

ANTH 539: CULTURE AND FOODWAYS

COURSE SYLLABUS

Class: Wednesday, 2:30-5:00 p.m.

Room: 358 Breland

Professor: Dr. Lois Stanford

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Office hours: 8:00 -9:00 a.m., Monday, Wednesday, and Friday (or by appointment)

Course Description:

This reading seminar takes a broad, theoretical look at food studies, offering students an opportunity to explore a wide range of theoretical issues and topics under the rubric of food. In recent years, food studies has emerged as one of the key intellectual discussions within the anthropological discipline. At the same time, food studies cut a truly interdisciplinary swath, drawing on research and insights from history, literature, economics, as well as anthropology. In this seminar, the intent is to focus on the political, economic, and cultural aspects of food, selecting a range of articles that present innovative theoretical approaches to the study of food.

Our intent is to both deepen our understanding of theoretical discussions and examine the application of these insights in our own research. Each seminar will be divided into two parts. First, we will discuss the readings, in particular the theoretical issues and critiques offered in the articles. The second half of each seminar will focus on the application of these theoretical insights and ideas to food studies research, in particular with regards to each of our own research projects.

Required Books:

Goody, Jack. 1996. *Cooking, Cuisine and Class: a Study in Comparative Sociology*. New York: Cambridge University Press.

Korsmeyer, Carolyn. 2005. *The Taste Culture Reader: Experiencing Food and Drink*. New York: Berg Publishers.

Lien, Marianne, and Brigitte Nerlich, editors. 2004. *The Politics of Food*. New York: Berg Publishers.

Mintz, Sidney. 1996. *Tasting Food, Tasting Freedom: Excursions into Eating, Culture, and the Past*. Boston: Beacon Press.

Watson, James L. and Melissa Caldwell, editors. 2005. *The Cultural Politics of Food and Eating: a Reader*. Malden, Massachusetts: Blackwell Publishing.

Wilk, Richard, editor. 2006. *Fast Food/Slow Food: the Cultural Economy of the Global Food System*. Lanham, Md.: Rowman and Littlefield Publishers, Inc.

Course Outline and Reading Assignments:

Date	Topic
8/22	Introduction

8/29	Examining Food and Eating
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Reading assignment Mintz, entire book.

Mintz, Sidney. 1996. *Tasting Food, Tasting Freedom: Excursions into Eating, Culture, and the Past*. Boston: Beacon Press.

9/05	Examining Cuisine, Class and Culture
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Reading assignment: Goody, entire book

Goody, Jack. 1996. *Cooking, Cuisine and Class: a Study in Comparative Sociology*. New York: Cambridge University Press.

9/05: Research topic due.

9/12 Food and Tastes in History

Reading assignment: Korsmeyer, Part II: Taste Cultures: Gustation in History (4, 5, 6, 7, and 8)

Revel, Jean-Francois. 2005. Retrieving Tastes: Two Sources of Cuisine. Pp. 51-56.

Goody, Jack. 2005. The High and the Low: Culinary Culture in Asia and Europe. Pp. 57-71.

Bourdieu, Pierre. 2005. Taste of Luxury, Taste of Necessity. Pp. 72-78.

Gabaccia, Donna. 2005. Colonial Creoles: the Formation of Tastes in Early America. Pp. 79-85.

Wesimantal, M.J. 2005. Tasty Meals and Bitter Gifts. Pp. 87-99.

9/19 Food and the Soul

Reading assignment: Korsmeyer, Part IV: Body and Soul (13, 14, 16 and 18)

Peterson, T. Sarah. 2005. Food as Divine Medicine. Pp. 147-155.

Khare, R.S. 2005. Food with Saints. Pp. 156-165.

Buitelaar, Marjo. 2005. Living Ramadan: Fasting and Feasting in Morocco. Pp. 175-180.

Carmichael, Elizabeth, and Chloe Sayer. 2005. Feasting with Dead Souls. Pp. 184-192.

9/19: Bibliography due.

9/26 The Political Economy of Food

Reading assignment: Watson and Caldwell, Part III: The Political Economy of Food

Belasco, Warren 2005. Food and the Counterculture: a Story of Bread and Politics. Pp. 217-234.

Pilcher, Jeffrey. 2005. Industrial Tortillas and Folkloric Pepsi: the Nutritional Consequences of Hybrid Cuisines in Mexico. Pp. 235-250.

Brownell, Susan. 2005. Food, Hunger, and the State. Pp. 251-275.

Paarlberg, Robert. 2005. The Global Food Fight. Pp. 276-285.

Phillips, Sarah Drue. 2005. Half-lives and Healthy Bodies: Discourses on "Contaminated" Food and Healing in Post-Chernobyl Ukraine. Pp. 286-298.

10/03 Food and Globalization

Reading assignment: Watson and Caldwell, Part I: Food and Globalization

Bestor, Theodore. 2005. How Sushi Went Global. Pp. 13-20.

Freidberg, Susanne. 2005. French Beans for the Masses: a Modern Historical Geography. Pp. 21-41.

Goldfrank, Walter. 2005. Fresh Demand: the Consumption of Chilean Produce. Pp. 42-53.

Watson, James. 2005. China's Big Mac Attack. Pp. 70-79.

Yan, Yunxiang. 2005. Of Hamburger and Social Space: Consuming McDonald's in Beijing. Pp. 80-103.

10/03: Paper outline due

10/10 Industrial Foods

Reading assignment: Wilk, Part III: The Contradictions of Industrial Foods

Bestor, Theodore. 2006. *Kaiten-zushi* and *Konbini*: Japanese Food Culture in the Age of Mechanical Reproduction. Pp. 115-130.

Hamilton Whitelaw, Gavin. 2006. Rice Ball Rivalries: Japanese Convenience Stores and the Appetite of Late Capitalism. Pp. 131-144.

Matejowsky, Ty. 2005. Global Tastes, Local Contexts: An Ethnographic Account of Fast Food Expansion in San Fernando City, the Philippines. Pp. 145-159.

10/17 Food and Risk

Reading assignment Lien and Narlich, Part 1: Food, Risk, and Blame (all); Part II: Nation and Nurture (5 and 6).

Lien, Marianne Elisabeth. 2004. The Politics of Food: an Introduction. Pp. 1-18.

Halkier, Bente. 2004. Handling Food-related Risks: Political Agency and Governmentality. Pp. 21-38.
 Nerlich, Brigitte. 2004. Risk, Blame and Culture: Foot and Mouth Disease and the Debate about Cheap Food. Pp. 39-58.
 Jacobsen, Eivind. 2004. The Rhetoric of Food: Food as Nature, Commodity and Culture. Pp. 59-78.
 Heller, Chaia. 2004. Risky Science and Savoir-faire: Peasant Expertise in the French Debate over Genetically Modified Crops. Pp. 81-100.
 Haukanes, Haldis. 2004. Enjoyment and Choice in an Age of Risk: the Case of BSE in the Czech Republic. Pp. 101-120.

10/24 Food and Global Rules

Reading assignment: Lien and Nerlich, Part III: Global Rules, Routes and Access

Busch, Lawrence. 2004. Grades and Standards in the Social Construction of Safe Food. Pp. 163-178.
 Lien, Marianne Elisabeth. 2004. Dogs, Whales, and Kangaroos: Transnational Activism and Food Taboos. Pp. 179-198.
 Hart, Keith. 2004. The Political Economy of Food in an Unequal World. Pp. 199-220.

10/31 Cultivating Taste

Reading assignment: Korsmeyer, Part V: Taste and Aesthetic Discrimination (19, 20, and 22), and Part VI: Fine Discernments and the Cultivation of Taste (23, 25, and 26).

Hume, David. 2005. Of the Standard of Taste. Pp. 197-208.
 Kant, Immanuel. 2005. Objective and Subjective Senses. Pp. 209-214.
 Tuan, Yi-Fu. 2005. Pleasures of the Proximate Senses: Eating, Taste, and Culture. Pp. 226-234.
 Mennell, Stephen. 2005. Of Gastronomes and Guides. Pp. 239-248.
 Trubek, Amy. 2005. Place Matters. Pp. 260-271.
 Peynaud, Emile. 2005. Tasting Problems and Errors of Perception. Pp. 272-278.

11/07 Gentrifying Food

Reading assignment: Watson and Caldwell, Part II: Gentrification, Yuppification, and Domesticating Tastes
 Roseberry, William. 2005. The Rise of Yuppie Coffees and the Reimagination of Class in the United States. Pp. 122-143.

Terrio, Susan. 2005. Crafting *Grand Cru* Chocolates in Contemporary France. Pp. 144-162.
 Lozada Eriberto. 2005. Globalized Childhood? Kentucky Fried Chicken in Beijing. Pp. 162-179.
 Caldwell, Melissa. 2005. Domesticating the French Fry: McDonald's and Consumerism in Moscow. Pp. 180-196.
 Mankekar, Purnima. 2005. "India Shopping"; Indian Grocery Stores and Transnational Configuration of Belonging. Pp. 197-214.

11/15 Authentic Food

Reading assignment: Korsmeyer, Part VIII: Artifice and Authenticity (36 and 37); Wilk, Part II: Whole Food Economics: Breaking Down Dichotomies (5, 6, and 7); Part IV: Transforming Markets and Reconnecting with Consumers (12 and 13).

James, Allison. 2005. Identity and the Global Stew. Pp. 372-384.
 Heldke, Lisa. 2005. But is it Authentic? Culinary Travel and the Search for the "Genuine Article." Pp. 385-394.
 Pilcher, Jeffrey. 2006. Taco Bell, Maseca, and Slow Food: A Postmodern Apocalypse for Mexico's Peasant Cuisine? Pp. 69-81.
 Van Esterik, Penny. 2006. From Hunger Foods to Heritage Foods: Challenges to Food Localization in Lao PDR. Pp. 83-96.
 Caldwell, Melissa. 2006. Tasting the Worlds of Yesterday and Today: Culinary Tourism and Nostalgia Foods in Post-Soviet Russia. Pp. 97-112.

Stanford, Lois. 2006. The Role of Ideology in New Mexico's CSA (Community Supported Agriculture) Organizations: Conflicting Visions between Growers and Members. Pp. 181-200.

Paxson, Heather. 2006. Artisanal Cheese and Economies of Sentiment in New England. Pp. 201-218.

Lyson, Sarah. 2006. Just Java: Roasting Fair Trade Coffee. Pp. 241-258.

11/15: 1st draft of research paper due.

11/19-23 Thanksgiving vacation

11/28 Presentations

12/05 Presentations

12/12 Dinner, Lois Stanford's house

12/12: Research paper due.

Course Requirements:

Students are responsible for completing the assigned reading before class and for participating in the seminar discussion each week. As well, each student will complete a research project and paper on a food studies topic of his/her choosing. Students will submit a research topic, bibliography, outline, and 1st draft of the paper. As well, students will read each others' papers, offering comments and suggestions to incorporate into the final version. Each student will also present his/her paper to the class in the last two weeks of the semester. Students will submit a final research paper at the end of the semester. Grading will be based on these different components of the course, as follows:

Assignment	Dates	Points possible	% of Final Grade
			Attend/participate
			all
			300
			30
			Presentation
			11/28 or
			12/05
			200
			20
			Draft components
			various
			100
			10
			Comments on papers
			11/28
			100
			10
			Research paper
			12/12
			300
			30
			Total
			1000
			100

Attendance Policy:

Students are expected to attend all classes regularly. Even if the student has a valid reason for missing a class, the student is still responsible for submitting assignments on the date that they are due.

Withdrawal Policy:

It is not the professor's responsibility to automatically withdraw students from the class for non-attendance in the beginning of the semester. Withdrawal is the student's responsibility. Students who wish to drop the course should withdraw by 16 October 2007.

Academic Misconduct:

With regards to the projects, plagiarism constitutes cheating. If the student uses information from another's research, the student must include full citations. If the student directly quotes these sources, the student must so indicate. The professor does not accept papers containing plagiarized material. The paper will not be graded, and the student will receive a 0 for the project. Since the paper constitutes 30% of the student's final grade, this will represent a drop of 3 letter grades. Students are advised to consult the professor if they have any questions and/or concerns about what constitutes plagiarism.

For further clarification as to what constitutes plagiarism, the student should consult the following websites with regards to academic misconduct:

<http://www.nmsu.edu/%7Evpsa/SCOC/misconduct.html>

<http://lib.nmsu.edu/instruction/plagiarismforstudents.htm>

Grading Policy:

Grades will be based on cumulative point total at the end of the semester, reflecting the following distribution:

A	900-1000
B	800-899
C	700-799
D	600-699
F	0-599

Depending on the class grade distribution, the professor may curve the final grades and these grade cutoff points may be lower.

Incomplete Grades:

Incompletes are rarely given. Under extenuating circumstances at the end of the semester, students may be granted an incomplete. In these cases, students will be required to complete the course work by a certain date; if the course work is not completed, the student will receive an F as the final grade. Assignments to that date must have been completed in a timely manner. Incompletes cannot be used to avoid low grades.

Extra Credit:

There is no extra credit available.

American Disabilities Act:

If the student has or believes he/she has a disability, the student may wish to self-identify. The student can provide documentation to the Office for Services for Students with Disabilities, located at Garcia Annex (phone: 646-6840). Appropriate accommodations may then be provided for the student. If the student has already registered, the student should provide the professor with a copy of the accommodation memorandum from SSD within the first two weeks of classes. It is the student's responsibility to inform either the professor or SSD representative in a timely manner if services/accommodations provided are not meeting the student's needs.

If the student has a condition which may affect his/her ability to exit safely from the premises in an emergency or which may cause an emergency during class, he/she is encouraged to discuss this in confidence with the professor and/or Mr. Michael Armendariz, SSD Coordinator (phone: 646-6840).

If the student has general questions about the American with Disabilities Act, he/she may call Ms. Angela Velasco, EEO/ADA & Employee Relations Director (phone: 646-3333). All medical information is treated confidentially.

Posting of Grades

Students may determine their standing in the course by adding their point total for the completed assignments. The professor will not post grades prior to 16 October 2007, the last day to drop an individual course. Final course grades will not be posted. Students can access their final grades via the Web or consult the professor at the end of the semester.