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ANTY 133X.01: Food and Culture

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FOOD AND CULTURE - ANTHROPOLOGY 133

Garry Kerr Office Hours: M,W,&F 12:10-1:00, & by appt. Spring 2016

Office: Social Science Rm#215 Phone 243-4414 Class Room: Social Science #352

Meeting time: M,W,& F1:10-2:00 T.A. Brittney Eubank- T.A.Office SS254A

T.A. e-mail brittney.eubank@umontana.edu T.A. Office Hours: MWR 2 - 4:00

T.A. Phone 243-5865 (Leave message)

Required Texts: Omnivore's Dilemma (Book =BB)

FacPac - Food & Culture (Reader = R)

We will also do the Dewey project for 20 points at the end of Feb. and the Community Action Period Mar. 7th. for 20 points.

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

- Jan. 25 Introduction
27 Primate Diet
29 Primate Diet Log in to Action Period(\$10 fee online)
@ www.publicanthropology.net
- Feb. 1 Farming the Seas
3 Human Variation
5 Film
Read: R- Paleolithic Genes...
R- My Search for the Perfect Apple
- 8 The Hunters
10 Cultural Triangle
Read: R- Accounting for Taste
R- The Abominable Pig
R- Hippophagy
- 12 Cultural Triangle
Read: R- Riddle of the Pig
R- India's Sacred Cow
BB - Ch. 1 Corn
- 15 NO CLASS HOLIDAY
17 Paleolithic Diet
Read: R- The Origin of Agriculture
- 19 Video
22 Subsistence Begin Dewey Project - Required - 20 points
Read: R- Subsistence Strategies...
R- If It's Poisonous
R- Toxic Substances in Plants
- 24 Cannibalism
Read: R- The Enigma of Aztec Sacrifice
R- Cannibalistic Revenge
R- A Case for Cannibalism
R- Iroquois Cannibalism
- 26 1st MIDTERM
29 Desert People

- Mar. 2 Insects
Read: R- Homo Insectivorous
- 4 Chocolate
Read: R-Hershey Spa
- 7 Vegetarianism
Read: R- Vegetarianism
R- Food Fears pg. 107
- 9 FRANKENSTEER
Read: BB- Ch. 2 Grass
- 11 Foods America Gave the World
Read: R- The Underground Pea
R- The Cranberry
- 14 Foods America Gave the World
Read: R- The Bountiful Yoeman
- 16 Cajun
Read: R- The Beaux Bridge Crawfish Festival
- 18 Alcohol
- 21 Alcohol & Food Taboos
Read: R- Food Faddisms
- 23 Chinampas
- 25 Video & Diet
Read: R- 10 Calorie Diet
R- New Weights
- 28 Diet and Review
- 30 2nd MIDTERM
- April 1 The Hunters
- 4 - 8 NO CLASS SPRING BREAK
- 11 The Hunters
- 13 Malaria
Read: R- Broad Bean Universe
R- Potlatch
- 15 Asian Cuisine - Heart of the Dragon Video
Read: R- Modern China
- 18 Asian Cuisine
- 20 Food as Medicine
Read: R- Natural Remedies of Arabia
- 22 Read: R- The Great Sisal Scheme
R- Growing Ginseng
BB- Ch. 3 The Forest
- 25 Food Irradiation
Read: R- Food Irradiation
R- FDA Approves Irradiation
R- Govt. Shouldn't Force Unsafe Process
- 27 Food Additives
Read: R- Food Additives
- 29 Video FOOD Inc.

		Genetic Diversity
		Read: R- The Rest of Reality
		R- Alternative Sources
		R- Wheat Farmers Nervous
		SUSTAINABILITY ASSIGNMENT AND BONUS PAPERS DUE
May	2	Video FOOD Inc.
	4	Politics & Famine
		Read: R- Panelists Say Ethics is Missing
		R- Plight of the 1k , R- Food Crisis, & R- The Hidden Malice
		R- Why Can't People Feed Themselves ?
	6	Wrap up & Review
Tues.	10	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	80 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
Dewey Project	20 points & Community Action Period	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/VP/SA/index.cfm/page/2585

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.

SUSTAINABILITY ASSIGNMENT 2 - 4 PAGES 20 POINTS POSSIBLE
Due April 29th, 2016 by 5:00 pm. Hand in before class or slip under my door (SS#215).

FOOD AND CULTURE ANTH 133 SPRING 2016 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 !!!

*** Bonus paper - 4-6 pages on any food related topic. List 3 sources. Cover something you know or want to learn more about. 20 POINTS POSSIBLE