

ANTH 110N: ANTHROPOLOGY OF FOOD

Summer Session 2016

Monday, Wednesday 6:00-9:30pm

250, Humanities 2

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Food is what matters most to most of us most of the time.

But food is never ‘just’ food. Food connects myriad aspects of daily life—family, gender, power, health, politics, religion, environments—and plays a major part in constructing or transforming identities, communities, economies, and places.

And yet, until fairly recently, it was a topic that few social scientists took very seriously. In the past two decades that has changed dramatically, and today there are more people studying, transforming, writing about, and thinking carefully with food than ever before. Food-centered scholarship, activism, and pop culture is commonplace in Santa Cruz these days, but this intensive five week course takes a cross-cultural approach to consider how and why food matters beyond individual bodies or branded lifestyles. We will begin with meals and identities, and scale upwards to explore how food shapes global systems of trade and migration and the lives and places caught up in it.

Drawing on examples from around the world and applying those approaches to familiar contexts, readings and assignments focus on how social institutions shape food and its meanings, and how people use food to organize their worlds. Each theme asks students to reflect on their relationships with food and reconsider how producing, sharing, or consuming food can be a political or meaningful act.

Policies:

No late work will be accepted for credit, the course moves too fast to play catch up.

There is no extra credit available.

Students who miss any class during the first week of class will be administratively dropped from the course.

Grading and Assignments

Participation and Attendance (10%) - Students are expected to attend all classes and to regularly contribute to discussions. Due to the summer schedule, each and every class meeting is crucial. Before class, complete a close reading of the assigned texts and be prepared to participate in discussions.

Group Work (10%) – *Readings are to be completed before coming to class* and will be important to access for in-class discussions and activities. Be sure to bring your electronic or printed copy with you. Students will be asked to work together in groups in class to answer questions that engage with the readings and lectures. Group work assignments cannot be made up.

MONDAYS: Ethnographic write-ups (20%)

Due at beginning of class, typed, 2-3 pages double spaced

Choose an ethnographic object according to the weekly themes below and hand in an ethnographic description and set of reflections/analyses that employ a concept or approach from at least two of readings for that day. Think carefully before choosing your ethnographic object to ensure that it will lend itself to analysis. If your object is a place or meal, actually go there or participate in it, do not work from memory.

Week 1 - a single meal that you eat regularly (completed in class on day 1)

Week 2 - a restaurant menu

Week 3 - a dieting guide or 'health' product

Week 4 - a meal that best represents American cuisine (in your perspective)

Week 5 - a fruit or vegetable available in for purchase in Santa Cruz, but produced elsewhere

WEDNESDAYS: Reading responses (20%)

Due at beginning of class, typed, 2 pages double spaced

- Identify the **main argument** of each of the readings for that day, *do NOT summarize them*.

You must be concise and clear to do this effectively and use your own words—no quotes.

- Choose one or more arguments to connect to a direct observation, experience, or reflection

- Generate two questions to discuss in class

Take home exam (40%)

Questions will be distributed on the last day of class (after final lecture and Q & A time) and your responses must be handed in hard copy to the instructor's office by the specified exam time.

Amnesty: Life happens. Therefore, everyone is allowed ONE unexcused absence and ONE uncompleted writing assignment without losing points towards their grade.

I strongly recommend that you keep this in your back pocket for emergencies.

Workload – The expectation within the University of California system during the standard academic year is that for each credit hour of a course, students spend 3 hours in preparation during the week (e.g. 15 hours for a 5 credit course).

For the summer session, expect this to be doubled, because the course is half the duration. For a 5 credit summer course, such as this one, the expectation is that students should be spending about 30 hours per week preparing for class. This includes completing the readings and weekly writing assignments and ethnographic visits.

In short—you will have work to do. Make time for it.

Academic Integrity – Although students are encouraged to work together to discuss the readings and your ethnographic write-ups, plagiarism of any sort is unacceptable and will not be tolerated. Evidence of plagiarism will result in an immediate failing grade in the course and actions as dictated by university policy regarding academic integrity on undergraduate students. The UCSC Academic Integrity Policy for undergraduates is online at http://www.ucsc.edu/academics/academic_integrity/undergraduate_students/.

Contacting your instructor

I encourage students to meet with me during my scheduled office hours to address questions about the class or to discuss anything in more detail.

I respond to emails within 24 hours, except for emails received on Fridays (which I may respond to by the following Monday).

Be sure to include ANTH 110N in the subject line of your email to me.

Please consult the syllabus carefully before sending emails that can be answered by it.

Accommodations

If you qualify for classroom accommodations because of a disability, please submit your Accommodation Authorization Letter from the Disability Resource Center (DRC) to me as soon as possible, preferably within the first week of the Summer Session. Contact DRC by phone at [831-459-2089](tel:831-459-2089) or by email at drc@ucsc.edu for more information.

Lectures and Readings

WEEK 1

June 20 - We're studying what?

Introduction of the course and syllabus: taking food seriously, defining what counts as food, and deconstructing familiar habits

- Belasco, Warren. "Why Food Matters"
- Douglas, Mary. "Deciphering a Meal"

June 22 - Taste, distinction, and the self

If you are what you eat, how do we go about making ourselves?

Taste, distinction, class, and family as they shape our senses, desires, and personhood

- Ochs, Pontecorvo, and Fasulo. "Socializing Taste"
- Terrio, Susan. "Crafting Grand Cru Chocolates"
- Gillette, Maris Boyd. "Children's Food and Islamic Dietary Restrictions in Xi'an"

WEEK 2

June 27 - Food and nationalism

Imagining, cooking, and consuming communities. Examining national cuisines as fabricated and ambivalent and commensality as a form of national belonging or global cosmopolitanism.

- Appadurai, Arjun, "How to Make a National Cuisine: Cookbooks in Contemporary India"
- Wilk, Richard. "Food and Nationalism: The Origins of 'Belizean' Food"
- Buettner, Elizabeth. "Going for an Indian"

June 29 - Glocalization / Tasting Place

In a world where so much food comes from nowhere, how do we make places with food or locate the taste of place? Why does food from somewhere matter today and how does producing it shape the future of those places?

- Trubek, Amy, Kolleen M. Guy, and Sarah Bowen. "Terroir: A French Conversation with a Transnational Future"
 - Sutton, David. "Sensory Memory and the Construction of Worlds"
 - Cavanaugh, Jillian. "Making Salami, Producing Bergamo"
- Film - *Langhe DOC: Heretics in the Italy of Warehouses* OR *Mondovino*

WEEK 3 - NO CLASS OR HW ON MONDAY, Ethnographic Write-up due on Wednesday

July 6 - Food, nutrition, and the body

How do we understand the relationships between eating, pleasure, bodies, and morals?

A critical look at the media, government policy, and medical practice in shaping bodies and our relationships to them through food and eating.

- Bobrow-Strain, Aaron. "Bread Fear and the Politics of 'What to Eat?'"
- Bordo, Susan. "Reading the Slender Body"
- Guthman, Julie "Teaching the Politics of Obesity"
- Yates-Doerr, Emily. "The Weight of the Self: Care and Compassion in Guatemalan Dietary Practices"

WEEK 4

July 11 - Food, politics, and the state

How and why does the state intervene in the nourishment and health of its citizens? What sites, objects, and practices connect our bodies to the desires or failures of our governments?

- Nestle, Marion. *Food Politics* (introduction)
 - Allison, Anne. "Japanese Mothers and Obentos"
 - Dunn, Elizabeth. "Postsocialist Spores: Disease, Bodies, and the State in the Republic of Georgia"
- Film - *Food, Inc.*

July 13 - We Feed the World

Capitalism and global foodways in making places, tastes, and diets from 1500 to 2015.

Our globalized food system has been centuries in the making, and the structures of power and flows of goods reveals the enduring legacies of slavery, imperialism, and colonialism that bring us our daily meals today

- Mintz, Sidney. "Time, Sugar, and Sweetness"
 - Bestor, Theodore. "Side-Supply Sushi: Commodity Market and the Global City"
 - Freidberg, Susan "Supermarkets and Imperial Knowledge"
- Film - *Sushi: The Global Catch*

WEEK 5

July 18 - Food, labor, and migration

Who makes our food and what does it mean to them? Examining the lives, bodies, and dreams propelling the hands that feed us and the international agreements and imbalances that direct them.

- Holmes, Seth - "Oaxacans Like to Work Bent Over: The Naturalization of Social Suffering among Berry Farm Workers"
 - Benson, Peter and Fischer, Edward. "Broccoli and Desire"
 - Cook, Ian et al. "Follow the Thing: Papaya"
- Film - *Food Chains*

July 20 - Alternative Food and alternatives to it

What do Slow Food, organics, or farmers markets actually do in the world? Looking beyond consumer citizenship and critiquing contemporary food politics.

- Guthman, Julie. "Fast food/organic food: reflexive tastes and the making of 'yuppie chow'"
- Alkon, Alison and Elizabeth McCullen. "Whiteness and Farmers Markets: Performances, Perpetuations...Contestations?"
- Esquibel, Catriona Rueda and Luz Calvo. "Decolonize Your Diet"

****FINAL TAKE HOME EXAM****

Distributed on the last day of class

Printed copy due before 12:00pm (noon) on Monday, July 25th to 233 Soc Sci 1