FOOD AND CULTURE - ANTHROPOLOGY 133

Garry Kerr  Office Hours: M,W,&F 12:10-1:00, & by appt. Spring 2014
Office: Social Science Rm#215  Phone 243-4414  Class Room: Social Science #352
Meeting time: M,W,& F1:10-2:00  T.A. Kristen Barnett - T.A.Office SS206
T.A. e-mail Kristen.barnett@umontana.edu  T.A. Office Hours: MWF 12-1 & MW 2-3, &
TR 9-11  T.A. Phone 243-5865 (Leave message)
Required Texts:  Omnivore’s Dilemma (Book =BB)
FacPac - Food & Culture (Reader = R)
Articles on Internet http://eres.lib.umt.edu (ERes - E)

COURSE OUTLINE AND READING ASSIGNMENTS (Readings may be covered on
exams even if not discussed in class)  PASSWORD: Anth 133

Jan. 27  Introduction
29  Primate Diet
31  Primate Diet
Feb. 3  Farming the Seas
5  Human Variation
7  Film
Read:  R- Paleolithic Genes...
       R- My Search for the Perfect Apple
10  The Hunters
12  Cultural Triangle
Read:  R- Accounting for Taste
       R- The Abominable Pig
       R- Hippophagy
14  Cultural Triangle
Read:  R- Riddle of the Pig
       R- India’s Sacred Cow
       BB - Ch. 1 Corn
17  NO CLASS HOLIDAY
19  Paleolithic Diet
Read:  R- The Origin of Agriculture
       E- #1 Food Patterns
21  Video
24  Subsistence
Read:  R- Subsistence Strategies...
       R- If It’s Poisonous
       R- Toxic Substances in Plants
26  Cannibalism
Read:  R- The Enigma of Aztec Sacrifice
       R- Cannibalistic Revenge
       E- #2 Confirmed Cannibal
       R- A Case for Cannibalism
       R- Iroquois Cannibalism
28  1st MIDTERM
Mar. 3  Desert People
Insects
Read: R- Homo Insectivorous

Chocolate
Read: E- #3 Chocolate Facts
R- Hershey Spa

Vegetarianism
Read: R- Vegetarianism
R- Food Fears pg. 107
E- #4 Chewing on Some Facts
E- #5 One Person’s Meat Consumption

FRANKENSTEER
Read: BB- Ch. 2 Grass

Foods America Gave the World
Read: R- The Underground Pea
R- The Cranberry

Foods America Gave the World
Read: R- The Bountiful Yoeman
E- #6 Fine Cooking Spice Identification

Cajun
Read: R- The Beaux Bridge Crawfish Festival

Alcohol
Read: E- #7 Demystifying Drinking
E- #8 Olives, Oils, Herbs, and Condiments
E- #9 Give Us This Day
E- #10 Some Folks Don’t Like to Talk About Eating Dirt

Alcohol & Food Taboos
Read: R- Food Faddisms
E- #11 By Invitation Only

Chinampas

Video & Diet
Read: R- 10 Calorie Diet
R- New Weights
E- #12 Fatness and Fertility

Mar. 31 - April 4  SPRING BREAK  NO CLASS

Diet and Review

2nd MIDTERM

The Hunters

The Hunters

Malaria
Read: R- Broad Bean Universe
R- Potlatch
E- #13 Splat! Tomato Bash

Malaria

Asian Cuisine - Heart of the Dragon Video
Read: R- Modern China

Asian Cuisine
Food as Medicine
Read: R- Natural Remedies of Arabia
     E- #14 Help Protect the Rain Forests
     E- #15 Eat Low on the Food Chain

28 Read: R- The Great Sisal Scheme
       R- Growing Ginseng
       BB- Ch. 3 The Forest

Food Irradiation
Read: R- Food Irradiation
       R- FDA Approves Irradiation
       R- Govt. Shouldn't Force Unsafe Process
       E- #16 Method Is Safe

May 2 Food Additives
Read: R- Food Additives

5 Video FOOD Inc.
Genetic Diversity
Read: R- The Rest of Reality
     E- #17 A Story of Thanksgiving
     R- Alternative Sources
     R- Wheat Farmers Nervous
     E- #18 BioTech Corn

SUSTAINABILITY ASSIGNMENT AND BONUS PAPERS DUE

7 Video FOOD Inc.
Politics & Famine
Read: R- Panelists Say Ethics is Missing
       R- Plight of the Iks, R- Food Crisis, & R- The Hidden Malice
       R- Why Can't People Feed Themselves?
       E- #19 The Dimensions of Human Hunger

9 Wrap up & Review

Wed. 14 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:

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<tr>
<td>A</td>
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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)
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