



Anthropology of Food
ANT 346H1S

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Lecture: Tuesdays 10:00 AM – 12:00 PM
Location: VC 323

Tell me what you eat and I'll tell you what you are. Not only biography and genealogy but the whole field of anthropology could, if one knew the code, be deduced from food. Food is a mirror that reflects a thousand phases of personal, national and international history. Geography is reflected in the food; so is climate, the local flora and fauna, religion, superstitions and taboos; wars, victories, defeats, invasions. The food remembers where people traveled, who their grandmothers were, and from what part of the world their ancestors hailed

P. Cannon. Revolution in the Kitchen. Saturday Review. 47.

COURSE DESCRIPTION

The Anthropology of Food examines the relationship between food and culture. Food and eating, while fundamental to human survival, are cultural constructions. In this course, we will focus on how individuals and groups utilize food to express discourses about a society's cultural and social universe.

The study of food and eating requires an understanding of the food system from multiple theoretical perspectives. By taking a critical approach to diverse but related aspects of food consumption and production, this course explores how food can be used as a particularly potent lens to contextualize larger discussions concerning race, ethnicity, identity, representation, domination, colonialism and democracy.

COURSE OBJECTIVES

This course aims to provide students with an overview of what anthropologists have contributed to food studies. In the first part of the course, we explore some of the ideological foundations of food anthropology, to understand how food resources are used for social, political, and religious ends. Building on this foundation, we then consider a range of factors influencing food consumption, including identity, ethnicity, tourism, spatial geographies and the body.

In the second part of the course, we will focus on the political economy of food and food production. We examine corporate control of food, colonialism and nation building, neo-colonialism and globalization, and food security. These diverse approaches to food will be integrated at the conclusion of the course to explore how anthropology can be applied to advocacy and edible activism at home and across the world.

REQUIRED READINGS

- Course Kit for ANT 346 (available at the bookstore).
- Assigned readings online (available through Blackboard/U of T Eresources)

EVALUATION AND ASSIGNMENTS

Research Topic & Annotated bibliography (February 7)	20%
Essay (March 13)	35%
2 Response Papers (10% per response)	20%
Final Exam (April 3)	25%

RESEARCH TOPIC & ANNOTATED BIBLIOGRAPHY (20%) AND ESSAY (35%): By February 7, students should have selected a research topic and developed an annotated bibliography based on a minimum of 10 sources. Your initial research will allow you to focus your investigations on a clear question that is of interest to you. It could be specific (how is Chinese food connected to Chinese identity?) or abstract (How does edible activism challenge neocolonialism?). Your final essay, due on March 13th, should be 12-15 pages, double spaced and follow appropriate anthropological style guidelines.

RESPONSE PAPERS (10% x 2): You are responsible for submitting 2 response papers, each valued at 10%. Page length should be 2-3 double spaced pages and should address the questions from the assignment guidelines. You may choose to respond to any two questions. However, each question must be from a different week. You must submit the response on the due date or earlier. In other words, you cannot submit a Week 2 response in Week 8, but you may submit a Week 8 response in Week 2.

EXAM (25%): The final exam (held on April 3, 2012 in class), will be cumulative and based on all readings, films, lectures and issues raised in lecture. Format will be a combination of short answer and essay questions.

COURSE INFORMATION

BLACKBOARD:

There will be a Blackboard website for this course. Links for all readings not included in the course kit and available online through U of T's Eresources, will be posted on Blackboard. You are required to be aware of the information on the website and to check it regularly.

OFFICE HOURS & EMAIL:

You are welcome to contact me through email, or visit me during my office hours. If you are sending an email, please write "ANT 346" in the subject header. Although, I will try to respond to emails promptly, expecting long explanations or immediate responses, is unrealistic. Please refrain from asking questions that could be answered with a cursory review of the syllabus or lecture material. Please visit me in my office should you want to discuss matters more appropriately addressed through face-to-face communication.

LATENESS/MISSED ASSIGNMENTS/TESTS/PENALTIES:

You must have a valid reason (illness, family or personal emergency) for missing an exam or turning in an assignment late. If you miss an exam or turn an assignment in late because of a medical problem, you must have a doctor's note verifying your medical condition which specifically covers the missed dates. If you have a family or personal emergency, please notify me as soon as possible.

Submission deadlines are clearly marked on the course outline and assignment guidelines. You are responsible for meeting all deadlines. Please note that assignments may NOT be submitted by email. All assignments must be submitted in hard copy, in lecture on the day it is due.

Penalties for lateness are 1 mark of the assignment's total per day. Weekends count as one day. For example, if an assignment is worth 15% of your final mark, and you submit it two days late, and attain a mark of 10/15%, your mark will be reduced to 8/15%. You may not submit a late assignment beyond one week past its due date. You have until the following Tuesday to submit with late penalties. After one week, you will receive a mark of zero.

Late assignments must be deposited in the Anthropology drop box located outside the Administrative Offices, 2nd Floor at 19 Russell Street. Please ensure that your name, the course name and my name are on the front of the assignment.

ACADEMIC HONESTY AND INTEGRITY:

The University of Toronto treats cases of academic misconduct very seriously. Students are required to maintain high standards of academic integrity and are subject to the Senate's policy on Academic honesty (<http://www.utoronto.ca/academicintegrity/>). The University of Toronto's Code of Behaviour on

Academic Matters (<http://www.governingcouncil.utoronto.ca/policies/behaveac.htm>) outlines the behaviours that constitute academic misconduct, the processes for addressing academic offences, and the penalties that may be imposed. Potential offences include, but are not limited to:

In papers and assignments:

- Using someone else's ideas or words without appropriate acknowledgement.
- Submitting your own work in more than one course without the permission of the instructor.
- Making up sources or facts.
- Obtaining or providing unauthorized assistance on any assignment (this includes working in groups on assignments that are supposed to be individual work).

On tests and exams:

- Using or possessing any unauthorized aid, including a cell phone.
- Looking at someone else's answers.
- Letting someone else look at your answers.
- Misrepresenting your identity.
- Submitting an altered test for re-grading.

All suspected cases of academic dishonesty will be investigated following the procedures outlined in the Code of Behaviour on Academic Matters. If you have questions about appropriate research and citation methods, you are expected to seek out additional information from campus resources like the U of T Writing Website (<http://www.writing.utoronto.ca/writing-centres/centres>).

COURSE OUTLINE

- ★ - Articles available online (see provided links in Blackboard)
- ◆ - Articles available in course kit

I. UNDERSTANDING CULINARY DISCOURSES	
Jan. 10	Introduction: Anthropological Approaches to Food and Foodways
II. THE POLITICS OF CULINARY AUTHENTICITY AND REPRESENTATION	
Jan. 17	Food, Identity, Gender and Ethnicity <u>Readings:</u> ★ Bentley, Amy 2001 Martha's Food: Whiteness of a Certain Kind. <i>American Studies</i> . Summer 42(2):89-100. ★ Buerkle, C. Wesley 2008 Metrosexuality Can Stuff It: Beef Consumption as (Heteromascu) Fortification. <i>Text and Performance Quarterly</i> . 29(1):77-93. ★ Pilcher, Jeffrey 1996 Tamales or Timbales: Cuisine and the Formation of Mexican National Identity, 1821-1911. <i>The Americas</i> . 53(2):193-216.
Jan. 24	Culinary Tourism, Authenticity and the Exotic "Other" <u>Readings:</u> ★ Abarca, Meredith 2004 Authentic Or Not, It's Original. <i>Food and Foodways</i> . 12(1):1-25. ◆ hooks, bell 1998 Eating the Other: Desire and Resistance. <i>In Eating Culture</i> . Ron Scapp and Brian Seitz, eds. Pp. 181-200. New York: State University of New York. ◆ Long, Lucy.

	1998 Culinary Tourism: A Folkloristic Perspective on Eating and Otherness. <i>Southern Folklore</i> . 55(3): 181-204.
III. SPACE, PLACE AND FOOD	
Jan. 31	Food, Bodily Engagement and Embodiment <u>Readings:</u> ♦ Heldke, Lisa 1992 Foodmaking as a Thoughtful Practice. <i>In</i> Cooking, Eating, Thinking: Transformative Philosophies of Food. Deane Curtin and Lisa Heldke, eds. Pp. 203-229. Bloomington: Indiana University Press. ♦ Sutton, David 2001. The Ritual and the Everyday. <i>In</i> Remembrance Of Repasts: An Anthropology of Food and Memory. Pp. 19-42. Oxford: Berg. ★ Bégin, Camille 2011 "Partaking of Choice Poultry Cooked a la Southern Style": Taste and Race in the New Deal Sensory Economy. <i>Radical History Review</i> . Spring. 110: 127-153.
Feb. 7	Culinary Geographies: Imagining Culinary Spaces and Places <u>Readings:</u> ★ Bell, David. 2002 Fragments For A New Urban Culinary Geography. <i>Journal for the Study of Food and Society</i> . Winter. 6(1):10-21. ★ Cook, Ian and Philip Crang. 1996 World on a Plate: Culinary Culture, Displacement and Geographical Knowledges. <i>Journal of Material Culture</i> 1(2):131-153. ★ Harvey, David 1990 Between Space and Time: Reflections on the Geographical Imagination. <i>Annals of the Association of American Geographers</i> . 80(3):418-434. <div style="border: 1px solid black; padding: 5px; text-align: center;"> Research Topic & Annotated Bibliography due in class </div>
IV. THE POLITICS OF CONSUMPTION: THE POLITICAL ECONOMY OF FOOD	
Feb. 14	Conquest, Colonialism and Nation Building <u>Readings:</u> ★ Appadurai, Arjun 1988 How To Make A National Cuisine: Cookbooks In Contemporary India. <i>Comparative Studies in Society and History</i> . 30(1):3-24. ♦ Heldke, Lisa 2008 Let's Cook Thai: Recipes for Colonialism. <i>Food and Culture: A Reader</i> . 2 nd edition. Pp. 327-353. New York: Routledge.
February 18-24 – READING WEEK	
Feb. 28	Food, Power and Globalization <u>Readings:</u> ★ Leitch, Alison 2003 Slow Food and the Politics of Pork Fat: Italian Food and European Identity. <i>Ethnos</i> . December. 68(4):437-462. ★ Ritzer, George & Elizabeth Malone

	<p>2000 Globalization Theory: Lessons From The Exportation Of McDonaldization and the New Means Of Consumption. <i>American Studies</i>. Summer-Fall. 41(2-3):97-118.</p> <p>★ Shantz, Jeff</p> <p>2005 One Person's Garbage...Another Person's Treasure: Dumpster Diving, Freeganism, and Anarchy. <i>VERB</i>. 3(1). (http://verb.lib.lehigh.edu/index.php/verb/article/viewArticle/19/18)</p> <p>..... Film Excerpt: Dive. 2009. Jeremy Seifert, dir. 55 min </p>
Mar. 6	<p>Food and Neocolonialism</p> <p><u>Readings:</u></p> <p>★Burch, David and Geoffrey Lawrence</p> <p>2009 Towards a Third Food Regime: Behind the Transformation. <i>Agriculture and Human Values</i>. 26(4): 267-279.</p> <p>◆ McMichael, Philip</p> <p>2000 Global Food Politics. <i>In Hungry For Profit</i>. Fred Magdoff, John Bellamy Foster and Frederick H. Buttel, eds. Pp. 125-143. New York: Monthly Review Press.</p> <p>..... Film Excerpt: Food Inc. 2008. Robert Kenner, dir. 93 min Film Excerpt: The Luckiest Nut. 2002. Emily James, dir. 23 min </p>
V. FOOD DEMOCRACY & FOOD SECURITY	
Mar. 13	<p>Food In/Security</p> <p><u>Readings:</u></p> <p>★Barlett, Donald and James Steele</p> <p>2008 Monsanto's Harvest of Fear. <i>Vanity Fair</i>. 50(5):156. (http://www.pierce.ctc.edu/staff/dwoods/Bio-160/Articles/08-05%20Monsanto%27s%20Harvest%20of%20Fear.pdf)</p> <p>★Chrzan, Janet</p> <p>2010 The American Omnivore's Dilemma: Who Constructs "Organic" Food. Theme issue, "The Public Interest and the American Food Enterprise: Anthropological Policy Insights," <i>Food and Foodways</i>. 18(1):81-95.</p> <p>★Markowitz, Lisa</p> <p>2010 Expanding Access and Alternatives: Building Farmers' Markets in Low-Income Communities. Theme issue, "The Public Interest and the American Food Enterprise: Anthropological Policy Insights," <i>Food and Foodways</i>. 18(1):66-80.</p> <p>★Wallis, Darren</p> <p>2008 Monsanto's Response to Jim Steele. (http://www.democracynow.org/pdf/MonsantoResponse.pdf)</p> <p>..... Film Excerpt: The World According To Monsanto. 2009. Marie-Monique Robin, dir. 109 min </p> <div style="border: 1px solid black; text-align: center; padding: 5px; margin-top: 10px;"> Essay due in class </div>
Mar. 20	<p>Food Democracy</p> <p><u>Readings:</u></p> <p>★Lappe, Frances Moore</p> <p>2009 The City That Ended Hunger. <i>Yes Magazine</i>. Spring. (http://www.yesmagazine.org/issues/food-for-everyone/the-city-that-ended-hunger)</p>

	<p>★ Marchione, Thomas J. and Ellen Messer 2010 Food Aid and the World Hunger Solution: Why the U.S. Should Use a Human Rights Approach. Theme issue, "The Public Interest and the American Food Enterprise: Anthropological Policy Insights," Food and Foodways. 18(1):10-27.</p> <p>★ Poppendieck, Janet 1998 Want Amid Plenty: From Hunger to Inequality. Monthly Review. July-August. 50(3):125-137.</p> <p>◇ Winne, Mark 2008 Re-Storing America's Food Deserts. <i>In</i> Closing the Food Gap: Resetting the Table in the Land of Plenty. Pp. 85-109. Boston: Beacon Press.</p>
VI. FOOD ACTIVISM	
Mar. 27	<p>Edible Activism</p> <p><u>Readings:</u></p> <p>◇ Flammang, Janet A. 2006 Putting the Delicious Revolution into Practice. <i>In</i> The Taste for Civilization: Food, Politics, and Civil Society. Pp. 191-210. Chicago: University of Illinois Press.</p> <p>★ Poisson, Jayme 2011 Anatomy of a Quarry Fight. Toronto Star. December 30. (http://www.thestar.com/news/article/1108875)</p> <p>◇ Miller, Sally 2008 From Voices to Power: Food Democracy and the People's Economics. <i>In</i> Edible Action: Food Activism and Alternative Economics. Pp. 160-181. Black Point: Fernwood Publishing.</p> <div style="border: 1px solid black; text-align: center; padding: 2px;">Exam Review</div>
Apr. 3	<div style="border: 1px solid black; text-align: center; padding: 2px;">Final Exam</div>