Cluster: Healthy People/ Healthy Places

Title of course: The Anthropology of Food

Course Number: Anthropology 333

Proposing Faculty: Michele R. Gamburd

Cluster Coordinator: Barry Messer

______ Cluster Course to New Cluster

X     New Course to Cluster

______ Removal

Other clusters this course is assigned to: NONE
University Studies
Cluster Course Addition
Adding a previously unapproved course to a cluster

PROPOSING FACULTY: Michele Gamburd, Anthropology

1. THE COURSE

A. COURSE TITLE: The Anthropology of Food
   COURSE NUMBER: Anth 333
   CATALOG DESCRIPTION:

   Explores biological and cultural aspects of past and present human food systems. Topics include nutrition, the cultural significance of food, domestication of plants and animals, archaeological records of competitive feasting, global movement of foods during the colonial period, new revolutions in food technology, the politics and economics of contemporary food systems, and eating disorders such as obesity, anorexia, and bulimia.

B. DEVELOPMENT
   This is an already-existing course.

C. AVAILABILITY
   This course is offered once every year.

D. PREREQUISITES
   This course requires no prerequisites beyond the cluster Sophomore Inquiry course.

2. COURSE OUTLINE
   Please see attached syllabus, which has been and will be taught by Michele Gamburd.

3. GENERAL EDUCATION GOALS

A. COURSE CONTENT AND SUITABILITY FOR CLUSTER
   The HP/HP cluster focuses on human health in various environmental contexts, including communities, workplaces, and the natural environment. Proper nutrition plays a vital role in human health. Anth 333: The Anthropology of Food examines the interplay between biological and cultural aspects of human food systems, and examines historical and contemporary relationships between communities and their food sources. The class explores the politics of food distribution (including the causes of hunger), and the cultural meaning of eating (including normal eating and disordered eating such as anorexia, bulimia, and obesity.) These topics tie
in closely with the HP/HP cluster’s concern with solving and preventing problems that may affect the health and wellbeing of the individual, the local environment and the global community.

B. UNIVERSITY STUDIES GOALS

Critical Thinking: The class encourages students to think critically about food-related issues. At two-points during the quarter students engage in debates that require them to marshal facts on either side of an argument and present their case in a logical and persuasive manner. Students also refine their critical thinking skills in two essays, a quiz, and a final exam.

Communication: This class is taught as a Writing Intensive Course, with emphasis on both ‘learning to write’ and ‘writing to learn’ instruction. A Writing Associate runs short class sessions on writing matters and provides trained feedback on draft assignments, which students thereafter rewrite. The emphasis is on helping students learn to be better writers.

The Diversity of Human Experience: The cross-cultural and historical scope of the class presents a variety of human food systems and cultural adaptations. As a discipline, Anthropology is uniquely situated to explore human diversity, as the course syllabus illustrates.

Ethics and Social Responsibility: In considering the power dynamics in historical and contemporary food systems, the class explores issues of hunger in the US and around the world as they grow out of the global capitalist economy. The class also examines power relations inherent in contemporary gender roles and images of ideal beauty, and how these relate to obesity and eating disorders such as anorexia and bulimia.

C. CLASSROOM ENVIRONMENT

Instructional techniques include writing-to-learn activities, small-group discussions of readings (using instructor-provided discussion questions), and student-lead debates. Both the instructor and the Writing Associate are available to consult with students regarding the class.
PROPOSING FACULTY: Michele Gamburd

COURSE TITLE AND NUMBER: Anth 333: The Anthropology of Food

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OBTAIN CHAIR AND CLUSTER COORDINATOR SIGNATURES BEFORE SUBMITTING TO UNIVERSITY STUDIES OFFICE

DEPARTMENT CHAIR: Kenneth Ames

Date: 10/16/2007

CLUSTER COORDINATOR: Barry Messer

Date: 10/16/2007

THE ORIGINAL + 12 COPIES OF THE PROPOSAL MUST BE RECEIVED AT UNIVERSITY STUDIES (CH 163) BY NOVEMBER 8, 2008.

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COURSE APPROVED FOR CLUSTER INCLUSION

CHAIR, CLUSTER COORDINATORS: ________________________________

Date: ________________________________

CHAIR, UNST COMMITTEE: ________________________________

Date: ________________________________
ANTHROPOLOGY OF FOOD
Anthropology 333 WIC, CRN 64411
Spring Quarter 2007
T/R 2:00 – 3:50, Cramer Hall 283

Dr. Michele Gamburd
gamburdm@pdx.edu
Office: 141-N CH
Phone: (503) 725-3317
Office Hours: T 4-4:30, R 1-1:45 and by appointment

Writing Associate:
Kushlani de Soyza
kushld@pdx.edu
188-F Cramer Hall
Office hours: T/R 1-2 and by appointment

Writing Associate:
Karey Glessing
carey@pdx.edu
188-F Cramer Hall
Office hours: M/W 1-2 and by appointment

COURSE DESCRIPTION:
This class explores the interplay between biological and cultural aspects of human food systems. We’ll talk about human nutrition, the cultural significance of food, the domestication of plants and animals, archaeological records of competitive feasting, the global movement of foods during the colonial period, new revolutions in food technology, the politics of contemporary food systems, obesity, and eating disorders such as anorexia and bulimia. By the end of the course, students will have gained a broad-ranging familiarity with the cultural, political, and economic aspects of past and present human food systems. This is a Writing Intensive Course, and students will receive ample feedback on their prose.

REQUIRED READINGS:
Materials on WebCT (explained below)
Fernandez-Armesto, Felipe
Recommended: Hacker, Diana

CLASS REQUIREMENTS:
Policy on grades, illness, emergencies, extensions, and plagiarism:
Students taking this course pass/no pass are required to earn a ‘C-’ or better to pass the class. The following assignments will form the basis for evaluating student performance: the short observations (5%), first essay (35%), quiz (10%), second essay (25%), and final exam (25%).

Regular attendance and active participation in classroom discussions are expected and required. Except in the event of severe illness or emergency, unexcused late papers will lose one letter grade for each day past due until the student contacts the professor. Requests for extensions on deadlines should be made in writing or by email before the due date. Students with a documented disability needing accommodations in this course should immediately inform the instructor.

Plagiarism (intellectual theft) is a very serious academic offense. Any assignment containing plagiarized material will receive a failing grade. Students are responsible for reading and understanding the department handout on plagiarism, which is available on
the class WebCT site. Please ask the instructor or the writing associates if you have any questions.

WebCT

Class readings, the course syllabus, the plagiarism document, assignment sheets, review sheets, and discussion questions will be available on WebCT. You may read the materials online or print copies for use during class discussions.

All students can access WebCT with an Odin account. If you do not have an Odin account, you can sign up to get one at https://www.account.pdx.edu. Use your Odin username and password to login to WebCT at http://psuonline.pdx.edu/. Use of WebCT will be demonstrated on the first day of class. Please contact the instructor if you encounter difficulties in accessing this resource.

Description of assignments:
Short Observations (5%)
Both of these informal exercises will be graded on a pass/ no-pass basis, with a check-plus and check being passing grades.

- **Restaurant review: Due Tuesday 24 April.** Students will visit an “ethnic” restaurant and write a 1-2 page informal essay analyzing cultural indicators of ethnicity that they note in the menu, food, decor, server costumes, and other aspects of the establishment. Further instructions will be handed out in class.

- **Food Log: Due Thursday 24 May.** Students will track what they eat and where they eat it over a three-day period. Further instructions will be handed out in class.

**Essay #1: The Rewrite (35%) Rough draft due Tuesday 1 May. Final draft due Tuesday 15 May.** Students will receive a list of possible essay questions on class materials in Section 2. They will turn in a hardcopy rough draft of a 4-page essay. The Writing Associates will return papers with comments on style and content. Students will rewrite and turn in a hardcopy of the final draft (with rough draft attached) to the instructor, who will read, comment on, and grade the essay. Please note that the completion of a rewritten essay forms an essential part of a Writing Intensive Course; failure to turn in rough drafts and obtain comments will result in the loss of 10 points from the final grade on the paper in question.

**Quiz (10%) Tuesday 8 May**
This quiz will consist of two essay questions covering material in Sections 3 & 4 (weeks 4 – 5). A review sheet will be posted in advance. Students may prepare one sheet of notes for use during the quiz. Please bring a blue-book and a pen to the quiz.

**Essay #2: (25%)**
Students will choose to write one of 3 possible 4-page essays in the second half of the quarter. Further instructions for each assignment will be posted on WebCT. Possible topics and due dates are:

- **Option A (Tuesday 29 May): Food Activism in the Portland Area**
- **Option B (Tuesday 5 June): Super Size Me and the FDA**
- **Option C (Thursday 14 June): Obesity, Anorexia, and Identity**
Final Exam (25%) Monday 11 June, 10:15 – 12:05, CH 283

The final exam will consist of two short and two longer essay questions and will cover material studied since the quiz, i.e. Sections 5, 6, 7, & 8 (weeks 6-10). A review sheet will be posted in advance. Students may prepare one sheet of notes for use during the exam. Please bring a blue-book and a pen to the exam.

COURSE OUTLINE

SECTION 1 (Weeks 1-2): Introduction
This section introduces food as a topic of both biological and cultural investigation.

Esquivel, Laura
Nestle, Marion

SECTION 2 (Weeks 2-3): The changing meaning of food in present cultural systems
This section investigates the relationship between food and cultural identity (class, nationality, and gender).

Near a Thousand Tables: Chapter 2.
Roseberry, William
Limon, José E.
Suggs, David N.
Rouse, Carolyn and Janet Hoskins
Siskind, Janet:
SECTION 3 (Week 4): The domestication of plants and animals
Lectures and readings in this section discuss archaeological evidence for the transition from hunting and gathering to the widespread use of agriculture and animal husbandry.

Near a Thousand Tables: Chapters 3 and 4.

SECTION 4 (Week 5): Feasting and the politics of past food systems
Archaeological and ethnographic evidence suggests that the social organization of feasting both shapes and reflects levels of social stratification.

Near a Thousand Tables: Chapter 5.
Kirch, Patrick V.
Schmandt-Besserat, Denise
Wilson, Douglas C. and William L. Rathje

SECTION 5 (Week 6): The global movement of foods during the colonial period
During the colonial period, plants, animals, and people moved around the world in on an unprecedented scale, with complex ecological, economic, and political implications.

Near a Thousand Tables: Chapters 6 and 7.
Mintz, Sidney M.
SECTION 6 (Week 7-8): Industrializing food systems and GMOs
This section explores advances in food technologies (e.g. freezing, canning, green revolution innovations, and genetic manipulation).

Near a Thousand Tables: Chapter 8.
Goody, Jack

Schaeffer, Robert K.

Middendorf, Gerald; Mike Skladany, Elizabeth Ransom, and Lawrence Busch

Shiva, Vandana

Hendrickson, Mary K. and William D. Heffernan

Altiere, Miguel A. and Eric Holt-Gimenez

SECTION 7 (Week 8-9): Advertising and state regulations
Readings and lecture explore the role of industry and government in shaping people’s food habits.

Nestle, Marion

Van Esterrick, Penny
SECTION 8 (Week 10): Eating disorders
Obesity, overweight, anorexia, and bulimia have reached alarming proportions in our society. This section explores the biological and cultural background for these problems.

Brown, Peter J. and Melvin Konner

Brownell, Kelly D.

Puhl, Rebecca and Kelly D. Brownell

Beumont, Pierre J. V.

Bordo, Susan
# Class Schedule:

<table>
<thead>
<tr>
<th>Week</th>
<th>Day</th>
<th>Date</th>
<th>Month</th>
<th>Readings to be discussed, assignments due, tests, handouts, films:</th>
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<td>April</td>
<td>Handout: Syllabus</td>
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<td>Read: Esquivel, NTT 1</td>
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<td>Film: Dani Sweet Potatoes</td>
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