

Food, Culture, and Society

食物人類學

Monday 9:00 - 12:00

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Course Description:

There is a saying that you are, or we are what we eat. Food in many ways defines who we are and what we do. In the simplest sense, food is culture and culture is food.

This course

investigates food as culture, looking at food from a variety of perspectives including diet,

health, food production, consumption, globalization, and localization largely from perspectives in Taiwan, Oceania, and Asia.

In the course we will ask the following questions:

- What are the conditions and processes of food consumption and production that produce distinct forms of life and culture?
- How are different cultures and social life influenced by the foods they consume and produce?
- In what ways does health dictate food choices?
- What can anthropology bring to bear upon our understandings of food and culture?

Food production and consumption has also changed greatly over time and another goal of this course is to examine the evolution and changes that phenomena such as globalization have had to impact and dictate changes in food cultures and culture as food.

The course will follow a seminar format of in-class discussions in conjunction with assigned readings. Readings should be completed before the unit in which they are listed. It's crucial to keep up on readings, since they form the basis of the core concepts of this course, and since you will be asked to take part in class discussions on the readings each week.

Course Outcomes and Skills:

Upon completing this course students should be able to:

- Identify and describe various theoretical perspectives and ethnographic particularities found in ethnographic of food.
- Participate in in-class discussions and debates about the current “state of the field” in Food Anthropology
- Produce a 15–20-page ethnographic research paper on a topic related to Food and Anthropology

Required Texts:

Besky, Sarah. 2013. *The Darjeeling Distinction: Labor and Justice on Fair-Trade Tea Plantations in India*. Berkeley: University of California Press. (Simplified Chinese Translation Available)

Galipeau, Brendan A. Forthcoming. *Crafting and Tibetan Terroir: Wine Production, Identity, and Landscape Change in Shangri-La*. Seattle: University of Washington Press.

Gewertz, Deborah and Frederick Errington. 2010. *Cheap Meat: Flap Food Nations in the Pacific Islands*. Berkeley: University of California Press.

Hobart, Hi‘ilei Julia Kawehipuaakahaopulani. 2022. *Cooling the Tropics: Ice, Indigeneity, and Hawaiian Refreshment*. Durham: Duke University Press.

Mintz, Sidney W. 1985. *Sweetness and Power: The Place of Sugar in Modern History*. New York: Penguin Books. (Chinese Translation Available)

Wei, Clarissa. 2023. *Made in Taiwan: Recipes and Stories from the Island Nation*. New York: Simon and Schuster.

West, Paige. 2012. *From Modern Production to Imagined Primitive: The Social World of Coffee from Papua New Guinea*. Durham: Duke University Press.

Additional journal articles and book chapters posted as PDFs on eeclass.

Course Requirements and Grading:

Grade items for the class include the following:

<i>Item</i>	<i>Description</i>	<i>Points</i>
Attendance and Participation	Attendance in course meetings and active participation in discussions	20
Books Reviews	Three book reviews on assigned readings	30 (10 x 3)
Final Paper	Final 15-20 page (8,000 words) double-spaced paper on topic chosen in consultation with instructor with a presentation given to class mates during the last week of class.	50 (40 points for paper, 10 for presentation)
Total		100%

Participation and Attendance: You will be allowed two excused absences that won’t affect your grade. After two missed courses points will be deducted for each class session missed without prior approval or due to documented emergency. This is a seminar, so all students are required to regularly attend class and have completed the assigned readings ahead of time. Participation in class discussion is also a critical component of the course. Please be present, involved, and engaged.

When you are reading and preparing for our weekly session, you should be preparing your own thoughts as notes to bring to share with the class. Please prepare discussion questions each week as well as clarifying questions regarding the readings that you

wish to inquire about with the instructor. As part of participation, when films are occasionally shown in class, please write up short a reflective piece (1-2 pages 1.5 spacing) about how the film informs or contributes to your understanding of the relevant reading. Please email me your review of the film before the following week's class.

Book Reviews: You are responsible for submitting **three** reviews out of the assigned ethnographies in this course. Each review should be between 1,500 – 3,000 words, following the Taiwan Journal of Anthropology “book review” style guide. Please email me the book review a week after the book you choose is discussed in class.

Final Paper or Annotated Bibliography: The primary assignments for this course will be a research paper or literature review on a subject of your choosing related to the course and your own thesis or dissertation project. Please consult with me before the end of Week 3 to finalize and confirm your topic. Papers should be anywhere between 15-20 double-spaced pages in length and should bridge between the course topics and your own areas of interest or ideally allow you to work on one of your own dissertation chapters or research proposal. Twice through the semester we will engage in writing workshops to discuss and provide feedback on people's papers. During the last week of class everyone will also give a 10-15 minute presentation on their final papers. For annotated bibliographies on a specific topic 12-15 references/sources should be utilized.

Grading Scale:

The class is not graded on a curve. The following grading scale will be used:

Percent	Grade
95-100	A
90-94	A-
86-89	B+
83-85	B
80-82	B-
76-79	C+
73-75	C
70-72	C-
66-69	D+
63-65	D
60-62	D-
<60	F

Class Schedule:

Due dates for graded items are marked with **yellow highlights** below.

WEEK	TOPICS	READINGS/ASSIGNMENTS
1 02/22	Introduction and course overview	
2 02/29	No on campus class	Optional guest lecture on food and Tibeta culture in diaspora to attend at Academia Sinica Institute of Ethnology. 10am to 12pm. Not required to attend since the lecture is in Taipei but it relates closely to some of our readings and discussions. Link
3 03/07	Classic reading and framing of food in anthropology	Mintz, Sidney W. 1985. <i>Sweetness and Power: The Place of Sugar in Modern History</i> . New York: Penguin Books. Deadline for consultation for final project topic
4 03/14	Colonialism and food production	Besky, Sarah. 2013. <i>The Darjeeling Distinction: Labor and Justice on Fair-Trade Tea Plantations in India</i> . Berkeley: University of California Press.
5 03/21	Food, globalization, localization, and identity in Taiwan	Watson, James L. ed. 2006. <i>Golden Arches East: McDonald's in East Asia</i> , Second Edition. Stanford: Stanford Introduction and Chapter 3 (McDonald's in Taipei by Wu, David, Y.H.). Hung, Po-Yi. 2022. "Food nationalism beyond tradition: Bubble tea and the politics of cross-border mobility between Taiwan and Vietnam." <i>Asian Journal of Social Science</i> 9(1): 222-228. Cheng, Eric Siu-kei. 2022. "Making Taiwanese Tilapia: Categories of Embodied Experience, Market, and Aquaculture Science." In <i>Food Cultures and Technologies</i> , edited by Shuenn-Der Yu. Taipei: Institute of Ethnology, Academia Sinica, pp. 47-76. Yu, Shuenn-Der. 2022. "The Coevolution of Taste and Technologies: Cabbage in Taiwan's Gastronomy." In <i>Food Cultures and Technologies</i> , edited by Shuenn-Der Yu. Taipei: Institute of Ethnology, Academia Sinica, pp. 77-102.
6 03/28	Agriculture, rural life, and globalization	Galipeau, Brendan A. Forthcoming. <i>Crafting and Tibetan Terroir: Wine Production, Identity, and Landscape Change in Shangri-La</i> . Seattle: University of Washington Press. Introduction and Chapters 1-2.
7 04/04	Tomb Sweeping Festival, no class	
8 04/11	Agriculture, rural life, and	Galipeau, Brendan A. Forthcoming. <i>Crafting and Tibetan Terroir: Wine Production, Identity, and Landscape Change in</i>

	globalization continued	<p><i>Shangri-La</i>. Seattle: University of Washington Press. Chapters 3-5, Conclusion, and Afterward.</p> <p>Draft, outline, or partial final paper due for writing workshop.</p>
9 04/18	Food, colonialism, and race	Hobart, Hi‘ilei Julia Kawehipuaakahaopulani. 2022. <i>Cooling the Tropics: Ice, Indigeneity, and Hawaiian Refreshment</i> . Durham: Duke University Press. Introduction and Chapters 1-2.
10 04/25	Food, colonialism, and race continued	Hobart, Hi‘ilei Julia Kawehipuaakahaopulani. 2022. <i>Cooling the Tropics: Ice, Indigeneity, and Hawaiian Refreshment</i> . Durham: Duke University Press. Chapters 3-5 and Conclusion.
11 05/02	The case coffee in the Pacific	West, Paige. 2012. <i>From Modern Production to Imagined Primitive: The Social World of Coffee from Papua New Guinea</i> . Durham: Duke University Press. Chapters 1-4.
12 05/09	The case of coffee in the Pacific continued	West, Paige. 2012. <i>From Modern Production to Imagined Primitive: The Social World of Coffee from Papua New Guinea</i> . Durham: Duke University Press. Chapters 5-8.
13 05/16	Industrial foods and indigenous peoples in the Pacific	Gewertz, Deborah and Frederick Errington. 2010. <i>Cheap Meat: Flap Food Nations in the Pacific Islands</i> . Berkeley: University of California Press. Introduction and Chapters 1-3.
14 05/23	Industrial foods and indigenous peoples in the Pacific continued	Gewertz, Deborah and Frederick Errington. 2010. <i>Cheap Meat: Flap Food Nations in the Pacific Islands</i> . Berkeley: University of California Press. Chapters 4-6 and Conclusion
15 05/30	Writing Workshop and Final Presentations	<p>Complete draft of final paper due for ethnographic writing workshop</p> <p>Final Presentations and meal together!</p>
16 06/06	Finals Week	Final papers due by email at midnight Friday 06/28