participating fully and effectively.

**!!!ATTENDANCE!!!**

Note that no points are designated for attendance. This does NOT imply, however, that attendance is optional. 50% of your grade is based on participation in group activities. Failure to attend class will therefore significantly hinder your success in the course and result in a grade reduction.

**Late Work:** Unexcused late work will drop one letter grade per day. After one week, work is only eligible for half credit. NO EXCEPTIONS. For excused absences, please provide the appropriate paperwork and speak with the instructor and/or assistant about make-up work.

**Point Breakdown:**

INDIVIDUAL WORK		TEAM WORK	
Weekly Canvas Quizzes	5 pts x 14 = 70	Biweekly Team Quizzes	10 pts x 7 = 70
Critical Essays	40 pts x 3 = 120	Discussion Summaries	15 pts x 5 = 75
Final Essay	100pts	Applications	15 pts x 2 = 50
		Peer Evaluation	
		Midterm	20 pts
		Final	90 pts
<b>Total 290</b>		<b>Total 290</b>	
<b>TOTAL POINTS POSSIBLE FOR THE COURSE: 580</b>			

**Extra-credit Opportunities:**

Additionally, you can complete two of the four extra credit opportunities worth 10 points each. You are welcome to participate in as many as you choose, but only two will count towards your final grade.

- 1) Volta: A local specialty coffee shop, Volta, hosts a free Saturday morning coffee cupping every week. Attend the cupping on 9/29, 10/6, or 10/13. Submit your completed tasting sheet (signed by Anthony) and a one-page reflection on your experience, citing at least two class readings.
- 2) Farmers Market visit: On 11/28 at 4 p.m., we will visit Gainesville’s Union Street Farmers Market in the Bo Diddley Community Plaza. Submit a one-page ethnographic reflection of your experience at the local farmers market. You must use at least two course readings in your analysis.
- 3) Independently watch a food(ie) film. While you may use your own accounts on Amazon Prime, Netflix, Hulu, etc., there are many free resources available to you on campus. Look through the available DVDs in the library or explore UF’s subscription to Kanopy, an on-demand streaming video service. You will need to use a vpn if watching the film off-campus. Write a one-page review using at least two sources from the course in your analysis. Due 12/10 at midnight.

4) Throughout the semester, we will be discussing the political dimensions of food. Here is an opportunity for you to learn more about food access, control, choice, and sustainability on campus:

- a. Interview someone at the Gator CSA Program
- b. Volunteer for one session at the Field and Fork Food Pantry, or
- c. Interview someone in the Student Compost Cooperative.

Reflect on your experience by operationalizing key concepts from the course. You must use at least two course readings in your analysis and are encouraged to read Counihan's "Food Rules in the United States" (article available on Canvas). Due 12/10 at midnight.

### **Grading scale**

Grades for this course will be calculated on a point system (see above), which will make it easy for you to track your grade throughout the semester. The grading scale is as follows:

A = 94% - 100%	C- = 70% - 72%
A- = 90% - 93%	D+ = 67% - 69%
B+ = 87% - 89%	D = 63% - 66%
B = 83% - 86%	D- = 60% - 62%
B- = 80% - 82%	E = Below 60%
C+ = 77% - 79%	
C = 73% - 76%	

**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 off 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, etc.) 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 Center is located in 001 Reid Hall. Further information can be found at [www.dso.ufl.edu/drp](http://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. Please see Canvas for any updates.**

**FC** = Food and Culture      **CP** = The Cultural Politics of Food and Eating      **EL** = eLearning

Week	Date	Topic	Reading
1	8/22	Introduction – Syllabus	<a href="https://www.youtube.com/watch?v=j8BONu3cn6E">https://www.youtube.com/watch?v=j8BONu3cn6E</a>  For subtitles click the “CC” button:
	8/24	What is anthropology? Why study food and eating?	<ul style="list-style-type: none"> <li>● Counihan, C. &amp; Van Esterik, P. “Why Food? Why Culture? Why Now? Introduction to the Third Edition” – FC</li> <li>● Watson, J. &amp; Caldwell, M. “Introduction” – CP</li> </ul>
2	8/27	Foundations for studying food in anthropology	<ul style="list-style-type: none"> <li>● Barthes, R. “Toward a Psychosociology of Contemporary Food Consumption” – FC</li> <li>● Lévi-Strauss, C. “The Culinary Triangle” – FC</li> <li>● Harris, M. “The Abominable Pig” – FC</li> </ul>
	8/29		<ul style="list-style-type: none"> <li>● Ortner, S. “Hospitality: Problems of Exchange, Status, and Authority” – EL</li> <li>● Mead, M. “Why Do We Overeat?”</li> </ul>
	<b>8/31</b>		<b>TEAM DISCUSSION</b>
3	9/3	LABOR DAY – NO CLASS	
	9/5	Food and power	<ul style="list-style-type: none"> <li>● Mintz, S. “Food and Its Relationship to Concepts of Power” – EL</li> <li>● Gewertz, D. &amp; Errington, F. <i>Cheap Meat: Flap Food Nations in the Pacific Islands</i> (Pp 72-147) – eBook / EL</li> </ul> <b>Team Quiz 1</b>
	9/7		<b>TEAM DISCUSSION</b>
4	9/10	Food and labor	<ul style="list-style-type: none"> <li>● Mintz, S. “Time, Sugar, and Sweetness” – FC</li> <li>● Goody, J. “Industrial Food: Towards the Development of a World Cuisine” – FC</li> <li>● Wilk, R. “‘Real Belizean Food’: Building Local Identity in the Transnational Caribbean” – FC</li> </ul>
	9/12		<ul style="list-style-type: none"> <li>● Estabrook, B. <i>Tomatoland</i> (excerpt) – EL</li> </ul>
	9/14		<b>TEAM DISCUSSION</b> <b>Essay #1 DUE: Food and power</b>
5	9/17	Food and the search for authenticity	<ul style="list-style-type: none"> <li>● Johnston, J. &amp; Baumann, S. “Eating Authenticity” – EL</li> <li>● Johnston, J. &amp; Baumann, S. “The Culinary Other: Seeking Exoticism” – EL</li> <li>● Paolisso, M. “Taste the Traditions” – EL</li> </ul> <b>Team Quiz 2</b>
	9/19		<ul style="list-style-type: none"> <li>● Heldke, L. “Let’s Cook Thai: Recipes for Colonialism” – FC</li> </ul>

			<ul style="list-style-type: none"> <li>Lam, F. "Cuisines Mastered as Acquired Tastes" (<i>The New York Times</i>) – EL</li> </ul>
	<b>9/21</b>		<b>TEAM DISCUSSION</b>
6	9/24	<b>Linking producer to consumer</b>	<ul style="list-style-type: none"> <li>West, P. "Making the Market: Specialty Coffee, Generational Pitches, and Papua New Guinea" – EL</li> <li>Stiles et. al. "The Ghosts of Taste: Food and the Cultural Politics of Authenticity" – EL</li> </ul>
	9/26		<ul style="list-style-type: none"> <li>Wilson, B. "Delivering the Goods: Fair Trade, Solidarity, and the Moral Economy of the Coffee Contract in Nicaragua" – EL</li> <li>Lyon, S. "Coffee Tourism in Chiapas: Recasting Colonial Narratives for Contemporary Markets" – EL</li> </ul>
	<b>9/28</b>		<b>TEAM DISCUSSION</b> <b>Essay #2 DUE: Food and globalization</b>
7	10/1	<b>Food reminds you of...your mother, home, nation</b>	<ul style="list-style-type: none"> <li>Fisher, M. F. K. <i>The Gastronomical Me</i> (Pp 3-35) – EL</li> <li>Jordan, J. A. <i>Edible Memory: The Lure of Heirloom Tomatoes and Other Forgotten Foods</i> (Pp 73-113) – EL</li> <li>Sutton, D. "Whole Foods: Revitalization through Everyday Synesthetic Experience" – EL</li> </ul> <p><b>Team Quiz 3</b></p>
	10/3		<ul style="list-style-type: none"> <li>Berenbaum, M. <i>In Memory's Kitchen: A Legacy from the Women of Terezin</i> (Pp xxv-xliii; 3-13) – EL</li> <li>Ives, S. "Farming the South African 'Bush': Ecologies of Belonging and Exclusion in Rooibos Tea" – EL</li> <li>Batuman, E. "The Memory Kitchen" – EL</li> </ul>
	<b>10/5</b>		<b>TEAM DISCUSSION</b>
8	10/8	<b>Food 'tastes'</b>	<ul style="list-style-type: none"> <li>Bourdieu, P. "Distinction: A Social Critique of the Judgement of Taste" – FC</li> <li>Roseberry, W. "The Rise of Yuppie Coffees and the Reimagination of Class in the United States" – CP</li> </ul> <p><i>Recommended:</i> van der Veen, M. "When Is Food a Luxury?" – EL</p>
	10/10		<ul style="list-style-type: none"> <li>Terrio, S. "Crafting <i>Grand Cru</i> Chocolates in Contemporary France" – CP</li> <li>Khatchadourian, R. "The Taste Makers" (<i>The New Yorker</i>) – EL</li> </ul>
	<b>10/12</b>		<b>TEAM DISCUSSION</b> <b>Essay #3 DUE: Food ties</b> <b>MIDTERM Peer Evaluation Due</b>
9	10/15	<b>Food, gender and body image</b>	<ul style="list-style-type: none"> <li>Cairns et. al. "Caring About Food: Doing Gender in the Foodie Kitchen" – EL</li> <li>Deutsch, J. "'Please Pass the Chicken Tits': Rethinking Men and Cooking at an Urban Firehouse" – EL</li> <li>Swenson, R. "Domestic Divo? Televised Treatments of Masculinity, Femininity, and Food" – FC</li> </ul> <p><b>Team Quiz 4</b></p>
	10/17		<ul style="list-style-type: none"> <li>Popenoe, R. "Ideal" – EL</li> <li>Kulick, D. &amp; Machando-Borges, T. "Leaky" – EL</li> </ul>
	<b>10/19</b>		<b>TEAM DISCUSSION</b>
10	10/22	<b>Food and media: You are what you</b>	<ul style="list-style-type: none"> <li>Buford, B. "TV Dinners: The Rise of Food Television" (<i>New Yorker</i>) – EL</li> </ul>

		<b>(watch other people) eat</b>	<ul style="list-style-type: none"> <li>● Ketchum, C. "The Essence of Cooking Shows: How the Food Network Constructs Consumer Fantasies" – EL</li> <li>● Chan, A. "La Grande Bouffe: Cooking Shows as Pornography" – EL</li> </ul>
	10/24		<ul style="list-style-type: none"> <li>● Cohen, E. J. "Kitschen Witches: Martha Stewart: Gothic Housewife, Corporate CEO" – EL</li> <li>● Bentley, A. "Martha's Food: Whiteness of a Certain Kind" – EL</li> </ul>
	<b>10/26</b>		<b>TEAM DISCUSSION</b>
11	10/29	<b>Taboos, morality and manners</b>	<ul style="list-style-type: none"> <li>● Douglas, M. "The Abominations of Leviticus" – FC</li> <li>● Seeman, D. "Coffee and Moral Order: Ethiopian Jews and Pentecostals against Culture" – EL</li> </ul> <b>Team Quiz 5</b>
	10/31		<ul style="list-style-type: none"> <li>● Goodyear, D. "Grub: Eating Bugs to Save the Planet" (<i>New Yorker</i>) – EL</li> <li>● Clark, D. "The Raw and the Rotten: Punk Cuisine" – FC</li> </ul> <b>TEAM DISCUSSION</b> <b>Essay #4 DUE: A place at the table (or TV, or kitchen)</b>
	<b>11/2</b>	<b>HOMECOMING – NO CLASS</b>	
12	11/5	<b>Where we eat</b>	<ul style="list-style-type: none"> <li>● Beriss, D. &amp; Sutton, D. "Restaurants, Ideal Postmodern Institutions" – EL</li> <li>● Steiner, H. "Café Chairs, Bar Stools, and Other Chairs We Sit on When We Eat: Food Consumption and Everyday Urban Life" – EL</li> </ul>
	11/7	<i>Fast food in a global context</i>	<ul style="list-style-type: none"> <li>● Yan, Y. "Of Hamburger and Social Space: Consuming McDonald's in Beijing" – CP</li> <li>● Caldwell, M. "Domesticating the French Fry: McDonald's and Consumerism in Moscow" – CP</li> <li>● Watson, J. L. "McDonald's as Political Target: Globalization and Anti-Globalization in the Twenty-First Century" – EL</li> </ul>
	<b>11/9</b>		<b>TEAM DISCUSSION</b>
<b>13</b>	11/12	<b>VETERANS DAY – NO CLASS</b>	
<b>Cady @ AAA; Miranda teaches</b>	11/14	<b>(Good) food is good for you</b>	<ul style="list-style-type: none"> <li>● Van Esterik, P. "From Hunger Foods to Heritage Foods: Challenges to Food Localization in Lao PDR" – EL</li> <li>● Nonini, D. "The Local-Food Movement and the Anthropology of Global Systems" – EL</li> <li>● Pollan, M. "Unhappy Meals" (<i>NYT Magazine</i>) – EL</li> </ul> <b>Team Quiz 6</b>
	11/16		<ul style="list-style-type: none"> <li>● Hite et. al. "Intersecting Race, Space, and Place Through Community Gardens" – EL</li> </ul> <b>Visit UF's community garden</b>
14	<b>11/19</b>		<b>TEAM DISCUSSION</b> <b>Essay #5 DUE: Restaurant ethnography</b>
	11/21	HOLIDAY – NO CLASS	
	11/23	HOLIDAY – NO CLASS	
15	11/26	<b>Food politics: Eating organic,</b>	<ul style="list-style-type: none"> <li>● Johnston, J. &amp; Baumann, S. "Foodie Politics: This is One Delicious Revolution!" – EL</li> </ul>

		<b>local, slow, farm to fork</b>	<ul style="list-style-type: none"> <li>Leitch, A. "Slow Food and the Politics of 'Virtuous Globalization'" – FC</li> <li>Pilcher, J. M. "Taco Bell, Maseca, and Slow Food: A Postmodern Apocalypse for Mexico's Peasant Cuisine?" – FC</li> </ul> <b>Team Quiz 7</b>
	11/28		<ul style="list-style-type: none"> <li>Paxson, H. "Craftsmanship and Quality in Artisanal Cheesemaking" – EL</li> <li>Weiss, B. "Configuring the Authentic Value of Real Food: Farm-to-Fork, Snout-to-Tail, and Local Food Movements" – EL</li> </ul> <b>Optional EC: Farmers Market @ 4pm</b>
	<b>11/30</b>		<b>TEAM DISCUSSION</b>
16	12/3	<b>Food sovereignty</b>	<ul style="list-style-type: none"> <li>Patel, R. "What Does Food Sovereignty Look Like?" – EL</li> <li>Reiley, L. "<a href="#">Shell Game</a>" (<i>Tampa Bay Times</i>) – EL</li> </ul>
	<b>12/5</b>		<b>TEAM DISCUSSION</b> Essay #6 DUE: Food(ie) politics
	12/7	<b>READING DAY</b>	<b>Q&amp;A POTLUCK</b>
17	12/10	<b>FINAL PAPER DUE</b>	