

Semester at Sea/ University of Pittsburgh
Course Syllabus

Discipline: Anthropology

Semester and Year: Summer 2004 (modified 25 June 2004)

Course Number/Title: ANTH 1752, Anthropology of Food: Food, Culture, and Globalization

Faculty Name: Prof. Eriberto P. Lozada Jr.

Suggested Prerequisites: None

Course Description

This course focuses on the general subject of how food shapes societies and cultural practices throughout the world. Foodways will be examined from an anthropological perspective for its social and cultural implications; this is not a survey of nutritional or dietetic sciences. Topics to be covered include: food in social contexts; food exchanges and the social construction of groups; food as a marker of social boundaries; food taboos and restrictions; the symbolism of food; folk conceptions of food; body image; transnationalism and global food industries; changes in dietary patterns; famine and food emergencies; fasting and abstinence; vegetarianism and alternative consumption regimes; the invention and commodification of new foods.

Course Objectives

- to understand the role of food in Asian cultural systems
- to examine the role of food and foodways in the naturalization of social structures and cultural practices
- to study how food is used in the construction of cultural identity
- to use methods of anthropological inquiry in exploring culture
- to develop a better understanding of one's own culture by comparing Asian foodways and culture with one's own

Course Readings

Counihan, Carole and Penny Van Esterik 1997. *Food and Culture: A Reader*. New York: Routledge. ISBN: 0-415-91710-7. (\$34.95)

Watson, James L. 1997. *Golden Arches East: McDonalds in East Asia*. Stanford: Stanford University Press. ISBN: 0804732078. (\$15.37)

Additional articles available from instructor.

Class Schedule (subject to modification)

21 June, C1	Introduction to Class
24 June, C2	Food and Religion Reading: Counihan book (unless otherwise noted, articles are from Counihan book), Mead article, Levi-Strauss article
25 June, C3	Reading: Rosaldo article (from instructor) Assignment: Response Paper Due
26 June, C4	Reading: Harris article, Soler article
27 June, C5	Reading: Anderson article, Freud article
1 July, C6	Case Study: Fast Food and Globalization Reading: Watson Introduction, p. 1-38; Bak essay, p. 136-160
2 July, C7	Reading: Watson essay, p. 77-109
3 July, C8	Reading: Yan essay, p. 39-76; Wu essay, 110-135 Assignment: First Fieldwork Project Due
4 July, C9	Reading: Ohnuki-Tierney essay, p. 161-182 Assignment: Response Paper Due
10 July, C10	Reading: Mintz essay, p. 183-202
19 July, C11	Reading: Smith article, from instructor
26 July, C12	Food and Political Economy Reading: Counihan article
27 July, C13	Reading: Allison article Assignment: Response Paper Due
28 July, C14	Reading: Goody article
2 August, C15	Reading: Van Esterik article
10 August, C16	Reading: Appadurai article on cookbooks (from instructor) Assignment: Response Paper Due
11 August, C17	Food and Gender Reading: Brownell article (from instructor) Assignment: Second Fieldwork Project Due
12 August, C18	Reading: Bynum article; Bruch article Assignment: Response Paper Due
13 August, C19	Reading: Bordo article
14 August, C20	Reading: Sobo article
14 August, C21 (extra day)	Reading: Meigs article
15 August, C22	Reading: Devault article
16 August, C23	Last Day of Class Assignment: 2nd Short Essay Due
18 August	Assignment: Final Paper Due

Field Component

The field projects are designed to familiarize students with the conduct of ethnographic field research and to apply the various theoretical models in the study of food to a particular situation. This will involve two written submissions: the first will be fieldnotes, and the second will be an analysis in the form of a short essay. Fieldnotes should include diagrams, maps, and picture (if possible). The essay will be limited to 4-5 pages, and will concisely summarize how your observations fit in with the issues we have discussed in the course. Possible fieldsites include restaurants, food markets, fast food restaurants, street vendors. Here are some suggestions to think about:

- Start mapping out the locale in which the selected site is situated, noting people you identify in key roles (i.e., chef, waiter, hostess, patrons, etc.) How does the design of the site reflect social or cultural issues? What messages are implied in the division of space?
- Are there cultural practices surrounding food preparation, distribution, or commensality that seem unfamiliar to you? Why?
- Are there particular social roles that differ from what you experience in your own culture? From your observations, who is eating at the restaurant?
- Is food-related etiquette different from your own sense of propriety?
- What is the order of the meal? Do the courses follow the same pattern as in your own culture?
- What foodstuffs, cooking techniques, dishes, etc., are different from your own food practices?

Methods of Evaluation

The most important work in this course is to be prepared for each class meeting; this means having thoroughly read the material and being prepared to discuss particular points from the reading. Readings are due on the day listed in the class schedule. I will not lecture on summaries of the readings, but will discuss the implications and difficult points in the material.

Response papers: 10%

Each student will have to write five (5) response papers, one page and double-spaced. They are individually ungraded and require only timely submission for full credit. See the handout for more information.

Field Projects: 30%

All students will conduct two (2) small field projects that involve participant-observation research conducted outside the classroom. These will be graded on both the effort and detail of the fieldnotes and on the contextualization of theoretical ideas discussed in class and in the readings. The fieldwork project can also be extended to substitute either as a second short essay or term paper.

Term Paper: 40%

Students will write one longer research essay (12-15 pages, double spaced) that are worth 40% of the final grade. The long essay will be due on 18 Aug 2004. Topics for the long essay, which

can be based on field research conducted at any of our port stops, will be selected by each student, but must be discussed with the instructor prior to 4 July 2004. You must submit a topic proposal, including a bibliography or methodology, to me by 19 July 2004.

Class Participation: 20%

Active participation requires that each student come to class prepared, having read the assigned material before class.

Reserve Library List

- Counihan, Carole and Penny Van Esterik 1997. *Food and Culture: A Reader*. New York: Routledge. ISBN: 0-415-91710-7.
- Watson, James L. 1997. *Golden Arches East: McDonalds in East Asia*. Stanford: Stanford University Press. ISBN: 0804732078.
- Ohnuki-Tierney, Emiko 1993. *Rice as Self: Japanese Identities through Time*. Princeton: Princeton University Press. ISBN: 0-691-02110-4.
- Goody, Jack 1982. *Cooking, Cuisine, and Class: A Study in Comparative Sociology*. Cambridge: Cambridge University Press. ISBN: 0-521-28696-4 .
- Harris, Marvin 1985. *Good to Eat: Riddles of Food and Culture*. Prospect Heights: Waveland Press. ISBN: 1-577-66015-3.