

California University of Pennsylvania
Guidelines for New Course Proposals
University Course Syllabus
Approved: 2/4/13

Department of Justice, Law & Society

A. Protocol

Course Name: The Cultural Politics of Food and Eating
Course Number: ANT 345
Credits: 3
Prerequisites: ANT 100 or permission of the instructor
Maximum Class Size: 30

B. Objectives of the Course:

Upon completion of this course the student will be able to:

1. Describe the characteristics of ethnography and ethnology and how these differ from other social science research methods
2. Explain the role of food or eating as an activity separate from nourishment
3. Describe the social and political value of feasting by groups and governments
4. Explain how food and eating can be used to identify gender and ethnicity
5. Describe how food can become politicalized
6. Explain why there is a need for standards regarding the consumption of food in different social settings

C. Catalog Description:

An advanced interdisciplinary course on the cross-cultural study of cultural differences and similarities in the display, exchange and consumption of food both prehistorically and historically. Since food serves more than just a dietary need, studying how it is manipulated can shed light on the political, social and economic agendas of individuals, groups and governments. The course draws from the fields of psychology, sociology, political science, history and anthropology.

D. Outline of the Course:

I. Introduction to the subject matter of the course:

- A. Ethnography, ethnology and the study of people
- B. Culture and its components
- C. Scales of human social organization
 - Bands
 - Tribes
 - Chiefdoms
 - States

II. Human adaptive strategies:

- A. Forager model
- B. Pastoralist model
- C. Horticultural model
- D. Agricultural model

III. The Rituals of Eating and Food Taboos:

- A. Formal dining
- B. Medieval feasting
- C. Social occasions

IV. Eating and Feasting in Human societies:

- A. The varied roles of food and eating in human societies
- B. Reciprocity and feasting behavior
- C. Redistribution and feasting behavior

V. Gender and Food:

- A. Masculine foods
- B. Feminine foods
- C. Sexy foods

VI. Identity and Food:

- A. Food taboos
- B. Ethnicity and food consumption
- C. Religious observances and food consumption
- D. Social status and food

VII. The Politics of Eating and Food Distribution:

- A. Commercialization of food and its production
 - Animals
 - Farming
- B. Food production and foreign policy
- C. State controlled distribution for food
- D. Industrialization of traditional food economies

VIII. Look Who is coming to Dinner:

- A. Changing food habits and tastes
- B. Food and Globalization

E. Teaching Methodology:

A variety of teaching methodologies may be used in teaching this course. They include, but are not limited to: lectures, PowerPoint images, assigned readings, case studies, multi-media presentations, group discussions, and guest speakers. Emphasis will be placed on engaging the learner for involvement and active participation in the learning process.

F. Text

Possible textbooks for this course include:

Watson, James and Melissa Caldwell, editors, *The Cultural Politics of Food and Eating*, Blackwell Publishing, 2005.

Counihan, Carole and Penny Van Esterik, editors, *Food and Culture*, 2nd edition, Routledge Publishers, 2008.

G. Assessment Activities:

Individual instructors may customize different activities.

1. Performance assessment tasks
2. Weekly assignments and reports
4. Exams and/or quizzes
5. Individual/Group projects
6. Case studies
7. Research Reports
8. Article/Book Critiques

H. Accommodations for Students with Disabilities:

Accommodations for Students with Disabilities

STUDENTS WITH DISABILITIES

Students with disabilities:

- Reserve the right to decide when to self-identify and when to request accommodations.
- Will register with the Office for Students with Disabilities (OSD) each semester to receive accommodations.
- Might be required to communicate with faculty for accommodations which specifically involve the faculty.
- Will present the OSD Accommodation Approval Notice to faculty when requesting accommodations that involve the faculty.

Office for Students with Disabilities

Requests for approval for reasonable accommodations should be directed to the Office for Students with Disabilities (OSD). Approved accommodations will be recorded on the OSD Accommodation

Approval notice and provided to the student. Students are expected to adhere to OSD procedures for self-identifying, providing documentation and requesting accommodations in a timely manner.

Contact Information:

Location: Azorsky Hall – Room 105

Phone: (724) 938-5781

Fax: (724) 938-4599

Email: osdmail@calu.edu

Web Site: <http://www.calu.edu/current-students/student-services/disability/index.htm>

I. Supportive Instructional Materials, e.g. library materials, web sites, etc.

Videorecording: Food Myths and Taboos, presented by Landmark Films; produced in association with Life Network Salter Street Films ; created and produced by Charles Bishop; producer, David Coole; narration written by Mimi Fauhey, Andrew Younghusband; written by Ian McLeod, David Swick, Mathew Welsh; directed by Jacoba Dedert, Mathew Welsh, 1999.

Videorecording: Political Organization, produced by Coast Community College District in cooperation with Harcourt, Brace College Publishers and City Colleges of Chicago, Dallas County ... KOCE-TV [et al.]; producers, Ira R. Abrams, John Bishop ; writer, Susanna M. Hoffman, 1992.

Book: Fast food/slow food : the cultural economy of the global food system / edited by Richard Wilk, Lanham, Md. : Altamira Press, c2006.

Book: Food politics: how the food industry influences nutrition and health / Marion Nestle. Berkeley: University of California Press, c2002

Book: Food chains: from farmyard to shopping cart / edited by Warren Belasco and Roger Horowitz, Philadelphia: University of Pennsylvania Press, c2009

Book: Moveable feasts: from ancient Rome to the 21st century, the incredible journeys of the food we eat / Sarah Murray, New York : St. Martin's Press, 2007

Book: The sociology of the meal / Roy C. Wood, Edinburgh : Edinburgh University Press, c1995.

Book: Food and eating in medieval Europe / edited by Martha Carlin and Joel T. Rosenthal, London ; Rio Grande, Ohio: Hambledon Press, 1998.

Book: Food in medieval times / Melitta Weiss Adamson, Westport, Conn.: Greenwood Press, 2004.

Book: The omnivore's dilemma : a natural history of four meals / Michael Pollan, New York : Penguin Press, 2006

Book: Paradox of plenty : a social history of eating in modern America / Harvey Levenstein, Berkeley : University of California Press, c2003.

Book: Food culture in the Near East, Middle East, and North Africa / Peter Heine, Westport, Conn. : Greenwood Press, 2004.

Electronic Data Bases of Anthropology Journals

J. Proposed Instructors:

Anthropology faculty members in the Department of Justice, Law & Society with the appropriate background in Anthropology.

K. Rationale for the Course:

Such a course does not exist and the proposed interdisciplinary course provides an opportunity to help students in the anthropology and the social sciences understand the important social role of food and eating for purposes other than nutrition alone.

L. Specialized Equipment or Supplies Needed:

No specialized equipment or supplies are needed.

M. Answer the following questions using complete sentences:

1. Does the course require additional human resources? (Please explain)

The course does not require additional human resources. Faculty within the Department/program can teach this course.

2. Does the course require additional physical resources? (Please explain)

The course does not require additional physical resources.

3. Does the course change the requirements in any particular major?

No. This course will not change the major.

4. Does the course replace an existing course? (If so, list the course and attach a Course Deletion sheet)

The course does not replace an existing course

5. How often will the course be taught?

The course will be taught every fourth semester

6. Does the course duplicate an existing course in another Department or College? (If the possibility exists, indicate course discipline, number, and name)

The course will not duplicate an existing course in another department or College

7. What is the recommended maximum class size for this course? It is recommended that no more than 30 students may enroll in this class.

- N. If the proposed course includes substantial material that is traditionally taught in another discipline, you must request a statement of support from the department chair that houses that discipline.**
- O. Please identify if you are proposing to have this as a menu course for General Education. If yes, justify and demonstrate the reasons based on the categories for General Education and forward to the Chairperson of the General Education Committee. The UCC will consider the course proposal after consideration by the General Education Committee. No, this course will not be considered as a menu**
- P. Provide Approval Form (electronically).**

Additional Guidelines

The following are additional guidelines that you must follow which will expedite your course proposal. Failure to follow these guidelines will result in the return of the proposal to the department.

1. Be sure that your proposal is in the correct format (Guidelines for New Course Proposals) and that all questions have been completely answered.
2. Be sure that you have completed and attached the Application to Establish a New Course form and/or the Advisement Sheet Revision form and that the **appropriate signatures** have been affixed. Please send through the process electronically (the preferred method) or by paper. No items will be placed on the agenda until the Chair of the UCC is in possession of these forms.
3. Be sure that you include an updated advisement sheet for any course that is being required by the department or is classified as a restricted elective. In addition, you must include an electronic copy (MS Word or PDF) of the current advisement sheet(s) with your proposal. Be certain that all advisement sheets affected by the proposed course change be included with your proposal.
4. When submitting materials for consideration by the Curriculum Committee, you must provide an electronic copy of each item to be reviewed to the Chairperson.
5. All completed items must be in the hands of the Chairperson of the Curriculum Committee a minimum of one week prior to the next regularly scheduled meeting.
6. Any department requesting a course name change, number change, prefix changes, credit changes, etc. must submit this request on the Application to Establish a New Course Form and submit electronically.
7. New advisement sheets, major proposals, minors, LOCs, Certificates, or changes to advisement sheets will become effective the fall semester following committee approval.

The advisement sheets must also include the committee approval date and the effective date on the advisement page. Submit this request on the Advisement and /or Program Changes form.

8. New courses will become effective the semester following committee approval.
9. Any references listed must be in the appropriate bibliographic format for the discipline.
10. Online courses should follow the Quality Matters™ rubric and is posted on the UCC website. Be sure that you include the online teaching methodology statement (refer E.2 above) that refers to the Quality Matters™ rubric.
11. All course objectives must follow Bloom's Taxonomy learning domains located on the UCC website.