

UC LON-PAR Global Cities Urban Realities Program – Spring 2015  
**PCC179. Food in a Global City: An Anthropological Approach**

**Prof. Chelsie YOUNT-ANDRE**

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**Lecture** (course times include a 15 min break)  
Tuesday/Thursday 9:00 a.m.-12:30 p.m.  
**(unless otherwise indicated)**

**Office Hours**

By appointment

**COURSE DESCRIPTION**

In this course, we will seek to comprehend the general principles of social anthropology through the exploration of food as a reflection of culture. We will investigate the link between the biological, economic, and cultural aspects of human food systems, as well as how they determine the way we eat today. We will analyze the concept of “foodways”, which is a social-cultural process leading to the construction of the self, collective identities, gender, and ethnicity. And we will consider how evolution of Parisian foodways both reflects changing social environments and challenges residents’ capacity for social adaptation.

To this end, we will visit traditional, open-air French markets and compare them to “ethnic” markets in the Asian and African quarters of Paris. We will evaluate French culinary history through on-site study excursions, tasting experiences, readings and discussions with food professionals.

We will learn how so-called “authentic” foodways are always dynamic processes that integrate elements from different cultural encounters, ways of life and social trends. Indeed, through a study of the history of food in France and its empire - as compared to that of the United States - eating will be studied, in the words of anthropologist Marcel Mauss, as a “total social fact”. **4.0 credits.** [Suggested subject areas to which this course transfers over: *Anthropology, History, Sociology*]

**Learning Objectives:** Upon completing this class, you should be able to carry out the following tasks:

- to demonstrate your ability to actively observe foreign cultures through food;
- to describe the many ways food rituals reveal social and cultural identities;
- to explain how food habits influence personality and cultural identity;
- to enumerate your new food experiences and to explain their cultural meanings;
- to use analytical tools from class to improve your research and writing skills.

**COURSE MATERIALS:**

Course Reader [CR]

**COURSE REQUIREMENTS**

**Attendance at lectures and site visits is mandatory.** It is essential that you attend all classes and participate actively. As per the UC Attendance Policy, excessive absences and tardies will result in a lowered final grade. Please refer to the UC Global Cities Urban Realities Program Academic Handbook for the policy on absences and tardies.

**Participation and reading assignments are critical.** For the purposes of this class, participation means reading the materials in advance, coming to class on time, staying for the entire class period, and actively taking part in discussions and other in-class exercises and activities. A large part of this portion of your grade is simply **paying attention**; in order to pay attention, you must be present! Lateness and absences will have a strong negative effect on your participation grade.

**Assignments:** Deadlines for assignments are to be respected. There will be NO extensions on assignments, nor will there be any additional or make up assignments.

**Grade Breakdown:**

|                       |     |
|-----------------------|-----|
| Class Participation   | 15% |
| Oral Presentation     | 15% |
| Weekly Quizzes        | 20% |
| Paper (6-8 pages)     | 20% |
| Final Exam (In-class) | 30% |

**A Note on Academic Dishonesty:** Regardless of the quality of work, plagiarism is punishable with a failing grade in the class and possible dismissal from the program. Plagiarism may be broadly defined as copying of materials from sources without duly citing them, claiming other's ideas as one's own without proper reference to them, and buying materials such as essays/exams. If you have questions about what constitutes plagiarism, please ask your instructor.

**A Note on Electronic Devices:** As a courtesy to your instructor and fellow students, please do not use cell phones, laptops, tablets, e-readers, or other electronic devices during class, even to check the time. Make sure phones are turned off. Use of these devices will lower your participation grade. No recording (audio or visual) of class sessions will be permitted.

### **Recommended Readings (Available in the UC Center Library):**

The following books are excellent additional sources pertaining to course content:

- Ashley Bob, Hollows Joanne, Jones Steve & Taylor Ben, *Food and Cultural Studies*. Routledge: London & New York, 2004.
- Boisard, Pierre. *Camembert: A National Myth*. University of California Press, 2003.
- Counihan, Carole and Van Esterik, Patty, (eds.). *Food and Culture: A Reader*. Routledge, New York & London: 1997.
- Counihan, Carole (ed). *Food in the USA: A Reader*. Routledge: New York & London, 2002.
- Flandrin Jean Louis and Massimo Montanari (eds.). *Food: A Culinary History from Antiquity to the Present*. Columbia University Press: New York, 1999.
- Ferguson, Priscilla. *Accounting for Taste: the Triumph of French Cuisine*. University of Chicago Press, 2004.
- Gabaccia, Donna R. *We Are What We Eat: Ethnic Food and the Making of Americans*. Harvard University Press, 2000.
- Goody, Jack. *Cooking, Cuisine and Class: A Study in Comparative Sociology*. Cambridge University Press, 1982.
- Halweil, Brian. *Reclaiming Homegrown Pleasures in a Global Supermarket*. W.W. Norton & Company: New York & London, 2004.
- Mennel, Stephen. *All Manners of Food: Eating and Taste in England and France from the Middle Ages to the Present*. Urbana & Chicago: Univ. of Illinois Press, 1996.
- Mintz, Sydney W. *Sweetness and Power: The Place of Sugar in Modern History*. London & New York: Penguin Books, 1995.
- Spang, Rebecca L. *The Invention of the Restaurant: Paris and Modern Gastronomic Culture*. Harvard University Press, 2001.
- Trubek, Amy. *Haute Cuisine: How the French Invented the Culinary Profession*. University Pennsylvania Press, 2000.

### **On-Line Reference Tools and Resources:**

*Anthropology of food*, the webjournal dedicated to the social sciences of food. *Anthropology of food* is an open access bilingual academic journal in French and English. Since 1999, this journal is produced and published by a network of European academic researchers sharing a common intellectual interest in the social science of food.

<http://aof.revues.org/>

*Food and Foodways, Explorations in the History and Culture of Human Nourishment*. Restricted access.

[http://www.tandfonline.com/loi/U4cShdJ\\_veI](http://www.tandfonline.com/loi/U4cShdJ_veI)

**COURSE SCHEDULE (subject to change at the instructor's discretion)**

| <b>Session</b> | <b>Lecture &amp; Discussion Topics</b>  | <b>Class Activities</b>              | <b>Required Reading</b>  |
|----------------|---|--------------------------------------|--|
| 1<br>05/05     | <p><b>GENERAL INTRODUCTION:</b></p> <p><b>WHY STUDY THE HISTORY AND CULTURE OF FOOD?</b></p> <p><b>FOOD: A FRENCH PASSION</b></p> <p><b>METHOD ISSUES</b></p>                           | Professor's food sample presentation | Flandrin and Montanari (1999) <i>Introduction to the Original Edition</i> : 1-9.   |
| 2<br>05/07     | <p><b>FOOD AT THE CROSSROADS OF NECESSITY AND CULTURE: A HISTORICAL PERSPECTIVE</b></p> <p><b>FOOD, TABOOS AND RELIGIONS: UNDERSTANDING PRESENT DAY RELIGIOUS FOODWAYS IN PARIS</b></p> |                                      | <p>Flandrin and Montanari (1999) <i>Introduction &amp; Chp.1</i>: 13-31; <i>Chp.14</i>: 168-177; <i>Chp.28</i>: 374-382.</p> <p>Counihan and Van Esterik (1997) <i>Chp.4</i>: 40-47.</p> <p>Flandrin and Montanari (1999) <i>Chp.4</i>: 46-54.</p> <p>Counihan and Van Esterik (1997) <i>Chp.6</i>: 59-71.</p> |
| 3<br>05/12     | <p><b>FASTING AT THE ROYAL FRENCH COURT: AN EVER PRESENT HERITAGE</b></p> <p><b>Student presentations Group 1</b></p>   | Film (extracts)                      | <p>Flandrin and Montanari (1999) <i>Chp.2</i>: 32-37.</p> <p>Mennell (1996) <i>Courts and Cooking. Chp.5</i>: 108-127.</p>   |

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| <p>4<br/>05/14</p>  | <p><b>THE SOCIAL CONSTRUCTION OF TASTE IN PRESENT DAY PARIS</b></p> <p><b>Paper Topics</b></p> <p><b>Student presentations Group 2</b></p> | <p>Tour of an open-air food market in Paris: <i>le marché d'Aligre.</i></p> <p>Food tasting in class.</p> | <p>Mennell (1996) <i>Chp.2:</i> 20-39.</p> <p>Berger, Peter L. and Luckmann Thomas (1967) <i>Organism and Identity.</i> In, <i>The Social Construction of Reality</i>, 180-183. New York: Anchor Books.</p>                  |
| <p>5<br/>05/19</p>  | <p><b>FOOD, MANNERS AND SOCIAL BOUNDARIES</b></p> <p><b>FOOD AND THE BODY</b></p> <p><b>Student presentations Group 3</b></p>              |   | <p>Flandrin and Montanari (1999) <i>Chp.15:</i> 178-185; <i>Chp.26:</i> 328-338.</p> <p>Ashley, Hollows, Jones and Taylor (2004) <i>Chp.3:</i> 41-57.</p> <p>Counihan and Van Esterik (1997) <i>Chps.15-17:</i> 203-250.</p> |
| <p>6<br/>05/20*</p> <p>*Wednesday<br/>6:30-10:00<br/>p.m.</p> | <p><b>FOOD, ETHNICITY AND IDENTITY: AFRICAN PARIS</b></p>  | <p>Tour of <i>Marché Dejan</i> and <i>La Goutte d'Or</i> neighborhood.</p> <p>Senegalese dinner.</p>      | <p>Counihan (2002) <i>Chp.8:</i> 91-108; <i>Chp.19:</i> 249-262.</p>   |

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| 7<br>05/26  | <b>FOOD AND GLOBALIZATION</b><br><br><b>FRENCH SOCIAL MOVEMENTS ENCOMPASSING “TERROIR”, “AUTHENTICITY” AND ORGANIC FOOD</b><br><br><b>Paper due.</b> | Film (extracts) | Counihan and Van Esterik (1997) <i>Chps.24-25</i> : 338-369.<br><br>Ashley, Hollows, Jones and Taylor (2004) <i>Chp.6</i> : 91-104.<br><br>Flandrin and Montanari (1999) <i>Chp.38</i> : 500-515.<br><br>Aurier, Philippe (2005) Exploring Terroir Product Meanings for the Consumer. <i>Anthropology of Food</i> (04): 2-21. |
| 8<br>05/28  | <b>FOOD AND GENDER</b><br><br><b>Student presentations Groups 4 &amp; 5</b>  | Film (extracts) | Mennell (1996) Male Chefs and Women Cooks. <i>Chp.8</i> : 201-204; <i>Chp.9</i> : 230-265.<br><br>Counihan and Van Esterik (1997) <i>Chp.22</i> : 296-314.  |
| 9<br>06/02  | <b>EATING IN, EATING OUT</b><br><br><b>Student presentations Groups 6 &amp; 7</b>  |                 | Ashley, Hollows, Jones and Taylor (2004) <i>Chps.8-9</i> : 123-152.<br><br>Flandrin and Montanari (1999) <i>Chp.35</i> : 471-480.   |
| 10<br>06/04 | <b>REVIEW FOR FINAL EXAM (1 ½ hour)</b><br><br><b>FINAL EXAM (1 ½ hour)</b>  |                 |   |