

International Studies 290, Macalester College, Spring 2020
(syllabus v8 as of January 22, 2020)

World to Table: Global Food Studies

Instructor: David Chioni Moore
Class: T-Th 9:40 – 11:10 a.m. (and 3-4 times till 1:00 pm), Humanities 400
Office hours: vary; posted weekly on a sign-up sheet outside my office door, Carnegie 410
Contact: mooredc@macalester.edu

Introduction: Food has been a global issue for over half a millennium. The intercontinental movement of potatoes, sugar, rice, tobacco and more have historically reshaped populations, economies, empires, environments, and cultures, while food today shapes the worldwide experience of nationality, ethnicity, religion, health, gender, migration, race, class, rights, and more. Thus this spring 2020 course, which was co-designed with the spring 2014 IS-488 senior seminar, explores global food from many disciplinary, geographical, and thematic perspectives. We will also interact with local food institutions, address in a limited way our own food practices, and cook and eat a bit too.

Recommended Preparation: Students from a wide range of disciplinary backgrounds, geographic foci, and thematic interests are welcomed, contingent on a serious interest in some or many aspects of global food.

Course Conduct: The class will be run as a joint exploration.

Assignments/Evaluation:

a. brief preliminary paper	ungraded but required
b. one “show & tell”	4%
c. Bailey Kennedy-style essay	10%
d. textual or community paper #1 from among many choices*	15%
e. textual or community paper #2 from among many choices	15%
f. active and insightful class participation	25%
g. final research paper on a topic of your choice	31%

* choices could include, but are not limited to, family food history, critical restaurant review, grocery store review, cookbook review, critical kitchen inventory review, critical family cookbook survey, and observational ethnography. The two papers should be of different types.

Notes: Timely class attendance is integral to the course and its grade. Inform me in advance of conflict with any religious holidays or any relevant disabilities; we’ll arrange acceptable alternatives and/or accommodations, and your grades will be unaffected.

Additional note specific to a class on food: For some people, food is a personally or psychologically troubled subject. This course is not about the psychology of food, but at the same time it will deal directly with charged issues including famine, food and gender, factory farming, and more. Students who would find exploration of such issues excessively troubling will wish carefully to consider whether to participate in this course. Also: food will be present in the classroom at

multiple points in the semester, and we will visit food-related sites. People with food allergies, food prohibitions of whatever kind (religious, personal, etc.), or similar issues should notify me in advance. With respect to allergies and prohibitions, we'll find ways to make things work.

A note on costs: There are just two books to purchase for this course, but seminar participants should anticipate a few other costs: a \$15 photocopying charge, since the I.S. department will supply nearly forty articles throughout the semester; about \$10 for a restaurant or other similar meal; and possibly \$10 for the purchase of ingredients or other food items. This is a rough estimate, but it should total under \$35.

Paper format: See my full roster of paper format requirements and writing advice, found in a PDF on my I.S. faculty homepage. You must follow all format requirements. This includes, but is not limited to, double-spacing, numbered pages, 1" margins all around, 12-point font, un-numbered title page with a good title, and generous acknowledgements of all support and works used at the paper's end. Physical papers are due under my office door by the day and time noted, and drop 1/2 grade per day from that point.

How to read the schedule:

The date listed for each week is the Tuesday our T-Th class. The timing uncertainty of our field visits means that this schedule will be in flux; also, some other reading days have "TBD" components. → *Thus expect a few syllabus and schedule revisions during the semester.*

Schedule:

- 1 J23 Thursday-only the first week: introduction, aims and scope
→ preliminary one-page paper due at the start of next Tuesday's class
- 2 J28 Setting the Table
Tues: essay by Cook (on papaya), and short story (on dinner) by Doyle
Thurs: Bailey Kennedy, "Portrait of the Student as a Young Eater"
- 3 F4 Food and Empire
Tues: essays by Kiple, Earle, and Carney
Thurs: essays by De Leon and Kumar
- 4 F11 Tues: Food and Contemporary Globalization I: Wilk and Srinivas
Thurs: visit to Café Mac, and discussion – and possibly lunch
→ Kennedy-style essay due at start of class 2/13
- 5 F18 Tues: Food Globalization II, Hummus Controversies: Ariel, Hirsch, and Avieli
Thurs: readings by Reardon and others on supermarkets, local and global, preparatory to Cub Foods visit
- 6 F25 Tues: visit Cub Foods, 1440 Univ Ave West, with Store Director Nate Watts
Thurs: Food Globalization III: essays by Zappia and Gottlieb
→ first critical/community paper due Friday 2/28, 1:00 pm
→ dinner chez Moore, 772 Fairmount Ave, 4-7pm on Sunday March 1st

- 7 M3 Tues and Thurs: U.S. Industrial Agriculture and its alternatives
Michael Pollan, *The Omnivore's Dilemma*, to p. 273
- 8 M10 Tues: Food/Agriculture in Minnesota and Twin Cities: Blegen, Bunnell,
background packet, La Duke and others TBD
→ eve screening of Gordon Ramsay Uncharted episode, day/time TBD
Thurs: Food and Global Media: Gordon Ramsay Uncharted: New
Zealand's Rugged South, video, 2019
- [spring break, Sat-Sun March 14-22 – no class]
- 9 M24 Tues: Skype interview with Gualberto Rodriguez III of Caribbean Produce
Exchange, Inc., San Juan, Puerto Rico
Thurs: U.S. Food Justice Debates: Walker, Freeman, and Erickson
- 10 M31 Food on the Move
Robyn Metcalfe, *Food Routes: Tales from the Logistics of Eating*, 2019
→ second critical/community paper due Friday 4/3, 1:00 pm
- 11 A7 Tues: likely visit to Land O'Lakes Venture 37, with Majra Mucic Gibbons '11
Thurs: critical readings on single foods, restaurants, Thanksgiving, or cookbooks,
to be decided with the class
→ Fri 4/10: final paper prospectus due via email attachment by mid-day today
- 12 A14 Tues: Food and Famine: selections from Grada, de Waal, Sen, Edgerton-Tarpley,
Snyder, Howe, Devereux, and Carney
Thurs: Food and Religion: essays by Roth, Webster, and Bouzenita
- 13 A21 Tues: likely visit to Shuang Hur Asian Market, hosted by owner Daisy Huang,
then to iPho by Saigon on University Ave. for lunch
Thurs: open day, TBD, to be decided with class
- 14 A28 Tues: final paper workshop
Thurs: concluding class Thursday, April 30th

Macalester classes end Monday May 4th, 2020. Finals period, Thurs-Mon May 7-11

Final papers due Friday May 8th, by 1:00 pm under my office door.

Readings (a list which will evolve somewhat as the semester progresses):

Books (for weeks 7 and 10):

Pollan, Michael. *The Omnivore's Dilemma: A Natural History of Four Meals*. New York: Penguin, 2006.

Metcalfe, Robin. *Food Routes: Growing Bananas in Iceland and Other Tales from the Logistics of Eating*. Cambridge, MA: MIT Press, 2019.

Articles, Essays, and Chapters:

This list is tentative, and will evolve as the semester unfolds. Readings are provided in print, since comprehension, retention, and in-class engagement are all better with print over screens. Set up folders or a binder to gather all readings. Read with a pen in hand!

Setting the Table:

1. Cook, Ian, et al. "Follow the Thing: Papaya." *Antipode* 36.4 (2004): 642-664.
2. Doyle, Roddy. "Guess Who's Coming for the Dinner." In his *The Deportees and Other Stories*. New York: Viking, 2007, pp. 1-26.
3. Kennedy, Mary Bailey. "Portrait of the Student as a Young Eater," capstone essay for INTL 488, Macalester College, May 2014.

Food and Empire:

1. Kiple, Kenneth F. *A Movable Feast: Ten Millennia of Food Globalization*. Cambridge: Cambridge UP, 2007. Chapter 14, "The Columbian Exchange and the Old Worlds," pp. 135-149, and Chapter 15, "The Columbian Exchange and New Worlds," pp. 150-162.
2. Earle, Rebecca. "'If You Eat Their Food...': Diets and Bodies in Early Colonial Spanish America." *The American Historical Review* 115:3 (June 2010): 688-713.
3. Carney, Judith, and Richard Nicholas Rosomoff. "The Africanization of Plantation Food Systems." Chapter 6 of *In the Shadow of Slavery: Africa's Botanical Legacy in the Atlantic World*. Berkeley and Los Angeles: U of California P, 2009, pp. 100-122.
4. De Leon, Adrian. "Siopao and Power: The Place of Pork Buns in Manila's Chinese History." *Gastronomica* 16.2 (Summer 2016): 45-54.
5. Kumar, Ashutosh. "Feeding the *Girmitiya*: Food and Drink on Indentured Ships to the Sugar Colonies." *Gastronomica* 16.1 (Spring 2016): 41-52.

Food, Globalization, and Culture:

1. Wilk, Richard R. "'Real Belizean Food': Building Local Identity in the Transnational Caribbean." *American Anthropologist* 101.2 (June 1999): 244-255.
2. Srinivas, Tulasi. "'As Mother Made It': The Cosmopolitan Indian Family, 'Authentic' Food, and the Construction of Cultural Utopia." *International Journal of Sociology of the Family* 32.2 (Autumn 2006): 191-221.
3. Ariel, Ari. "The Hummus Wars." *Gastronomica* 12.1 (Spring 2012): 34-42.
4. Hirsch, Dafna. "'Hummus is Best When it is Fresh and Made by Arabs': The Gourmetization of Hummus in Israel and the Return of the Repressed Arab." *American Ethnologist* 38.4 (Nov 2011): 617-630.
5. Avieli, Nir. "The Hummus Wars Revisited: Israeli-Arab Food Politics and Gastromediation." *Gastronomica* 16.3 (Fall 2016): 19-30.
6. Zappia, Corina. "Filipino: The Five-Step Plan." *Gastronomica* 15.2 (Summer 2015): 57-64.
7. Gottlieb, Dylan. "'Dirty, Authentic . . . Delicious': Yelp, Mexican Restaurants, and the Appetites of Philadelphia's New Middle Class." *Gastronomica* 15.2 (Summer 2015): 39-48.

Grocery Stores and the Supermarketization of the World (preparatory to Cub Foods visit):

1. Reardon, Thomas. "The Global Rise and Impact of Supermarkets: An International Perspective." *The Supermarket Revolution in Food: Good, bad or ugly for the world's farmers, consumers and retailers?* The Crawford Fund, 17th Annual Parliamentary Conference, Parliament House, Canberra, ACT, Australia, 14-16 August 2011. Pp. 20-35 in PDF.

and *briefly* scan the first page or two of these:

2. Hayley Peterson. "Retail: 4 Ways American Grocery Shopping Is Changing Forever." <http://www.businessinsider.com/trends-that-are-changing-grocery-stores-2014-4>, Apr. 15, 2014.
3. Hongjai Rhee and David R Bell, "The Inter-Store Mobility of Supermarket Shoppers." *Journal of Retailing* 78.4, 2002, pp. 225–237.
4. Jeffrey S. Larson, Eric T. Bradlow, and Peter S. Fader. "An Exploratory Look at Supermarket Shopping Paths." *International Journal of Research in Marketing* 22.4, Dec 2005, pp. 395–414.
5. Basker, Emek, and Michael Noel. "The Evolving Food Chain: Competitive Effects of Wal-Mart's Entry into the Supermarket Industry." *Journal of Economics & Management Strategy*, 18.4, Winter 2009, pp. 977–1009.
6. Charles Courtemanche and Art Cardenf. "Competing with Costco and Sam's Club: Warehouse Club Entry and Grocery Prices." *Southern Economic Journal* 80.3, 2014: 565-585.
7. Montgomery, David B. "New Product Distribution: An Analysis of Supermarket Buyer Decisions." *Journal of Marketing Research* 12.3 (Aug 1975), pp. 255-264.
8. Atkin, Charles K. "Observation of Parent-Child Interaction in Supermarket Decision-Making." *Journal of Marketing* 42.4 (Oct 1978), pp. 41-45.
9. Corstjens, Marcel, and Rajiv Lal. "Retail Doesn't Cross Borders." *Harvard Business Review*, April 2012.
10. Dakora, Edward A.N. "Exploring the Fourth Wave of Supermarket Evolution: Concepts of Value and Complexity in Africa." *International Journal of Managing Value and Supply Chains (IJMVSC)* 3.3 (Sept 2012): 25-37.
11. Reardon, Thomas, and Ashok Gulati. "The Supermarket Revolution in Developing Countries: Policies for Competitiveness with Inclusiveness." IFPRI Policy Brief 2, June 2008, in PDF.

Food and Agriculture in the Twin Cities and Minnesota (list will change, TBD):

1. Blegen, Theodore Christian. "Land and Ideas in Transition." Chapter 19 of his *Minnesota: A History of the State*. Minneapolis: U of Minnesota P, 1975: pp. 385-408.
2. Background packet of information on Minnesota food, agriculture, and food-ag businesses, prepared by Jillian Neuberger '17 and David Moore, February 2015 and since updated.
3. Bunnell, Amber. "Farm Country: A Story of Minnesota Agriculture." Final paper for INTL 488, Macalester College, Spring 2014.
4. LaDuke, Winona. "Native Struggles for Land and Life: An Interview with Winona LaDuke." *Multinational Monitor* 20.21 (Dec 1999).

Global Food in Western Media:

1. Gordon Ramsay: Uncharted, Season 1, Episode 2, New Zealand's Rugged South. National Geographic Network, dir. John Kroll. First aired July 28, 2019. One hour.

U.S. Food Justice Debates:

1. Erickson, Camille. "Food Justice Movements: Rethinking the "Locavore" Identity: A Literature Review." Final paper for INTL-488, Senior Seminar, Macalester College, May 2014.
2. Freeman, Andrea. "Fast Food: Oppression Through Poor Nutrition." *California Law Review*. 95.6 (2007): 2221-2259.
3. Walker, Renee E., Christopher R. Keane, and Jessica G. Burke. "Disparities and Access to Healthy Food in the United States: A Review of Food Deserts Literature." *Health and Place* 16 (2010): 876-884.

Food and Famine – selections from among:

1. Grada, Cormac O. “Famines Past, Famine’s Future.” *Development and Change* 42.1 (2011): 49-69.
2. de Waal, Alex. “ ‘Famine’ in English,” chapter 1 of his *Famine that Kills: Darfur, Sudan*. Oxford: Oxford UP, 2005. pp. 9-32.
3. Sen, Amartya “Famines and Other Crises,” Chapter 7 of *Development as Freedom*. New York: Random House, 1999: pp. 160-188.
4. Edgerton-Tarpley, Kathryn. “Tough Choices: Grappling with Famine in Qing China, the British Empire, and Beyond.” *Journal of World History* 24:1 (2013): 135-176.
5. Snyder, Timothy. “The Soviet Famines,” chapter 1 of his *Bloodlands: Europe Between Hitler and Stalin*. New York: Basic Books, 2010. pp. 21-58.
6. Devereux, Stephen. “Famine in the Twentieth Century.” Institute for Development Studies Working Paper 105. Brighton, UK, University of Sussex, 2000.
7. Howe, Paul, and Stephen Devereux. “Famine Intensity and Magnitude Scales: A Proposal for an Instrumental Definition of Famine.” *Disasters* 28.4 (2004): 353-372.

Food and Religion:

1. Bouzenita, Anke Iman. “Change of Creation or Harnessing Nature? The Reception of Biotechnology in the Islamic World.” *Islamic Studies* 48.4 (Winter 2009): 499-523.
2. Webster, Jane S. “That One Might Not Fall: A New Testament Theology of Food.” *Interpretation: A Journal of Bible and Theology* 67.4 (2013): 363-373.
3. Roth, Laurence. “Toward a Kashrut Nation in American Jewish Cookbooks, 1990-2000.” *Shofar* 28.2 (Winter 2010): 65-91.

Readings for Two Open Days:

As currently projected, Thursdays April 9 and April 23 are “TBD.” I expect that on the first of those days, we’ll choose from among critical articles on single foods, restaurants, Thanksgiving, or cookbooks. The second of those days is at present completely open. We’ll decide collectively in advance what to focus on and read on those days.

Acknowledgments:

This course owes a deep debt to the eleven participants in my spring 2014 INTL 488 Senior Seminar, “Thinking on a World Scale.” Our whole semester, and all writing, was devoted to exploring global food and developing this course. From structuring topics to reviewing scores upon scores of books and articles, proposing course components, investigating excursion opportunities, setting syllabus priorities, and more, these remarkable Macalester International Studies majors, now alumni, are everywhere here. Deep thanks to Graeme Allison, June Ban, Amber Bunnell, Camille Erickson, Sophie Hill, Mary Bailey Kennedy, Brittany Landorf, Sasha Lansky, Melissa Larson, Elena Paulsen, and Taryn Valley.