ANTH 5365    Food and Culture    Spring 2018

Lecture:    Mon 2:30 - 4:15pm, NAH 213
Tutorial:   Mon 4:30 - 5:15pm, NAH 11

Lecturer: Prof Maria Tam (NAH 303, siumtam@cuhk.edu.hk)
TA/Supporting Staff: Ms. Amy Phua (NAH 301, 1155102162@link.cuhk.edu.hk)
               Ms Lynn Sun (lynnssun@link.cuhk.edu.hk) After 1 Feb

Course description
We eat every day, and consider the behavior just “natural”. But what, how, where and when, and with whom we eat, all convey cultural meanings and are relevant to social identifications. Food is also very much associated with health and illness, and concepts of fitness and beauty. This course focuses on the social implications and cultural meanings of food, and together we will study how food and foodways manifest in our thoughts, behavior, and social relations. We will examine the continuity and discontinuity of traditions, and intervening factors such as globalization, colonization, religion, class, and issues of identity in the culture and politics of food.

Course objectives
Students having finished the course will:
  a) have greater insight into the sources and diffusion of food;
  b) obtain a fuller understanding of the relationship between food and many aspects of social life;
  c) be able to think analytically about the politics of food;
  d) better understand the nature of their own food culture and choices of food.

Course requirements
Participation: 20% (10 tutorials @ 2 marks)
Response papers: 40% (2 papers @ 20 marks)
Final paper: 40%

1. Participation: Attendance is mandatory. Students are responsible for doing the assigned readings and for taking an active part in class. Marking is based on how well you prepare and how much you contribute to the discussion. Attendance alone does not carry points. Discussion leaders receive bonus points.
2. Response papers: Submit two 5-page papers: one on a cookbook of your choice (due Mar 5), and one on the field trip (due April 6). Response papers are meant to be short, critical examinations of the assigned readings interwoven with your thoughts on the recipe book (first response paper) and the field trip (second response paper). You should raise questions and points of discussion, instead of summarizing readings or the field trip. Please submit soft copies to both VeriGuide and the course website. Hard copies are not required for response papers.
3. Final Paper: Pick a topic in relation to one of the weekly themes. The paper should draw on careful reading of and conversation with the relevant texts. You may include fieldwork for this paper. Talk to the teacher/TA by week 10 regarding topics and approaches, to allow time for the study and writing. The text of the final paper is 15 pages, double-spaced and in 12-point font. Attach a list of references cited at the end. The paper is due on May 7. Submit a soft copy to VeriGuide, and a hard copy with the signed VeriGuide receipt to the Anthropology Department office (NAH 407). Late submissions will attract a penalty of one point per day. No submissions will be accepted after May 9.

For all written assignments, please note that the University adopts a policy of zero tolerance on plagiarism. Using someone else’s ideas or words without citing the source is plagiarism. (This includes taking material from the Internet without citing the website, and my lecture). It is your responsibility to familiarize yourself with the CUHK academic honesty policy at http://www.cuhk.edu.hk/policy/academichonesty/.
Course schedule
(*=required reading)

**Week 1 January 13 Introduction: Studying foodways (No tutorial)**


**Week 2 January 20 Globalization of foodways**


**Week 3 January 27 Food and Chineseness**

*1) Chang, K.C. ed. 1977. Ch.1 “Ancient China”, Ch.7 “Modern China North”, Ch.8 “Modern China South”. In Food in Chinese Culture: Anthropological and Historical Perspectives. New Haven: Yale University Press.


**Week 4 February 3 Food and the construction of health**


**Week 5 February 10 Cookbooks, memories, and cultural production**


---

Week 6 February 17 Engendering food


---

Week 7 February 19 No class/tutorial due to Lunar New Year holiday

---

Week 8 February 26 Food in the family

*1) Tam, Siumi Maria. 2007. “Convenient-involvement foods and production of the family meal in South China”. In Sidney Cheung and Tan Chee Beng, eds, Food and Foodways in Asia.


---

Week 9 March 5 Lecture replaced by field trip on March 10 (No tutorial)

---

Week 10 March 12 Food and politics


Week 11  March 19  Milk and food security

Week 12  March 26  Food as social identity

Week 13  April 2  No class/tutorial due to Easter holiday

Week 14  April 9  Food and religion

Week 15  April 16  Conclusion: What to eat? (No tutorial)