

**E33.1180 Food and Nutrition in a Global Society****(version 20.0)**

Department of Nutrition, Food Studies and Public Health, New York University

**Spring 2012****Class:** Place: TBD; Time: 9:30am-12:15pm**Office:** 5<sup>th</sup> Floor, 411 Lafayette Ave.

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Email: [krishnendu.ray@nyu.edu](mailto:krishnendu.ray@nyu.edu)**Course Description and Objectives**

*Food and Nutrition in a Global Society* fulfills the undergraduate Integrated Liberal Arts (ILA) requirement, while uniting the liberal arts experience with a specialization in food and nutrition. The interdisciplinary study of food is a medium through which we further critical thinking skills, develop good writing habits, and engender creativity and a passion for learning.

*Food and Nutrition in a Global Society* is organized along three principles: spatially, temporally, and thematically.

As you can see below, parts of the syllabus refer to regions of the world, such as, Europe and the Mediterranean, China, India and Sub-Saharan Africa. Within these regional classifications I have identified themes, such as under “Food and Nutrition in the Americas,” I pay particular attention to: Global Systems and Local Cuisines; Farm Subsidies and Over-Production of Food, Food and the Counter-Culture, etc.

Within each unit we are going to read at least one historical piece and one contemporary piece. For instance, under “Food and Nutrition in Sub-Saharan Africa” we will read about the structural context (100-50 year duration) within which chronic hunger is repeatedly produced in the region, and we will also read about the production and distribution of green beans in Burkina Faso and France as an illustration of contemporary relations of power in the world-economy.

In almost every unit I draw attention to issues centered on economics and politics, on one hand, (the ways in which scarce resources and power are allocated), *and* the organization of symbolic resources of taste and its relationship to hierarchy, on the other hand. For instance, in the unit on “Food and Nutrition in India” we have a reading on the culture of curry powder, which happens to be a British invention, and another reading on the political-economy of the availability of fish in contemporary India.

Moreover, the last unit tackles pan-regional issues such as the agricultural revolution, hunger and obesity, and the future of food, hence they stand outside the regional clustering.

Finally, issues such as globalization and localization, affluence and scarcity, commodity chains and national boundaries, households and gender relations, illuminate other thematic concerns.

This course will:

- 1) introduce students to new areas of knowledge not covered in their previous or current course of study, specifically food and nutrition history;
- 2) provide opportunities to learn about and reflect upon major issues in food studies, including those involving labor; the globalization of the food supply; food scarcity and inequities;

**Required Readings:****(Almost all books will be available in the Bookstore and On Reserve in the Library)**

BOOKS (in approximate order of use)

Grew, Raymond, ed., 1999, *Food in Global History*, Boulder, Colorado: Westview Press.Menzel, Peter and Faith D'Aluisio, 2005, *Hungry Planet. What the World Eats*, Napa, California: Material World Books.Kronld, Michael. 2007. *The Taste of Conquest. The Rise and Fall of Three Great Cities of Spice*. New York: Ballantine.Trubek, Amy, 2000, *Haute Cuisine. How the French Invented the Culinary Profession*. Philadelphia: University of Pennsylvania Press.Belasco, Warren and Philip Scranton, 2002, *Food Nations. Selling Taste in Consumer Societies*, New York: Routledge.Watson, James L. and Melissa L. Caldwell, 2005, *The Cultural Politics of Food and Eating*, Oxford: Blackwell.Raj Patel. 2007. *Stuffed and Starved*. New York: Melville.Nestle, Marion, 2002, *Food Politics. How the Food Industry Influences Nutrition and Health*. Berkeley, CA: University of California Press.Jennifer 8. Lee. 2009. *The Fortune Cookie Chronicles*. New York: Twelve.Collingham, Lizzie, 2006, *Curry. A Tale of Cooks & Conquerors*. Oxford: Oxford University Press.Pinstrup-Andersen, Per. Ed. 2010. *The African Food System and Its Interaction with Human Health and Nutrition*. Ithaca: Cornell University Press.Pringle, Peter, 2003, *Food Inc.*, New York: Simon & Schuster.Tracy Kidder, 2003, *Mountains Beyond Mountains: Healing the World: The Quest of Dr. Paul Farmer*, New York: Random House.**HANDOUTS or PROQUEST or JSTOR or INGENTA:**Taubes, Gary. 2008. "What if It's All Been a Big Fat Lie?" *The New York Times* at <http://query.nytimes.com/gst/fullpage.html?res=9F04E2D61F3EF934A35754C0A9649C8B63>Appadurai, Arjun, 1988, "How to Make a National Cuisine: Cookbooks in Contemporary India," in *Comparative Studies in Society and History*, 30, 1 (January): 3-24 (JSTOR).Janer, Zilkia, 2006, "The geopolitics of culinary knowledge." *Seminar* 566 (October): 14-17. To

access it you go to <http://www.india-seminar.com/semframe.htm> and then you have to click on "2006" on the blue menu on the left side and then choose "October 566 Culinary Crossings." You can find similar writings at [www.himalmag.com](http://www.himalmag.com)

Mosley, Damian, 2004, "Breaking Bread: The Role of Taste in Colonialism" in *Food, Culture, and Society*, 7, 2 (Fall): 49-62. (HANDOUT)

Cusack, Igor, 2000, "African Cuisines: Recipes for Nation-Building?" *Journal of African Cultural Studies*, 13, 2 (December): 207-225 (JSTOR).

Nullis, Clare, 2006, "Africa faces growing obesity problem" (November 29<sup>th</sup>)  
[http://news.yahoo.com/s/ap/20061129/ap\\_on\\_he\\_me/diet\\_overweight\\_africans](http://news.yahoo.com/s/ap/20061129/ap_on_he_me/diet_overweight_africans)

Farrar, James. 2010. "Eating the West and Beating the Rest." In *Globalization, Food and Social Identities in the Asia Pacific Region*, ed. James Farrer. Tokyo: Sophia University Institute of Comparative Culture. URL:  
<http://icc.fl.sophia.ac.jp/global%20food%20papers/>

*Note: You are expected to read about 150 pages of text of varying density per week.*

All assigned readings are due on the day they appear on the syllabus. You are expected to read all texts, write a 2-page response, and be prepared to discuss them critically.

### **Course Management**

To access blackboard, you *must* have--and use--an NYU e-mail address and password. You activate your account by going to <http://start.nyu.edu>. Set up your ID and password, and then go to <http://home.nyu.edu>. Click on Academics, then Classes, then the course name. You should check the site at least twice a week—and definitely on the Monday before class—to obtain updated course information. For help in using Blackboard, go to <http://www.nyu.edu/its/faq/blackboard>.

### **Grading Criteria**

Seven single-spaced 2-page written response to each week's readings (7 responses in all)	70%
One 10-page paper Finals Week	20%
Participation: Discussion and Attendance	10%
TOTAL	100%

#### **Participation:**

10% - Participation will be based on

- (a) attendance
- (b) rate of participation in class – i.e. once every class = 100%
- (c) quality of participation – relevance, complexity, depth, comparative scope, all in the judgment of the faculty member

Participation involves coming to class, completing all of the required readings and active participation in lecture and discussion. The richness of our discussion requires involvement from everyone; your thought and judgment (not just unconsidered opinions, but judgment) matters.

Written Assignments:

70% = Seven 2-page single-spaced response (summary and critique) to any 7 readings submitted the week it is discussed in class. Late papers will NOT be accepted.

20% = One 10 page paper submitted in the FINALS WEEK.

**Nature of the 2-page Response Paper**

The 2-page reading-response paper must do the following:

1. Summarize the main argument/s of the author/s
2. Concentrate on one or a few of the arguments in the response
3. Justify the selection of that particular argument
4. Critique:
  - a. Tell me what is good and compelling about it
  - b. Tell me why it is so - evidence, logic, language, voice, analysis, etc.
  - c. Tell me what is weak
  - d. Tell me why it is so
  - e. Tell me what else you would have liked to know about the subject, why?
  - f. You may do the above by comparing with another reading from the curriculum or outside of it.

**Nature of the 10 page Synthesizing Paper**

This 10 page paper is a longer version of the reading response paper. It is best done by comparing and contrasting at least 3 readings covered in class and developing an argument.

**For all your written assignments you have to do the above in the following manner:**

1. No errors of language and grammar.
2. Original critical insight.
3. Eloquence.
4. Compelling argument.
5. Capacity to develop critical distance from own argument.

**All your written assignments** are responses to the readings. Your summary, your thoughts, your questions, your disagreements.

There are many ways that you can approach this:

- find a theme that weaves through the readings and craft your response around that theme.
- find some points where the authors themselves seem to disagree with one another and insert your own judgment.
- relate the readings to what is going on around you, whether on your campus, in your city, or in your world.

These are just some examples of how you can compose the responses, but there is no set way. Mix it up. But no matter what you do, do it with care and enthusiasm.

## COURSE OUTLINE + READING LIST

January 25:

Week 1: Syllabus + Rules

February 1:

**An Overview:** The Agricultural Revolution, the Industrial Revolution, and the Age of Discovery

Week 2: Friedmann, Harriet. 1999. "Circles of Growing and Eating: The Political Ecology of Food and Agriculture." In Raymond Grew (ed.) *Food in Global History*. Boulder, Colorado: Westview Press, pp. 33-57.

**AND**

Kronld, Michael. 2007. *The Taste of Conquest. The Rise and Fall of Three Great Cities of Spice*. New York: Ballantine, pp. 1-107.

### **Food and Nutrition in Europe, the Mediterranean (and its edges)**

*Theme: Class, Status, and Gender*

February 8 (Graduate Commission Meeting—Visiting Lecturer):

Week 3: Menzel, Peter and Faith D'Aluisio, 2005, *Hungry Planet. What the World Eats*, Napa, California: Material World Books, pp. 124-155, 174-179, 196-201, 202-205, 246-259.

Bruegel, Martin, 2002, "How the French Learned to Eat Canned Food, 1809-1930s," in Warren Belasco and Philip Scranton, *Food Nations. Selling Taste in Consumer Societies*, New York: Routledge, pp. 113-130.

Guy, Kolleen, 2002, "Rituals of Pleasure in the Land of Treasures: Wine Consumption and the Making of French Identity in the Late Nineteenth Century," in Warren Belasco and Philip Scranton, *Food Nations*, pp. 34-47.

February 15:

Week 4: Trubek, Amy, 2000, *Haute Cuisine. How the French Invented the Culinary Profession*. Philadelphia: University of Pennsylvania Press.

### **Food and Nutrition in the Americas**

*Theme: Global Systems and Local Cuisines*

February 22:

Week 5: Menzel, Peter and Faith D'Aluisio, 2005, *Hungry Planet. What the World Eats*, Napa, California: Material World Books, pp. 96-117, 156-165, 218-224, 260-277.

Wilk, Richard, 2002, "Food and Nationalism: the Origins of "Belizean Food," in Warren Belasco and Philip Scranton, *Food Nations. Selling Taste in Consumer Societies*, New York: Routledge, pp. 67-89.

Miller, Daniel, 2005. "Coca-Cola: A Black Sweet Drink from Trinidad," in James L. Watson and Melissa L. Caldwell, *The Cultural Politics of Food and Eating*, pp. 54-69.

Pilcher, Jeffrey, 2002. "Industrial Tortillas and Folkloric Pepsi: the Nutritional Consequences of Hybrid Cuisines in Mexico," in Warren Belasco and Philip Scranton, *Food Nations. Selling Taste in Consumer Societies*, New York: Routledge, pp. 222-239.

#### February 29:

##### Week 6:

Fishbane, Matthew. 2008.

<http://www.nytimes.com/2008/01/13/nyregion/thecity/13indi.html?ex=1358226000&en=ee3ed03361fd4077&ei=5124&partner=permalink&exprod=permalink>

Jen, Gish, 2005, "A Short History of the Chinese Restaurant. From stir-fried buffalo to Matzoh Foo Young," (April), *Slate* retrieved at <http://www.slate.com/id/2117567/>

Lee, Jennifer 8. 2009. *The Fortune Cookie Chronicles*. New York: Twelve.

Ray, Krishnendu. 2011. "Dreams of Pakistani Grill and Vada Pao in Manhattan." *Food, Culture & Society* 14, 2: 243-272.

*Theme: Commodities, Farm Subsidies and the Over-Production of Food*

#### March 7:

Week 7: Raj Patel. 2007. *Stuffed and Starved*. New York: Melville (pp. 1-213).

#### Recommended:

Barrionuevo, Alexei, 2006, "Imports Spurring Push to Subsidize Fruit and Greens," December 3<sup>rd</sup>, *The New York Times*, p. 1.

A critique of Pollan in <http://www.slate.com/id/2152675>

Pilcher, Jeffrey M., 2004, "Empire of 'The Jungle'" in *Food, Culture and Society*, 7, 2 (Fall): 63-78.

*Theme: Food and the Counterculture// Professions and Truth Claims about the Obesity Epidemic*

#### **Spring Break: March 12-18**

#### March 21:

##### Week 8:

Belasco, Warren, 2005. "Food and the Counterculture," in James L. Watson and Melissa L. Caldwell, eds., *The Cultural Politics of Food and Eating*, Oxford: Blackwell, pp. 217-234.

Industrial Organic <http://well.blogs.nytimes.com/2008/03/19/when-big-business-eats-organic/>

Laura Shapiro critique <http://www.slate.com/id/2180504/>

Nestle, Marion, 2002, *Food Politics. How the Food Industry Influences Nutrition and Health*. Berkeley, CA: University of California Press, pp. 1-136, 173-218.

Taubes, Gary. 2008. "What if It's All Been a Big Fat Lie?" *The New York Times* at <http://query.nytimes.com/gst/fullpage.html?res=9F04E2D61F3EF934A35754C0A9649C8B63>

March 28:

Week 9: TBD: Brazil = MST + Belo Horizonte + Manioc

### **Food and Nutrition in India (and its edges)**

*Theme: Old Fashioned Globalization. The British Empire and its Culinary Consequences*

April 4:

Week 10: Collingham, Lizzie, 2006, *Curry. A Tale of Cooks & Conquerors*. Oxford: Oxford University Press.

Mazumdar, Sucheta, 1999, "The Impact of New World Food Crops on the Diet and Economy of China and India, 1600-1900," in Raymond Grew, ed., 1999, *Food in Global History*, Boulder, Colorado: Westview Press, pp. 58-78.

*Theme: Newer Forms of Globalization and its Consequences*

Recommended:

Appadurai, Arjun, 1988, "How to Make a National Cuisine: Cookbooks in Contemporary India," in *Comparative Studies in Society and History*, 30, 1 (January): 3-24 (JSTOR).  
Menzel, Peter and Faith D'Aluisio, 2005, *Hungry Planet. What the World Eats*, Napa, California: Material World Books, pp. 7-20, 36-45, 166-173,

### **Food and Nutrition in China (and its edges)**

April 11:

Week 11: Farrar, James. 2010. "Eating the West and Beating the Rest." In *Globalization, Food and Social Identities in the Asia Pacific Region*, ed. James Farrer. Tokyo: Sophia University Institute of Comparative Culture. URL: <http://icc fla.sophia.ac.jp/global%20food%20papers/>

Watson, James L., 2005, "China's Big Mac Attack," in James L. Watson and Melissa L. Caldwell, eds., *The Cultural Politics of Food and Eating*, Oxford: Blackwell, pp. 70-79.

Menzel, Peter and Faith D'Aluisio, 2005, *Hungry Planet. What the World Eats*, Napa, California: Material World Books, pp. 74-95, 226-245.

### **Food and Nutrition in Sub-Saharan Africa (and its edges)**

April 18:

Week 12:

Pinstrup-Andersen, Per. Ed. 2010. *The African Food System and Its Interaction with Human Health and Nutrition*. Ithaca: Cornell University Press, pp. 1-57.

Menzel, Peter and Faith D'Aluisio, 2005, *Hungry Planet. What the World Eats*, Napa, California: Material World Books, pp. 56-73, 206-217.

Mosley, Damian, 2004, "Breaking Bread: The Role of Taste in Colonialism" in *Food, Culture, and Society*, 7, 2 (Fall): 49-62 (HANDOUT)

Friedberg, Susanne, 2005, "French Beans for the Masses: A Modern Historical Geography of Food in Burkina Faso," in James L. Watson and Melissa L. Caldwell, eds., *The Cultural Politics of Food and Eating*, Oxford: Blackwell, pp. 21-41.

**Recommended:**

United Nations Population Fund, 1999, "Demographic Trends by Region,"

<http://www.unfpa.org/6billion/populationissues/demographic.htm>

Nullis, Clare, 2006, "Africa faces growing obesity problem" (November 29<sup>th</sup>)

[http://news.yahoo.com/s/ap/20061129/ap\\_on\\_he\\_me/diet\\_overweight\\_africans](http://news.yahoo.com/s/ap/20061129/ap_on_he_me/diet_overweight_africans)

Cusack, Igor, 2000, "African Cuisines: Recipes for Nation-Building?" *Journal of African Cultural Studies*, 13, 2 (December): 207-225 (JSTOR).

**Universal Concerns**

*Theme: The Future of Food*

April 25:

Week 13: Pringle, Peter, 2003, *Food Inc.*, New York: Simon & Schuster, pp. 1-94, 121-203.

Paarlberg, Robert, 2005, "The Global Food Fight," in James L. Watson and Melissa L. Caldwell, eds., *The Cultural Politics of Food and Eating*, Oxford: Blackwell, pp. 276-285.

Gillespie, Stuart, Lawrence Haddad and Robin Jackson, 2001, *HIV/AIDS Food and Nutrition Security*, accessed <http://www.ifpri.org/themes/HIV/accscn2001en.pdf>

May 2:

Week 14: Tracy Kidder, 2003, *Mountains Beyond Mountains: Healing the World: The Quest of Dr. Paul Farmer*, New York: Random House (pp. 1-178).

**Final Paper Due May 9<sup>th</sup>, 12noon.**

Write a 10 page paper synthesizing the readings; give your angle of vision on them.

What are some of the interesting themes that emerge?

What are some of the patterns and counter-trends that you can see?

How things look similar or different from what it looked like at the beginning of the semester?

Note: Any student attending NYU who needs an accommodation due to a chronic, psychological, visual, mobility and/or learning disability, or is Deaf or Hard of Hearing should register with the Moses Center for Students with Disabilities at 212 998-4980, 240 Greene Street, [www.nyu.edu/csd](http://www.nyu.edu/csd).