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ANTY 133X.B01: Food and Culture

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Garry Kerr

Office: Social Science Rm#215

Class Room: SS#352

Meeting time: M,W,& F 1:00-1:50

T.A.Samantha Powers T.A. email: samantha.powers@umconnect.umt.edu

Required Text: Omnivore's Dilemma (Book =BB Read a Chapter from the book)

We will also do the Community Action Period Mar. 7th. for 20 points.

COURSE OUTLINE AND READING ASSIGNMENTS *** means that you watch from home or anywhere on your computer, but we will not be in the classroom that day.

Watch on Youtube or Google. The midterms will be on Moodle.

- Jan. 19 Introduction
 21 Introduction
 24 Primate Diet
 26 Primate Diet
 28 Human Variation
 31 Human Variation
- Feb. 2 Subsistence
 4 Cultural Triangle
 Log in to Action Period(\$15 fee online) @ www.publicanthropology.net
 7 Cultural Triangle
 BB - Ch. 1 Corn
 9 Paleolithic Diet
 11 Paleolithic Diet
 14 ***Video watchdocumentaries.com Type in "The Future of Food"
 16 ***Video watchdocumentaries.com It is a free site
 18 Cannibalism
 21 NO CLASS
 23 Cannibalism
 25 1st MIDTERM
 28 Insects
- Mar. 2 Insects
 4 Chocolate
 7 Vegetarianism
 7 BEGIN ACTION PERIOD
 9 ***FRANKENSTEER 2005 version 44 minutes
 Read: BB- Ch. 2 Grass
 11 Foods America Gave the World
 14 Foods America Gave the World
 16 Foods America Gave the World
 18 Alcohol
 21-25 NO CLASS SPRING BREAK
 28 Alcohol
 30 Chinampas
- April 1 Salt
 4 Salt
 6 2nd MIDTERM

	8	Malaria
	11	Malaria
	13	***Video http://www.screencast.com/t/abzgigsuCE3 Watch from home***
	15	Asian Cuisine
	18	Asian Cuisine Read: BB- Ch. 3 The Forest
	20	Food Irradiation
	22	Food Additives
	25	Food Additives
	27	***Video FOOD Inc. watchdocumentaries.com
	19	***Video FOOD Inc.
May	2	Politics & Famine
	4	Aquaculture
	6	Wrap up & Review
Thurs.	12	FINAL EXAM 1:00

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. GMO and conventional. Cannibals to Vegetarians, America to Asia, we will again see the strong hand of culture.

Your grade is based on the following:		A	360 points and above
1st Midterm	100 points	B	320 - 359
2nd Midterm	100 points	C	280-319
Final Exam	200 points	D	240-279
Community Action Period	20 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 Any student registered with DSS please check their website or your coordinator for accommodations.

Course Objectives

1. Students will gain an understanding of the diversity of human culture and how culture and food are linked.
2. Students will learn about how our earliest ancestors got their food and then we will progress to the present.
3. Students will be immersed in the subject matter and learn how to make personal food choices that will help them for the rest of their lives.
4. Students will learn important terms (like GMO'S) and concepts (like Hunter/ Gatherer vs. Food producers) and better understand Organic, Local, Large scale food production and how it affects them and the entire globe.

This is a lecture based class and attendance is necessary to gain a greater grasp of our relationship with food and earn a good grade. I will try to make this learning process fun while still educational and timely.