

**ANTH 4370 – Anthropology of FOOD, CULTURE & SOCIETY CRN 16622
CROSS-LISTED WITH SOC 3341: CRN 14337 AND WITH
WOMEN STUDIES 3390: GENDER, FOOD & SOCIETY CRN 18627, WOMEN STUDIES 5390 CRN 18660**

**Dr. Guillermina Gina Núñez-Mchiri
Fall 2016, Aug 23rd to December 8th, Final Exams
Tues/Thurs 12 noon to 1:50 pm
Class Old Main 214**



Office Hours: Tuesdays and Thursdays 10:30 am to 11:30 am in Old Main 207.
Dr. Nunez will be in Liberal Arts 233 throughout the rest of the week by appointment
Email: ggnunez@utep.edu. For appointments, call 915-747-5200 main office or 747-6132 office

Course Content

This course examines foodways—the beliefs and behaviors surrounding the production, distribution and consumption of food—in the United States, the U.S. Southwest, and globally. Foodways are embedded in culture and reveal significant social relations, power structures, and meaning systems. They are especially embedded in women’s roles and relationships, as such feminist perspectives can be insightful in studying them. Food is also significant in nourishing our bodies, our souls, and our cultural traditions. We will examine the differences and consequences of food habits in the United States and in the U.S.-Mexico Southwest in particular; the role of food in constituting national, gender and ethnic identities; the political economic and symbolic significance of food; and the global hybridization and commodification of food. The course is organized around four units: (1) Food, Culture on the U.S.-Mexico border, (2) Food, Culture and Gender, (3) Food, Markets, Health and Globalization, and (4) Student Perspectives on Foodways and Cultural Heritage in the El Paso del Norte border region.

Course Objectives

1. Students will learn and apply the methods and theories used by anthropologists and other scholars in the study of food and culture.
2. Students will learn about U.S, US- Mexican Southwest, and transnational foodways past and present, and the implications of politics, economics, and culture on food content and quality.
3. Students will learn about diverse gendered approaches and feminist perspectives, diversity, and their contributions to the study of food and culture.
4. Students will improve their oral and written communication through ethnographic research experiences, critical analysis of course readings, group and individual research projects and presentations.
5. Students will develop critical research skills through engagement with library staff and resources to generate original research.

Required Books

Abu-Jaber, Diana. 2005. The Language of Baklava. ISBN 978-1-4000-7776-2

Arellano, Gustavo. 2012. Taco USA: How Mexican Food Conquered America. ISBN978-4391-4861-7

Counihan, Carole and Penny Van Esterik. 2013. Food and Culture A Reader, 3rd Ed. ISBN 978-0-415-52104-8, e-book 978-0-203-07975-1, (F&C on your syllabus). Book is available as an digital/online option.

Online Support Reading Materials: Assigned PDF Readings/Articles/Websites/Videos.

As a rule of thumb, anticipate 3 hours outside of class for one hour in class instruction for readings/assignments.

Supplies: Colored pencils, pens, and composition notebook for field notes and for in class journaling

Digital Equipment: Students will be required to conduct research using resources and materials at the UTEP library. Students can also check out equipment to conduct their own ethnographic research at the UTEP library's 3rd floor multimedia center with valid student ID. Smart phones/tablets may also be used to capture images and oral narratives.

How you will be graded:

This course is based on class presentations and group discussions, lectures, readings, films, group and independent research efforts. Students are expected to have read and taken notes on the assigned materials **prior** to coming to class. Participation in the form of questions, discussions, and introduction of relevant outside materials (e.g., news items, personal experiences, observations, and opinions, etc.) to class is encouraged. Students will be graded on:

1. **Attendance (10 points).** Students earn two points for every class attended on time, one point if they arrive late, zero if they are absent. "Late" = after I have taken attendance. If you are absent you do not get attendance and participation points. 10 dates will be selected at random to calculate your attendance grade.
2. **Reflective Journals (10 points).** Students will begin class reflecting on topics related to course readings and how these relate to everyday life during the first 10 minutes of class.
3. **Short assignments (5 points X 4 = 20)** based on library research, participant observation of food market/garden, document Analysis of a Menu, city directories, maps, newspapers, cookbook analysis, oral history of a family recipe, food testimonio, article review, and/or film analysis.
4. **Quizzes (20 points X 4= 80).** On four specified dates students will take an open-book, open-note quiz so bring your books and notes to class. Please let me know in advance if you have to be absent on a quiz day. Students who are absent for a quiz may make it up for partial credit with an authorized excuse.
5. **Guest Lecturer reaction papers (10 points X 4 = 40).** Guest lecturers will present on foodways, nutrition, food consumption/marketing, and contemporary food-related research/applications. Students are responsible for taking notes and writing 1-2 page reaction papers **summarizing** the speaker's key contributions and the students' personal reflections as these relate to the course
6. **Group Midterm Paper on a Historical Cookbook in the UTEP library Special Collections. (40 points)** Students will work in small groups to review cookbooks in the Special Collections of the UTEP library. The goal is to select one cookbook to analyze to identify the various ingredients, discuss how the ingredients represent the historical/cultural/familial history of El Paso, identify the commercial products suggested in the

recipe, generate a food map identifying the origins of the various ingredients, and re-create a recipe as a group to share with class. This assignment involves archival research into El Paso's rich cultural heritage. It is also group based and will involve coordination, communication, and hands-on learning by doing research and preparing a dish as a team. Due TH 10/13.

7. **Final research project (100 pts.)** Students will produce a final product that integrates library research efforts including the use of academic journals, videos/documentaries, oral histories, ethnographic interviews, and archival materials. The final research product can include a research paper of **8-10 pages** (2500-3000 word), **an academic poster, or a short video-documentary (100 pts)**. Students will be invited to submit an abstract to present a paper or a poster at the Society for Applied Anthropology in the spring of 2017 in Santa Fe, New Mexico. Abstracts to the SFAA's are due October 1st.

<u>Summary of assignments</u>		<u>Grading schema: 300 points total</u>	
Class attendance	10		
Journals	10		
Short Assignments (4 X 5 pts)	20	A	300-270
Quizzes (5 X 20 pts)	80	B	269-240
Guest Lecturer reflection papers	40	C	239-210
Group Project	40	D	209-180
<u>Final Research project</u>	<u>100</u>	F	below 179
TOTAL POINTS			300

Use and Access to Technology. Students will need to have access to Blackboard to take their online quizzes and to access PDF readings and videos. If students cannot access their Blackboard accounts, please email professor at ggnunez@utep.edu directly. UTEP supports the use of technology to enhance learning, however, the inappropriate uses of laptops, cell phones, and texting, are disruptive to the learning process and disrespectful to your fellow classmates and professor. Please turn off your cell phone or place them on vibrate/silent mode or simply put your technology away while you are in class to avoid disruptive and disrespectful classroom behavior.

Academic Integrity. Students must present their own efforts in all of their work including assignments and quizzes. Cheating, plagiarism, and falsifying research data are considered unacceptable behaviors. Plagiarism refers to taking someone else's work and representing it as one's own. You will learn **Research Skills 101** and the use of **REFWorks** as part of this class to learn to cite your sources accordingly. When in doubt, cite the author's last name, year of publication, and page number after a quote. Violations will be referred to the Dean of Students for appropriate action.

A Note of Appreciation: Special thanks to Dr. Carole Counihan for her assistance and support in developing this course at UTEP by sharing her course syllabus, food maps, and selected readings. A very special thanks to my colleagues: Dr. Meredith Abarca, Dr. Roland Gau, Dr. Norma Mendoza, and Dr. Maria Duarte who have contributed to this course's development; and to the women, men, and professors in my life, among them my mother Lucy, who have added to my knowledge and memories of food and culture. This class has been modified and improved with the support of the Library Literacy grant aimed at improving students' research, writing, and critical thinking skills—a special thank you to Les Arms and Claudia Rivers for their collaboration and support.

What a Class will look like:

- I. Field Note Journals of readings and research updates, 10 min
- II. Class Presentations and discussions of assigned readings, 40 minutes
- III. Short Lectures/Culinary Presentations/Food Demos/Guest Speakers, 30 minutes

Food and Cultural Heritage of El Paso Final Project: 2500-5000 words (8-10 pages) due Tues, Dec. 6th

This project involves conducting a research-based project on an aspect of foodways in the El Paso del Norte border region. As your final deliverable, you can choose to write a research paper, an academic conference poster, or produce a short video ethnography based on personal skills and interests. You will begin by defining the research topic and research questions, generating a thesis statement, writing your research design describing how you will carry out the study and how you plan to analyze the data, and writing up final results. Students may do their project on one of the following topics by making use of library resources to support your research efforts on:

- an applied project involving service learning working with youth, urban gardens, colonias, older adults associated with food/nutrition
- an ethnography of a farming or food producing family
- a historical analysis of a local food businesses in El Paso
- a study of a food enterprise: local farm, bakery, cheesemaker, tamaleria, restaurant...
- immigrants and food: how and why immigrants change or resist change in foodways
- participant observation/ethnographic research on a socio-cultural groups' food habits, e.g. international students, Jews, Muslims, Mormons, Germans, Cubans, Venezuelans, Panamanians, Seventh Day Adventists, Puerto Ricans, Koreans, Mennonites, etc.
- service learning in a soup kitchen, food bank/pantry, or other local hunger/food-justice institution

- TT, 9/22 One-paragraph description of research topic with research questions +3 citations of sources consulted. 5 points.
- TH, 10/6 Research design: 2 to 3 pages annotated bibliography and how you will approach your research questions. The research design defines the problem or question you are researching and describes how you will gather data: interviews, participant-observation, library research, archival research, mapping, photography, etc. Additional pages with interview questions must be included. A brief annotated bibliography with at least five scholarly sources must be included. 20 points.
- TH, 11/10 Data Report: 2-3 page description of your data and how you plan to organize and analyze them. It should include an outline of your paper. The data report should also contain copies of the raw data, such as: notes on readings, interview notes or transcriptions, participant observation notes, maps, photos, etc. 20 points.
- Tues, 11/29 Peer Review of your final project draft. Identify at least two classmates to provide you with peer review. Guidelines will be provided by Dr. Nunez-Mchiri to help generate constructive feedback. 5 points.
- Tues, 8/6 Final Project 50 points for @3000 word (8-10 page) in the form of **a research paper/an academic conference poster/poster** (follow guidelines provided by the Society for Applied Anthropology/American Anthropological Association) to incorporate at least 10 academic sources and should be organized in the following sections:
- abstract
 - introduction
 - methods
 - findings
 - significance of the research
 - problems encountered and ways you addressed them
 - conclusion
- Video Documentaries will follow a separate grading rubric to be discussed in advance of final project.**
- Note: Students are to seek consultation and support from UTEP reference librarian(s) for assistance with research ideas and resources available in the UTEP library for your Final project.**

Anthropology of FOOD, CULTURE & SOCIETY COURSE SCHEDULE FALL 2016

WEEK 1 8/23- 8/25	<p>Introduction: anthropology of food, culture, and society Personal Interest and commitment form Food as lens of analysis: Food and Culture Reader (F & C) Foundations: Intro, Ch 1-4. On Thursday bring your favorite fruit and colored pencils to class.</p>
WEEK 2 8/30-9/01	<p>Foundations in the Anthro of food and culture in F&C Ch 5-8. On Thursday bring a salad item, besides croutons, to class. Quiz #1. Friday 10 am to Monday 10am via Blackboard</p>
WEEK 3 9/6-9/8	<p>Read and take notes on Taco USA by G. Arellano Intro & Ch 1-4. This week, classes will be held in the UTEP library to learn Research Skills 101 and Refworks. Classes will be offered by Les Arms, Reference Librarian, in the UTEP library room 204 B.</p> <p>Take Pre-test and Post-test on research skills and reflect on what you learned (2 pp. paper due on Blackboard by Th. 9/8 11:59 pm)</p>
WEEK 4 9/13-9/15	<p>Tues. Read: Dr. Meredith Abarca's 2 PDFs <i>Charlas Culinarias</i> and <i>Feeding El Paso</i>. Taco Tuesday potluck. Guest Speaker Reflection paper #1 due TH by 11:59 pm</p> <p>Thurs. Discuss Taco USA Intro, Ch1-4 Quiz #2. Friday 10 am to Monday 10am via Blackboard</p>
WEEK 5 9/20-9/22	<p>Tues: Food and Cultural heritage of El Paso, Student Orientation Meeting with Claudia Rivers in the UTEP library Special Collections 6th floor. Review Document Analysis Handout to be used in group project.</p> <p>Read Taco USA Ch 5-8 this week</p> <p>Form groups and identify ways to incorporate library resources: menus, cookbooks, newspaper articles, archives, photography, & oral histories into your group and individual research.</p> <p>TH, Dr. Howard Campbell's reading and presentation on <i>Chicano Lite: Mexican-American Consumer Culture on the Border</i>. Guest Speaker Reflection paper #2 due TH by 11:59 pm</p> <p>Submit one-paragraph description of research question/thesis topic for your final project due 9/22 by 11:59 pm via Blackboard*</p>
WEEK 6 9/27-9/29	<p>Hegemony and Difference: Gender, Race, and Class ideology, identity, and practice. Tues. Ch 9-12 of Food & Culture reader.</p> <p>For Tuesday, bring a family dish, its recipe+ preparation steps, and the story behind the recipe to class to compile a class-cookbook. 2 pages due Tues. 9/27 in class.</p> <p>**Submit your Abstract Proposal before Oct. 1st to Present at the Society for Applied Anthropology conference in March 2017. **</p> <p>For TH: PDF Readings on Blackboard provided by Dr. Melissa Moreno on 9/29 go to the Blumberg Auditorium in the UTEP library's 1st floor for Dr.</p>

	Moreno's lecture on <i>Semillas y Culturas</i> : Strategies for Decolonizing our Diets in Our Communities and Colleges. Guest Speaker Reflection paper #3 due TH by 11:59 pm
WEEK 7 10/4-10/6	Gender, family and feeding responsibilities F&C Chapters 13-16. See online TED talk by James Oliver, Teach every child about food See the <i>Harvest</i> , Read PDF <i>In Search of the Next Harvest</i> , and Write your Own Testimonio, film analysis or article reflection 2pp. due Th 11:59 pm. Develop and Submit Research Design for your Final project 10/6 by TH 11:59 pm*
WEEK 8 10/11-10/13	Consumption and Embodiment: F & C Chapters 17 to 20 *Midterm: TH 10/13 Group Cookbook Analysis Project due. Bring your group's dish and recipe to class and present your Group's project.
WEEK 9 10/18-10/20	Tuesday: Consumption and Embodiment: F & C Chapters 21 to 24 Thursday: Discuss the Language of Baklava and try at least 1 recipe from the book. We will be dividing the book into chapters for students to lead discussions in class. Bring your dish to class. 2 pp. book analysis due 10/20 by 11:59 pm. Quiz #3 Friday 10 am to Monday 10am via Blackboard
WEEK 10 10/25 to 10/27	Tues. Food and Globalization: Gastronostalgia, food and culture across cultures and disciplinary boundaries Ch 25 to 28 from F & C reader On Th 10/27 Dr. Roland Gau, Asst. Prof. of Marketing & Management lecture and food demo. Guest Speaker Reflection paper #4 due TH by 11:59 pm
WEEK 11 11/1-11/3	Food and Globalization: F&C Ch 29 to 32. Global cuisine potluck on 11/3. Quiz #4, Friday 10 am to Monday 10am via Blackboard
WEEK 12 11/8-11/10	Tuesday: Challenging, Contesting, and Transforming the Food System: Ch 33 to 36 from the F & C Reader Thursday Library Research and Writing your Data report. Data Report (2-3 pp of your research findings) due 11/10 by 11:59 pm*
WEEK 13 11/15-11/17	Challenging, Contesting, and Transforming the Food System: Ch 37 to 40 from the F & C Reader, <i>The Garden</i> , 2 page reflection due TH 11/17 by 11:59 pm. Quiz #5 Friday 10 am to Monday 10am via Blackboard
WEEK 14 11/22-11/24	Tuesday: PDF readings on Food Insecurity, Food Deserts, and Food Justice. Extra Credit Food Drive for UTEP student pantry. 11/24-25 Thanksgiving Holiday- University Closed- Enjoy your break
WEEK 15 11/29-12/1	Catch Up week. Peer Review of Final Research Products in class and Student Presentations Part I End of semester qualitative feedback and end of semester celebration/convivio.
Week 16 12/6-12/8 Finals Week	Part II of Student Presentations and Final Research Deliverable due on Tuesday, December 6 th 1 pm to 3:45 pm.

NOTE: Course schedule may be subject to slight modifications.