

# OHIO STATE NEW COURSE REQUEST

College: SBS

Academic unit: Anthropology

Book 3 Listing :

(e.g., Portuguese)

Proposed

Course No: 620.08

Full Title of Course:

**The Anthropology of Food: Culture, Society and Eating**

Proposed Effective Qtr/Yr: SU  AU  WI  SP  YEAR: 2007

(See OAA Academic Organization and Curriculum Handbook for Deadlines)

**A. Course Offerings Bulletin Information.** Follow instructions in the OAA Academic Organization and Curriculum Handbook.

**Is this a course with decimal subdivisions?** If so, use one New Course Request form for the generic information that will apply to all subdivisions. Use separate forms for each new decimal subdivision, including on each form only the information that is unique to that subdivision.

18-Character Transcript Abbreviation: ANTHROPOLOGYFOOD

Level U  G  P

Credit Hours: 5

Description (not to exceed 25 words): The course explores food traditions, global expansion of foods and the production/exchange of food in culture and society.

Quarter offered (check): SU  AU  WI  SP  \*Distribution of class time/contact hours:

Quarter and contact/class time hours information should be omitted from Book 3 publication: (check here)

Prerequisite (s): ANTH 200, 201, 202 or professor's permission

Exclusion or limiting clause:

Repeatable to a maximum of \_\_\_ credit hours.

Cross-listed with:

Grade Option (Please check): Letter  S/U  Progress

If this course is Progress graded, what course is the last one in the series?

Honors Statement:

Yes  No

GEC: Yes  No

Admission Condition

Off-Campus:

Yes  No

EM: Yes  No

Course: Yes  No

Embedded Honors Statement:

Yes  No

Other General Course Information:

(e.g. "Taught in English." "Credit does not count toward BSBA degree.")

Subject Code 450201 Subsidy Level (V, G, T, B, M, D, or P) B, M, D

(If you have questions please email Jed Dickhaut @ dickhaut.1@osu.edu)

Will course be taught in distance learning format: Yes  No

**B. General Information:**

1. Provide the rationale for proposing this course:

This course covers an area of growing interest in anthropology, the subject matter, food and social identity allows student to engage in anthropological research as they complete the requirements of the class.

2. List Major/Minor affected by the creation of this new course. Attach revisions of all affected programs.

This course is (check one) Required  Elective  Other (Explain)

\* If the course offered is less than quarter, term, or semester, please also complete the Flexibly Scheduled/Off Campus/Workshop Request form.

3. Indicate the nature of the program adjustments, new funding, and/or withdrawal that make possible the implementation of this new course.

4. This course will complement other courses offered in anthropology and is part of the continued processes of building the course offerings in the department

4. Is the approval of this request contingent upon the approval of other course requests or curricular requests?

Yes  No  List: \_\_\_\_\_

5. If this course is part of a sequence, list the number of the other course(s) in the sequence: \_\_\_\_\_

6. Expected section size: 30 Proposed number of sections per year: 1

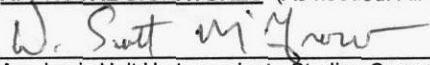
7. Do you want prerequisites enforced electronically? (See OAA Curriculum Manual for what can be enforced.) Yes

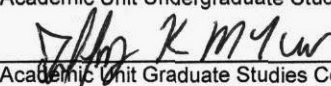
8. This course has been discussed with and has the concurrence of the following academic units needing this course or with academic units having directly related interests (List units and attach letters and/or forms): Not Applicable

We've asked the department of Food and Science Technology, and the Department of Human Nutrition for concurrence

9. Attach a course syllabus that includes a topical outline of the course, student learning outcomes and/or course objectives, off-campus field experience, methods of evaluation, and other items as stated in the OAA Curriculum Handbook.

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**APPROVAL SIGNATURES** (As needed. All signatures on lines in ALL CAPS (e.g. ACADEMIC UNIT) must be completed

	W. Scott McGraw	1/11/07
Academic Unit Undergraduate Studies Committee Chair (Undergraduate course)	Printed Name	Date

	Jeffrey K McKee	1/11/07
Academic Unit Graduate Studies Committee Chair (Undergraduate/Graduate course)	Printed Name	Date

School /College Undergrad Curriculum Committee (Undergraduate/Graduate course)	Printed Name	Date
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School /College Graduate Curriculum Committee (Undergraduate/Graduate course)	Printed Name	Date
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	Clark S. Larsen	1/12/07
ACADEMIC UNIT CHAIR /SCHOOL DIRECTOR	Printed Name	Date

COLLEGE DEAN	Printed Name	Date
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Graduate School (If Appropriate)	Printed Name	Date
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ASC Curriculum Committee Chair (If Appropriate))	Printed Name	Date
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University Honors Center (If Appropriate)	Printed Name	Date
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Office of International Education (study tour only)	Printed Name	Date
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ACADEMIC AFFAIRS	Printed Name	Date
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**DEPARTMENTAL COURSE REVIEW CONCURRENCE FORM**

The purpose of this form is to provide a simple system of obtaining departmental reactions to proposed new courses, group studies, study tours, workshop requests, and course changes. A letter may be substituted for this form.

Academic units initiating a request which requires such a reaction should complete Section A of this form and send a copy of the form, course request, and syllabus to each of the academic units that might have related interests in the course. Initiating units should allow at least two weeks for responses.

Academic units receiving this form should response to Section B and return the form to the initiating unit. Overlap of course content and other problems should be resolved by the academic units before forwarding this form and all other accompanying documentation to the Office of Academic Affairs.

**A. Information from academic unit *initiating* the request:**

Initiating Academic Unit: Anthropology Date: 10/3/06

Registrar's Listing: \_\_\_\_\_

Course Number: 620.08 Level: U  P  G  Credit Hours: 5

Course Title: **Slow Food, Fast Food: The anthropology of Eating**

Type of Request:  New Course  Group Studies  Workshop  Study Tour

Academic Units with related interests asked to review the request: Food and Science Technology, and the department of Human Nutrition

Date responses are needed:  
January 8, 2007

**B. Information from academic units *reviewing* the request:**

- The academic unit **supports** the proposal
  - The academic unit **does not support** the proposal.
- Please explain:

\_\_\_\_\_

- The academic unit suggests:

\_\_\_\_\_

Signature of Department Chair  
(applicable)

Signature of Graduate Studies Chair (if

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 The academic unit **does not support** the proposal.

Please explain:

- The academic unit suggests:

Course be offered in Autumn to poss: bly follow

HUMN NTR 313

Signature of Department Chair  
(if applicable)

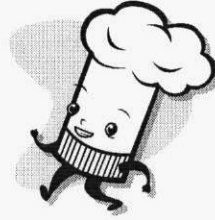
Signature of Graduate Studies Chair (if applicable)

Gene M. Smith, Undergraduate Studies Chair 1/9/07

## **Slow Food, Fast Food: The anthropology of Eating**

**Jeffrey H. Cohen**

Anthropology 620.08



Room:

Times:

Office Hours:

In this course, we explore the food traditions, global expansion of foods and the production/exchange of food in culture and society. We begin with a discussion of the history of various foods. The central theme of the course is the role food plays in global cultural patterns. After completing this course, you will understand how and why anthropologists study food and the role of food in culture change.

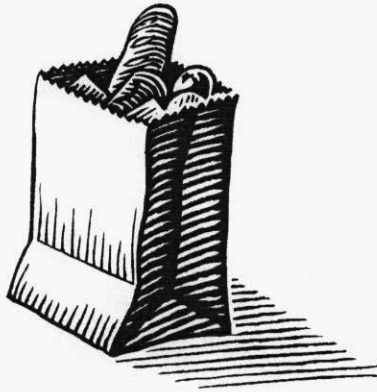
### **Books**

1. Sidney Mintz, 1997. Tasting Food, Tasting Freedom. Beacon Press.
2. J.I. Watson and M.I. Caldwell, 2005. The Cultural Politics of Food and Eating. Blackwell Publishing (CPF on schedule).
3. James Watson, 2006. Golden Arches East: McDonald's in East Asia, 2<sup>nd</sup> edition. Stanford University Press. (GA on schedule)
4. Richard Wilk, 2006. Home Cooking in the Global Village: Caribbean Food from Buccaneers to Ecotourists. Berg Publishing.

The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you believe you have a disability requiring an accommodation, contact me to arrange an appointment as soon as the quarter begins. At the appointment we can discuss the course format, anticipate your needs and explore potential adaptations to meet your needs. I rely on the Office for Disability Services for assistance in verifying the need for accommodations and developing accommodation strategies. You are responsible for seeking available assistance from ODS at 292-3307, prior to or at the beginning of the quarter.

### **Assignments:**

**Food autobiography:** In your first assignment, you need to think about a food (or foods, or a meal) that is important to you—a food that defines who you are. In about 3 pages, you will tell me (writing in the first person) what this food is, its role in your life and why it is important (in other words, its background—is it a food your grandmother makes for you). Be honest and really think about foods—this shouldn't be an essay about why you love McDonald's hamburgers, but why the food you choose (whether it is McDonald's hamburgers or not) holds meaning in your life (25 points-due after first week of class).



**Food in history and culture:** For this assignment you will explore the history and use of a food (you get to choose what food you like) and create a powerpoint presentation and write a paper. Using the internet, primary sources (chefs, restaurateurs and the like) and published work (from history, archaeology, ethnographies, novels, cookbooks, etc) you will put together a summary of the historical and contemporary meaning of a food of your choice. During the third week of class you will give me a one paragraph summary of what you plan to do with an update during week 8. Your final paper should be about 8-10 pages and include a separate powerpoint presentation that you will present to the class (100 points).

**Presentations:** During October, we will cover chapters from Food and Culture that explore eating habits for various parts of the world. I will assign chapters to students and it will be your job to present them to the class. You should make a brief summary and have 3 discussion questions for the class (50 points).

**Midterm:** 2 essay based exams on the topics we have covered (50 points each).

**Final:** the final is cumulative and will be given during final's week (100 points).

**Class participation** (including attendance and participation in discussions-25 points)

**Grades:**

Assignment 1	25 points
Assignment 2	100 points
October Presentations	50 points
Class participation	25 points
Midterms	100 points
Final	100 points
<hr/> Total	400 points

I use a standard grading scale, 93% and above=A, 90-92.9%=A-, 87-89.9%=B+, 83-86.9%=B, 08-82.9=B-, and so forth.

**Graduate Students:**

For graduate students, the 2<sup>nd</sup> assignment will be a larger, 20 page research paper that will be organized with me on a topic in the anthropological study of food. Typically, this project should come from your research interests.

**Classroom mechanics:** Please remember that grades are earned and reflect the fulfillment of the required work in this class. Attendance is mandatory and I expect you to participate in the discussions. We are going to cover a lot of ground and your attention to detail, presence in class and commitment to the content is critical. Your failure to attend this class will result in a reduced final grade. Understand that even with a clear and valid excuse, it can be hard to make up for lost time. If you will be attending a

conference, if you are gravely ill it is your duty to let me know and together we will try to find a solution. Furthermore, you cannot miss a planned/scheduled presentation.

In case of a dispute concerning a grade, the student must first meet with the instructor to reconcile the matter. This should be done within a week after the grade has been received. At that time, the student should be able to submit materials used in creating the paper, drafts, and other supporting material. If reconciliation proves impossible, the matter goes to the Office of Student Advocacy.

**Academic Misconduct and Plagiarism:** As commonly defined academic misconduct includes all forms of student academic misconduct wherever committed; illustrated by, but not limited to, cases of plagiarism and dishonest practices in connection with course work and examinations. Acts of misconduct will be reported to the Committee on Academic Misconduct following faculty rule 3335-5-487. Plagiarism consists of passing off as one's own the ideas, words, writings, etc., which belong to another. In accordance with this definition, you are committing plagiarism if you copy the work of another person and turn it in as your own, even if you should have the permission of that person. Plagiarism is one of the worst academic sins, for the plagiarist destroys the trust among colleagues without which research cannot be safely communicated. For more information, see the code of student conduct available on line.

Tentative Schedule			
Week	Topic	Reading	Assignment
1	<b>Welcome-anthropology and food</b>		
2	<b>Why study food</b> <i>During this first week, we will explore why anthropologists study food, what is slow and fast food and the role of food in the construction of identity</i>	Mintz (ch. 1-3)	Food autobiography
3	<b>Foraging: Food and fieldwork</b> <i>We will examine the tools you will need to conduct fieldwork and understand how food was used in the past</i>	Mintz (ch 4-8)	
4	<b>Internationalizing cuisine</b> <i>How is food internationalized and how does slow food become fast</i>	GAE introduction	Idea for food project
5	<b>McDonald's in Asia I</b> <i>How are the golden arches moved across the ocean to new settings?</i>	GAE ch 1-5	Midterm #1
6	<b>Food and Globalization</b> <i>Food moves around the globe, but it isn't easy</i>	CPF part I	
7	<b>Domesticating Taste</b> <i>How we learn to eat new foods</i>	CPF part II	Update on food project
8	<b>Political Economy of Food</b> <i>The politics that surround diet</i>	CPF part III	Midterm #2
9	<b>National and ethnic foods</b> <i>What are national foods? What is an ethnic food? How are the similar and different</i>	Wilk ch 1-4	
10	<b>The last bite: Fast food or home cooking</b> <i>Are food practices becoming more alike? Why not!</i>	Wilk ch 5-9	
	<b>Final reports and papers due</b>		
	<b>Final exam, date to be announced</b>		