FOOD AND CULTURE - ANTHROPOLOGY 133

Garry Kerr  Office Hours: M,W,&F 12:10-1:00, T&Th 12:45-2:00 & by appt. Spring 2013
Office: Social Science Rm#215 Phone 243-4414 Use the phone I avoid e-mail :) 
Class Room: Social Science #352 Meeting time: M,W,& F 1:10 - 2:00
T.A. Jaime Bach - e-mail jaim.bach@umontana.edu T.A. Office: SS Rm#254A
T.A. Office Hours: M 12-1 & 2-4, W 12-1 & 2-4, F 10-1 T.A. Phone 243-5865
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.  28  Introduction
       30  Primate Diet
Feb.  1  Primate Diet
       4  Farming the Seas
       6  Human Variation
       8  Film
Read: R- Paleolithic Genes...
       R- My Search for the Perfect Apple

       11  The Hunters
       13  Cultural Triangle
Read: R- Accounting for Taste
       R- The Abominable Pig
       R- Hippophagy

       15  Cultural Triangle
Read: R- Riddle of the Pig
       R- India's Sacred Cow
       BB - Ch. 1 Corn

       18  NO CLASS HOLIDAY
       20  Paleolithic Diet
Read: R- The Origin of Agriculture
       E- #1 Food Patterns

       22  Video
       25  Subsistence
Read: R- Subsistence Strategies...
       R- If It's Poisonous
       R- Toxic Substances in Plants

       27  Cannibalism
Read: R- The Enigma of Aztec Sacrifice
       R- Cannibalistic Revenge
       E- #2 Confirmed Cannibal
       R- A Case for Cannibalism
       R- Iroquois Cannibalism

Mar.  1  1st MIDTERM
       4  Desert People
Food as Medicine
Read: R- Natural Remedies of Arabia
E- #14 Help Protect the Rain Forests
E- #15 Eat Low on the Food Chain

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

May 1
Food Irradiation
Read: R- Food Irradiation
R- FDA Approves Irradiation
R- Govt. Shouldn't Force Unsafe Process
E- #16 Method Is Safe

Food Additives
Read: R- Food Additives

6
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

8
Video FOOD Inc.
Politics & Famine
Read: R- Panelists Say Ethics is Missing
R- Plight of the Ikh, R- Food Crisis, & R- The Hidden Malice
R- Why Can't People Feed Themselves ?
E- #19 The Dimensions of Human Hunger

10
Wrap up & Review
Thurs. 16 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:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>360 points and above</td>
</tr>
<tr>
<td>B</td>
<td>320 - 359</td>
</tr>
<tr>
<td>C</td>
<td>280-319</td>
</tr>
<tr>
<td>D</td>
<td>240-279</td>
</tr>
<tr>
<td>E</td>
<td>Below 239 points</td>
</tr>
<tr>
<td>F</td>
<td>Cr/No Cr cutoff 260 points</td>
</tr>
</tbody>
</table>

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)