

**Course Outline**

**COURSE:** ANTH 7                      **DIVISION:** 10                      **ALSO LISTED AS:**

**TERM EFFECTIVE:** Spring 2025                      **CURRICULUM APPROVAL DATE:** 11/12/2024

**SHORT TITLE:** PERS OF FOOD & CULTURE

**LONG TITLE:** Global Perspectives of Food and Culture

<u>Units</u>	<u>Number of Weeks</u>	<u>Type</u>	<u>Contact Hours/Week</u>	<u>Total Contact Hours</u>
3	18	Lecture:	3	54
		Lab:	0	0
		Other:	0	0
		Total:	3	54

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Out of Class Hrs:            108.00  
 Total Learning Hrs:        162.00

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**COURSE DESCRIPTION:**

This course explores food systems and cultural food traditions within a global context from an anthropological perspective. Students examine the social, cultural, and ecological aspects of food, food products, and food resources in a global, historical, and comparative perspective. Students explore how the most basic and essential act of eating defines the human species in terms of engagement with the natural world, food production and distribution systems, systems of race, ethnicity, class, and gender, health care, and interpersonal relationships.

**CREDIT STATUS:** D - Credit - Degree Applicable

**GRADING MODES**

L - Standard Letter Grade

**REPEATABILITY:** N - Course may not be repeated

#### **SCHEDULE TYPES:**

- 02 - Lecture and/or discussion
- 05 - Hybrid
- 71 - Dist. Ed Internet Simultaneous
- 72 - Dist. Ed Internet Delayed

#### **STUDENT LEARNING OUTCOMES:**

By the end of this course, a student should:

1. Use anthropological tools to compare, contrast, and critically analyze theories about food and culture using the anthropological perspective, a holistic approach to contextualizing humans as beings integrated by biology, culture and language.
2. Explain the basic patterns of human subsistence.
3. Analyze the relationship between food and systems of race, ethnicity, class, and gender.
4. Critically assess contemporary theories of culture change and globalization.
5. Analyze the effect of commodification, corporate ownership, and the impact of global trade on local foods.
6. Illustrate and analyze the need for food justice.

#### **COURSE OBJECTIVES:**

By the end of this course, a student should:

1. Explain the holistic nature of anthropology and identify common features that integrate the field.
2. Demonstrate how food is embedded within systems of race, ethnicity, class, and gender.
3. Comprehend and identify traditional subsistence patterns.
4. Summarize contemporary theories of culture change and globalization.
5. Explain and deduce valid conclusions about the impact of globalization on food and traditional societies.
6. Describe the effect of commodification, corporate ownership and the impact of global trade on local foods.
7. Summarize the benefits as well as harm associated with the Green Revolution.
8. Summarize local responses to global foods.
9. Identify the role of resistance to globalization with respect to local food practices.
10. Identify the relationship of biotechnology to food.
11. Describe the relationship between food, health and nutrition in a globalized world.
12. Describe and explain the food justice movement.

**COURSE CONTENT:**

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1. Introduction to anthropology; the anthropological perspective as it applies to food and food production. (3 hours)
2. Food preferences, taboos and food within systems of race, ethnicity, class, and gender. (6 hours)
3. Introduction to traditional subsistence systems. (3 hours)
4. Diffusion of food, both traditional and modern. (3 hours)
5. Introduction to food systems and the concept of commodity chains. (3 hours)
6. Selected examples of the impact of globalization on food and traditional societies, e.g. sugar, chocolate, coffee. (6 hours)
7. The impact of global trade on the transformations of non-commodity (subsistence) foods into commodity foods and the resultant corporate ownership of those foods. (3 hours)
8. The Green Revolution and industrial vs. sustainable agriculture. (3 hours)
9. Local responses to global foods, e.g. the McDonald's case. (3 hours)
10. Resistance and modes of resistance to global foods, e.g. organic farming, the slow food movement. (3 hours)
11. Human Costs of the Food System (3 hours)
12. Food and power. (3 hours)
13. Dietary changes: fast foods and the diseases of development. (3 hours)
14. Food and technology, e.g. genetically modified food, food products. (3 hours)
15. Gastrodiplomacy: building bridges, food activism, the digital foodscape, ?apptivism.? (4 hours)
16. Final Exam (2 hours)

**METHODS OF INSTRUCTION:**

Weekly lectures - Weekly readings - Weekly or bi-weekly films - Discussion forums - Group exercises - Group work around research projects - Fieldwork activities - Reading responses - Ethnographic research

**OUT OF CLASS ASSIGNMENTS:**

Required Outside Hours 30

Assignment Description

Reading assignments

Required Outside Hours 20

Assignment Description

Writing assignments and quizzes

Required Outside Hours 20

Assignment Description

Interactive discussion forums

Required Outside Hours 20

Assignment Description

Film viewing

Required Outside Hours 18

Assignment Description

Research project

**METHODS OF EVALUATION:**

Writing assignments

Evaluation Percent 50

Evaluation Description

Essay quizzes and exams, reading response papers, discussion posts and replies, research project

Writing assignments

Evaluation Percent 40

Evaluation Description

Multiple-choice and essay quizzes and exams

Skill demonstrations

Evaluation Percent 10

Evaluation Description

Field work methodologies, research presentations

**REPRESENTATIVE TEXTBOOKS:**

Fresh Fruit, Broken Bodies: Migrant Farmworkers in the United States, Holmes, Seth, University of California Press, 2013 or a comparable textbook/material.

ISBN: 0520275144

Rationale: This is one of the most accessible and important ethnographies about the lives and experiences of farmworkers and the social and economic inequities of the agricultural industry.

13 Grade Verified by: Debbie Klein

Food Studies: Matter, Meaning, Movement, David Szanto, Amanda Di Battista, Irena Knezevic (eds.), eCampusOntario, 2022 or a comparable textbook/material.

ISBN: 9781778060304

Rationale: This is an Open Education Resource and is thus free for students.

13 Grade Verified by: Debbie Klein

**OTHER MATERIALS:**

Coffee Culture: Local Experiences, Global Connections (2nd edition), Tucker, Catherine, Routledge, 2017.

ISBN: 1138933031

Rationale: This is one of the foundational texts in the discipline of food studies.

13 Grade Verified by: Debbie Klein

Counihan, Carole, Penny Van Esterik, and Alice Julier (Eds.). 2018. Food and Culture: A Reader (4th edition). New York, Routledge. 1138930582

Galvez, Alisha. 2018. Eating NAFTA: Trade, Food Politics, and the Destruction of Mexico. University of California Press. 0520291816

Pilcher, Jeffrey. 1998. Que Vivan Los Tamales!: Food and the Making of Mexican Identity. University of New Mexico Press. 0826318732

**ARTICULATION and CERTIFICATE INFORMATION**

Associate Degree:

CSU GE:

IGETC:

CSU TRANSFER:

Not Transferable

Transferable to CSU, effective 202530

UC TRANSFER:

Not Transferable

Transferable to UC, effective 202530

**SUPPLEMENTAL DATA:**

Basic Skills: N

Classification: Y

Noncredit Category: Y

Cooperative Education: N

Program Status: 1 Program Applicable

Special Class Status: N

CAN:

CAN Sequence:

CSU Crosswalk Course Department:

CSU Crosswalk Course Number:

Prior to College Level: Y

Non Credit Enhanced Funding: N

Funding Agency Code: Y

In-Service: N

Occupational Course: E

Maximum Hours:

Minimum Hours:

Course Control Number: CCC000647632

Sports/Physical Education Course: N

Taxonomy of Program: 220200