

1-2013

ANTY 133H.01: Food and Culture

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FOOD AND CULTURE - ANTHROPOLOGY 133

Garry Kerr Office Hours: M,W,&F 12:10-1:00,T&Th 12:45-2:00 & by appt. Spring 2013

Office: Social Science Rm#215 Phone 243-4414 Use the phone I avoid e-mail :)

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
R- A Case for Cannibalism
R- Iroquois Cannibalism
- 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 Splat! 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 Iq, 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:

1st Midterm	100 points	A	360 points and above
2nd Midterm	80 points	B	320 - 359
Sustainability Exercise	20 points	C	280-319
Bonus Paper	20 points	D	240-279
Final exam	200 points	F	Below 239 points
			Cr/No Cr cutoff 260 points

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

TEAR OFF AND TAKE THIS PAGE WITH YOU

SUSTAINABILITY ASSIGNMENT 2 - 4 PAGES 20 POINTS POSSIBLE
Due May 6th, 2013 by 5:00 pm. Hand in before class or slip under my door (SS#215).

FOOD AND CULTURE ANTH 133 SPRING 2013 LIST YOUR SOURCES

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 !!!