

UC Center French Language and Culture Program Courses - Summer 2016
PCC 106. **Tastes of Paris: The Anthropology of Food**

Prof. Chelsie YOUNT-ANDRE
Email: chelsie.yount@gmail.com
Office Hours By appointment

Lecture Tuesday/Thursday 2-4 pm
(unless otherwise indicated)

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 cultural, political, and economic 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 meals, approaching food as a lens into social processes like socialization, embodiment, 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:

- 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%
Quizzes	20%
Paper (6-8 pages)	20%
Final Exam	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):

- 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

Course Schedule

WEEK ONE

Thursday, June 16

Introduction: Food and Culture

Why study food to learn about culture? How can we examine food and eating using ethnographic methods?

Professor's Food Sample Presentation

Friday, June 17

The Anthropology of Food in France

Presentation Group One

- Mintz, S. and DuBois, C. (2002) The Anthropology of Food and Eating. *Annual Review of Anthropology*. 31: 99-119
- Lévi-Strauss (1966) "The Culinary Triangle" in Counihan and Van Esterik (1997) *Ch.4*: 40-47.
- Shields, C. (2004) "Imagining the Self and the Other: Food and Identity in France and the United States" *Food, Culture and Society* 7(1): 14-28.

WEEK TWO

****Tuesday, June 21**

8h15-9h15

Visit: Marché d'Aligré**

Due: Paper Topics

Meet in front of the market at the intersection of rue Théophile Roussel and rue de Cotte.

Tuesday, June 21

Provisioning: The Markets of Paris

Presentation Group Two

Rungis Market : <http://www.npr.org/2010/12/25/132291033/a-market-pulses-at-paris-gastronomic-heart>

- Zola, E. (1873) *Le Ventre de Paris*. *Ch. 1*
- Brayne, ML (1972). Rungis: the new Paris market. *Geography*, 47-51.
- Bestor, T. C. (2004). *Tsukiji: The fish market at the center of the world* (Vol. 11). Univ of California Press. Ch. 1 Tokyo's Pantry

Thursday, June 23

The Lasting Heritage of Court Cuisine

Presentation Group Three

- Menell (1996) *Courts and Cooking* Ch. 5: 108-127
- Menell *The Civilising of Appetite* Ch. 2: 20-39

WEEK THREE

Tuesday, June 28

Etiquette and Embodiment

Film excerpts: Babette's Feast

- Flandrin and Montanari (1999) "Mind Your Manners" *Etiquette at the Table* Ch 26: 328-338
- Ashley, Hollows, Jones, and Taylor (2004) *Food, bodies, and etiquette* Ch 3: 41-57

Thursday, June 30**The Social Construction of Taste**

- Bourdieu, P. (1984) Distinction (selections). In: *Food and Culture*, C. Counihan and P. Van Esterik (eds), Routledge: NY
- Ochs, E. & Shohet, M. (2006) The Cultural Structuring of Mealtime Socialization.

Workshop: Evidence and Arguments:

What sorts of arguments can we make based on ethnographic observations? How can a field site provide insights on broader themes and questions?

WEEK FOUR

Tuesday, July 5**Women's Work***Presentation Group Four*

- Mennell (1996) Male Chefs and Women Cooks. *Chp.8*: 201-204;
- Ashley, Hollows, Jones and Taylor (2004) Eating In *Chps.8*: 123-139
- Beagan, B., et al (2008) 'It's Just Easier for Me to Do It': Rationalizing the Family Division of Foodwork. *Sociology*, 42, 653-671.
- Allison "Japanese Mothers and *Obentos*" Counihan and Van Esterik (1997) *Chp.22*: 296-314.

Thursday, July 7****2h-5h******Terroir & Regional Cuisine***Food tasting: France's Regions*

- Trubek, A., Guy, K. M., & Bowen, S. (2010). Terroir: A French conversation with a transnational future. *Contemporary French and Francophone Studies*, 14(2), 139-148.
- Aurier, Philippe (2005) Exploring Terroir Product Meanings for the Consumer. *Anthropology of Food* (04): 2-21
- Flandrin and Montanari (1999) The Emergence of Regional Cuisines *Chp.38*: 500-515

WEEK FIVE

Tuesday, July 12***Paper Due*****Gender and National Cuisine***Film: Haute Cuisine***Wednesday, July 13** (make up session from Bastille Day)**Food and the Body***Presentation Group Five*

- Counihan and Van Esterik (1997) An Anthropological Approach to the Problem of Obesity *Ch.15*: 203-210
- Gremillion, H. (2005). The cultural politics of body size. *Annu. Rev. Anthropol.*, 34, 13-32.
- Popenoe, R. (2005) "Ideal" in Kulick & Meneley eds. *Fat: The Anthropology of an Obsession*.

WEEK 6

Tuesday, July 19**Food, Ethnicity, and Migration***Presentation Group Six*

- Yount-André, C. (2015) "Ceebu Jenn in Dakar" in *At the Table: Food and Family around the World* Albala, K ed. Santa Barbara: Greenwood Publishing Group

