

SYLLABUS
ANTH 4701.030- FOOD, CULTURE, AND GLOBALIZATION
SPRING 2017

Professor Jara Carrington
Class meetings: Mondays/Wednesdays
from 2:00- 3:30PM
Meeting location: LANG 316

Email: jara.carrington@unt.edu
Office Hours: Wednesdays 12:00-
1:50 or by appointment
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Overview of the Class: Food is an integral part of what we refer to as culture; practices of food production and consumption enable humans to incorporate into our very bodies the products of nature transformed into culture. In this class, we will critically analyze the multiple relationships between food, culture, and processes of globalization. We will focus on issues of food and power, and in doing so, will work together as a class to identify and problematize the institutions, processes, and beliefs that inform our relationship to food in the United States. We will explore how food choices and preferences both influence, and are influenced by intersecting forms of social difference, including ethnicity, gender, class, nationality, and religion. We will use food practices as a lens through which we can understand ongoing processes of colonialism and globalization, and as well as deconstruct the political and economic processes that influence the distribution of food resources and labor within the United States and around the globe.

Course Objectives:

- Understand and evaluate foundational concepts and theories in the study of food and culture
- Develop and exercise critical thinking skills in the analysis of food production and consumption practices
- Understand and evaluate the relationship between food practices and cultural beliefs about power and social difference such as gender, race, ethnicity, class, nationality, and religion
- Understand and evaluate the relationship between food practices and historical and contemporary processes of colonialism and globalization
- Critically analyze the complex relationships between food, the economy, and politics

Required Texts:

There are two required texts for this course, which are available at the UNT Bookstore.

1. Counihan, Carole and Penny Van Esterik. 2013. *Food and Culture, a Reader* (3rd Edition) Routledge: New York.
2. Holmes, Seth. 2013. *Fresh Fruit, Broken Bodies: Migrant Farmworkers in the United States*. Berkeley: University of California Press.

Additional texts will be available for download on Blackboard Learn.

Course Expectations:

This course requires considerable reading and writing. Although you do not need a background in anthropological theory to succeed in the class, you will be expected to

grapple with difficult texts that you may need to re-read and sit with to fully understand. In other words, cursory readings will not be sufficient.

Each class period, I will expect you to:

- Have completed the readings
- Pose questions for clarification or extension of points
- Participate actively in discussion and debate
- Respectfully challenge your instructor and peers where appropriate
- Contribute positively to the classroom climate

Late work: I do not accept late assignments unless you have made specific arrangements with me in advance, have a doctor's note, and/or otherwise received my approval.

Extra Credit: Extra credit can be earned at any point during the semester. I will suggest several opportunities in class, and I am relatively open to creative ideas from you. Options to earn extra credit include: relevant movie/documentary analysis, attending a talk/lecture on campus and writing a summary/analysis, fieldnotes summary from a relevant food-related experience (i.e. going to a foodbank), or developing a creative piece such as poetry or artwork. You must get approval from me ahead of time for your choice, so check with me before you do the work.

Electronics in the Classroom: Please turn off your cell phone prior to coming to class. Students may use laptop computers to take notes and for class purposes only; students checking email, using Facebook, etc. will be asked to turn off their computers and will not be allowed to use their computers in subsequent classes.

Academic Honesty: The Department of Anthropology does not tolerate plagiarism, cheating, or helping others to cheat. Plagiarism is defined as misrepresenting the work of others (whether published or not) as your own. It may be inadvertent or intentional. Any facts, statistics, quotations, or paraphrasing of any information that is not common knowledge, should be cited. Students suspected of any of these will be provided the opportunity for a hearing; if found guilty they can receive an automatic "F" in the course. In addition, I reserve the right to pursue further disciplinary action within the UNT legal system, which may result in your dismissal from the university. For more information on paper writing, including how to avoid plagiarism, and how to use citations, see <http://www.unt.edu/anthropology/writing.htm>. For information on the University's policies regarding academic integrity and dishonesty, see the UNT Center for Student Rights and Responsibilities, <http://www.unt.edu/csrr/>.

Academic Accommodations: The University of North Texas is committed to providing accommodation for all students with disabilities. If you have or acquire a disability that may affect your participation in class, I will strive to accommodate your needs. To ensure that the necessary accommodations are made, be sure to contact the Office of Disability Accommodation (located in Sage Hall) as soon as possible to ensure your needs are met in a timely manner. They will work with both of us to ensure proper accommodations are made. If you need accommodations, please remember that reasonable prior notice needs to be given to the Office of Disability Accommodation. Note that students need to obtain a new

letter of accommodation for every semester and meet with each faculty member prior to implementation in each class. For additional information see the Office of Disability Accommodation website at <http://www.unt.edu/oda>. You may also contact them by phone at 940.565.4323.

NOTE: The instructor reserves the right to add, delete, or revise segments of the syllabus. Any changes in the course schedule will be announced in class and on the course webpage.

Evaluation

Attendance	5%
Class Participation	5%
Current Events Presentation	15%
Food Journal	20%
Midterm Exam	25%
Conference Paper and Presentation	30%

I. Attendance (50 POINTS)

Attendance will be taken on ten days throughout the semester. Attendance checks will be random and unannounced. Students will earn 5 points if they are in class. Students who are absent will not be given the opportunity to earn these points unless they have a documented excuse.

II. Class Participation (50 POINTS)

This class relies on the intellectual commitment and active participation of all students. In order for the course to be effective, all students must have completed the reading assignments and be ready for in-depth discussion for each class. The topics we will be discussing can be politically charged, so I expect everyone to *actively* listen to others as well as be respectful of each other's ideas. Importantly, you need to bring assigned readings to class each day as we will refer to and utilize them throughout our meetings. You should take notes regarding lectures and classroom discussions because these notes, alongside your marginalia/notes on the readings, will come in very handy for the journal writing, the conference paper and, *especially*, preparing for the midterm.

III. Current Events Presentation (150 POINTS)

As a means to kick off course meetings with student's leadership and to provide an opportunity for you to bring into the class relevant supplemental materials, each student will sign up to present one "Current Event" during the semester. Each class will begin, then, with 1-2 students providing a short presentation on a topical issue relevant to the course. What you choose to present can be anything related to the course material – in general this means anything related to food practices; food production or consumption; food and culture; food and processes of globalization, or the relationship between food and gender, race, sexuality, gender, class, nationality, etc. You will also be required to turn in a 1-2 page analysis of your supplemental materials using course materials to reference your discussion.

While news stories make especially good “Current Events,” other options include other/alternative media items (magazine articles, blog posts, or videos), activist work (history of organizations and/or coalitions, organizational brochures, manifestos, protest and mobilization, etc), artistic works (poems, music lyrics, artwork, performance art, etc) and popular, academic, or intellectual work not included in the class readings (such as articles, books, etc). You will be asked to present your “Current Event” to the class by providing a description of it, explaining its significance to the course material, and offering your very insightful and critical analysis of the object (FYI: “I thought it was interesting” is neither insightful nor critical). Plan to spend 5-7 minutes for your presentation, and be ready to answer any questions we might have.

IV. Food Journal (200 POINTS)

During this class, you will keep a food journal. Each week, you will make at least 1 journal entry, at least 300-500 words, analyzing a food experience using course readings and concepts. For instance, you might consider the relationship between your cultural background and your own food preferences, or your personal practices of food acceptance or food rejection; reflect on having a meal at an “ethnic” or specialty diet (i.e. vegan) restaurant; discuss the types/prices/availability of certain types of produce at your local grocery store; or analyze a new food trend. You will turn in your journal on 4/19.

V. Midterm Examination (250 POINTS)

There is one examination for this class, a midterm. It will be a short essay exam that will allow you to demonstrate your understanding of, and ability to apply, course content. Course content includes assigned readings, lectures, discussions, videos, and presentations. The exam will be administered outside of class. As such, it is open book and open note, but note that this courtesy comes with increased expectations on my part and thus a higher standard for success. This means that proper preparation for the exam is key to doing well. I will provide study guidance one week before the exam.

VI. Conference Paper and Presentation (300 POINTS)

Your objective will be to write an 8-10 page paper and give a 5-7 minute presentation as part of an in-class “conference.” Presentations will take place the final two weeks of class, from April 24-May 3. Your conference paper will be due the day of your presentation.

This in-class conference will give us a chance to think through critical questions that are timely and important to all of us, particularly within recent political and cultural events. This conference also allows you to bring in “outside” materials into the classroom, forcing us all to negotiate the relationship between theories, methodologies, politics, activisms, and agencies. You will be required to research and use at least 5 academic sources (that were not required readings for the course) in your paper. One of your central objectives of this assignment is to work towards applying and extending analyses and concepts acquired throughout the course towards your particular topic, and to juxtapose these concepts and analyses to articles you have found in your own research.

***A Note on Paper Formatting: All required papers are to be double spaced, with 12-point font and 1-inch margins on all sides. In-text quotes and references should be**

properly cited using whatever format you are most familiar with (i.e. MLA, APA, Chicago). All papers should contain a works cited/references page.

Dates To Remember

Your personal Current Event presentation date
February 22: Submit Conference Paper Topic for Approval
March 8: Mid-term Exam
April 19: Food Journal Due
April 24- May 3: In-Class Conference

COURSE SCHEDULE

Introduction to the Course

1/18: No required readings

Suggested Reading: Rich- Claiming an Education (PDF on Blackboard)

Theorizing Food and Culture

1/23: Guthman "Field Notes: Food" (PDF on Blackboard)

Lévi-Strauss "The Culinary Triangle" (Food and Culture Reader 40-47)

Barthes "Toward a Psychosociology of Contemporary Food Consumption" (Food and Culture Reader 23-30)

1/25: Harris "The Abominable Pig" (Food and Culture Reader 59-72)

Mead "Why do we Overeat?" (Food and Culture Reader 19-22)

1/30: Mintz "Time, Sugar, and Sweetness" (Food and Culture Reader 91-103)

Bourdieu "A Social Critique of the Judgment of Taste" (Food and Culture Reader 31-39)

2/1: Goody "Industrial Food: Towards the Development of a World Cuisine" (Food and Culture Reader 72-90)

Food, Power, and Social Difference

2/6: Williams-Forsen "More than Just a Big Piece of Chicken" (Food and Culture Reader 107-118)

Allison "Japanese Mothers and *Obentös*: The Lunch Box as Ideological State Apparatus" (Food and Culture Reader 154-172)

2/8: Clark "The Raw and the Rotten: Punk Cuisine" (Food and Culture 231-242)

Food, Colonialism, and Globalization

2/13: Tuomainen "Ethnic Identity, (Post)Colonialism, and Foodways" (PDF on Blackboard)

2/15: Heldke "Let's Cook Thai: Recipes for Colonialism" (Food and Culture Reader 394-408)

- 2/20:** Yan “Of Hamburger and Social Space: Consuming McDonalds in Beijing” (Food and Culture Reader 449-471)
 Barndt “On the Move for Food: Three Women Behind the Tomato’s Journey” (Food and Culture Reader 472-481)
- 2/22:** Leer and Kjær “Strange Culinary Encounters: Stranger Fetishism in Jamie’s Italian Escape and Gordon’s Great Escape” (PDF on Blackboard)
 * **Turn in paper topic for conference paper**

(Re)Considering Authenticity

- 2/27:** Srinivas “ ‘As Mother Made It’: The Cosmopolitan Indian Family, ‘Authentic’ Food, and the Construction of Cultural Utopia” (Food and Culture Reader 355-375)
- 3/1:** Tierney “Consuming Sumo Wrestlers: Taste, Commensality, and Authenticity in Japanese Food” (PDF on Blackboard)
- 3/6:** Pottier “Savoring ‘the Authentic’” (PDF on Blackboard)

3/8: MIDTERM EXAM

3/13 – 3/17: SPRING BREAK!!

Taking a Deeper Look: The Political Economy of Food

- 3/20:** Guthman “Fast Food/Organic Food: Reflexive Tastes and the Making of ‘Yuppie Chow’” (Food and Culture Reader 496-509)
- 3/22:** Clapp “The Political Economy of Food Aid in an Era of Agricultural Biotechnology” (Food and Culture Reader 531-545)
 Poppendieck “Want Amid Plenty: From Hunger to Inequality” (Food and Culture Reader 563-571)
- 3/27:** Schlosser “The Chain Never Stops” (Food and Culture Reader 485-495)

Contextualizing Food Production: Migrant Farmworkers in the United States

- 3/29:** Foreword by Philippe Bourgois (Holmes, xi-xvii)
 “Introduction” (Holmes, 1)
- 4/3:** “We are Field Workers” (Holmes, 30)
- 4/5:** “Segregation on the Farm” (Holmes, 45)
- 4/10:** “How the Poor Suffer” (Holmes, 88)
- 4/12:** “Doctors Don’t Know Anything” (Holmes, 111)
- 4/17:** “Because they are Lower to the Ground” (Holmes, 155)
- 4/19:** “Conclusion” (Holmes, 182)
 * **Food Journal Due**

In-Class Conference

- 4/24- 5/3:** SCHEDULE TBA