Readings (many are from Food & Culture by Counihan & Van Esterik) are on the course’s D2L site or in links.

Attendance. You should note that Marquette policy allows professors to reduce the grade for absences and/or to drop a student from the class for absences equaling 2 weeks of class.

Assignments: Please look this syllabus over at the start of the semester so that you know how to plan out your time for assignments. Think of the due dates as deadlines. You can always hand in an assignment earlier; that way you avoid missing a due date if you should get sick or something the day before. If something does arise, you can “hand in” an assignment one class session late but there will be a grade deduction (eg from A to AB). See the description of each assignment following the schedule. Please ask questions if you are uncertain about anything.

Schedule: We will follow the following schedule as much as possible, but I reserve the right to make changes. If you miss a class, check with me to see if I have made any changes.

M, 1/13: Intro to course/SL

W, 1/15: Theories of Food
D2L: Why do we overeat? Meade

Then check out some of the news items and records at: http://www.ifoce.com/index.php
Discuss online.

M, 1/20:

W, 1/22:
D2L: Distinction: A Social Critique of the Judgement of Taste

F, 1/24: Video: A World of Food (library GT2860 W67 2000, 36 min.)

M, 1/27: Cultural Norms—hot/cold, wet/dry
D2L: Social Activism & Food Taboos

W, 1/29:
D2L: The Raw & the Rotten: Punk Cuisine

F, 1/31: Exercise 1: Cross-cultural interview due. Submit and discuss findings online

http://vegetarian.procon.org/

W, 2/5: D2L: Assisted Eating
F, 2/7: Exercise 2: Eating Alone. Discuss online

M, 2/10: D2L: Ch 5 only: Table Manners in “Conversation & Manners” (Flammang)

W, 2/12: D2L: Domestic Divo?

F, 2/14: Paper 1: Family Food practices

M, 2/17: Lecture: Big Food/Industrial Ag/Green Rev
D2L: Jason Lusk: Skeptical Foodie

W, 2/19: D2L: Hijacking the Global Food System (Shiva)

F, 2/21: Video:
http://www.filmsforaction.org/watch/a_river_of_waste_the_hazardous_truth_about_factory_farms_2009/

M, 2/24: D2L: The Chain Never Stops (Schlosser) and Whose Choice (together in one reading)

W, 2/26: D2L: Between Obesity & Hunger: The Capitalist Food Industry (Albritton)
D2L: Lusk: Thin Logic of Fat Taxes

F, 2/28: Video: A Place at the Table, (Netflix stream or
http://www.filmsforaction.org/watch/a_place_at_the_table_2012/)

M, 3/3: Food Insecurity/Hunger: domestic and international

W, 3/5: D2L: The Plan to End Hunger (Berg)

F, 3/7: Exercise 3: Food pantry or meal program. Submit and discuss online.

M, 3/10: Spring Break (no class)

W, 3/12: Spring Break (no class)

F, 3/14: Spring Break (no class)

M, 3/17: D2L: Want Amid Plenty: From Hunger to Inequality (Poppendieck)

W, 3/19: Food Aid
http://www.globalissues.org/print/article/11 (article has numerous subsections. Read all)
F, 3/21: Paper 2 due. Submit online

M, 3/24: D2L: The Political Economy of Food Aid

W, 3/26: Farm Bill/Subsidies Lecture

F, 3/28: Video: Farmaggedon, 86 min (Netflix stream)

M, 3/31: [Link to article about congressmen who receive farm subsidies but vote to cut food stamps]

W, 4/2: Food Regulation/Safety/Organic & GM Foods
In-class: make your own “food pyramid”

F, 4/4: Video: Genetic Chile, 57 min. (Netflix stream)

M, 4/7: [Link to CSA Discovery Guides]


F, 4/11: Exercise 4: Visit Growing Power or Sweetwater Organics and discuss online

M, 4/14: D2L: Lusk: Locavorism (in earlier reading 2/26)

W, 4/16: Video: Food Fight, 71 min (Netflix stream or [Link to film on Netflix])

F, 4/18: Easter Break; no classes

M, 4/21: Easter Break; no classes

W, 4/23: D2L: Blue Covenant Ch. 1

F, 4/25: Video: Tapped (library & Netflix streamed) 75 min. Comment online.

M, 4/28: D2L: Blue Covenant Ch. 2 (combined in one reading)

W, 4/30: D2L China Wars
[Link to Care2 article about threats to earth's water]

F, 5/2: In-class: Discuss Exercise 5 (water interviews)

Finals week: Paper 3 due by 5 p.m. Thursday, May 8th.
**Paper Assignments:** about 5-8 pgs each

In writing your papers, you should try to use/apply the concepts/ readings we have discussed in class wherever appropriate. Papers are graded on quality of writing, organization, logic, depth of analysis, quality of sources and your ability to integrate those sources. The first paper does not require sources beyond those in class.

1) (10%) Food in your household (10%): In your family, what is considered a proper meal? Ingredients? Process? Place? Timing? Seating? Table setting?
   Any power struggles over food or snacks? Over what is bought? Or how much is consumed and when? Over how it is cooked?
   Are there conflicts over food at the store or home?
   Is any food hidden from others? Why? Who eats whose food?
   Does the family eat differently (food or context) when dad or other family members are absent?
   Who does the shopping? Meal planning? Cooking?
   Is it frustrating to cook for the family because of varying tastes? Were you aware of any socioeconomic class effects on your food habits or of friends/school mates?
   What are your comfort foods? Guilty pleasures? Ugh foods? Why are they comforting or guilty? Ethnic foods?

2) (15%) Paper on a single food’s origin/history, social relations (slavery, colonialism?), nutritional or political issues? See resource list for possibilities. Must use at least 3 substantive academic sources (peer-reviewed journal article or book). If in doubt, check with me. You can choose from the list below or a food of your choice.

3) (15%) Your choice of topic. Must use at least 3 substantive academic sources (peer-reviewed journal article or book). If in doubt, check with me.

Course Grade is figured as follows:
- Attendance & Discussion (in class and online): 25% (Attendance policy allows instructors to drop a student from a class after absences equivalent to two weeks—i.e. 6 absences for this class. Grades may be reduced for fewer absences.)
- Three Papers: 45% (15% each)
- Exercises 25% (5% each): Do each of these and write up 2-3 pages answering the following questions. You may always go beyond and ask additional questions; these are basic suggestions.
  1) Cross-cultural interview. Find someone from another country or from an immigrant family. Ask them about their food practices and beliefs. Common foods? Food taboos? Health, sex, repro/pregnancy effects? What do they think about American foods and practices?
  2) Go to a restaurant and eat alone. Do not take any reading material or computer. Describe the kind of restaurant you chose, the context (where you sat, etc.) and why? How did it feel to you and why? Did you note any reaction from the staff or other customers? How long did you stay?
  3) Visit a food pantry or meal program. Describe its location, the types of foods offered and the source of the foods, the people who work it and who use it, any rules? Analyze the benefits and disadvantages of this program. What are its goals, and how would you assess its effectiveness? If you can interview the workers and/or clients, do so.
  4) Tour Growing Power or Sweetwater Organics. Explain how these work. What are their pros/cons? Do you think you’d like to be an organic farmer? Why/why not? Explain why you think these are (or are not) the answer to current food problems?
  5) Interview 5 people about water and report your findings. In your write-up, give a demographic profile of your respondents. Ask at least the following questions: Are they aware that there is a growing water crisis? What examples do they know of? How frequently do they drink bottled water? Do they think there are any problems with bottled water? If so, what are they? You may add more questions.
Resources

Documentaries (DVDs)
Appetite for Profit (Health)
Bad Seed (GM)
Banana Wars
Big Mac Under Attack (library)
Black Gold (coffee prodn)
Blue Gold: World Water Wars
Bugs for Breakfast
Colony (bee depletion-L&N)
Deconstructing Supper
Dirt on Farmer John (Netflix)
Diverseeds (biodiversity-L)
The End of the Line (fish depletion-L&N)
Family & Food (Asia) L
Farming the Seas (fish depletion-L)
Fast Food, Fast Track
Feast or Famine (China-L)
60 minutes section on flavorists: http://www.cbsnews.com/8301-18560_162-57330816/the-flavorists-tweaking-tastes-and-creating-cravings/?tag=contentMain;CBScarousel
Fed Up
Flow
Food & Faith (L)
Food & Obesity (L)
Food Inc (L&N)
Food Matters: Diet & Disease (L&N)
Fast Food Nation
Food Stamped
Food Superhighway (need for local food-L)
Forks Over Knives (Netflix)
Future of Food (2 DVDs, crisis & sustainability, library)
The Global Banquet: The Politics of Food
GMO OMG
Harvest of Fear (GM-L)
How we Eat from Birth to Death (L)
Hungry for Change
Ingredients (Netflix)
King Corn (subsidies/corn syrup-L &N)
The Last Supper (L)
More Fries to Go with That? (junk food/obesity-L)
Myths & Taboos (L)
Our Daily Bread (industrial food L&N)
The Price of Aid (L)
The Price of Sugar (slavelabor Haiti-L&N)
Silent Killer (world hunger-L)
Supersize Me (L)
Supper (Netflix)
Tapped (water issues-N)
Taste (culture-L)
Time to Play Ketchup (L)
To Market to Market to buy a fat pig
Transforming Food (genetic mod) (library)
Water Wars
We Feed the World (hunger & industrialized)
A World of Food (culture)

Fiction Films about food and social meaning:
Babette’s Feast
Chocolate
Eat, Drink, Man, Woman
Julie & Julia
Like Water for Chocolate
Soul Food
Tortilla Soup
The Wedding Banquet

Books:
A Revolution in Eating: How the Quest for Food Shaped America (McWilliams)
All You Can Eat: How Hungry is America? (Berg)
Black Hunger
Blue Covenant (Barlow)
Blue Gold
The Coming China Wars (Ch 7) (Navarro)
The Coming Famine: The global food Crisis and What We Can Do to Avoid It (Cribb)
The Cultural Politics of Food & Eating (Watson & Caldwell)
Day of Honey: A Memoir of Food, Love, and War (middle east, Edge)
The Eater Reader (Miller)
Eat Me (Jaivin)
Eating Animals (Foer)
Eating Out: A Sociological Analysis (Warde & martens)
Eat this book (competitive eating) (Nerz)
Enough: why the world’s poorest starve in an age of plenty
Feast (Jones)
The Fight Over Food (Wright & Middendorf)
Five Plants that Transformed Mankind
Food: The Key Concepts (Belasco)
Food & Culture: A Reader (Counihan & Van Esterik)
Food & Drink in History (Forster/Ranum)
Foodies (Johnston & Baumann)
Food in the Migrant Experience (Kershen)
Food in the USA (Counihan)
Food Rebellions: Crisis and the Hunger for Justice (Holt-Gimenez)
Food Rebels, Guerrilla Gardeners, and smart-Cookin’ Mamas: Fighting back in an age of industrial agriculture (Winne)
Food Security (Guha-Kashnobis)
From Betty Crocker to Feminist Food Studies (Avakian & Haber)
Genetic Engineering in Agriculture (Altieri)
Genetically Engineered Foods (Greenhaven Press)
Global Obligations for the Right to Food (Kent)
Human Rights & World Trade (Gonzalez-Perez)
In defense of food (Pollan)
Kitchen Culture in America (Inness)
Meals to Come: a history of the future of food (Belasco)
The Meaning of Water (Strang)
Mindless Eating (Wansink)
Not a Drop to Drink (Midkiff)
The omnivore's dilemma (Pollan)
Pardox of Plenty: hunger in a bountiful world (Boucher)
The Politics of Food (Lien & Nerlich)
Politics of Hunger (Warnock)
Seeds of Change
The Slow Food Story
Stolen Harvest (Shiva)
Stuffed & Starved (Rajpat)
The Table Comes First (Gopnik)
The Taste for Civilization: Food Politics, and Civil Society (Flammang)
Terra Madre: Forging a New Global Network of Sustainable Food Communities
Tomatoland (industrial food)
Tomorrow’s Table (organic and GM)
Secret Ingredients (gender)
Slow Food Nation (Petrini)
Stuffed & Starved
Watching What we Eat (cooking shows)
Weighty Issues: Constructing Fatness & Thinness as Social Problems (Sobal & Maurer
Where Our Food Comes From: retracing Nikolay Vavilov’s quest to end famine
Why We Eat What We Eat (Solokov)
Working in the shadows (Thompson)
The World According to Monsanto: Pollution, corruption, and the control of the world’s food supply (Robin)

Particular foods:
Bananas: An American History (Jenkens)
Bananas: The Fate of the Fruit that Changed the World (Koeppel)
Bananas: How the United Fruit Company Shaped the World (Chapman)
Banana Wars: Power, Production & History in the Americas (Striffler & Moberg)
Chicken (Striffler)
The True History of Chocolate (Coe)
Bitter Chocolate (Off)
Uncommon Grounds: The History of Coffee & How It Transformed our World (Pendergast)
Coffee: A Dark History (Wild)
Confronting the Coffee Crisis (Bacon, et al)
Brewing Justice (Jaffee)
Corn & Capitalism: How a Botanical Bastard Grew to Global Dominance (Warman)
Milk: A Local & Global History (Valenze)
Milk: The Surprising Store of Mile Through the Ages (Mendelson)
Nature’s Perfect Food: How Milk Became America’s Drink
The Untold History of Milk
Re-imagining Milk (Wiley)
The Untold Story of Milk, Revised & Updated (Schmid)
Whitewash: The Disturbing Truth About Cows Milk & Your Health (Keon & Robbins)
Pineapple Culture (okihiro)
Potato: A History of the Propitious Esculent (Reader)
The Potato: How the Humble Spud Rescued the Western World (Zuckerman)
Crunch!: A history of the great American potato chip (Burhans)
Salt: A World History
Spice: The History of Temptation (turner)
Taste of Paradise: A Social History of spices, stimulants and Intoxicants (Schivelbusch)
Sugar Nation (O’Connell)
Sugar Changed the World (Aronson & Budhos)
Sweetness & Power (sugar) (Mintz)
The Story of Sugar (Bassett)
Bittersweet (Macinnis)

Other Websites:
http://www.nourishlife.org/videos-all/
http://www.edibleschoolyard.org/berkeley/about-us
http://www.jbjsoulkitchen.org/
http://milwaukeeeriverkeeper.org
http://civileats.com/
http://foodandwaterwatch.org
http://southernfoodways.org/classroom/southern_food_primer.html
www.blueplanetproject.net
http://ourwatercommons.org/