

RRM 400  
Food and Society  
Spring Semester, 2013

---

**Location:** 332 Gifford  
**Instructor:** Jeff Miller  
**Office:** 214-C Gifford  
**e-mail:** [jeffrey.miller@colostate.edu](mailto:jeffrey.miller@colostate.edu)

**Time:** Lecture – 9:30 p.m. to 10:20 p.m.  
Recitation – 10:30 p.m. to 10:55 p.m.  
**Phone:** (970) 491-6705

**Office Hours:** Mon 10a.m. – 12 noon, Monday 11 a.m. – 12 noon, Thursdays

(If you are unable to meet during these times, please contact me via the e-mail above so we can set up a meeting that is mutually convenient. You are always free to just drop by the office. If I have time, I'll talk, if not, we'll set up a different time. I am unavailable on Fridays.)

---

**Required Textbooks:**

1. *Everybody Eats* – E.N. Anderson NYU Press, 2005

**Course Description:**

This course is intended to improve your understanding of the social and cultural impacts of the production, distribution, production, and consumption of food in society. What we eat and how much food we have access to is usually shaped much more by cultural considerations than by biological need. What we do, both as food service professionals and food consumers, has a social, cultural, and ecological impact on our civilization. This course is designed to make you more aware of these impacts and to inform your practice as hospitality professionals and food consumers.

**Course Objectives:**

- Integration of historical, sociological, anthropological, economic, and political perspectives into understandings of how food and its consumption impacts daily life and culture.
- Assess of the impact of worldview, religion, and health on human dietary practices.
- Analyze patterns of consumption in regards to the maintenance of social, political, and economic relationships.
- Understanding of the ways that culture influences food selection, preparation practices, and traditions.
- Identification and utilization of resources in food history and consumption practices in order to improve professional practice in hospitality management.

## **Class Policies:**

*Disability and related issues:* If you have a documented disability, I am more than happy to make any needed accommodation, please see me as quickly as possible so we may make the appropriate arrangements.

*Academic Dishonesty:* Colorado State University, the Food Science and Human Nutrition department, the Hospitality Management program and the instructor of this course have a zero tolerance policy for academic dishonesty. Group study is often an excellent way to further your understanding course material, but all written material, presentations, and examinations must reflect your personal knowledge and mastery of the topic only. All suspected incidents of academic dishonesty such as cheating on exams, plagiarism, etc. will be referred to the CSU Office of Conflict Resolution and Student Conduct Services. Be aware that depending on the severity of the incident, punishments range from failing the assignment or course to expulsion from the university.

This course will adhere to the CSU Academic Integrity Policy as found in the General Catalog - 1.6, pages 7-9. (<http://www.catalog.colostate.edu/Content/files/2012/FrontPDF/1.6POLICIES.pdf>) and the Student Conduct Code (<http://www.conflictresolution.colostate.edu/conduct-code>). At a minimum, violations will result in a grading penalty in this course and a report to the Office of Conflict Resolution and Student Conduct Services.

I expect all work for this course to reflect your own work and not the work of others. While the format of the internet encourages the practice of “cut and paste”, this practice is unacceptable for this class. All information must be put in your own words. Sources of information must be accurately noted and in an acceptable bibliographic format. All students should familiarize themselves with the information about academic integrity on the TILT Academic Integrity Page. <http://tilt.colostate.edu/integrity/>.

*Attendance:* I do not take daily attendance. I expect everyone to be in class everyday except when they have an infectious disease or other grave health issue. You are responsible for all material distributed in class. Should you be unable to attend class on a given day, it is your responsibility to get the material covered during that period.

*Communication Devices:* All communication devices (cell phones, pagers, PDAs, iPods, etc – anything that beeps, buzzes, rings or makes noise) must be silenced during the lecture portion of the course.

- Please respect yourself, your fellow students, and me by refraining from text-messaging during the lecture, recitation and presentations. Your complete attention helps me do a better job.

*Communicating with the instructor:* The primary venue of communication between you and me outside of class should be e-mail. Please communicate your concerns via a detailed e-mail or come see me during office hours. Contact me at through my CSU e-mail account, [jeffrey.miller@colostate.edu](mailto:jeffrey.miller@colostate.edu), NOT through RamCT, I do not check that e-mail daily.

*Punctuality:* Punctuality is a virtue. While I don't generally 'punish' tardiness, if it becomes a general habit, I will give extra-credit quizzes to those who arrive on time that will be unavailable to those who arrive late. There will be no make-up possibilities for these quizzes.

*Exams:* I do not give early or late exams except in cases spelled out by university policies (e.g. – participation in university-sanctioned events). Should you miss an exam due to illness or true emergency, it is your responsibility to contact me as soon as you know you will be unable to make the exam. This means a time stamped e-mail or phone message in my office PRIOR to the exam period. Requests for make-up exams after the fact will be viewed highly skeptically and will be considered on case-by-case merit. Plan on being present for all scheduled exams. I do not give early final examinations in order to accommodate holiday, wedding, etc. travel plans, so plan accordingly.

*Assignments:* Due to the size of this course, I DO NOT accept late assignments. All assignments need to be printed out, @ 12 point font, double-spaced, one-inch margins. Printing on both sides of the page is encouraged. No college student is expected to be the font of all knowledge, in fact the reason that you are here is to learn something, so it stands to reason that you will need to acquire information from various credible sources to do a good job of writing a paper. That is the point of the bibliography, to let me know where you found your information.

## **Class Policies, continued:**

**Bibliographies:** While I prefer APA as a bibliographic format, I know that some of you have mastered another format, if so, please use it, but you must use a consistent format throughout the bibliography. Consider the source when choosing your references. Any crackpot with an internet connection can put up a web site – quality is the consideration. I am hoping that the web evaluation assignment will help you make considered judgments on the quality of information on the net. And lastly, Wikipedia is not an acceptable reference. Wikipedia's value is in giving a quick overview of a topic that you can use to give your research a direction. Any bibliography with Wikipedia as a reference gets an immediate downgrade.

**e-ID:** I communicate all matters of urgency and importance (e.g. – a change of test date) via RamMail. It is a condition of taking this course that you have a RamMail account that you check at least twice a week. You are responsible for all information I send via RamMail and WebCT. Once I have sent the communication, you are responsible for the information contained therein. Keep your mailbox cleared. Undeliverable messages due to a full mail box or outdated contact information is not my responsibility. CSU offers the ability to have all your email forwarded to your smartphone. If you use an i-Phone or similar for all communications, ensure your CSU e-mail is forwarded to it.

**(Remember though, if you need to contact me DO NOT use Ram CT, I do not check it everyday. I do check my regular CSU account everyday – [jeffrey.miller@colostate.edu](mailto:jeffrey.miller@colostate.edu) .**

**Retention of Assignments:** Due to the large size of this class, it will be the student's responsibility to retain all returned assignments until the end of the grading period. Should errors occur in the recording of your grade, this will simplify correction of any errors.

### ***Use of RamCT:***

RamCT will be used in this course to deliver test grades and communicate vital information (e.g. – date changes on the syllabus). Check the RamCT website frequently.

**Concerns with class or professor:** If you have concerns with the course or the professor, I invite you to come and see me personally. Problems can usually be worked out quickly and easily. If you feel uncomfortable talking to me about an issue, you are welcome to schedule a meeting with the department head (call 491-3663 to schedule.)

Grades will follow the standard scale:

A.....	90% to 100%	(585 to 650 pts)
B.....	80% to 89%	(520 to 584 pts)
C.....	70% to 79%	(455 to 519 pts)
D.....	60% to 69%	(390 to 454 pts)
F.....	59% and below	(fewer than 390 pts)

## **Grade Point Opportunities:**

Exams.....	(3 x 100 pts)	300 pts
In-Class Activities.....	(5 x 10 pts)	50 pts
Web Site Evaluation Assignment.....		50 pts
Special Topic Reports.....		100 pts
Pot Luck.....		50 pts
<u>Participation in recitation.....</u>		<u>100 pts</u>
Total.....		650 pts

### **Technology Notes:**

- The “Cloud”, while touted as the next great thing, is often an unreliable point of access for important materials. Don’t put your presentation somewhere out in cyberspace, then be unable to get it at class time. **Always save to a flash drive that you bring to the presentation.**
- *YouTube* and video clips in general. A few words – they are best avoided. Access to web-based videos is often unreliable and standing in front of an increasingly restless crowd fiddling around is the surest way to reduce the effectiveness of your presentation. I also grade presentations down if a video is obvious filler to make your presentation longer.
- Most university projectors don’t support many laptop video drivers (especially Mac and Toshiba). Please don’t plan on using your own laptop without a pretest in the classroom in which it is to be used.
- If you are using a Mac at home to do your assignments, PLEASE convert files into MS Word format before submission. I cannot grade assignments submitted in Mac-Pages format.

### **Expectations/Constructs for assignments/presentations:**

I expect at least business-casual for all presentations. Appearance is important and adds to your credibility. Think of it as a ‘tune-up’ for your ‘real job’.

Grammar, spelling, construction, legibility, neatness, sequencing of ideas, etc. are all important in submitted written work. Being able to communicate clearly in writing is a key job skill even in the digital age. Written work will be graded with all these factors in mind.

The main thing in any assignment is to address ideas. Think like a reporter – who, what, when, why, where, and how.

Be prepared to give a nuanced presentation. Not everything is black and white, for every change that is made there are consequences, all things have positive and negative elements.

For presentations, be organized and familiar enough with your material that you can just talk. Don’t read a paper to us, tell us a story. The written language and the spoken language are very different beasts and an ability to use both effectively will get you far in life.

#### *Some thoughts on Class Participation points:*

Class participation points are awarded for just that, participating in the class common time. The way to earn these points is to read assigned material in advance of the unit, then add to the discussion we will have in class around the topics. If you don’t participate in the discussion, or do so only occasionally or tangentially, you will not be able to earn all of the points.

#### *In-Class Activities:*

There will be six in-class activities that will have 10 points apiece attached to them. These will not be announced in advance, and since there are 50 points in this category in the class, you can miss one and not be penalized. Being present for all six activities will earn you ten points of extra-credit, the only extra credit that will be available in this class.

*Web Evaluation Assignment:* This assignment is designed to make you a more sophisticated consumer of information on the internet. I have posted the details and forms I want you to use on the Blackboard course site. Please download for details.



***"Food, to a large extent, is what holds a society together, and eating is closely linked to deep spiritual experiences"***

***Farb and Armelagos in Consuming Passions***

---

## ***The Class Potluck***

2 parts to this assignment – see below

As part of this class, we will have a potluck where we will share a dish that has some type of importance to your family. The dish can be made to celebrate a personal occasion like a birthday, or a religious holiday, or a social holiday – like something that is always made for Thanksgiving. We will meet in the kitchen in Gifford (Room 239) and share with the rest of the class. Be prepared to bring the dish and tell us the story of why this is important in your family. The potluck will be held during the evening and you must attend.

The idea of the assignment is to bring something that your family actually makes. I'm fully aware that in this day and age cooking consists of opening a bag of this, a jar of that, and a box of something else and mixing them altogether and baking for 30 minutes. If your old family dish is one of these things that is o.k, but bringing food completely pre-made at the grocery store (a tray of cupcakes, a rotisserie chicken, a veggie/ranch dip tray, etc) is unacceptable and will result in a loss of some or all of the points associated with this assignment.

**Points for Potluck:** *bring paper to potluck when you come, this is your proof of attendance*

25 points for attending with your dish

25 points for submitting a short paper (about 250 words or so) that answers the following questions.

When is the dish you brought served?

Who is generally present when the dish is served?

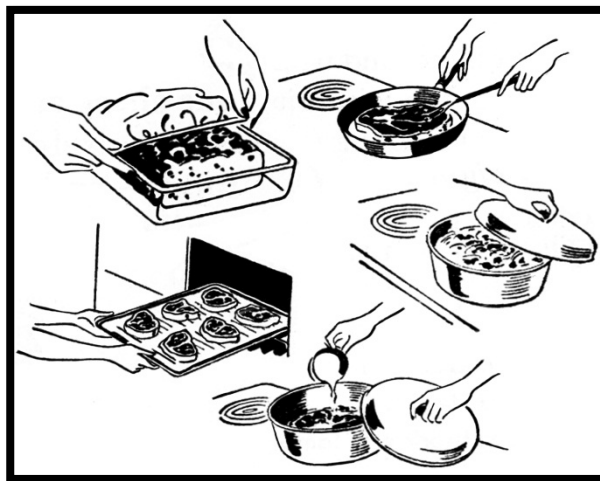
What is the emotional tone of the event?

Who procures the ingredients/prepares the dish?

How much of the dish is prepared from scratch and how much is assembled from prepared ingredients?

Do you know if the dish has changed over time?

How important do you feel this dish is in the 'culture' of your family?



### **Special Topic Reports:**

In small groups, you will present a short report (a minimum of 15 minutes, shorter reports will have scores reduced proportionally) to the rest of the class about a topic in the area of food and society, an important social topic connected with food (the agricultural subsidy system, farm worker issues, gender/body image, etc).

### **Very Important Information:**

**The key to a good score is an examination of the topic from the social, cultural, political, ecological, and/or economic perspective.** Getting a good score will involve what I call the “so what” piece. Why is this topic important to know something about? How does the existence of this product or process or practice affect people? What effect does the product or process have on the environment? Does your topic have a social justice angle, if so tell us. Just getting in front of the class and telling us what something is will result in a low score.

(See note in technology section about YouTube type videos.)

*No more than 4 persons in a group – no exceptions!! Groups with more than four people will have a mandatory point reduction.*

### ***Special Topic Reports:***

These reports will focus on a topic of the social dimensions of food production and/or consumption. There are many issues in our society that have food production/distribution/consumption at the heart of them.

### ***Project requirements:***

1. A list of ALL group members noting names, e-mail address & phone numbers.  
**Due to instructor by Tues, Feb 5**
2. A 15-minute group power-point presentation on your topic.
3. A bibliography in an accepted academic format (APA, MLA, Turabian, etc.) of your resources printed out and turned into the instructor on the day of your presentation. The bibliography should list your topic and all members of your group in addition to the sources cited in the creation of your presentation. **At least one reference must be from a refereed research journal and the article needs to be referenced in the presentation. (describe what the author says about the topic, quote from the paper, etc.) Jeff – do more here to explain how to work it in.**

### ***Acceptable Special Topic Reports:***

Acceptable topics are listed below. There may be other acceptable topics, in fact I encourage you to talk about anything you feel is a worthy topic – see me for approval **before** signing up for it though.

US Agricultural Subsidy System	Genetically Modified Organisms
Gender/Body Image Issues	Farm Worker Health & Politics
Role of Politics in World Hunger	Fair Trade – what is it, how does it work, who certifies it?
Economics of Conventional vs Alternative Agriculture	Aquaculture – pros and cons
USDA Conservation Policies – what? why?	The Politics of Ethanol and other Bio-fuels
Labor Issues in the Food and Service Industries	Marketing of Food to Children
Food Deserts – what, why, solutions?	The coming water crisis (emphasis on ag)
Corporate Social Responsibility in the Food Industry – examples, critiques, ideas.	Impact of “Fast Food” on Society – health, restaurant business, society, etc.

# Tentative Class Calendar

***(any changes to calendar will be announced via RamMail and the announcement page of BlackBoard; please check these frequently)***

(We will attempt to adhere as closely as possible to our calendar. Unforeseen circumstances may force a change in test dates. Tests will never be pushed up, only back. It is your responsibility to come to class or monitor your e-mail to learn about schedule changes. Make-up exams will NOT be given due to a failure to keep up with developments because of failure to attend class and/or read e-mail.)

Tues, Jan 22                      Review Syllabus, Answer Questions

## Unit One

### Food in History

**Readings for Unit One:** Anderson – Introduction + Chaps 1, 5, and 11  
Readings posted on RamCT

Thurs, Jan 24

*Week Two*

Tues, Jan 29

Thurs, Jan 31

*Week Three*

Tues, Feb 5

Short Report Group Member List to Instructor

Thurs, Feb 7

*Week Four*

Tues, Feb 12

Web Site Evaluation Assignment Due

Thurs, Feb 14

*Week Five*

Tues, Feb 19

Thurs, Feb 21

**Exam Unit One**

## Unit Two

### Food and Identity

**Readings for Unit Two:** Anderson – Chaps 6, 7, 8, 9, 10, and 12  
Readings posted on RamCT

*Week Six*

Tues, Feb 26

Thurs, Feb 28

*Week Seven*

Tues, Mar 5

Thurs, Mar 7

*Week Eight*

Tues, Mar 12

Thurs, Mar 14

-----Week of March 19 and 21, University Spring Break-----

*Week Nine*

Tues, Mar 26

**Exam Unit Two**

**Unit Three**  
**Food and Agriculture**

**Readings for Unit Three:** Anderson – Chapter 13  
Readings posted on RamCT

Thurs, Mar 28

*Week Ten*

Tues, April 2

Thurs, April 4

Special Topic Reports – Day One

*Week Eleven*

Tues, April 9

Thurs, April 11

Special Topic Reports – Day Two

*Week Twelve*

Tues, April 16

Thurs, April 18

Special Topic Reports – Day Three

*Week Thirteen*

Tues, April 23

Thurs, April 25

Special Topic Reports – Day Four

*Week Fourteen*

Tues, April 30

Thurs, May 2

Special Topic Reports – Day Five

*Week Fifteen*

Tues, May 7

Thurs, May 9

**Final Examination:**

The Final Examination in this course is scheduled for  
**Tuesday, May 14 from 6:20 p.m. to 8:20 p.m.**

Please enter this date in your planner/calendar immediately and make sure you have taken steps to assure your absence from the workplace in order to accommodate this time. Please note class policy on early/late exams as noted earlier in this document.