1-2013

ANTY 133H.01: Food and Culture

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FOOD AND CULTURE - ANTHROPOLOGY 133

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Class Room: Social Science #352  Meeting time: M,W,& F 1:10 - 2:00
T.A. Jaime Bach - e-mail jaime.bach@umontana.edu  T.A. Office: SS Rm#254A
T.A. Office Hours: M 12-1&2-4, W 12-1 & 2-4, F 10-1  T.A. Phone 243-5865

Required Texts: Omnivore's Dilemma  (Book =BB)
FacPac - Food & Culture  (Reader = R)
Articles on Internet http://eres.lib.umt.edu  (ERes - E)

COURSE OUTLINE AND READING ASSIGNMENTS (Readings may be covered on exams even if not discussed in class)  
 PASSWORD: Anth 133

Jan.  28  Introduction
30  Primate Diet

Feb.  1  Primate Diet
  4  Farming the Seas
  6  Human Variation
  8  Film
    Read: R- Paleolithic Genes...
    R- My Search for the Perfect Apple

11  The Hunters
13  Cultural Triangle
    Read: R- Accounting for Taste
    R- The Abominable Pig
    R- Hippophagy

15  Cultural Triangle
    Read: R- Riddle of the Pig
    R- India's Sacred Cow
    BB - Ch. 1 Corn

18  NO CLASS HOLIDAY
20  Paleolithic Diet
    Read: R- The Origin of Agriculture
    E- #1 Food Patterns

22  Video
25  Subsistence
    Read: R- Subsistence Strategies...
    R- If It's Poisonous
    R- Toxic Substances in Plants

27  Cannibalism
    Read: R- The Enigma of Aztec Sacrifice
    R- Cannibalistic Revenge
    E- #2 Confirmed Cannibal

Mar.  1  1st MIDTERM
  4  Desert People
6  Insects
Read:  R-Homo Insectivorous

8  Chocolate
Read:  E-#3 Chocolate Facts
       R-Hershey Spa

11 Vegetarianism
Read:  R-Vegetarianism
       R-Food Fears pg. 107
       E-#4 Chewing on Some Facts
       E-#5 One Person's Meat Consumption

13 FRANKENSTEER
Read:  BB-Ch. 2 Grass

15 Foods America Gave the World
Read:  R-The Underground Pea
       R-The Cranberry

18 Foods America Gave the World
Read:  R-The Bountiful Yoeman
       E-#6 Fine Cooking Spice Identification

20 Cajun
Read:  R-The Beaux Bridge Crawfish Festival

22 Alcohol
Read:  E-#7 Demystifying Drinking
       E-#8 Olives, Oils, Herbs, and Condiments
       E-#9 Give Us This Day
       E-#10 Some Folks Don't Like to Talk About Eating Dirt

25 Alcohol & Food Taboos
Read:  R-Food Faddisms
       E-#11 By Invitation Only

27 Chinampas

29 Video & Diet
Read:  R-10 Calorie Diet
       R-New Weights
       E-#12 Fatness and Fertility

April 1 - 5 SPRING BREAK NO CLASS

8  Sustainability Assignment and Review

10 2nd MIDTERM

12 The Hunters

15 The Hunters

17 Malaria
Read:  R-Broad Bean Universe
       R-Potlatch
       E-#13 Splatl Tomato Bash

19 Malaria

22 Asian Cuisine
Read:  R-Modern China

24 Asian Cuisine
26 Food as Medicine
Read: R- Natural Remedies of Arabia
E- #14 Help Protect the Rain Forests
E- #15 Eat Low on the Food Chain

29 Diabetes
Read: R- The Great Sisal Scheme
R- Growing Ginseng
BB- Ch. 3 The Forest

May 1 Food Irradiation
Read: R- Food Irradiation
R- FDA Approves Irradiation
R- Govt. Shouldn't Force Unsafe Process
E- #16 Method Is Safe

3 Food Additives
Read: R- Food Additives

6 Video FOOD Inc.
Genetic Diversity
Read: R- The Rest of Reality
E- #17 A Story of Thanksgiving
R- Alternative Sources
R- Wheat Farmers Nervous
E- #18 BioTech Corn

SUSTAINABILITY ASSIGNMENT AND BONUS PAPERS DUE

8 Video FOOD Inc.
Politics & Famine
Read: R- Panelists Say Ethics is Missing
R- Plight of the Ik , R- Food Crisis, & R- The Hidden Malice
R- Why Can't People Feed Themselves ?
E- #19 The Dimensions of Human Hunger

10 Wrap up & Review
Thurs. 16 FINAL EXAM 3:20 - 5:20 Food and culture is an examination of the ways culture shapes the satisfaction of a biological need - eating. Food production, preparation, sustainable choices, customs, taste, beverages, spices, and diets will all be covered. Cannibals to Vegetarians, America to Asia, we will again see the strong hand of culture.

Your grade is based on the following:

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<td>A</td>
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<td>Below 239 points</td>
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All students must practice academic honesty. Academic misconduct is subject to an academic penalty by the course instructor and/or a disciplinary sanction by The University. All students need to be familiar with the Student Conduct Code which is available for review online: www.umt.edu/SA/VPSA/index.cfm/page/2585
This is a face to face interview. Find someone involved in the food industry (possible people on back) for your paper and be polite !!!!

FIRST - Define sustainability - Use any source that you trust.
Some sample questions include but are not limited to the following. Modify questions as needed and make up your own.

1. Is the food system you are part of sustainable? Is any of the food local/organic?
2. What is your (their) role in the food system?
3. Do you have control over choices/options or not?
4. Do you/would you happily eat the food that you handle?
5. Are your personal food choices different compared to your work food choices?
6. Would you be willing to change?
7. How does money factor into making food choices?
8. What do see as a positive in this food system?
9. What do you see as a negative in the food system?
10. What are unique challenges you face at work? (Allergies, Age (young babies - the elderly), Different cultures, Price, Local/Organic vs. Conventional, Corporate decisions, Number of people served, etc.)

Questions for you to answer.
1. How much of a difference can one person make? How much of a difference can a family, business, university, city, state, country, and/or world make?
2. Are there Global impacts of your local choices? Does eating local/organic (Montana beef vs. Canadian) make a difference? Can you taste the difference? Can you feel the difference in your pocket $? Is it worth it?
3. What are the hidden costs of doing nothing? (Environmental costs, personal health, financial costs, etc.)
4. Is your personal path sustainable according to how you defined sustainable? Defend doing nothing. (play the Devil's advocate)
Possible people to interview. Be Polite and ask permission, if they are busy arrange a time to meet or talk later. If they say no then find someone else. This can be done over the next 4 weeks, especially interesting would be interviews with people from different cultures or generations. This should be fun and educational.

People to interview (this is a very incomplete list.)

Chefs and any kitchen workers at The University of Montana.

Cashiers, Servers, Dishwashers, Composters, Recyclers, People who order the food.

Anyone with the P.E.A.S. farm or Farmers Markets.

Any Restaurants.

Fast food Restaurants - Taco Bell, Burger King, Wendy's, Quiznos, KFC

Pizza places - The Bridge, Zimmarinos, Biga Pizza, Tower, Dominos, Pizza Hut

Supermarkets - Safeway, Good Food Store, Albertsons, Pattee Creek Market

Bagels on Broadway, Uncle Bills Sausage, Costco, Posh Chocolate

Bakeries - Bernices, Le Petite, Wheat Montana, Black Dog, Great Harvest

Coffee Huts, Breweries, Wineries, Gas Station Deli's

SYSCO or any food transportation workers

MUD, Food Bank, The Poverello Center, Senior citizens center

Hospital, High school or Grade school food service people

Lifeline cheese

Farmers, Ranchers, Beekeepers, anyone raising food

Nursing Homes or assisted living centers

Detention centers (Jails)

Child and Day care providers

Family and friends especially of different generations

Anyone you know or can think of in the Food Service Industry

Most of all be polite, nonjudgmental, enjoy this assignment, learn, and have fun !!!