

Lecturer: Sidney Cheung sidneycheung@cuhk.edu.hk

Lecture: Online; 12:30 ~ 2:15 (Tue)

Tutorial: Online; 3:30 ~ 4:15 (Tue)

Tutor: Ranae So ranaeso@gmail.com

Introduction:

In this course students learn about various aspects of foodways, as studied through the cultural anthropological perspectives. This course is divided into three modules after the Introduction. In **module one**, students will learn about various theoretical frameworks for the Anthropology of Food and Eating; in **module two**, students will learn about how foodways is related to social values and cultural practices in different Asian countries; and in **module three**, students will learn about the roles of foodways and its development by examining various cases both in the urban and rural areas around the world. In particular, students will be guided to design a research topic in order to investigate the cultural significance of understanding foodways as a way for the discern of the social changes and cultural practices in the context of our everyday life.

Learning outcomes:

1. Students will learn major theories with examples of various foodways practices around the world and will be able to critically identify the different factors brought by food production, trading, and consumption.
 2. Students will be guided in examining changing cultural values in East Asian countries by re-thinking food related activities such as colonial development, tourism, religious and traditional rituals.
 3. Students will learn about different local Hong Kong foodways and their interaction with the changing social environment as well as impacts brought by globalization and urbanization.
 4. After the course, students will appreciate the diversity of culture related to foodways, and the processes that mold and shape cultural identity.
 5. Students will also learn skills in research design, cultural data collection, communication, and presentation of results.
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Course Description:

Week 1 (Jan 12) Introduction: Choosing Food as a research topic

Readings: Cheung 2001

Week 2 (Jan 19) Development of Anthropology of Food

Symbol (religion, taboo and identity)

Readings: Tambiah 1969; Watson 2014; 張 2008

Week 3 (Jan 26) A Matter of Communication

Readings: Lum 2013; Serizawa 2007; Watson 1987

Week 4 (Feb 2) Caste System and Social Class

Readings: Leitch 2003; Phillips 2006; Ho 2020

Week 5 (Feb 9) Hong Kong (landscape and food traditions)

Readings: Cheung 2002b, 2007, 2019

Week 6 (Feb 23) China (food and cuisine)

Readings: Cheung 2005, 2020; Fabinyi 2011

Week 7 (March 2) Japan (postwar food development)

Readings: Allison 1991; Tsu 1999; Cheung 2002a

Week 8 (March 9) Southeast Asia (Peranakan and Macanese)

Readings: Mamak 2007; Tan 2007; Jackson 2020

Week 9 (March 16) Colonization and Urbanization

Readings: Cheung 2015a, 2015b; King 2019

Week 10 (March 23) Migration and Ethnicity

Readings: Levin 2020; Liu 2020; Duruz 2001

Week 11 (April 13) Intangible Cultural Heritage (ICH)

Readings: Appadurai 1988; Cwiertka 2019; Farrer and Wang 2020.

Week 12 (April 20) Project presentation

Each Ug student needs to present the research topic with outlines. (~10 mins)

Reading references:

Allison, Anne

1991 Japanese Mothers and *Obentos*: The Lunch-Box as Ideological State Apparatus. *Anthropological Quarterly*, 64: 195-208.

Appadurai, Arjun

1988 How to Make a National Cuisine: Cookbooks in contemporary India. *Comparative Study of Society and History*, 30 (1): 3-24.

Cheung, Sidney (張展鴻)

2001 Hakka Restaurants: A Study of the Consumption of Food in Post-war Hong Kong Society. In *Changing Chinese Foodways in Asia*. David Wu and Tan Chee Beng eds., Hong Kong: The Chinese University Press, pp. 81-95.

- 2002a The Invention of Delicacy: Cantonese Food in Yokohama Chinatown. In *The Globalization of Chinese Food*, David Wu and Sidney Cheung eds. Surrey: RoutledgeCurzon, pp. 170-182.
- 2002b Food and Cuisine in a Changing Society: Hong Kong. In *The Globalization of Chinese Food*, pp. 100-112.
- 2005 Consuming “Low” Cuisine after Hong Kong’s Handover: Village Banquets and Private Kitchens, *Asian Studies Review*, 29 (3): 259-273.
- 2007 Fish in the Marsh: A Case Study of Freshwater Fish Farming in Hong Kong. In *Food and Foodways in Asia: Resource, Tradition, and Cooking*, Sidney Cheung and Tan Chee-Beng eds. London: Routledge, pp. 37-50.
- 2008 飲食人類學。《人類學》，陳剛、招子明編。《西方人文社科研究前沿報告叢書》，北京：中國人民大學出版社，頁 240-254。
- 2015a The Social Life of American Crayfish in Asia. In *Re-Orienting Cuisine: East Asian Foodways in the Twenty-First Century*, Kwang Ok Kim ed. Oxford: Berghahn, pp. 221-237.
- 2015b From Cajun Crayfish to Spicy Little Lobster: A Tale of Local Culinary Politics in a Third-Tier City in China. In *Globalization and Asian Cuisines: Transnational Networks and Contact Zones*, James Farrer ed. New York: Palgrave MacMillan, pp. 209-228.
- 2019 Floating Mountain in Pearl River: A Study of Oyster Cultivation and Food Heritage in Hong Kong. *Asian Education and Development Studies*, 8 (4): 433-442.
- 2020 Reflections on the Historical Construction of Huaiyang Cuisine: A Study on the Social Development of Shanghai Foodways in Hong Kong. *Global Food History*, 6 (2): 128-142.
- Cwierka, Katarzyna J.
- 2019 From Military Rations to UNESCO Heritage: A Short History of Korean Kimchi. In *Culinary Nationalism in Asia*. Michelle King ed. New York: Bloomsbury Academic, pp. 73-91.
- Duruz, Jean
- 2001 Home Cooking, Nostalgia, and the Purchase of Tradition. *Traditional Dwellings and Settlements Review*, 12 (2): 21-32.
- Fabinyi, Michael
- 2011 Historical, Cultural and Social Perspectives on Luxury Seafood Consumption in China. *Environmental Conservation*, 39 (1) 83-92.
- Farrer, James and Wang Chuanfei
- 2021 Who Owns a Cuisine? The Grassroots Politics of Japanese Food in Europe. *Asian Anthropology* (Earlycite).
- Ho, Hao-Tzu
- 2020 Cosmopolitan Locavorism: Global Local-food Movements in Postcolonial Hong Kong. *Food, Culture & Society*, 23 (2): 137-154.
- Jackson, Annabel
- 2020 Chapter 5. In *The Making of Macau’s Fusion Cuisine: From Family Table to World Stage*. Hong Kong: Hong Kong University Press.

King, Michelle T.

2019 A Cookbook in Search of a Country: Fu Pei-mei and the Conundrum of Chinese Culinary Nationalism. In *Culinary Nationalism in Asia*, pp. 56-72.

Leitch, Alison

2003 Slow Food and the Politics of Pork Fat: Italian food and European identity. *Ethnos*, 68 (4): 427-462.

Liu, Haiming.

2020 Chop Suey, P.F. Chang's, and Chinese Food in America. In *American Chinese Restaurants: Society, Culture and Consumption*. Jenny Banh and Liu Haiming eds. New York: Routledge, pp. 155-168.

Levin, Jacob R.

2020 Chinese Restaurants and Jewish American Culture. In *American Chinese Restaurants: Society, Culture and Consumption*, pp. 171-186.

Lum, Casey M. K.

2013 Understanding Urban Foodways and Communicative Cities: A Taste of Hong Kong's Yumcha Culture as Urban Communication. In *The Urban Communication Reader III: Communicative Cities and Urban Communication in the 21st Century*, Susan Drucker, Victoria Gallenger, and Matthew Matsaganis eds. New York: Peter Lang, pp. 53-76.

Mamak, Alex

2007 In Search of a Macanese Cookbook. In *Food and Foodways in Asia: Resource, Tradition, and Cooking*, Sidney Cheung and Tan Chee-Beng eds. London: Routledge Press, pp. 159-170.

Phillips, Lynne

2006 Food and Globalization. *Annual Review of Anthropology*, 35: 37-57.

Serizawa, Satohiro

2007 Edible Mercy: Charity Food Production and Fundraising Activities in Hong Kong. In *Food and Foodways in Asia: Resource, Tradition, and Cooking*, pp. 83-95.

Tambiah, Stanley J.

1969 Animals are Good to Think and Good to Prohibit. *Ethnology*, 8(4): 423-59.

Tan, Chee-Beng

2007 Nyonya Cuisine: Chinese, non-Chinese and the Making of a Famous Cuisine in Southeast Asia. In *Food and Foodways in Asia: Resource, Tradition, and Cooking*, pp. 171-182.

Tsu, Timothy

1999 From Ethnic Ghetto to 'Gourmet Republic': The Changing Image of Kobe's Chinatown in Modern Japan. *Japanese Studies*, 19 (1): 17-32.

Watson, James L.

1987 From the Common Pot: Feasting with Equals in Chinese Society. *Anthropos*, 82: 389-401.

2014 Meat: A Cultural Biography in (South) China. In *Food Consumption in Global Perspective: Essays in the Anthropology of Food in Honour of Jack Goody*. Jacob Klein and Anne Murcott eds. New York: Palgrave MacMillan, pp. 25-44.

Course requirements

1. Do the readings;
2. Participate in class discussions; and
3. Write one **Book Report** and one individual **Research Paper** on a topic related to foodways

Grading

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|---|------------------------------|
| Class performance and Fieldtrip participation | 10% |
| Book Report (7~8 pages) | 40% (deadline: 10 May, 2021) |
| Individual Research Paper (15~18 pages) | 50% (deadline: 10 May, 2021) |

Note:

For the Book Report assignment, please choose one of the following books:

Liu, Haiming

2015 *From Canton Restaurant to Panda Express: A History of Chinese Food in the United States*. New Jersey: Rutgers University Press.

Mintz, Sidney W.

1985 *Sweetness and Power: The Place of Sugar in Modern History*. New York: Viking Penguin.

Sutton, David E.

2001 *Remembrance of Repasts: An Anthropology of Food and Memory*. Oxford and New York: Berg.

White, Merry

2012 *Coffee Life in Japan*. Berkeley: University of California Press.

Note:

For the format, I prefer if you use the Anthropology Department citation style which you can find at www.cuhk.edu.hk/ant under Current Students -> Thesis Style.

Students are required to submit all papers to VeriGuide system (the Chinese University Plagiarism Identification Engine System). No paper will be graded without a receipt from VeriGuide system included by the student with his or her paper.

Please check the website <https://veriguide1.cse.cuhk.edu.hk/>

for more information on plagiarism and on how to submit papers through the system.