



HIST*3240 Food History

Winter 2020

Section(s): C01

Department of History

Credit Weight: 0.50

Version 1.00 - January 03, 2020

1 Course Details

1.1 Calendar Description

This course will examine the history of food and foodways from the early 19th century to the present. It will explore the impact of changing agricultural practices and the growth of the food processing industry, including the rise of nutritional science, and the impact on eating patterns.

Pre-Requisites: 7.50 credits

1.2 Course Description

HIST*3240 examines the history of food and foodways across Canada and the United States, largely from the seventeenth century to the present. The course aims to introduce students to the discipline of food history and how food provides a window into broader societal processes, such as politics, nationalism, economics, religion, race, gender relations, leisure, and consumption. The course will explore a multitude of topics, including the importance of food to various social groupings, the gendering of food preparation and presentation, technological change, evolving agricultural practices, the growth of the food processing industry, and the rise of nutritional science.

The course also has an experiential learning component, offering students the opportunity to participate in the planning, design, and installation of an online exhibition of archival materials. With the assistance of Special Collections librarian Melissa McAfee, students will contribute to the curation of a new online exhibition on the "What Canada Ate" interface.

1.3 Timetable

Tuesdays and Thursdays, 10:00-11:20am

MCKN 305

1.4 Final Exam

Saturday, April 4, 2020, 7:00-9:00pm. Please see WebAdvisor for the latest information.

2 Instructional Support

2.1 Instructional Support Team

Instructor:	Rebecca Beausaert
Email:	rbeausae@uoguelph.ca
Telephone:	+1-519-824-4120 x58064
Office:	MCKNEXT 1017
Office Hours:	Tuesdays, 11:30am-12:30pm

3 Learning Resources

No texts need to be purchased for this course. All assigned readings will be available via the HIST*3240 CourseLink page under the "Content" tab.

4 Learning Outcomes

4.1 Course Learning Outcomes

By the end of this course, you should be able to:

1. Demonstrate a better understanding of the significance of food across historical eras and regions
 2. Communicate advanced knowledge of research methods related to food history, specifically how to identify, analyze, and evaluate diverse modes of primary/secondary research, and be critical of their worth
 3. Apply experiential learning skills gained from the course, such as critical analysis, writing for diverse audiences, collaborative group work, and exhibit design
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5 Teaching and Learning Activities

Each week, one hour and twenty minutes will be devoted to lecture and one hour and twenty

minutes will be devoted to project work. Generally, lectures will occur on Tuesdays in MCKN 305 and project work will occur on Thursdays in Archival and Special Collections (ASC). Please check CourseLink regularly for any announcements regarding changes to the weekly schedule.

5.1 Lecture

Tue, Jan 7

- Topics:**
- Introduction to the course; Historiography and Early Approaches to the Study of Food History
 - Location: MCKN 305

Thu, Jan 9

- Topics:**
- Indigenous and Contact Zone Cuisines
 - Location: MCKN 305
 - Readings: Carney, "African Rice in the Columbian Exchange"; Bodirsky & Johnson, "Decolonizing Diet: Healing by Reclaiming Traditional Indigenous Foodways"

Tue, Jan 14

- Topics:**
- Introduction to exhibit project; Cookbook "speed dating" exercise with Special Collections librarian Melissa McAfee
 - Location: ASC

Thu, Jan 16

- Topics:**
- Food and Colonial Communities
 - Location: MCKN 305
 - Readings: Carlin, "Tavern Fare in Early America"; Pleck, "The Making of the Domestic Occasion: The History of Thanksgiving in the United States"

Tue, Jan 21

- Topics:**
- Food, Drink, and Class in Urban Industrial Centres
 - Location: MCKN 305
 - Readings: Huskins, "From 'Haute Cuisine' to Ox

Roasts: Public Feasting and the Negotiation of Class in Mid-19th-Century Saint John and Halifax"; DeLottinville, "Joe Beef of Montreal: Working-Class Culture and the Tavern, 1869-1889"

Thu, Jan 23

Topics:

- Work on exhibit project
- Location: ASC

Tue, Jan 28

Topics:

- Gendering the Preparation and Advertisement of Food
- Location: MCKN 305
- Readings: Kern-Foxworth, "Plantation Kitchen to American Icon: Aunt Jemima"; Bradley, "Servants, Housewives, Vixens, and the Ever-Changing Apron"

Thu, Jan 30

Topics:

- Work on exhibit project
- Location: ASC

Tue, Feb 4

Topics:

- Rural Foodways
- Location: MCKN 305
- Readings: Bruegel, "An Acceptable Refreshment': The Meaning of Food and Drink in the Hudson Valley, 1780-1860"; Sharpless, "Cookbooks as Resources for Rural Research"

Thu, Feb 6

Topics:

- Work on exhibit project
- Location: ASC

Tue, Feb 11

Topics:

- Race and Ethnicity at the Table
- Location: MCKN 305

- Readings: Christensen, "Eskimo Ice Cream and Kraft Dinner Goulash: The Cultural Geographies of Food in Three Cookbooks from the Northwest Territories (NWT), Canada"; Epp, "'The dumpling in my soup was lonely just like me': Food in the Memories of Mennonite Women Refugees"

Thu, Feb 13

Topics:

- Work on exhibit project
- Location: ASC

Mon, Feb 17 - Fri, Feb 21

Topics:

NO CLASSES - WINTER BREAK

Tue, Feb 25

Topics:

- Kitchen Designs and Technologies
- Location: MCKN 205
- Readings: Lucas, "Kitchen Sinks Have a History"; Shrum, "Selling Mr. Coffee: Design, Gender, and the Branding of a Kitchen Appliance"

Thu, Feb 27

Topics:

- Work on exhibit project
- Location: ASC

Tue, Mar 3

Topics:

- Food and Wartime
- Location: MCKN 305
- Readings: Dusselier, "Does Food Make Place? Food Protests in Japanese American Concentration Camps"; Tunc, "Less Sugar, More Warships: Food as American Propaganda in the First World War"

Thu, Mar 5

Topics:

- Work on exhibit project

- Location: ASC

Tue, Mar 10

Topics:

- Cooking and Convenience in the Postwar Era
- Location: MCKN 305
- Readings: Dummitt, "Finding a Place for Father: Selling the Barbecue in Postwar Canada"; Wall, "Shakespearean Jell-O: Mortality and Malleability in the Kitchen"

Thu, Mar 12

Topics:

- Work on exhibit project
- Location: ASC

Tue, Mar 17

Topics:

- Health and Nutrition in the Twentieth Century
- Location: MCKN 305
- Readings: Carstairs, "'Our Sickness Record Is a National Disgrace': Adelle Davis, Nutritional Determinism, and the Anxious 1970s"; Weiner, "Reconstructing Motherhood: The La Leche League in Postwar America"

Thu, Mar 19

Topics:

- Work on exhibit project
- Location: ASC

Tue, Mar 24

Topics:

- Poutine, Apple Pie, and the Creation of 'National Cuisines'
- Location: MCKN 305
- Readings: Richman Kenneally, "The Cuisine of the Tundra: Towards a Canadian Food Culture at Expo '67"; Graff & Edwards, "Fair-as-Foodway: Culinary Worlds and Modernizing Tastes at Chicago's 1893

World's Columbian Exposition"

Thu, Mar 26

- Topics:**
- Work on exhibit project
 - Location: ASC

Tue, Mar 31

- Topics:**
- Conclusion: New Directions in Food Studies; Exam Review
 - Location: MCKN 305
 - Readings: None

Thu, Apr 2

- Topics:**
- Completion of exhibit project; launch event (details TBD)
 - Location: ASC

6 Assessments

6.1 Assessment Details

Reading Response #1 (5%)**Due:** Thu, Jan 30

Students choose one set of weekly readings from the month of January to analyze and discuss. Discussions will involve short written analyses of the readings' arguments, themes, and contributions to the course's objectives. A full set of instructions will be provided on CourseLink.

Reading Response #2 (5%)**Due:** Thu, Feb 27

Students choose one set of weekly readings from the month of February to analyze and discuss. Discussions will involve short written analyses of the readings' arguments, themes, and contributions to the course's objectives. A full set of instructions will be provided to students on CourseLink.

Reading Response #3 (5%)**Due:** Thu, Mar 26

Students choose one set of weekly readings from the month of March to analyze and discuss. Discussions will involve short written analyses of the readings' arguments, themes, and contributions to the course's objectives. A full set of instructions will be

provided to students on CourseLink.

Cookbook Primary Source Analysis (20%)

Due: Thu, Feb 13

In preparation for completing the class digital exhibit, each student will choose a cookbook/item to examine. For their chosen item, students will write an 7-10 page analysis of the book's content.

Criteria for analysis and a full list of instructions will be provided to students well in advance of the deadline via CourseLink.

Cookbook Digital Exhibit (25%)

Due: Tue, Mar 31

Using information gathered in the Cookbook Primary Source Analysis assignment, students will use this material to populate their digital exhibit on the "What Canada Ate" site, including the scanning and digitization of imagery from the cookbook.

Criteria for analysis and a full set of instructions will be posted on CourseLink well in advance of the deadline.

Peer Editing (10%)

Due: Thu, Mar 19

Prior to posting the content for their digital exhibits, students will participate in a peer editing exercise where they will edit each other's work. The purpose of the exercise is to hone students' editing skills and ensure that the content uploaded to the website is accurate and error-free. To receive full marks, students must actively contribute by fully completing the editing that is assigned to them.

Final Exam (30%)

A cumulative written examination of the course's main topics and themes. Further details will be provided closer to the date.

7 Course Statements

7.1 TURNITIN

In this course, your instructor will be using Turnitin, integrated with the CourseLink Dropbox tool, to detect possible plagiarism, unauthorized collaboration or copying as part of the ongoing efforts to maintain academic integrity at the University of Guelph.

All submitted assignments will be included as source documents in the Turnitin.com reference database solely for the purpose of detecting plagiarism of such papers. Use of the Turnitin.com service is subject to the Usage Policy posted on the Turnitin.com site.

A major benefit of using Turnitin is that students will be able to educate and empower themselves in preventing academic misconduct. In this course, you may screen your own

assignments through Turnitin as many times as you wish before the due date. You will be able to see and print reports that show you exactly where you have properly and improperly referenced the outside sources and materials in your assignment.

7.2 Late Assignments and Extensions

Late assignments will be assessed a 5% per day penalty after the scheduled due date (excluding weekends).

Extensions for assignments will only be granted if students are experiencing exceptional circumstances and consideration will occur on a case-by-case basis. If an assignment or examination cannot be completed due to exceptional circumstances, the grade weight will be added to the final examination, at the discretion of the Instructor.

Note - the History Department main office does not accept students' late assignments and, thus, will not date stamp them. If you need to submit a late assignment, please contact your Instructor about where/how to submit the assignment.

7.3 Communication

When communicating with the Instructor and other students in the course, always be respectful and courteous. No form of racism, homophobia, sexism, ageism, or other prejudice will be accepted in this course.

Outside of class time and office hours, the best way to communicate with the Instructor is through email. Emails will be responded to within 48 hours. In the subject line, please indicate this is a question/comment related to HIST*3240 and position your inquiry in a respectful way. Please avoid emailing about questions that can be easily answered by looking at the course outline or CourseLink. Please do not send an email the night before an examination or assignment due date. The Instructor cannot guarantee that a timely response will be sent, so make sure all questions are answered well in advance.

All course-related information and documents can be found on the HIST*3240 CourseLink page. Ensure that you regularly check CourseLink for important information regarding any spontaneous schedule changes or other class announcements.

7.4 Re-Grading Policy

If a student feels that a grade has been unjustly assigned, the student must contact their Instructor via email, indicating their concern, within one week of receiving the grade.

A meeting with the Instructor and the student will be convened to discuss the grade and course of action. Note: any re-evaluation of grades could result in the grade rising, falling, or remaining the same.

Beyond this course practice, the University has a grade reassessment policy. See Section VIII of the Undergraduate Calendar for more details.

7.5 Course Notes

The information and images from PowerPoint slides shown in lecture will not be posted online. Weekly lecture outlines will be posted on CourseLink. If you miss a class, ask a fellow classmate if they would be willing to share their notes. The "Ask Your Fellow Students" discussion forum in CourseLink can be used for this purpose. Please do not email the Instructor requesting class notes. It is your duty to attend all scheduled classes.

7.6 Effective Study Habits for the Course

- Attend class. The lectures will complement the weekly readings, but not duplicate them
- Be present and engaged. While you are in class, do not distract yourself or others
- Do the readings during the week they are assigned
- Participate in lecture and seminar discussions. Ask questions if they are relevant to the topic at hand
- Start writing your assignments early. Ensure you ask any questions well in advance of due dates
- If you are experiencing problems in any aspect of the course, please let the Instructor know as soon as possible
- You are strongly encouraged to visit your Instructor during their scheduled office hours. If you have a conflict with this time, it may be possible to schedule an appointment outside of office hours

7.7 Student Wellness

If the midst of trying to balance all of your responsibilities as a student, it is very important that you look after your own physical and mental well-being. Ensure that you are eating well, getting enough sleep, and taking time to relax. If you are feeling particularly overwhelmed by this course, feel free to reach out to the Instructor. They will be happy to assist you in coming up with some strategies that will help you succeed in the course. If you are finding that you are still struggling and need some additional support, you are encouraged to contact Student Wellness: <http://wellness.uoguelph.ca/sws>

7.8 Personal Electronics

During lecture, all personal electronics (with the exception of note-taking devices) should be out of reach, turned off, or set to silent mode to avoid disrupting others. Use of these devices unrelated to the course (ie. texting, checking social media, email, etc.) is discouraged and should be reserved for outside classroom use. Please be considerate of others and mindful of how you learn best. No recording of any kind is allowed in this course without previous permission by the Instructor.

8 University Statements

8.1 Email Communication

As per university regulations, all students are required to check their e-mail account regularly: e-mail is the official route of communication between the University and its students.

8.2 When You Cannot Meet a Course Requirement

When you find yourself unable to meet an in-course requirement because of illness or compassionate reasons please advise the course instructor (or designated person, such as a teaching assistant) in writing, with your name, id#, and e-mail contact. The grounds for Academic Consideration are detailed in the Undergraduate and Graduate Calendars.

Undergraduate Calendar - Academic Consideration and Appeals

<https://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08-ac.shtml>

Graduate Calendar - Grounds for Academic Consideration

<https://www.uoguelph.ca/registrar/calendars/graduate/current/genreg/index.shtml>

Associate Diploma Calendar - Academic Consideration, Appeals and Petitions

<https://www.uoguelph.ca/registrar/calendars/diploma/current/index.shtml>

8.3 Drop Date

Students will have until the last day of classes to drop courses without academic penalty. The deadline to drop two-semester courses will be the last day of classes in the second semester. This applies to all students (undergraduate, graduate and diploma) except for Doctor of Veterinary Medicine and Associate Diploma in Veterinary Technology (conventional and alternative delivery) students. The regulations and procedures for course registration are available in their respective Academic Calendars.

Undergraduate Calendar - Dropping Courses

<https://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08-drop.shtml>

Graduate Calendar - Registration Changes

<https://www.uoguelph.ca/registrar/calendars/graduate/current/genreg/genreg-reg-regchg.shtml>

Associate Diploma Calendar - Dropping Courses

<https://www.uoguelph.ca/registrar/calendars/diploma/current/c08/c08-drop.shtml>

8.4 Copies of Out-of-class Assignments

Keep paper and/or other reliable back-up copies of all out-of-class assignments: you may be asked to resubmit work at any time.

8.5 Accessibility

The University promotes the full participation of students who experience disabilities in their academic programs. To that end, the provision of academic accommodation is a shared responsibility between the University and the student.

When accommodations are needed, the student is required to first register with Student Accessibility Services (SAS). Documentation to substantiate the existence of a disability is required; however, interim accommodations may be possible while that process is underway.

Accommodations are available for both permanent and temporary disabilities. It should be noted that common illnesses such as a cold or the flu do not constitute a disability.

Use of the SAS Exam Centre requires students to book their exams at least 7 days in advance and not later than the 40th Class Day.

For Guelph students, information can be found on the SAS website
<https://www.uoguelph.ca/sas>

For Ridgetown students, information can be found on the Ridgetown SAS website
<https://www.ridgetownc.com/services/accessibilityservices.cfm>

8.6 Academic Integrity

The University of Guelph is committed to upholding the highest standards of academic integrity, and it is the responsibility of all members of the University community—faculty, staff, and students—to be aware of what constitutes academic misconduct and to do as much as possible to prevent academic offences from occurring. University of Guelph students have the responsibility of abiding by the University's policy on academic misconduct regardless of their location of study; faculty, staff, and students have the responsibility of supporting an environment that encourages academic integrity. Students need to remain aware that instructors have access to and the right to use electronic and other means of detection.

Please note: Whether or not a student intended to commit academic misconduct is not relevant for a finding of guilt. Hurried or careless submission of assignments does not excuse students from responsibility for verifying the academic integrity of their work before submitting it. Students who are in any doubt as to whether an action on their part could be construed as an academic offence should consult with a faculty member or faculty advisor.

Undergraduate Calendar - Academic Misconduct
<https://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08-amisconduct.shtml>

Graduate Calendar - Academic Misconduct
<https://www.uoguelph.ca/registrar/calendars/graduate/current/genreg/index.shtml>

8.7 Recording of Materials

Presentations that are made in relation to course work - including lectures - cannot be recorded or copied without the permission of the presenter, whether the instructor, a student, or guest lecturer. Material recorded with permission is restricted to use for that course unless further permission is granted.

8.8 Resources

The Academic Calendars are the source of information about the University of Guelph's procedures, policies, and regulations that apply to undergraduate, graduate, and diploma programs.

Academic Calendars

<https://www.uoguelph.ca/academics/calendars>
