

# Cultural Aspects of Food

HTM 274 – Fall 2017

0.5 Credit Weight

## General Course Information

**Instructor:** Dr. Erna van Duren  
**Email:** [evandure@uoguelph.ca](mailto:evandure@uoguelph.ca)  
**Office Location:** MACS 224  
**Office Hours:** Fridays 10:30 to 11:00; 2:30 to 3:15

**Teaching Assistant:** Tianyue Yue ([tyue@mail.uoguelph.ca](mailto:tyue@mail.uoguelph.ca))

## Class Schedule

**Lectures:** Mondays & Wednesdays from 1:30 to 2:20 p.m. in THRN 1307

**Seminars:** Section 1 - Friday 9:30 a.m. to 10:20 a.m. MINS 214  
Section 2 - Friday 11:30 a.m. to 12:20 p.m. MINS 214  
Section 3 - Friday 1:30 p.m. to 2:20 p.m. MINS 214  
Section 4 - Friday 3:30 p.m. to 4:20 p.m. MINS 214

***YOU MUST ATTEND YOUR SCHEDULED SEMINAR***

## Course Overview

### Calendar Description

Students are provided with an opportunity to learn about cultural factors that influence food selection, preparation, and consumption patterns. Food history, religions, geographic location and other aspects of culture are studied to develop an understanding of the impact of these factors on food related beliefs, attitudes & behaviors. (Prerequisites: 2.00 credits)

### Course Summary

Food is a primary expression of culture. Culture is complex, often difficult to understand and describe and is the focus of a great deal of contemporary controversy and increasingly public scholarship on many themes. This course is organized to reflect 3 themes of contemporary importance; (1) food as diplomacy (2) cultural appropriation (3) food value chains.

### Learning Outcomes

Students who successfully complete this course, will be able:

- (1) To define and explain the concept of culture, using a written description and a visual (knowledge, comprehension, communication)
- (2) To define and explain concepts such as agriculture, food, cuisine, recipes, value chains and other concepts related to cultural aspects of food (knowledge, comprehension, application)
- (3) To explain how food helps to understand and communicate about a culture using examples from a variety of ethnic, socio-economic and lifestyle based cultures and sub-cultures (comprehension, application)
- (4) To explain the concept of cultural appropriation, its historical development, and the salient aspects of the current debate about cultural appropriate using examples related to food (knowledge, comprehension, application)
- (5) Understand how research content is created using theory and research methods (understanding)

- (6) To evaluate if and how key aspects of a variety of culturally based cuisine should be supported in Canada (communication, analysis, evaluation)
- (7) Conduct the research and communicate the content for major research project that will be part of an online exhibit that will be presented by students in this course

## Topics Covered in this Course

In this course, you will learn about 3 types of topics using lectures, readings and a major research project.

**Content** → You will learn facts and about the existing knowledge on a subject.

**Theory** → You will learn about ways of understanding, organizing and interpreting data and information.

**Research methods** → You will learn about how to collect data, analyze and assess that data, and communicate your results.

The topics we cover in this course include those listed below. Note that these are not in chronological order, not all topics are covered with the same depth and that more than one topic may be covered in a lecture or seminar.

### Theory

Topic include defining and conceptualizing culture, food, cuisine, value chains, cultural appropriation and diplomacy.

### Food

<b>Essentials for the Field</b> These are covered before midterm#1	<b>Contemporary Interest Topics</b> These are covered before midterm #2
1: Course Introduction; Food as Cultural Diplomacy	8: War, power, politics and food
2: Hunting & Gathering, Early Agriculture, Food and Cities	9: Justice & Food Culture: The U.S. South
3: Food in the Ancient World	10: Industrialization & American food
4: Culture, Cuisine, Food, Value Chains	11: Science and food
5: Food and religion	12: Food and the family; Children’s Food
6: Cuisine for the elite and food for the masses	13: Philosophy, Health & Food Culture “Hippies & Foodies”
7: Trade in Food and cultural exchange	14: Literature, Media and food

### Research Methods

Topic covered include geography, economic data analysis, nutritional data analysis, demography, ethnography, netnography, deductive reasoning and inductive reasoning.

## Teaching and Learning Practices

### Lectures

Lectures are used to provide students with an overview of the topic, provide context and examples and explain critical information and highlight theories and methods. Ongoing learning is assessed during lectures. Lectures require that students to complete a reading or other activity (i.e. watch a video) before the lecture.

### Quizzes

Quizzes that are integrated in the lectures, and the content of these quizzes will be based on the readings and the lecture. TopHat is used in all lectures and seminar to assess how well students are learning course material. See [tophat.com/learning-solutions/students/](http://tophat.com/learning-solutions/students/) for the 10 reasons we use TopHat in this course.

## Participation in Seminars to develop the Major Research Project

During seminars, we work on developing the skills, knowledge and content for the major research project. You must participate in your scheduled seminar to complete the seminar activities properly. The major research project requires selecting a culturally distinct cuisine that is relevant in Canada, conducting a primary analysis of a recipe that exemplifies that cuisine and assessing the appropriability of that recipe and preparing a presentation and a set of short written documents that will be part of an online exhibit. Students are required to complete readings before some seminars. For other seminars, students will need to come prepared to complete an activity during seminar time.

Seminars are critical to completing the Major Research Project. Missing a seminar means you will miss essential information about how to apply theory using research methods to your cultural aspects of food major research project. For each seminar you miss, you will get a non-participation deduction of 2 points up to a maximum of 16 points. Seminar #1 and one free miss are exempt from this deduction.

## Course Resources

### Required Texts:

There is no required text.

### E-reserve:

Course readings are available on e-reserve @ <http://www.lib.uoguelph.ca/find/find-type-resource/course-reserves-ares>

### CourseLink:

All course materials, including readings that are not on e-reserve, will be available through CourseLink. Some of these materials include YouTube and other web-housed multimedia sources.

**All assignments are posted on CourseLink. Grading rubrics will be made available during seminars.**

### TopHat:

We will be using the Top Hat ([www.tophat.com](http://www.tophat.com)) classroom response system in class. You will be able to submit answers to in-class questions using Apple or Android smartphones and tablets, laptops, or through text message.

- You can visit the Top Hat Overview (<https://success.tophat.com/s/article/Student-Top-Hat-Overview-and-Getting-Started-Guide>) within the Top Hat Success Center which outlines how you will register for a Top Hat account, as well as providing a brief overview to get you up and running on the system.
- An email invitation will be sent to you by email, but if don't receive this email, you can register by simply visiting our course website: <https://app.tophat.com/e/665825>. Note: our Course Join Code is **665825**
- Top Hat will require a paid subscription, and a full breakdown of all subscription options available can be found here: [www.tophat.com/pricing](http://www.tophat.com/pricing).
- Should you require assistance with Top Hat at any time, due to the fact that they require specific user information to troubleshoot these issues, please contact their Support Team directly by way of email ( [support@tophat.com](mailto:support@tophat.com)), the in app support button, or by calling 1-888-663-5491.

### Laptop or Tablet with Wi-Fi capability

You should have a laptop to use during seminars. If you do not own a laptop or tablet, please see the course instructor during your first seminar since you will need to work with a partner or make alternative arrangements to complete the work that occurs during seminars.

## Course Assessment

Item	Due Date	Weight	Location	Learning Outcome
<b>TESTS</b>		<b>40</b>		
<b>Midterm #1</b> Focus on Essentials for the Field, some theory, some methods	Oct. 16 @ 1:30 to 2:20 p.m.	20	THR 1307	Knowledge, comprehension, understanding aspects of learning outcomes 1-5 will be evaluated using 2 midterms comprising multiple choice and short answer type questions
<b>Midterm #2:</b> Focus on Contemporary Interest Topics some theory, some methods	Nov. 22 @ 1:30 to 2:20 p.m.	20		
<b>QUIZZES DURING LECTURES</b>		<b>10</b>		
<b>MAJOR RESEARCH PROJECT</b>		<b>50</b>		
<b><u>Presentation</u></b> <ul style="list-style-type: none"> <li>Students who miss this earn 0/15</li> </ul>	Scheduled during seminars 7-9 Due 9:00 a.m. the day before your presentation	15	MINS 214	Comprehension, application, analysis, evaluation and communication learning outcomes will be evaluated using seminar work and the major research project
<b><u>Final Project Display</u></b> <ul style="list-style-type: none"> <li>Students who miss this day, earn 0/15 on this portion</li> <li>all work must be completed and submitted by this day</li> </ul>	November 29 <sup>th</sup> event is at 1:30  All work for this display is due at 9:00 a.m. November 27 <sup>th</sup>	35	TBA	
<b><u>Participation</u></b>	All seminars	-15	MINS 214	
<p>(1) Completing seminars is required for the MRP. Each missed seminar counts for a deduction of 2 marks from the 50 marks possible up to a maximum of 15. This excludes one free pass.</p> <p>(2) You must achieve a passing grade on both the (1) Major Research Project and the (2) sum of midterms + quizzes to pass the course. If you fail either (1) or (2), you will need to attend an interview with the course professor to determine your final grade.</p> <p>(3) If you are registered with SAS for any reason that might affect your ability to complete any aspect of the Major Research Project, you must see Dr. van Duren during the first week of class. This is consistent with SAS policy and shows respect for other students who may be affected by your SAS accommodation.</p>				

## Course Policies

### Grading

#### *Late or missed work*

Assignments will not be accepted late. Missed work will not be replaced by any other work. This means late or missed assignments will earn you zero marks. The only exception is if you have a case that warrants academic consideration as described in the Undergraduate Calendar @

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

#### *Midterm*

If you miss a midterm for a valid reason, your grade on the other midterm will be double weighted. If you miss a midterm for an invalid reason, you will get a 0/20 on that midterm.

## Quizzes

TopHat quizzes are assessed as follows. During lectures and some seminars, one to three questions will be asked at some point during the lecture. Questions will be asked during most lectures, but the number of questions will vary. Two-thirds (2/3) of all possible correct answers will be used as the denominator for your quiz grade. Note that you will not get earn grades in TopHat for just answering the question -- you must answer the question correctly to get the points. This means that a student who answers quiz questions in all lectures only has to answer 2/3's of the questions correctly to earn all 10 quiz points. A student who attends only 2/3s of the lectures must get all the answers correct in those lectures to earn the 10 quiz points. There will be no opportunity to redo or replace missed TopHat questions.

## Seminar Participation

Students are expected to participate in all seminars. However, everyone gets one free pass. You may miss one seminar for any reason, and documentation does not need to be provided. Save this free pass for something important since all other missed seminars will result in a 2% deduction – for each missed seminar -- which can only be avoided by providing appropriate medical or other documentation.

## Group Work

### 1/ Major Research Project

You may complete the major project on your own or with a partner. There is a great deal of research and writing work involved in this assignment. The assignment develops significant research, writing and presentation skills. Many students may wish to share the learning and work load, but the assignment *can* also be completed on your own.

Note the following conditions:

1. Students who want to work with a partner will work on the same culturally distinct cuisine, but must select a relatively complex recipe (more ingredients). Students who work on their own may select a simpler recipe (fewer ingredients).
2. Partnerships must be formed by the end of seminar 1. You must submit your names and emails and sign the form that will be provided during seminar 1.
3. Both students in a partnership will get the same grade on the project, subject to #4 and #5 below.
4. If the assignment is plagiarized or shows evidence of academic misconduct, both partners will be investigated using the guidelines and procedures set out in the Undergraduate Calendar.
5. Unless both partners participate the same number of seminars, they will get different final grades. This is due to the non-participation deduction of 2 points up to a maximum of 15 points. For example, assume a project earns 40/50. However, partner 1 has missed 2 seminars ( $-2 * 2 = -4$ ) and partner 2 has missed 4 seminars ( $-2 * 4 = -8$ ); partner 1's grade is 36/50, while partner 2's grade is 32/50.

### 2/ Midterms and Quizzes

All midterms and TopHat questions are to be completed independently. Any in-class discussion of answers or copying of responses on these exercises will be considered as acts of academic misconduct, and will be treated appropriately. Do not discuss your answers while entering your TopHat responses.

## Electronic devices and recording of lectures

Electronic (audio or video) recording of classes is expressly forbidden without consent of the instructor. When recordings are permitted they are solely for the use of the authorized student and may not be reproduced, or transmitted to others, without the express written consent of the instructor. This policy applies to ***all course related activities*** in the lectures and seminars.

## University Policies

### Academic Misconduct:

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 discourages misconduct. Students need to remain aware that instructors have access to and the right to use electronic and other means of detection. Please note: Whether 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.

The Academic Misconduct Policy is detailed in the Undergraduate Calendar: [Academic Misconduct Policy](#)

### Accessibility:

The University of Guelph is committed to creating a barrier-free environment. Providing services for students is a shared responsibility among students, faculty and administrators. This relationship is based on respect of individual rights, the dignity of the individual and the University community's shared commitment to an open and supportive learning environment. Students requiring service or accommodation, whether due to an identified, ongoing disability or a short-term disability should contact the [Student Accessibility Services](#) as soon as possible. For more information, contact SAS at 519-824-4120 ext. 54335 or email [csdexams@uoguelph.ca](mailto:csdexams@uoguelph.ca) or the [Student Accessibility Services Website](#)

### Course Evaluation Information

Please refer to the [Course and Instructor Evaluation Website](#) .

### Drop date

The last date to drop one-semester courses, without academic penalty, is Friday November 3. For regulations and procedures for Dropping Courses, see the [Schedule of Dates in the Academic Calendar](#).

## Class Schedule

S E P T E M B E R	MONDAY – LECTURE CLASS	WEDNESDAY– LECTURE CLASS	FRIDAY – SEMINAR CLASS
	11	13	15
	TOPC#1: Introduction to the Course; Food as Cultural Diplomacy	TOPIC #2: Hunting & Gathering, Early Agriculture, Food and Cities	Seminar 1: Orientation & Introductions; Decide to work on your own or with a partner
	18	20	22
	TOPIC #3: Food in the Ancient World	SPEAKER ON TOPICS & SKILLS RELATED TO MAJOR PROJECT	Seminar 2: Topic Selection
	25	27	29
	TOPIC #4: Culture, Cuisine, Food, Value Chains	TOPIC #5: Food and religion	Seminar 3: Primary Source Analysis Activity
O C T O B E R	02	04	06
	TOPIC # 6: Cuisine for the elite and food for the masses	TOPIC #7: Trade in Food and cultural exchange	ON YOUR OWN – “SHOPPING “FOR INGREDIENTS
	09	11	13
	HOLIDAY	REVIEW	Seminar 4: Nutrition, Costing Activity
	16	18	20
	MIDTERM#1	TOPIC #8: War, power, politics and food	Seminar 5: Primary Source & Value Chain Activity
	23	25	27
	TOPIC #9: Justice & Food Culture: The U.S. South	TOPIC #10: Industrialization & American food	Seminar 6: Ethnography activity
N O V E M B E R	Oct 30	01	03 (last day to drop course without penalty)
	TOPIC #11: Science and food	TOPIC #12: Food and the family; Children’s Food	Seminar 7: Food Day #1 (schedule will be posted on Oct. 2)
	06	08	10
	TOPIC #13: Philosophy, Health & Food Culture “Hippies & Foodies”	TOPIC #14: Literature, Media and food	Seminar 8: Foods #2 (schedule will be posted on Oct. 2)
	13	15	17
	TOPIC – MOVIE	TOPIC – MOVIE - REVIEW	Seminar 9: Foods #3 (schedule will be posted on Oct. 2)
	20	22	24 (-x/35)
	REVIEW	MIDTERM #2	Seminar 10: Final review for MRP exhibit
	27	29	01
MRP Exhibit – Final test run	MRP Exhibit	NO CLASS ON DECEMBER 1	

## Reading List – Cultural Aspects of Food

- Read for**      **Reading Available in ARES @@ <https://ares.lib.uoguelph.ca/ares/>**
- TOPIC 01&      Rockower, P., S.,. (2012). Recipes for gastrodiploacy. *Place Branding and Public Diplomacy*, 8(3), 235. doi:10.1057/pb.2012.17
- TOPIC 02      Civitello, Linda. (2011). First Course: Raw to Cooked *Cuisine and Culture : A History of Food and People (EBOOK)*. Hoboken, UNITED STATES: Wiley
- TOPIC 03      Civitello, Linda. (2011). Second Course: Grain, Grape, Olive *Cuisine and Culture : A History of Food and People (EBOOK)*. Hoboken, UNITED STATES: Wiley
- TOPIC 04      Trubek, A. B. (2008). Chapter 1 - Place Matters *The taste of place : a cultural journey into terroir*. Berkeley: University of California Press.
- TOPIC 05      McWilliams, Margaret. (2015). Chapter 3 - Religions. *Food around the world : a cultural perspective* (4th ed., pp. 37-68). Boston: Pearson
- TOPIC 06      Woolgar, C. M. (2010). Food and the middle ages. *Journal of Medieval History*, 36(1), 1-19. doi:10.1016/j.jmedhist.2009.12.001
- TOPIC 07      Nunn, Nathan, & Qian, Nancy. (2010). The Columbian Exchange: A History of Disease, Food, and Ideas. *Journal of Economic Perspectives*, 24(2), 163-188. doi:10.1257/jep.24.2.163
- TOPIC 08      Pendergrast, M. (2010). Chapter 2 - The Coffee Kingdoms *Uncommon grounds : the history of coffee and how it transformed our world* (Rev. ed. ed.). New York: Basic Books.
- TOPIC 09      Swanson, Drew A. (2009). Wormsloe's belly: the history of a southern plantation through food. *Southern Cultures*, 15, 50+.
- TOPIC 10      Winson, Anthony. (2012). Spatial Colonization of Food Environments by Psuedi-food Companies. In Anthony Winson, Jennifer Sumner, & Mustafa Koç (Eds.), *Critical perspectives in food studies*. Don Mills, Ont.: Oxford University Press.
- TOPIC 11      Mudry, Jessica. (2011). Turning Calories into Food: How the Languages and Technologies of Science Redefine Food Production. *Cuizine*, 3(1), 0-0.
- TOPIC 12      Patico, Jennifer, & Lozado, Eriberto P. Jr. (2016). Chapter 9 - Children's Food. In Jakob editor Klein & James L. editor Watson (Eds.), *The handbook of food and anthropology* (pp. 200-225). London, UK
- TOPIC 13      Francione, Gary, l.,. (2012). Animal Welfare, Happy Meat, and Veganism as the Moral Baseline. In David M. Kaplan (Ed.), *The Philosophy of Food*. Berkeley: University of California Press.
- TOPIC 14      Retzinger, J. P. (2008). SPECULATIVE VISIONS AND IMAGINARY MEALS. *Cultural Studies*, 22(3-4), 369-390. doi:10.1080/09502380802012500



## Readings by Lecture

Access this using the ARES system

## References

- Civitello, L. (2011). *Cuisine and Culture : A History of Food and People (EBOOK)*. Hoboken, UNITED STATES: Wiley.
- Francione, G., I.,. (2012). Animal Welfare, Happy Meat, and Veganism as the Moral Baseline. In D. M. Kaplan (Ed.), *The Philosophy of Food*. Berkeley: University of California Press.
- McWilliams, M. (2015). Chapter 3 - Religions. *Food around the world : a cultural perspective* (4th ed., pp. 37-68). Boston: Pearson.
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- Nunn, N., & Qian, N. (2010). The Columbian Exchange: A History of Disease, Food, and Ideas. *Journal of Economic Perspectives*, 24(2), 163-188. doi:10.1257/jep.24.2.163
- Patico, J., & Lozado, E. P. J. (2016). Chapter 9 - Children's Food. In J. e. Klein & J. L. e. Watson (Eds.), *The handbook of food and anthropology* (pp. 200-225). London, UK  
New York, NY, USA: Bloomsbury Academic.
- Pendergrast, M. (2010). Chapter 2 - The Coffee Kingdoms *Uncommon grounds : the history of coffee and how it transformed our world* (Rev. ed. ed.). New York: Basic Books.
- Retzinger, J. P. (2008). Speculative visions and imaginary meals. *Cultural Studies*, 22(3-4), 369-390. doi:10.1080/09502380802012500
- Rockower, P., S.,. (2012). Recipes for gastrodiploacy. *Place Branding and Public Diplomacy*, 8(3), 235-246. doi:10.1057/pb.2012.17
- Swanson, D. A. (2009). Wormsloe's belly: the history of a southern plantation through food. *Southern Cultures*, 15, 50+.
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- Woolgar, C. M. (2010). Food and the middle ages. *Journal of Medieval History*, 36(1), 1-19. doi:10.1016/j.jmedhist.2009.12.001