

FN C177: GLOBAL PERSPECTIVES OF FOOD AND CULTURE

Item	Value
Curriculum Committee Approval Date	04/28/2023
Top Code	220200 - Anthropology
Units	3 Total Units
Hours	54 Total Hours (Lecture Hours 54)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	No
Basic Skills	Not Basic Skills (N)
Repeatable	No
Open Entry/Open Exit	No
Grading Policy	Standard Letter (S), • Pass/No Pass (B)
Local General Education (GE)	• Area 4 Social and Behavioral Science (CD1)
Global Society Requirement (CGLB)	Yes
California General Education Transfer Curriculum (Cal-GETC)	• Cal-GETC 4 Social & Behavioral Sciences (4)
Intersegmental General Education Transfer Curriculum (IGETC)	• IGETC 4 Social&Behavioral Sci (4)
California State University General Education Breadth (CSU GE-Breadth)	• CSU D Soc Politic Econ Inst (D)

Course Description

This course uses anthropological concepts to examine the social, cultural, and ecological aspects of food, food production, material culture of food, and food resources in a global, historical, and comparative perspective. Examines how food choices affect personal health, lifestyle, environment, and the wider human society. Enrollment Limitation: ANTH C175; students who complete FN C177 may not enroll in or receive credit for ANTH C175. Transfer Credit: CSU; UC.

Course Level Student Learning Outcome(s)

1. Apply anthropological concepts and methodology to the understanding of how cultures adapt, solve problems, acquire, and transmit culture through food and food acquisition.
2. Define and evaluate the role of innovations in food production, nutrition, and biotechnology utilizing anthropological methods such as the holistic approach to compare and contrast cultural variations.
3. Critically assess the impact of globalization on traditional subsistence food producers using anthropological theory and cross-cultural perspectives.

Course Objectives

- 1. Explain the holistic nature of anthropology and identify common features that integrate the field.

- 2. Describe the factors that relate to the anthropology of food through the introduction to the origins of human diets, including traditional and modern subsistence patterns and diets of selected societies.
- 3. Describe basic aspects of culture such as myths, symbols, religion, ethnicity, and medicine that are related to food acquisitions, food choices and food consumption.
- 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" and biotechnology in food.
- 8. Identify the role of resistance to globalization with respect to local food practices.
- 9. Describe the relationship between food, health, and nutrition in a globalized world.

Lecture Content

1. Introduction to anthropology the anthropological perspective as it applies to food and food production. 2. Food preferences, taboos and food's relevance to ethnic identity. 3. Introduction to traditional subsistence systems. 4. Diffusion of food, both traditional and modern. 4. Introduction to food systems and the concept of commodity chains. 5. Selected examples of the impact of globalization on food and traditional societies, e.g. sugar, chocolate, coffee. 6. The impact of global trade on the transformations of non-commodity (subsistence) foods into commodity foods and the resultant corporate ownership of those foods. 7. The Green Revolution and industrial vs. sustainable agriculture. 8. Local responses to global foods, e.g. the McDonald's case. 9. Resistance and modes of resistance to global foods, e.g. organic farming, agroecology, the slow food movement. 10. Food and power. 11. Dietary changes: fast foods and the diseases of development. 12. Food and technology, e.g. genetically modified food, food "products".

Method(s) of Instruction

- Lecture (02)
- DE Online Lecture (02X)

Instructional Techniques

A variety of instructional techniques will be employed to encompass different student learning styles. These may include, but are not limited to, lecture, discussion, and small-group activities. Instruction will be supplemented, where appropriate, by PowerPoint presentations, electronic resources and technologies, guest speakers, and field trips.

Reading Assignments

Students will complete reading assignments from the textbook as well as any supplemental reading based upon course readers, handouts, Internet resources, and assignments from the CoastlineLibrary.

Writing Assignments

Midterm and/or final exams will include at least one essay designed to assess students ability to construct a coherent argument utilizing anthropological theory and concepts. At least one additional paper will be required.

Out-of-class Assignments

Outside of the classroom students will do the required reading, study for quizzes and exams, and conduct research, where applicable, to prepare papers and essays.

Demonstration of Critical Thinking

Students will demonstrate critical thinking through written work such as essays, papers, and case studies as well as active participation in class discussions.

Required Writing, Problem Solving, Skills Demonstration

Students will be required to complete one or more essays as a component of the midterm and/or final exams, and at least one additional paper based upon anthropological case studies.

Eligible Disciplines

Anthropology: Master's degree in anthropology or archaeology OR bachelor's degree in either of the above AND master's degree in sociology, biological sciences, forensic sciences, genetics or paleontology OR the equivalent. Master's degree required.

Textbooks Resources

1. Required Crowther, G. Eating Culture, An Anthropological Guide to Food, 2nd ed. Toronto: University of Toronto Press, 2018 Rationale: Still most current version Legacy Textbook Transfer Data: Legacy Text

Other Resources

1. Coastline Library