

The College of New Jersey
FSP World on a Plate at an American Table: Section 122-02: Fall 2013



Instructor:	Dr Arti Joshi
Class Times :	Tue 12:30 - 3.30 p.m.
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Office:	Education: 301 D
Office hours:	Monday & Tuesday 10.30 -12:00

Course description:

Our universal fascination with food begins with the development of food studies in the context of history, globalization, and the social movements that are linked to food. Food, although universal, is also a means to distinguish cultures. This course will deconstruct the complex and varied ways that history and culture influence the food we eat. Cuisines are cultural symbols that bind together people in ritual and to a community. During this course we will discuss the role of food in terms of cultural identity and meaning. The following topics will be addressed: food as symbols, food and political economy, the role of food and national/regional identity, the role of food as power. Through the lens of social science and humanities, you will explore food symbolism and rules and its links to social hierarchy and power relations such as class and race. Through readings/class discussion, and exercises, attention will be given to developing critical thinking skills, analytical skills, and communication skills-both written and verbal. You will be expected to develop skills at library research, journal research and learn to discriminate between different types of information. You will also learn to use the Web and identify work that is rigorous and peer reviewed, and be able to distinguish it from work that has little substance. All written work and oral discussions will be given timely feedback for continual instructional growth.

Required Readings:

Lipkowitz, I. Words to Eat By, 2011. St. Martin's Press.

Wallach, Jennifer J., How America Eats. 2013 Rowman and Littlefield Publishers.

Reference: Kittler, P.G., Sucher, K.P., Nahikian-Nelms, M. 2012. Wadsworth, Cengage Learning. This reference book is in the library, you are not expected to purchase it.

Other articles posted on SOCS

Assignments:

1. Classroom participation and attendance:

- a. You will be required to maintain a reflective food journal/blog five times in the semester, to be posted on the blog site on SOCS. These entries will be an opportunity for you to express your observations of your own eating habits and how social, political and/or historical processes influence those habits. It will also include your observations/reflections post the community engaged learning visits scheduled. In addition each one of you should respond to at least 2 other class member's posts during the week when the posts are due. These responses should be thoughtful, insightful and constructive. 5% of total points
- b. Participation in class through discussion and debate will give you a voice in expressing your knowledge and comprehension of the topics at hand. 5% of total points

2. Media analysis & Book review:

- (A) Each student will write a short review of *Words to Eat By*. There will be an opportunity for edits and re-writes before the final version. 5% of total points.
- (B) Each student will watch one food themed TED talk OR listen to one podcast (from American Museum of Natural History) on food and write a 3-4 page paper analyzing the media event. Details will be provided. 10% total points

3. Chapter presentation in pairs/triads:

- (1) Northern and Southern Europeans; (2) Mexican and Central Americans; (3) East Asians; (4) Balkans and the Middle East, (5) Africans, (6) South Asians, (7) Central Europeans. 10% total points.

3. Test:

A Midterm exam will assess you' knowledge in this field of study. 20% of total points

4. Research paper:

You will learn to use the web and the library to begin archival research of a topic of your choice related to food. Mining data and presenting existing research in food studies and social science will begin to prepare you for becoming lifelong scholars. This research will be the final project (approx 15-20 pages in length). Topics and guidelines will be discussed in class.

There will be opportunities for editing and rewrites prior to final submission. 25% of total points.

5. *Culminating Activity:*

Each you will conduct your own personal journey through a family recipe. The recipe will be the critical part of a (3-5 page) paper that includes the family stories and history of this dish. Each you will prepare the dish as well as share your oral histories and recipes as a class and enjoy a final feast. 10% of total points.

6. *Service Learning:*

This civic engagement will bring the theoretical aspect of the learning goals with respect to politics and power of food to the practical level. 10% of total points. Details TBA.

Assignment Notes:

All assignments should be submitted in hard copy in class and also put on SOCS drop box. All assignments must be typed/word processed, double-spaced, 12pt. Times New Roman font, with one-inch margins. All references should be cited using APA style (guidelines will be provided).

No late assignments will be accepted except under special arrangements (set prior to the due date) with me. *You are expected to maintain (soft) copies of all your assignments till the final grades for the course are posted.* Attendance in the service-learning project is mandatory. Any absence that is not excused will be assessed a penalty. This penalty will negatively affect your final grade in this course. Students with academically challenging conditions, please be sure to notify me during the first week of class so I can create appropriate learning experiences for you. You will be asked to provide documentation of your special need(s). Ethics and academic integrity (i.e. plagiarism and cheating) will be discussed the first session to clearly communicate expectations. The student handbook should be reviewed for rules governing appropriate behavior and your rights.

Explanation of grading criteria:

<u>Work below standard</u> <u>Grade D or lower</u>	<u>Fair Work</u> <u>Grade C+ to C-</u>	<u>Good Work</u> <u>Grade B+ to B-</u>	<u>Excellent work</u> <u>Grade A to A-</u>
Work is significantly below required level. You will be asked to redo assignments and potentially consider repeating the course. Doing below basic	Submitted work and exams do not completely satisfy the expectations. Time on task and you effort may be below expectations.	Assignments are completed in a satisfactory manner. Work in this category meets basic requirements. Errors are permitted to a	All aspects of the assignments are completed fully and in a comprehensive manner. Work in this capacity exceeds the basic requirements

work in this course may be a red flag to reconsider the selection of your chosen field of study.		minimal degree (10-15%). Your effort is good and appropriate for the assignment.	and is done in a highly professional, well-written, well-organized manner, comprehensive and with excellent communication skills. Your effort is at a high level, including 'time on task'.
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Final Grade: Calculations (percentages)

A = 95.0 - 100.0	B- = 80.0 - 82.9	D+ = 67.0 - 69.9
A- = 90.0 - 94.9	C+ = 77.0 - 79.9	D = 63.0 - 66.9
B+ = 87.0 - 89.0	C = 73.0 - 76.9	D- = 60.0 - 62.9
B = 83.0 - 86.9	C- = 70.0 - 72.9	F = 0 - 59.9

Selected TCNJ Services:

Online Writing Lab: an online writing help system provided by Humanities & Social Sciences Tutoring Services. You can ask questions and have them answered by a certified writing tutor and gain access to some of the best writing resources available on the web. For more information, visit: <http://www.tcnj.edu/~tutoring/humanities/owl.html>

TCNJ Library: hours are posted

Instructional Technology Services: a multi-purpose facility designed to assist students and faculty in developing instructional media and other course-related presentational materials. ITS is located in the lower level of the library. Monday through Friday from 8:30am to 5:00pm.

Inappropriate Use of Technology: All cell phones should be turned off during class. No texting, emailing or web surfing should occur during class, unless it is a classroom activity assigned by me.

Selected TCNJ Policies

TCNJ's final examination policy is available on the web:
<http://www.tcnj.edu/~academic/policy/finalevaluations.htm>

Attendance

Every student is expected to participate in each of his/her courses through regular attendance at

lecture and laboratory sessions. It is further expected that every student will be present, on time, and prepared to participate when scheduled class sessions begin. While attendance itself is not used as a criterion for academic evaluations, grading is frequently based on participation in class discussion, laboratory work, performance, studio practice, field experience, or other activities, which may take place during class sessions. If these areas for evaluation make class attendance essential, the student may be penalized for failure to perform satisfactorily in the required activities. Students who must miss classes due to participation in a field trip, athletic event, or other official college function should arrange with their instructors for such class absences well in advance. Students have the responsibility of notifying the instructors in advance of expected absences. In cases of absence for a week or more, students are to notify their instructors immediately. If they are unable to do so they may contact the Office of Records and Registration. TCNJ's attendance policy is available on the web:

<http://www.tcnj.edu/~recreg/policies/attendance.html>

Academic Integrity Policy

Academic dishonesty is any attempt by the student to gain academic advantage through dishonest means, to submit, as his or her own, work, which has not been done by him/her, or to give improper aid to another student in the completion of an assignment. Such dishonesty would include, but is not limited to: submitting as his/her own a project, paper, report, test, or speech copied from, partially copied, or paraphrased from the work of another (whether the source is printed, under copyright, or in manuscript form). Credit must be given for words quoted or paraphrased. The rules apply to any academic dishonesty, whether the work is graded or ungraded, group or individual, written or oral. TCNJ's academic integrity policy is available on the web: <http://www.tcnj.edu/~academic/policy/integrity.html>.

Americans with Disabilities Act (ADA) Policy

Any student who has a documented disability and is in need of academic accommodations should notify the professor of this course and contact the Office of Differing Abilities Services (609-771-2571). Accommodations are individualized and in accordance with Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1992.

TCNJ's Americans with Disabilities Act (ADA) policy is available on the web:

<http://policies.tcnj.edu/policies/viewPolicy.php?docId=8082>

Course Schedule:

WEEK	TOPIC	ASSIGNMENT DUE
Aug 27	What is food? What is culture?	
Sept 3	Discussion of food names and meaning & Fruits	Lipkowitz Intro and Chap 1 Blog due
Sept 10	Discussion of food names and meaning, fruits. History of milk/movement Trends and disparities and history	Lipk. Chap 1 & 2
Sept 17/ Sept 19	No class. Farm visit on Sept 19 instead	Blog due post visit
Sept 24	The history of Veggies, meat/flesh and why it has such a reputation. Who were the Beefeeders? Library intro for research project	Lipk Chp 3 & 4
Oct 1	Bread the stuff of life. Cuisine of contact <i>Book analysis due for Words to Eat By</i>	Lipk Chp 5 & Wallach Chp 1.
Oct 2	Visit to Wilson School	Blog due post visit
Oct 8	Food and the founding & Foodways in era of expansion & immigration	Wallach Chp 2 & 3
Oct 15 Oct 16	<i>Ted talk/media roundtable presentation</i> Visit to Roebing market	Blog due post visit
Oct 22	Technology & taste; Gender & American appetite <i>North & South American culture and cuisine paired presentation</i>	Wallach Chp 4 & 5
Oct 29	No class: Fall break	
Nov 5	Mid- term Exam	
Nov 12	Pious & Patriotic Stomach <i>Native American & African culture and cuisine paired presentations.</i>	Wallach Chp 6
Nov 19	Food habits & racial thinking <i>Mexico & Central American & East Asian culture and cuisine paired presentations.</i>	Wallach Chp 7
Nov 26	The politics of food & Hunger in America <i>South Asian & Balkan & Middle Eastern culture & cuisine paired presentations</i>	Wallach Chp 8 & SOCS reading.
Dec 6	Culminating activity	Blog due- final reflection
Dec ?? (TBA)	Final: Research paper due	