

Spring 2014

ANG 6469 Anthropology of Food

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Spring 2014--ANT 4930/ANG 6469—ANTHROPOLOGY OF FOOD
Tues./Th. 9:30-10:45, SOC 286

INSTRUCTOR: Dr. Robbie Baer
OFFICE: SOC 138
OFFICE HRS: Tues. 11-12, or by appointment
EMAIL: baer@usf.edu Note: This is the only email account I have—I do **not** have a *mail.usf.edu* account. This may come up automatically on your *mail* account, but it is not a real account.

If you need to contact me, please use my phone or email. I do not check Canvas for messages, so if you contact me that way, I will NOT receive your message.

COURSE OBJECTIVES:

Students will learn:

1. The extent to which there are relationships between food and culture
2. How cultural change and dietary change are related

These themes will be explored in reading, lectures, as well as a service learning project interviewing families from the Tampa Burmese refugee community, which is currently undergoing great dietary change as a result of their move to the US.

LEARNING OUTCOMES:

1. Students will understand the the multiple cultural influences on food consumption—gender, body image, religion, income, prestige as well as how our food is produced, and how and why worldwide food consumption patterns are changing. **By interviewing the Burmese families, students will see how the influences of American culture are affecting traditional Burmese diets.**
2. Students will become familiar with health issues related to food consumption, including diabetes and obesity. **By interviewing the Burmese, students will see the extent to which these diet related health problems are beginning to affect the Burmese, and the relationships between eating patterns and disease.**

INCOMPLETE AND S/U GRADES: Incomplete grades will be given only under highly unusual circumstances. Students should refer to university policy regarding conditions and procedures for incomplete. S/U can only be taken by non-majors. Deadline for choosing S/U is no later than one week after the last day to add classes.

ABSENCE FOR ATTENDANCE PROFESSIONAL MEETINGS: The instructor will attend conferences at times during the semester. Students will be notified in advance and guest lectures or films will be scheduled for those class periods.

BOMB THREATS: In case of a bomb threat, class will meet in front of the Faculty Office Building at the regularly scheduled time. From there, we will proceed to an alternate location. Bomb threats will not affect dates of examinations or due dates of assignments.

ACADEMIC HONESTY/DISHONESTY: You are required to commit yourself to academic honesty including abstaining from cheating, plagiarism, and other acts of academic dishonesty including misrepresentation and fabrication. There will be no excuses accepted for any form of cheating. The USF policy is: **USF REGULATION - 3.026 ACADEMIC INTEGRITY OF STUDENTS.**

It can also be found at:

<http://www.ugs.usf.edu/catalogs/0708/adadap.htm>..

If you are caught participating in any act of academic dishonesty, you will be reported to the Chair of the Anthropology Department. You will receive an *F* for the assignment and possibly an *FF* grade for the course.

ATTENDANCE POLICY: Attendance will not be taken, but class participation is a part of the student's overall grade (see below). Students who miss a class for whatever reason have the obligation to contact classmates to catch up on material.

SALE OF NOTES OR TAPES: Not permitted.

DISABILITY ISSUES: Any student with a disability is encouraged to meet with me privately during the first week of class to discuss accommodations. Each student must bring a current Memorandum of Accommodations from the Office of Student Disability Services which is prerequisite for receiving accommodations. Students in need of academic accommodations for a disability may consult with the office of Students with Disabilities Services to arrange appropriate accommodations. Students are required to give reasonable notice prior to requesting an accommodation. Accommodated examinations through the Office of Student Disability Services require two weeks notice. All course documents are available in alternate format if requested in the student's Memorandum of Accommodations.

RELIGIOUS HOLIDAYS: Any student who will miss class due to a religious holiday must notify the instructor in writing by the end of the second week of classes.

EMERGENCY ISSUES: In the event of an emergency, it may be necessary for USF to suspend normal operations. During this time, USF may opt to continue delivery of instruction through methods that include but are not limited to: Blackboard, Elluminate, Skype, and email messaging and/or an alternate schedule. It's the responsibility of the student to monitor Blackboard site for each class for course specific communication, and the main USF, College, and department websites, emails, and MoBull messages for important general information.

UNDERGRAD REQUIREMENTS AND GRADING:

The grade for this course will be based on:

Class participation	15%
Food Diary	15%
Burmese Project	25%
Other assignment	15%
Essay set (due April 22)	30%

GRAD REQUIREMENTS AND GRADING:

The grade for this course will be based on:

Class participation	15%
Food Diary	15%
Burmese Project	25%
Other assignment	15%
Essay set (due April 22)	30%

Graduate students will have more responsibilities on the Burmese Project, and will be graded by graduate standards on all assignments.

Only under highly unusual circumstances will late papers be accepted (if these have been discussed in advance with the instructor). Permission for late submission of required work must be substantiated by medical or other appropriate documentation. All papers and essay sets must be typed. Assignments will not be accepted by email unless prior permission from the instructor has been obtained. However, drafts of all assignments will be accepted by email for instructor feedback prior to the due date for submission.

Grades in this class will be "A+," through "F" (i.e., letter grades and "+s" and "-s"). Assignment and course letter grades will be based on a standardized score with "A" awarded for 93.4-100; "A-" for 90-93.3; "B+" for 86.7-89.9; "B" for 83.4-86.6, "B-" for 80-83.3; "C+" for 76.7-79.9; "C" for 73.4-76.6; "C-" for 70-73.3; "D+" for 66.7-69.9, "D" for 63.4-66.6; and "D-" for 60-63.3.

TEXTS—available in the bookstore:

Optional: Food and Culture, 3rd edition.

All other readings are on Canvas.

Assignments (do #1 and #2 and then pick 1 other):

1. **Required: Food Diary--Keep a food diary for 3 days. Record what you eat, at what times, where, and with whom. What do we learn about you through what you eat? (5 page limit, plus attached food diary sheets). Due Jan. 14.**
2. **Required: Burmese Project—Attend the Tampa Gardens open house on Jan. 11 (9:30-2). Do your part of the Burmese project—Food interviews OR workshops OR interviews at the garden:**

Food Interviews after Church (do 1-2):

Sunday Jan. 26—5:45

Sunday Feb.2—5:45

Sunday Feb.16—5:45

Sunday Feb.23—5:45

Sunday Mar. 2—5:45

Workshops (do 1):

Friday Feb. 14 6 pm—Karen Garden ladies

Friday Mar. 7 6 pm—Kayah and Chin Garden ladies

Interviews at the Garden (do 1):

Sat. Feb. 2, 11 am—Karen Garden people

Sat. Mar. 1 11am—Shan, Chin and Kayah Garden people

With your partners, analyze the data you are assigned. Participate in the writing of the report and its presentation to the Tampa Gardens Advisory Board (April 24).

3. **Income/women's roles—Interview a single mother about what is eaten in her household. What strategies does she use to get by in terms of money? In terms of time? 2-3 pages.**

4. Income—Find out the amount of food stamps a family of 4 would receive. Go to a supermarket and figure out what you could feed a family of 4 for a week (3 meals/day) on this allotment.
5. Life Course—Interview one person under 15 and one over 70 about what they eat. What can you say about the role of age in food choices? 2-3 pages.
6. Prestige—Contrast 2 2 hour blocks of tv (2 different times, stations, etc.) in terms of the foods featured in commercials. What can you say about the foods advertised, the messages that go along with those commercials, and the overall programming in which they are embedded? 2-3 pages.
7. Religion—Interview one person about the food restrictions associated with their religion. How do these restrictions function in the person's life? 2-3 pages.
8. Ethnicity—Interview an older female relative about a traditional family food. Discuss when it is eaten, with whom, how they learned how to make it, etc. 2-3 pages.
9. Ethnicity—Go to an ethnic food event (a festival, Thai Temple on a Sunday, etc). Interview 3 different people about why they attend that festival, their food choices there, etc. 2-3 pages.

COURSE OUTLINE

1.Syllabus

2. Food Diaries. Project-- Burmese Project background

D. Rosen and Baer, R.

n.d. Literature Review—Burmese Refugee Issues, Health, and Food Habits

Kumar, Divya

2013 Refugees find food, community in a Tampa garden.

<http://www.tampabay.com/news/humaninterest/refugees-find-food-community-in-a-tampa-garden/2152236>

Burmese cuisine. http://en.wikipedia.org/wiki/Burmese_cuisine

On-line Burmese cookbook <http://www.hsaba.com/product/hsaba-burmese-cookbook>

3.Anthropological Perspectives on Food

Farb, P. and G. Armelagos

1980 Understanding Society and Culture Through Eating, In Consuming Passions, P.

Farb and G. Armelagos, Washington Square Press, New York, pp. 1-15.

Lowenberg, Miriam, E.

1970 Socio-Cultural Basis of Food Habits. *Food Technology* 24:751-757.

Pelto, Gretel, Darna L. Dufour, and Alan H. Goodman

2013 The Biocultural Perspective in Nutritional Anthropology. *In Nutritional Anthropology*, A. Goodman et al. eds. Pp. 1-6. Mayfield. Mt. View, CA.

4.Social Rules, Life Passage

Anderson, E. N.

2005 Me, Myself, and the Others: Food as Social Marker. *In Everyone Eats*. Pp. 124-139. New York University Press: New York and London.

Lee, Richard B.

2013 Eating Christmas in the Kalahari. *In Nutritional Anthropology*, A. Goodman et al. eds. Pp. 9-12. Mayfield. Mt. View, CA.

Farb, Peter and George Armelagos

1980 The Life Passage. *In Consuming Passions: The Anthropology of Eating*. Pp. 87-112. Washington Square Press: New York.

Project 5 due.

5. Income

Higgins, Michael

1983 In *Somos Tocayos*. Appendix C. Pp. 197-207. University Press of America, Lanham.

Project 4 due.

Project 3 due.

6.Prestige

Bennett, John

1943 Food and Social Status in a Rural Society. *American Sociological Review* 8:561-568

Weismantel, Mary J.

2013 The Children Cry for Bread: Hegemony and the Transformation of Consumption. *In Nutritional Anthropology*, A. Goodman et al. eds. Pp. 172-179. Mayfield. Mt. View, CA.

- Welsh, Roger
1995 Food Chain. *Natural History* 8(95):62.
- Wilk, Richard
2013 "Real Belizean Food": Building Local Identity in the Transnational Caribbean. *In Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. Pp. 377-379. Routledge: New York and London
- Yan, Yunxiang
2007 Of Hamburger and Social Space: Consuming McDonald's in Beijing. *In The Cultural Politics of Food and Eating: A Reader*. Watson, James L. and Melissa L. Caldwell, eds. Wiley Blackwell: New Jersey. Pp. 80-103.

Project 6 due.

7.Ethnicity

- Anderson, E. N.
2005 Foods and Borders: Ethnicities, Cuisines, and Boundary Crossings. *In Everyone Eats*. Pp.186-208. New York University Press: New York and London.
- Farb, Peter and George Armelagos
1980 Taste and Distaste. *In Consuming Passions: The Anthropology of Eating*. Pp. 220-223. Washington Square Press: New York.
- Welsch, R.
1971 "We Are What We Eat" *Keystone Folklore Quarterly*, winter, pp. 165-170.
- Gillette, Maris Boyd
2007 Children's Food and Islamic Dietary Restrictions in Xi'an. *In The Cultural Politics of Food and Eating: A Reader*. Watson, James L. and Melissa L. Caldwell, eds. Wiley Blackwell: New Jersey.
- Tuchman, Gaye and Harry G. Levine
1998 "Safe Treyf". *In The Taste of American Place: A Reader on Regional and Ethnic Foods*. Shortridge, Barbara and James R. Shortridge, eds. 1998. Pp. 163-184.
- Theophano, J.
1991 "I Gave Him a Cake". *In Creative Ethnicity*. S. Stem and J. A. Cicala, eds. Utah St. Univ. Press. Logan. Pp. 44-54.
- Magliocco, Sabrina
1998 Playing with Food. *In The Taste of American Place: A Reader on Regional and Ethnic Foods*. Shortridge, Barbara and James R. Shortridge, eds. 1998. Pp. 145-161.

Wiley, Andrea S.

2013 "Drink Milk for Fitness": The Cultural Politics of Human Biological Variation and Milk Consumption in the United States. *In Nutritional Anthropology*, A. Goodman et al. eds. Pp. 218-230. Mayfield. Mt. View, CA.

Project 8 due.

Project 9 due.

8.Subsistence Patterns

Lee, Richard B.

2013 What Hunters Do for a Living, or, How to Make out on Scarce Resources. *In Nutritional Anthropology*, A. Goodman et al. eds. Pp. 37-46. Mayfield. Mt. View, CA.

Eaton, S. Boyd and Melvin Konner

2013 Paleolithic Nutrition: A Consideration of Its Nature and Current Implications. *In Nutritional Anthropology*, A. Goodman et al. eds. Pp. 51-59. Mayfield. Mt. View, CA.

Mintz, Sidney W.

2013 Time, Sugar, and Sweetness. *In Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. Pp. 91-106. Routledge: New York and London.

Gross, Daniel and Barbara Underwood

1971 Technological Change and Caloric Costs: Sisal Agriculture in Northern Brazil. *American Anthropologist* 73(31):725-740.

Nietschman, B.

2013 When the Turtle Collapses, the World Ends. *In Nutritional Anthropology*, A. Goodman et al. eds. Pp. 362-366. Mayfield. Mt. View, CA.

Barndt, Deborah

2013 On the Move for Food: Three Women Behind the Tomato's Journey. *In Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. Pp. 472-484. Routledge: New York and London.

Pollan, Michael

2013 Power Steer. *In Nutritional Anthropology*, A. Goodman et al. eds. Pp. 112-119. Mayfield. Mt. View, CA.

Schlosser, Eric

2013 The Chain Never Stops. *In Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. 2013. Pp. 485-495. Routledge: New York and London.

9. Obesity/Body Image

Brink, Pamela

1995 Fertility and Fat. In *Social Aspects of Obesity*, I. DeGariné & N. Pollock, eds. Gordon & Breach, NY., pp. 71-85.

Bordo, Susan

2013 Not Just “a White Girl’s Thing”: The Changing Face of Food and Body Image Problems. In *Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. Pp. 265-275. Routledge: New York and London.

Parasecoli, Fabio

2013 Feeding Hard Bodies: Food and Masculinities in Men’s Fitness Magazines. In *Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. Pp. 284-298. Routledge: New York and London.

Nabhan, Gary Paul

2013 Rooting Out the Causes of Disease: Why Diabetes is So Common Among Desert Dwellers. In *Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. Pp. 330-341. Routledge: New York and London.

Albritton, Robert

2013 Between Obesity and Hunger: The Capitalist Food Industry. In *Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. Pp. 342-354. Routledge: New York and London.

Crooks, Deborah L.

2013 Tradition Nutrition for Education: Nutritional Status and the Sale of Snack Foods in an Eastern Kentucky School. In *Nutritional Anthropology*, A. Goodman et al. eds. Pp. 452-462. Mayfield. Mt. View, CA.

10. Taboos and Religion

Anderson, E. N.

2005 Food and Religion. In *Everyone Eats*. Pp. 154-161. New York University Press: New York and London.

Chaiken, Miriam S.

2013 No Heads, No Feet, No Monkeys, No Dogs: The Evolution of Personal Food Taboos. . In *Nutritional Anthropology*, A. Goodman et al. eds. Pp. 13-17. Mayfield. Mt. View, CA.

Douglas, Mary

2013 The Abominations of Leviticus. In *Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. Pp. 48-58. Routledge: New York and London.

Harris, Marvin

2013 The Abominable Pig. *In Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. Pp. 59-71-Routledge: New York and London.

Project 7 due—April 17.

11.Malnutrition and Food Insecurity

Fitchen, Janet M.

1997 Hunger, Malnutrition, and Poverty in the Contemporary United States. *In Food and Culture: A Reader*. Counihan, Carole and Penny Van Esterik, eds. Pp. 384-401. Routledge: New York and London.

Connell, Carol L., Kristi L. Lofton, Kathy Yadrick, and Timothy A. Rehner

2013 Children's Experiences of Food Insecurity Can Assist in Understanding Its Effect on Their Well-Being. *In Nutritional Anthropology*, A. Goodman et al. eds. Pp. 442-451. Mayfield. Mt. View, CA.

Poppendieck, Janet

2013 Want Amid Plenty: From Hunger to Inequality. *In Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. Pp. 563-571. Routledge: New York and London.

12.Solutions?

Cassel, John

1977 Social and Cultural Implications of Food and Food Habits. *In Culture, Disease and Healing*. David Landy, ed. MacMillan Publishing Co. Inc.: New York. Pp. 236-242.

Rody, Nancy

1978 Things Go Better with Coconuts – Program Strategies in Micronesia. *Journal of Nutritional Education* 10(1):19-22.

Clapp, Jennifer

2013 The Political Economy of Food Aid in an Era of Agricultural Biotechnology *In Food and Culture: A Reader*, 3rd ed. Counihan, Carole and Penny Van Esterik, eds. Pp. 531-545. Routledge: New York and London.

McIlvaine-Newsad, Heather, Christopher D. Merrett, and Patrick McLaughlin

2013 Direct from Farm to Table: Community Supported Agriculture in Western Illinois. *In Nutritional Anthropology*, A. Goodman et al. eds. Pp. 494-505. Mayfield. Mt. View, CA.

Pollan, M.

2007 You Are What You Grow. The New York Times, April 22.

http://www.nytimes.com/2007/04/22/magazine/22wwlnlede.t.html?pagewanted=all&_r=0

14. Project Presentations 4/24.

CLASS TRIP SCHEDULE

1. **Thai Temple**—Sunday ?? 11:30 a.m. Highly recommended for Project 9.
2. **Talk on Jewish Food Taboos**, Friday April 11, 7:30 p.m., Congregation Schaarai Zedek, 3303 W Swann Ave, Tampa, FL 33609. Tampa—highly recommended for Project 7.

FILM SCHEDULE

March 18, March 20 What's Cooking. 109'