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Folk Studies 388 / Anthropology 388 (web)

Summer 2018

Foodways

Tell me what you eat, and I will tell you what you are.

-Jean Brillat-Savarin, The Physiology of Taste

This is a Blackboard course. You should be able to access the Blackboard site by **June 11** which is the official start of our class. Participation is required in this course. Participation, as I define it, is to do the readings and assignments on the designated weeks as outlined in the syllabus.

A calendar of readings and activities will be included in this syllabus. Students will login at <http://blackboard.wku.edu>. If you have difficulties accessing the Blackboard site, or posting assignments only contact me to advise me of your problem—I can't resolve login issues—you should contact Help as shown on the Blackboard login page.

Required Texts:

- misc. readings posted on course website. (also see course schedule)
- Netflix streaming subscription
- **Videos -free and to purchase.** As part of this course I may require you to watch one

or more videos. When possible I will offer these from a free online source , However, you may need to rent or purchase one or more of these films or TV episodes. I will provide more info on that later in the semester should it be needed.

Readings are due the week they are posted on the course schedule. This course is entirely online which means your assignments will be the only means that I have to determine your understanding of the material. I want to encourage you to use these assignments to demonstrate your ability to draw connections between various readings, lectures, discussions, and the foodways that exists in your own life.

Learning outcomes

The goal of the course is for students who complete this course with a passing grade will:

- be familiar with the general definitions, concepts, and approaches to the study of the cultural life of food;
- have a basic understanding of ways that food and food systems carry and contribute meaning for individuals and groups;
- be able to recognize the dynamic process by which foodways emerge from cultural contexts and how they express and embody traditional aesthetics, beliefs and values;
- recognize how foodways serve to shape and influence society in ways that give rise to new forms of tradition and cultural expression;

- understand the ways in which foodways shape relationships between people in community and society, both in the present and in the past.

Attendance Policy

On time class participation will count as your regular attendance grade. Regular attendance is required. Missed work will not be allowed to be made up without appropriate doctor's note, legal summons, etc.

Grading

Please be advised that **unexcused late or missed work will not be graded**. (This policy also applies to exams, and quizzes.) Please call or email me to talk to me *in advance* if you are having trouble completing an assignment or meeting a specific deadline so special arrangements may be discussed. Grades are figured on the percentage of total available points for the assignment and for your final grade.

Weekly readings and discussion boards (I reserve the right to substitute a quiz for a discussion board)
Food/recipe sharing
Food diary/blog
Writing assignment
Final exam
Class participation
90%= A, 80%=B, 70%=C, 60%=D Below 60%=F of Total Points Possible

*Quizzes will cover readings listed for that week.

- I have a zero tolerance policy for acts of academic dishonesty (plagiarism, cheating, etc.). Please refer to the [WKU Student Handbook](#) for details on the university's policy regarding all academic offenses.

Notice

In compliance with University policy, students with disabilities who require academic and/or auxiliary accommodations for this course must contact the Student Accessibility Resource Center located in Downing Student Union, 1074. SARC can be reached by phone number at 270-745-5004 [270-745-3030 TTY] or via email at sarc.connect@wku.edu. Please do not request accommodations directly from the professor or instructor without a Faculty Notification Letter (FNL) from The Student Accessibility Resource Center.

Our eating turns nature into culture, transforming the body of the world into our bodies and minds.

-Michael Pollan, The Omnivore's Dilemma

Week & Dates	Tentative Class Work
Week 1 June 11 -16	Announcements and Syllabus Foodways Presentation Personal Introductions Long, Intro to Part One-Foundations: Histories, Definitions, and Methodologies, Belasco, “Why Study Food?” Netflix Documentary “What’s with Wheat” “The Omnivore’s Dilemma” Early Settlers and food “Swine of the Times” “Cage Wars” “The Revolution Will Not Be Pasteurized” Food Diary
Week 2 June 18-22	<i>Regionalism</i> Belize Food Presentation “Vietnam’s Low-tech Food System” “Cajuns and Crawfish” “The Cincinnati Chili Culinary Complex” “Identity: Are We What We Eat?” “The Kentucky Fried Rat” “Pasties in Michigan’s Upper Peninsula” “Lobster as Regional Icon” Grow Appalachia “Can Local Foods Help Appalachia Build a Post-Coal Future” Food Diary
Week 3 June 25-29	<i>Gender and Foodways</i> More than Just a Big Piece of Chicken“ Making Pancakes on Sunday: The Male Cook in Family Tradition” “Having it His Way”

Belief and Foodways

“The Passover Seder”

“Death Row”

“Salmon”

Plants/Food as medicine

Other Foodways

Grow Appalachia Interviews

Woodring Goat Cheese

Find the Foodways

Early Settlers & Bacon and Greens

“The Chain Never Stops”

Recipe Share

Final Food Diary

Final Exam