

UC Center French Language and Culture Program Courses - Summer 2015
PCC 106. **Tastes of Paris: The Anthropology of Food**

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Office Hours

By appointment

Lecture

Tuesday/Thursday 14h30-16h30

(unless otherwise indicated)

Visits: (days/times will vary)

COURSE DESCRIPTION

This course provides an introduction to the anthropological study of food through analysis of French cuisine and eating practices in Paris. We will examine interconnections between the biological, economic, and cultural aspects of human food systems and how they shape the diverse ways groups of people eat. We will explore anthropological approaches to research and ethnographic methods, which will be utilized in on-site study excursions and writing assignments. Course readings and lectures will focus on the ways food conveys social meaning in historically and geographically specific ways that vary with class, gender, and ethnicity. We will explore global food systems and everyday family meals, approaching food as a lens into social processes like socialization, embodiment, globalization, and the reproduction of gendered, national, and ethnic identities.

We will draw on our experiences in Paris to analyze French foodways relative to political, economic, and social transformations in France. To this end, we will visit open-air markets in Paris, sample foods, examine French material culture including films and media clips. We will examine the history of food in France and its empire, in the words of anthropologist Marcel Mauss, as a “total social fact”. **4.0 UC quarter units**. [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:

- demonstrate your ability to ethnographically observe foreign cultures through food;
- describe the role of food in the reproduction of gender, class, and ethnic identities;
- bring anthropological concepts to bear on popular representations of food prevalent in various forms of media;
- use anthropological tools to analyze the ways food is produced and consumed, as well as the ways food communicates cultural beliefs and values, social hierarchies and inequalities.
- scrutinize your own food-related behaviors through an anthropological lens

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 Paris 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%
Presentation	15%
Paper (6-8 pages)	20%
Quizzes	20%
Final Exam (In-class)	30%

A Note on Academic Dishonesty: Plagiarism is a serious offense and could result in your dismissal from the program. All instances of suspected plagiarism will be reported to EAP for disciplinary action. If you borrow words or an idea from any source, whether it be a book, journal, magazine, the Internet, or a lecture, you need to indicate where the information came from. Diana Hacker's *A Writer's Reference* identifies three different acts that are considered plagiarism: "(1) failing to cite quotations and borrowed ideas, (2) failing to enclose borrowed language in quotation marks, and (3) failing to put summaries and paraphrases [of other texts] into your own words" (Hacker 261). (By both citing the source of this definition of plagiarism and by "enclosing borrowed language in quotation marks," this syllabus has avoided charges of plagiarism.) If you have any questions regarding plagiarism, please ask your instructor.

A Note on Electronic Devices: 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.

**Tastes of Paris: The Anthropology of Food
Course Schedule**

Session	Lecture & Discussion Topics	Class Activities	Reading Assignments
1 Thursday 06/18	GENERAL INTRODUCTION: Why study food and eating practices? Food in French Culture	Professor's food-sample presentation	
2 Friday 06/19	ANTHROPOLOGICAL APPROACHES TO THE STUDY OF FOOD Presentation Group 1		Mintz, S. and DuBois, C. (2002) The Anthropology of Food and Eating. <i>Annual Review of Anthropology</i> . 31: 99-119. Richards, A. (1932) <i>Hunger and Work in a Savage Tribe: A Functional Study of Nutrition among the Southern Bantu</i> , London, Routledge & Sons. Preface by B. Malinowski and chapter 1 pages xix-23 Lévi-Strauss (1966) "The Culinary Triangle" in Counihan and Van Esterik (1997) <i>Chp.4</i> : 40-47.
3 Tuesday 06/23	FEASTING AT THE ROYAL FRENCH COURT: AN EVER PRESENT HERITAGE FOOD, MANNERS AND SOCIAL BOUNDARIES Presentation Group 2	Film (extracts)	Mennell (1996) Courts and Cooking. <i>Chp.5</i> : 108-127; <i>Ch.2 The Civilizing of Appetite</i> : 1-39. Ashley, Hollows, Jones and Taylor (2004) <i>Chp.3</i> : 41-57. <i>Food bodies and etiquette</i> Flandrin and Montanari (1999) <i>Chp.26</i> : 328-338.
4 Thursday 06/25	THE SOCIAL CONSTRUCTION OF TASTE Presentation Group 3		Ochs, E. & Shohet, M. (2006) The Cultural Structuring of Mealtime Socialization. Bourdieu, P. (1984) Distinction (selections). In: <i>Food and Culture</i> , C. Counihan and P. Van Esterik (eds), Routledge: NY.

<p>5</p> <p>Tuesday 06/30</p> <p>7:15am-8:45am</p> <p>2:30pm-5pm</p>	<p>“TERROIR,” REGIONAL CUISINE, AND NATION BUILDING</p> <p>Topics for paper due.</p>	<p>Visit to <i>Marché d’Aligre</i></p> <p>Food tasting in class.</p>	<p>Flandrin and Montanari (1999) <i>Chp.38</i>: 500-515.</p> <p>Appadurai, Arjun. "How to make a national cuisine: cookbooks in contemporary India." <i>Comparative studies in society and history</i> 30, no. 01 (1988): 3-24.</p> <p>Aurier, Philippe (2005) Exploring Terroir Product Meanings for the Consumer. <i>Anthropology of Food</i>(04): 2-21.</p> <p>Shields, C. (2004) “Imagining the Self and the Other: Food and Identity in France and the United States”, <i>Food, Culture and Society</i> 7(1): 14-28.</p>
<p>6</p> <p>Thursday 07/02</p>	<p>THE GLOBAL FOOD SYSTEM</p> <p>Presentation Group 4</p>		<p>Counihan and Van Esterik (1997) <i>Chps.24-25</i>: 338-369.</p> <p>Ashley, Hollows, Jones and Taylor (2004) <i>Chp.6</i>: 91-104.</p> <p>Bestor, T. (2000) How Sushi Went Global. <i>Foreign Policy</i> 121: 54-63.</p>
<p>7</p> <p>Tuesday 07/07</p> <p>6pm-9pm</p>	<p>CONSUMING ETHNIC IDENTITY</p> <p>African Paris</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>

8 Thursday 07/09	NO CLASS Being made up with Marché d'Aligré visit and 30 minute extended class session on 6/30		
9 Wednesday 07/15* *make-up session from Bastille holiday	INTERSECTING IDENTITIES Presentation Group 5		Karrebæk, M. (2012) "What's in Your Lunch Box Today?". pp.1-22 Tichit, Christine. "The Onset of Social Class Tastes among Children of Migrants in France: Competing Food Patterns in the Context of Migration." (2014). Fraser, G. (2015) France's much vaunted secularism is not the neutral space it claims to be. <i>The Guardian</i>
10 Thursday 07/16	GENDER WORK Presentation Group 6		Mennell (1996) <i>Male Chefs and Women Cooks</i> . <i>Chp.8</i> : 201-204; <i>Chp.9</i> : 230-265. Ashley, Hollows, Jones and Taylor (2004) <i>Chps.8</i> : 123-139. Allison "Japanese Mothers and <i>Obentos</i> " Counihan and Van Esterik (1997) <i>Chp.22</i> : 296-314. Beagan, B., et al (2008) 'It's Just Easier for Me to Do It': Rationalizing the Family Division of Foodwork. <i>Sociology</i> , 42, 653-671.
11 Tuesday 07/21	FOOD AND THE BODY Presentation Group 7		Counihan and Van Esterik (1997) <i>Chps.15-18</i> : 203-255. Rozin, P., et al. (1999). Attitudes to food and the role of food in life in the USA, Japan, Flemish Belgium and France. <i>Appetite</i> , 33(2), 163-180.

<p>12</p> <p>Thursday 07/23</p>	<p>THE CULTURAL CONSTRUCTION OF NUTRITION</p> <p>Paper due.</p> <p>Presentation Group 8</p>		<p>Pollan, Michael. "Our National Eating Disorder." <i>New York Times Magazine</i>, October, 17, 2004.</p> <p>Paugh, A. & Izquierdo, C. (2009) Why is This a Battle Every Night?. 185-204.</p> <p>Nestle, Marion. 2002. Food Politics: How the Food Industry Influences Nutrition and Health. Berkeley: University of California Press. 29-66</p>
<p>13</p> <p>Tuesday 07/28</p>	<p>REVIEW FOR FINAL EXAM</p>		
<p>14</p> <p>Thursday 07/30</p>	<p>FINAL EXAM</p>		