

**UCEAP LANGUAGE AND CULTURE
PARIS, FRANCE**

**THE CULTURAL POLITICS OF FOOD IN PARIS
SOCIOLOGY 108**

SUMMER 2019

1. COURSE INFORMATION

Class Times: Tu/Th 2-4pm (unless otherwise indicated on course schedule; see M, W, F sessions)

Class Location: ACCENT Study Center

Language of Instruction: English

UC Quarter/Semester Credits: 4/2.67

UCEAP Course Subject(s): Sociology, Anthropology

Course Duration (weeks): 7 weeks

2. FACULTY INFORMATION

Faculty: Cynthia Tolentino, Ph.D.

Faculty Contact Information: cynthia.tolentino@sciencespo.fr

Office: UC Paris Study Center

Office Hours: by appointment

3. COURSE DESCRIPTION

This course explores the intersection between food cultures and food politics, with an eye towards arguments and debates that have animated French culinary culture. How is food a portal for studying the changing dynamics of cities, global systems, and national identity? In what ways has food been employed to construct notions of community and belonging? Through discussions of interdisciplinary course readings, reporting and writing assignments, and excursions around the city of Paris, we will consider how food structures our identities, everyday practices, and political lives.

4. COURSE MATERIALS

Course Reader [CR]

5. COURSE LEARNING OUTCOMES

- Critically engage food as a lens through which to study power and social relations in national, global and local contexts
- Analyze French culinary concepts, debates, and institutions as contested and dynamic ideas (for example: taste and terroir; pork in school lunches and “fait maison” law, Meilleurs Ouvriers de France competition, UNESCO “intangible cultural heritage”)
- Recognize and explain everyday food practices in Paris (examples: meal composition, “formule,” “ticket-restaurant,” designated eating and drinking spaces and times)
- Draw comparisons between food cultures and food politics in France and the United States, building on scholarly arguments and popular debates

6. PREREQUISITES

There are no prerequisites for this course.

7. METHODS OF INSTRUCTION

Instruction will consist of lectures on cultural politics, history, urban studies; theoretical concepts, and methodology; film viewings; visits to places like Paris markets and pertinent neighborhoods; group presentations; and class discussions on current topics.

8. COURSE REQUIREMENTS

Lectures & Site Visits

Class meetings will last 2.0 hours per session. Class time will be divided between lectures, student presentations, and group discussions in which active student participation is required. Students are expected to read the material assigned for each class and be prepared to discuss the material.

In addition, students will meet for periodic site visits:

- Week 2: Marché d'Aligre
- Week 5: Food trucks at MK2 Bibliothèque
- Week 6: Lunch at Osé Restaurant & visit to the rue du Faubourg Saint-Denis and Passage Brady

Class Participation

Attendance and engagement are required. Students are expected to do the readings and/or viewings assigned for each class meeting beforehand, and to participate actively in discussions.

Group Presentation

The group presentation aims at evaluating students' ability to collaborate and construct an effective oral presentation using visual supports (e.g., powerpoint) on a topic related to the course material. It requires that students take a critical approach to an assigned topic and demonstrate their resourcefulness and analytical skills.

Written Assessment – Two short essays

Critical thought and analytical writing are fundamental components of the course and the final grade. Students will submit two short papers, relating their analysis to the assigned course material (books, articles, chapters, films, etc.). Students will receive a list of approved topics.

Essays will be 4-6 pages long and will include a title, introduction, main body, and conclusion. Essays must be typed, double-spaced in Times New Roman (12pt), and 2.5cm/1-inch margins on all four sides. The essay will be submitted in class on the date specified on the course schedule. No late submissions will be accepted.

Final Exam

The final exam aims at evaluating the students' understanding of the readings and class discussions as well as the development of critical thinking skills. It also serves as an effective way to measure what they have gained from their experience of Paris. The final exam will be comprehensive and will cover all course content. The final exam will consist of short answer and short essay-type questions, which will require students to demonstrate their knowledge of specific terms, concepts, and historical landmarks, and to compose their ideas in one or more paragraphs addressing specific topics related to course contents.

9. ASSESSMENT AND GRADING CRITERIA

The course will be graded on a 100-point scale, and the final grade will be determined as follows:

- Class Participation 15%
- Group Presentation 20%
- 2 short papers 40%
- Final Exam 25%

The numerical average will correspond to the following degrees of competence:

90 – 100	<i>Outstanding degree of competence</i>
80 – 89	<i>Good degree of competence</i>
70 – 79	<i>Adequate degree of competence</i>
60 – 69	<i>Basic degree of competence</i>
0 – 59	<i>Failure to demonstrate a basic degree of competence</i>

10. ATTENDANCE POLICY

Attendance is expected in all course meetings, course-related activities and visits/excursions on UCEAP programs.

- Students should plan to arrive on time to all course meetings. Students will be marked absent if they are not present at the start of class. Students will also be marked absent if they skip out early.
- Roll will be called as a matter of course. The class register is the official record of student attendance.
- Absences will adversely affect course participation grades.

Students will be required to meet with the Academic Director if it is determined that their lack of participation in a course has a negative impact on the other students in the class (e.g., group presentations). When appropriate, the Academic Director will confer with UCEAP on disciplinary measures to take, including probation and dismissal from the program.

- No MAKE-UPS for missed work: if a student is absent on a day when there is some form of assessment (quiz, test, presentation, exam, etc.), there will be no make-ups.
- NO LATE ASSIGNMENTS: due to the intensive nature of the program, no late assignments will be accepted and no extensions will be given.
- No guests are allowed to participate in any UCEAP courses or site visits.

11. CLASS ETIQUETTE

Students studying abroad are ambassadors for the University of California and as such, should act with decorum and respect for others at all times. As participants on the UCEAP Summer Program in Paris, students are subject to student conduct policies of UCEAP and ACCENT.

Students should seek to play their part in making the class a success. Students should arrive punctually for classes, taking special care to allow for journey times between the various venues. They should come to class with the necessary materials for taking notes, and bringing with them any books or suchlike required for the class. Students will be responsible for obtaining their own copies of any missed assignments and materials.

Food and drink may NOT be brought into the classroom or consumed during class. Cell phones and other electronic devices should be switched off upon entering the classroom or lecture room.

For more information, please consult the UCEAP Student Conduct and Discipline Policy at http://eap.ucop.edu/Documents/Policies/student_conduct_discipline.pdf.

12. ACADEMIC INTEGRITY

Students should remember that they are subject to the academic integrity provisions of the University of California. The principle of honesty must be upheld if the integrity of scholarship is to be maintained by an academic community.

All academic work—research papers, exams, and/or other assignments—must be done by the student to whom it is assigned, without unauthorized aid of any kind. Likewise, any act of academic misconduct, such as cheating, fabrication, forgery, plagiarism, or facilitating academic dishonesty, will subject a student to disciplinary action.

For more information, please consult UCEAP Academic Conduct Policy at http://eap.ucop.edu/Documents/Policies/academic_conduct.pdf.

13. STUDENT ACCOMMODATIONS

UCEAP is committed to facilitating welcoming and reasonably accessible programs. Any student who, because of a disability, may require special arrangements in order to meet course requirements should present appropriate verification from the campus Student Disability Office to UCEAP advisors during the application process, and should contact Paris Director upon arrival to confirm the approved accommodations. No requirement exists that accommodations be granted prior to completion of this approved university procedure. Disability status is confidential and should always be discussed in private.

For more information, please consult UCEAP Official website at <http://eap.ucop.edu/Diversity/Pages/students-with-disabilities.aspx>

14. COURSE SCHEDULE

Date	Contents & Readings	Coursework & Study Visits
<p><i>WEEK 1</i></p> <p>Thurs 20 June</p>	<p><i>TOPIC:</i> Food, Culture, Identity</p> <p>Questions: Why think about food? Are culinary perceptions and practices inborn or socially acquired? In what ways have culinary metaphors been employed to describe social differences, identity, authenticity, and belonging?</p> <p>Go over: Group Presentations, Quizzes, Site Visits and Paper Deadlines</p> <hr/> <p><i>READINGS:</i> Claude Lévi-Strauss, « The Culinary Triangle. » <u>Food and Culture</u>. Eds. Carole Counihan and Penny Van Esterik. 3rd edition. Routledge: NY, 2012. 40-47.</p> <p>Christy Shields-Argelès, "Imagining the Self and the Other: Food and Identity in France and the United States," <u>Food, Culture and Society</u>, 7, 1 (2004): 14-28.</p> <p>Anita Mannur, <u>Culinary Fictions : Food in South Asian Diasporic Culture</u>. Philadelphia: Temple University Press, 2010. 1-3.</p>	<p>Food Forum: French Lunchtime</p>
<p><i>WEEK 1</i></p> <p>Fri 21 June</p>	<p><i>TOPIC:</i> Provisioning in Paris: markets and urban space</p> <p>Questions: In what ways is food used to represent political change, social class and other aspects of culture? How are markets such as Les Halles linked to urban development and gentrification?</p> <hr/> <p><i>READINGS:</i> Emile Zola, <u>The Belly of Paris</u>. New York: Modern Library Classics, (1873) 2009. Introduction: vii-xxiii; Chapter 1: 3-36.</p> <p>M.L. Brayne, « Rungis: the new Paris market. » <u>Geography</u> 57, 1 (January 1972). 47-51.</p> <p>Rosemary Wakeman, "Fascinating Les Halles." <u>French Politics, Culture & Society</u>. 25, 2: (Summer 2007): 46-72.</p> <p>Film clip: The Gleaners and I (dir. Agnes Varda, 2000, 82 min.)</p>	
<p><i>WEEK 2</i></p> <p>Tues 25 June</p>	<p><i>TOPIC:</i> Hunger and Empire</p> <p>Questions: What can we learn by studying the transit of a particular food over time and space? How – and to what ends - does food make other places and cultures more accessible, attractive, and « palatable » ?</p>	<p>Group Presentation topic and tasting: The baguette: what is a baguette and what is its history and role in French culture? Where and when does one buy a baguette? How are baguette prices regulated?</p>

	<p><i>READINGS:</i> Sidney W. Mintz, « Time, Sugar and Sweetness. » <u>Food and Culture</u>. Eds. Carole Counihan and Penny Van Esterik. 3rd edition. NY: Routledge, 2012. 91-103.</p> <p>Gary Y. Okihiro, Chapter 7: « Hawaiian Pine. » <u>Pineapple Culture: A History of the Tropical and Temperate Zones</u>. Berkeley: UC Press, 2010. 130-152.</p> <p>Simon Romero and Sara Shahriari, "Quinoa's Global Success Creates Quandry at Home." <u>The New York Times</u>, March 19, 2011.</p>	
<p><i>WEEK 2</i> Wed 26 June 8:30 – 9:30</p>		<p>Site Visit #1 Marché d'Aligre</p>
<p><i>WEEK 2</i> Thurs 27 June</p>	<p><i>TOPIC:</i> Taste and French Exceptionalism</p> <p>Questions: Is taste a natural or social phenomenon ? How is taste used to argue the exceptionality of French cuisine and in what contexts are such arguments made?</p> <p>Film: <i>Babette's Feast</i> (dir. Gabriel Axel, 1988, 102 min.)</p> <p><i>READINGS:</i> Pierre Bourdieu, « Distinction: A Social Critique of the Judgement of Taste » <u>Food and Culture</u>, eds. Carole Counihan and Penny Van Esterik. 3rd edition. NY: Routledge, 2012. 31-39.</p> <p>Pamela Druckerman, « You Just Have to Taste It. » <u>French Children Don't Throw Food</u>. London: Doubleday, 2012. 239-267.</p>	
<p><i>WEEK 3</i> Tues 2 July</p>	<p><i>TOPIC:</i> Defining the Community and Its Cultural Others</p> <p>Questions: How is food used to construct notions of community and belonging? How do food and food practices provide the context for imagining the nation's legitimate residents and Others?</p> <p><i>READINGS:</i> Angelique Chrisafis, "Pork or nothing: how school dinners are dividing France." <u>The Guardian</u>. October 13, 2015.</p> <p>Joan W. Scott, Chapter 3: Secularism. <u>The Politics of the Veil</u>. Princeton : Princeton University Press, 2010. 90-106.</p> <p>Julia Csergo, "The Emergence of Regional Cuisines." <u>Food: A Culinary History from Antiquity</u></p>	<p>Group Presentation topic and tasting: Where does one find vegan, gluten-free and vegetarian foods in Paris? Are they considered part of French cuisine?</p>

	<p><u>to the Present</u>. Eds. Jean-Louis Flandrin and Massimo Montanari. New York: Columbia University Press, (1999) 2013. 500-515.</p>	
<p>WEEK 3 Thurs 4 July</p>	<p>TOPIC: The Gendering of Cooking</p> <p>Question: Why are women associated with cooking and kitchens and men with fine dining and artistry?</p> <p>Film clip: Kings of Pastry (dir. Chris Hegedus and D.A. Pennebaker, 2010, 84 min.)</p> <hr/> <p>READINGS: Stephen Mennell, "Male Chefs and Woman Cooks." <u>All Manners of Food: Eating and Taste in England and France from the Middle Ages to the Present</u>. Champaign, IL: U of I Press, 1996. 201-204.</p> <p>Bob Ashley, Joanne Hollows, Steve Jones, and Ben Taylor, "Eating In." <u>Food and Cultural Studies</u>, London and New York: Routledge, 2004. 123-139.</p> <p>Julia Moskin, "A Change in the Kitchen." <u>The New York Times</u>. January 21, 2014.</p>	<p>Food Forum: The Michelin star system: a blessing or curse?</p>
<p>WEEK 4 Tues 9 July</p>	<p>TOPIC: The President's Table</p> <p>Questions: Why is food important in French politics? What perspective can be gleaned by taking into account the food preferences of political leaders? How are cooks and cooking viewed as symbols of the nation? (examples : The Great British Bake Off, the White House executive chef)</p> <p>Film: Haute Cuisine (dir. Christian Vincent, 2012, 95 min.)</p> <hr/> <p>READINGS: Listening assignment on French politics and the international agricultural fair in Paris: http://www.npr.org/sections/parallels/2017/03/01/517882201/in-a-heated-campaign-season-french-politicians-flock-to-paris-farm-fair</p>	<p>Paper #1 due</p>
<p>WEEK 4 Thurs 11 July</p>	<p>TOPIC: Terroir: "French" and "American" Perspectives</p> <p>Questions: What is terroir? Is terroir a guarantee of quality or a marketing tool? Is terroir a concept that is specific to France or can it be applied elsewhere?</p> <hr/> <p>READINGS: Amy Trubek, Kolleen M.Guy, and Sarah Bowen, « Terroir: A French conversation with a transnational future. » <u>Contemporary French and Francophone Studies</u>, 14, 2 (March 2010): 139-147.</p>	<p>Group Presentation topic and tasting: Snacking in France: the afternoon "goûter" ritual</p> <p>Food Forum: What is the difference between "terroir" and "organic"? Is organic food easy to find in Paris? Why seek out organic food in France? Where is it found in Paris? (Supermarket and restaurant chains or</p>

	<p>Heather Paxson, « Locating Value in Artisan Cheese : Reverse Engineering Terroir for New World Landscapes. » <u>American Anthropologist</u> 112.3 (2010): 444-457.</p> <p>Kolleen M. Guy, "Imperial Feedback: Food and the French Culinary Legacy of Empire." <u>Contemporary French and Francophone Studies</u>, 14,2 (March 2010): 149-157.</p>	<p>specialized shops and eateries?) How is it labeled and certified?</p>
<p>WEEK 5 Tues 16 July</p>	<p>TOPIC: Food in Movement: A Problem or Solution?</p> <p>Questions: What does France's "fait maison" law aim to achieve? Do fast food and food trucks represent unfair competition to traditional restaurants? In what ways does delivery service redefine dining experience?</p> <p>READINGS: Sandra Haurant, "Will France's 'Fait Maison' Law Save Its Culinary Reputation?" <u>The Guardian</u>. July 15, 2014.</p> <p>Rick Fantasia, "Fast Food in France." <u>Theory and Society</u>, 24,2 (April 1995): 201-243.</p> <p>Lok Siu, "Twenty-First Century Food Trucks: Mobility, Social Media and Urban Hipness." <u>Eating Asian America : A Food Studies Reader</u>. Eds. Robert Ji-Song Ku, Martin F. Manalansan, and Anita Mannur. New York : NYU Press, 2013. 231-244.</p> <p>Amar Toor, "The French Finally Embrace Delivery Service." <u>The Verge</u>. March 8, 2016.</p>	<p>Group Presentation topic and tasting: Explore fast food and frozen food in Paris. Has fast food been adapted to local tastes? What kind of frozen food is available? Who buys frozen food and fast food – is there an overlap? Are fast food and frozen food part of French cuisine?</p> <p>Site Visit #2 <u>Food trucks, MK2 Bibliothèque</u> Reporting activity: Consider location, food options, prices, use of space, accessibility, customers. In what ways can « le food truck » be compared with U.S. food trucks?</p>
<p>WEEK 5 Thurs 18 July</p>	<p>TOPIC: Tradition and Authenticity</p> <p>Questions: What are the criteria for traditional cuisine? Is innovation the enemy of authenticity? Does Paris set the standard for French cuisine and gastronomy?</p> <p>READINGS: Pierre Boisard, <u>Camembert: A National Myth</u>. University of California Press, 2003. Chpt 1: "A Myth Is Born." 1-24.</p> <p>Susan J. Terrio, « Crafting Grand Cru Chocolates in Contemporary France. » <u>American Anthropologist</u>. 98, 1 (1996) 67-79.</p> <p>Megan Garber, "The Dessert We Deserve: How the French Macaron Became American." <u>The Atlantic</u>. October 28, 2014. 1-9.</p>	<p>Food Forum: Food photos on Instagram: a problem or joy? Is the food porn phenomenon diminishing dining experience?</p>

<p><i>WEEK 6</i></p> <p>Tues 23 July</p>	<p><i>TOPIC:</i> Food and Immigration</p> <p>Film clip: The Secret of the Grain (dir. Abdellatif Kechiche, 2007, 151 min.)</p>	<p>Paper #2 Due</p>
<p><i>WEEK 6</i></p> <p>Thurs 25 July 1:30 – 3:30</p>	<p><i>TOPIC:</i> Ethnic Food in Paris</p> <p>Questions: How is African cuisine being presented to Parisian diners? What are some of the challenges and issues in the commercialization of African cuisine in Paris?</p>	<p>Site Visit #3 Visit the rue du Faubourg Saint-Denis and the Passage Brady, Lunch at Osé Restaurant</p>
<p><i>WEEK 7</i></p> <p>Mon 29 July</p>	<p><i>TOPIC:</i> Review for Final Exam</p>	
<p><i>WEEK 7</i></p> <p>Wed 31 July</p>	<p><i>FINAL EXAM</i></p>	