ANTY 133XB.01: Food and Culture

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Recommended Citation
Kerr, David Garrett, "ANTY 133XB.01: Food and Culture" (2024). University of Montana Course Syllabi, 2021-2025. 1597.
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FOOD AND CULTURE - ANTHROPOLOGY 133  
Spring 2024

Garry Kerr  
Office: Social Science Rm#215
Class Room: SS#352  
Meeting time: M, W, & F 1:00-1:50
T.A. Paige Williams  
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Required Text: Omnivore’s Dilemma (Book = BB Read a Chapter from the book)

We will also do the Community Action Period Mar. 4th. 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
  22 Introduction
  24 Primate Diet
  26 Primate Diet
  29 Human Variation
  31 Human Variation

Feb.
  2  Subsistence
  5 Cultural Triangle
    Log in to Action Period ($15 fee online) @ www.publicanth.net
  7 Cultural Triangle 

BB - Ch. 1 Corn
  9 Paleolithic Diet
  12 Paleolithic Diet
  14 ***Video watchdocumentaries.com Type in “The Future of Food”
  16 ***Video watchdocumentaries.com It is a free site
  19 NO CLASS
  21 Cannibalism
  23 1st MIDTERM
  26 Insects
  28 Insects

Mar.
  1 Chocolate
  4 Vegetarianism
  4 BEGIN ACTION PERIOD
  6 ***FRANKENSTEER 2005 version 44 minutes
Read: BB- Ch. 2 Grass
  8 Foods America Gave the World
  11 Foods America Gave the World
  13 Foods America Gave the World
  15 Alcohol
  18-22 NO CLASS SPRING BREAK
  25 Alcohol
  27 Chinampas
  29 Salt

April
  1 Salt
  3 2nd MIDTERM
  5 Malaria
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
- **B** 320 - 359
- **C** 280-319
- **D** 240-279
- **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](http://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.