GAVILAN COLLEGE
5055 Santa Teresa Blvd
Gilroy, CA 95023

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

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

Out of Class Hrs:	108.00
Total Learning Hrs:	162.00

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

CSU TRANSFER:

Transferable CSU

UC TRANSFER:

Transferable UC

SUPPLEMENTAL DATA:

Basic Skills: N
Classification: Y
Noncredit Category: Y
Cooperative Education: N
Program Status: 1 Program Applicable
Special Class Status: N
Prior to College Level: Y
Non Credit Enhanced Funding: N
Funding Agency Code: Y
In-Service: N
Occupational Course: E
Course Control Number: CCC000647632
Sports/Physical Education Course: N
Taxonomy of Program: 220200
CIP: