

## IN251 Food, Power, and Politics (PARMA)

Professor Hiroshi Nakazato

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Lecture Room: TBA

MTWThF 9:00-11:45

### Course Description

“For 50,000 years and more, humanity’s quest for food has helped to shape the development of society. It has profoundly influenced population growth and urban expansion, dictated economic and political theory, expanded the horizons of commerce, inspired wars of dominion and precipitated the discovery of new worlds.”

Tannahill, *Food In History*, Prologue, xv.

This four-week seminar examines the connections between food and power. Following Reay Tannahill’s observation, we look at how the acquisition of food affects relations *within* and *across* societies. Hunter-gatherer tribes are, for a variety of functional reasons, very egalitarian. Agrarian societies, on the other hand, have been very socially stratified. In turn, industrialized societies have different social structures and relations. We look at politics through the lens of food acquisition, preparation, and consumption.

This seminar is suitable for students majoring in History, Political Science, Sociology, and International Studies. Although the course is offered in Parma, the classes are taught in English.

### Course Requirements

The formal requirements for the seminar are:

1) To gain an adequate understanding of the themes and to participate, you must read the materials for each class meeting.

There is a lot of reading for each module. To get through the material, the reading will be distributed: for most meetings, there is a core reading (marked as “C:”) that everyone should read. Other reading will be assigned individually, and students are expected to summarize (verbally) the contents of their assigned material to the others.

Study-guide questions to help orient students in understanding the material will be made available on Blackboard.

2) Class participation. A substantial portion of your course grade rests on active participation. Students must be prepared to answer questions and even lead discussions.

3) Write papers. Three short papers (3 pages) will be written at the end of the first week, second, and third week. A longer paper (10-12 pages) will be submitted a month after the course ends.

4) Conduct onsite research. Two separate projects will be conducted, one a textual analysis exercise, the other a basic ethnographic observational exercise.

The normal seminar timetable is that we will meet daily, at 9:00 am promptly. There will be a short break at 10:15 am, and we will resume at 10:30, ending at 11:45 am. We will also have some day-trips in lieu of classroom meetings.

### Texts for the Course

Course material, apart from required books, will be available on Blackboard.

Felipe Fernández-Armesto, *Near A Thousand Tables* (New York, NY: Free Press, 2002).

E.N. Anderson, *Everyone Eats* (New York, NY: New York University Press, 2005).

Information posted on Blackboard will give students the necessary details regarding the short paper topics, which will be based on the research modules.

Also, multimedia (documentaries) will be made available for the duration of the course in electronic formats, viewable on most computers. It is listed on the day prior to the lecture itself. Students should view it in conjunction with the assigned readings.

### Course Grade

The course grade is based on papers and in-class participation:

Participation: 20%

Three short papers: 10% each

On-site research: 20%

Large paper: 30%

Please note that failure to complete one or more of these requirements may result in a failing grade in the course.

### Academic Integrity

You *must* follow the rules regarding academic integrity (see link below). Asserted ignorance of those guidelines will not excuse any student who subsequently violates them. The penalty for plagiarism can include Failure in the course and a report placed in your permanent file with the university.

<http://www.bc.edu/publications/gcatalog/policy.shtml#integrity>

### Goals and Learning Outcomes

This course will seek to provide an intellectual and analytical-driven framework around the question of food as an integral part of any human experience, but particularly our experience with food through across cultures. We each have a unique opportunity to

understand better the role of food in each of our lives as we move through this summer program by examining our own cultural and political assumptions and those of others from a new point of view. We can appreciate the lenses brought by other individuals, cultures and places to the acts of eating and producing food. Finally, we can express the human experience of food in ways that represent our understandings, experiences and vision for a healthy, just and pleasurable relationship to food in ways that can be shared and appreciated by others.

### Learning Outcomes

Boston College students who complete this course will be able to:

1. use multiple disciplines in analyzing food and food system issues;
2. analyze real world experiences through a larger scholarship of food;
3. employ standard methods of social sciences research;
4. locate and critically reflect on one's place within larger food cultures, systems of history, politics, economics and place;
5. and develop and express a personal narrative on food that reflects the scholarship and experiences of the seminar as well as Boston College's core values.

### Schedule of Readings and Assignments

#### NB: Pre-Trip Reading

Rachel Black. "Buona Forchetta: Overeating in Italy," in *Adventures in Eating: Anthropological Experiences in Dining From Around the World*, eds. Helen R. Haines and Clare A. Sammells. Boulder, CO: University Press of Colorado, 2010: 191-202.

Elena Kostioukovitch. "Emilia Romagna," in *Why Italians Love to Talk About Food: A journey through Italy's regional cuisines, from the Alps to Sicily*, tr. from Italian by Anne Milano Appel. New York, NY: Farrar, Straus and Giroux, 2009: 123-142.

Also, Felipe Fernández-Armesto's *Near a Thousand Tables* should be read in its entirety prior to the course's start. We will refer to it and re-read portions during different modules.

#### Sunday, June 7: Welcome dinner

Meet BC On-site Coordinators: Caterina Dacci, *Dott.ssa* and Elisabetta Dacci

## **WEEK 01: Pre-history/early recorded history**

Monday, June 8: Meeting 00 - Pre-course orientation – Syllabus review and opening discussion.

Introduction by Franco Mosconi, *Professor of Industrial Economics at University of Parma and the European College*

Brief tour of academic and domestic arrangements: classroom, supermarkets, etc.

**MULTIMEDIA:** BBC Documentary, “Did Cooking Make Us Human”

Tuesday, June 9: Lecture 01 – Origins and Human Physiology

**C re-read:** Felipe Fernández-Armesto. “The Invention of Cooking: The First Revolution,” in *Near a Thousand Tables*. New York, NY: Free Press, 2002: 1-20.

**1:** Martin Jones. “Fire, Cooking, and Growing a Brain,” in *Feast: Why Humans Share Food*. Oxford, UK: Oxford University Press, 2007: 73-99.

**2:** E.N. Anderson. “Obligatory Omnivores,” in *Everyone Eats: Understanding Food and Culture*. New York, NY: New York University Press, 2005: 11-39.

**3:** E.N. Anderson. “Human Nutritional Needs,” in *Everyone Eats: Understanding Food and Culture*: 40-61.

**12h00:** Tour of Parma’s main monuments (Cathedral, Baptistry, Palazzo della Pilotta, etc.)

Wednesday, June 10: Research 01 – Social Explanations

**1:** Hugh Ward. “Rational Choice,” in David Marsh & Gerry Stoker, eds., *Theory and Methods in Political Science*, 2nd ed., Houndsmill: Palgrave Macmillan, 2002: 65-89.

**2:** Daniel Little. “Functional and Structural Explanation,” in *Varieties of Social Explanation: An Introduction to the Philosophy of Social Science*, Boulder: Westview Press, 1991: 91-113.

Thursday, June 11: Lecture 02 – In the Beginning...

**C re-read:** Felipe Fernández-Armesto. “Breeding to Eat: The Herding Revolution: From ‘Collecting’ Food to ‘Producing’ It,” in *Near a Thousand Tables*: 55-75.

**1:** Barbara Bender. “Gatherer-Hunter to Farmer: A Social Perspective.” *World Archaeology* 10, no. 2 (1978): 204-22.

**1:** Charles A. Reed. “Wild Animals Ain’t So Wild, Domesticating Them Not So Difficult.” *Expedition* 28, no. 2 (1986): 8-15.

**2:** Alan K. Outram. “Hunter-Gatherers and the First Farmers: The Evolution of Taste in Prehistory,” in *Food: The History of Taste*, ed. Paul Freeman. Berkeley and Los Angeles, CA: University of California Press, 2007: 35-61.

**3:** B.W. Higman. “Genetics and Geography,” in *How Food Made History*. Chichester, UK: Wiley-Blackwell Publishing, 2012: 35-55.

Friday, June 12: Lecture 03 – Why Farm?

**C re-read:** Felipe Fernández-Armesto. “The Edible Earth: Managing Plant Life for Food,” in *Near a Thousand Tables*: 76-100.

**1:** Jared Diamond. “The Worst Mistake in the History of the Human Race,” originally printed in *Discover Magazine*, May 1987.

**1:** Jared Diamond. “Evolution, consequences and future of plant and animal domestication.” *Nature* 418, no. 6898 (2002): 700-707.

**2:** Peter J. Richerson, Robert Boyd, and Robert L. Bettinger. “Was Agriculture Impossible during the Pleistocene but Mandatory during the Holocene? A Climate Change Hypothesis.” *American Antiquity* 66, no. 3 (2001): 387-411.

**14h00:** Wine Tour (Castell’Arquato Vineyard)

## **WEEK 02: History of Food, Power, and Politics**

Monday, June 15: Lecture 04 – Food and Social Class in Agrarian Societies

**C re-read:** Felipe Fernández-Armesto. “Food and Rank: Inequality and the Rise of Haute Cuisine,” in *Near a Thousand Tables*: 101-130.

**1:** E.N. Anderson. “Basics: Environment and Economy,” in *Everyone Eats: Understanding Food and Culture*: 82-96.

**1:** Antonio Gilman, *et al.* “The Development of Social Stratification in Bronze Age Europe [and Comments and Reply].” *Current Anthropology* 22, no. 1 (1981): 1-8 (9-23 are comments).

**2:** Tom Standage. “Food, Wealth, and Power” and “Follow the Food,” in *An Edible History of Humanity*. New York, NY: Walker Publishing Company, 2009: 31-59.

**3:** Joan P. Alcock. “Concepts of Diet and Nutrition,” in *Food in the Ancient World*. Westport, CT: Greenwood Press, 2006: 227-252.

### **DUE: SHORT PAPER 1**

Tuesday, June 16: Research 02 - Historiography

**C:** Jeff Miller and Jonathan Deutsch, “Historical Methods In Food Studies Research,” in *Food Studies: An Introduction to Research Methods*. Oxford, UK: Berg, 2009: 77-89.

**C:** Elliot Shore. “Dining Out: The Development of the Restaurant,” in *Food: The History of Taste*, ed. Paul Freeman. Berkeley and Los Angeles, CA: University of California Press, 2007: 301-331.

**14h00:** Visit [Academia Barilla](#), use [Gastronomic Library archives for research](#)

**MULTIMEDIA:** Discovery Channel, “How Beer Saved the World”

Wednesday, June 17: Lecture 05 – Alcohol: Liquid Currency and Social Glue

**C:** Bert L. Vallee. “Alcohol in the Western World.” *Scientific American*, vol. 278, no. 6 (1998): 80-85.

**C:** Joseph Bastianich and David Lynch. “Emilia-Romagna: Italy’s Heartland,” in *Vino Italiano: The Regional Wines of Italy*, rev. ed. New York, NY: Clarkson Potter Publishers, 2005: 177-194.

**1:** Tom Standage. “A Stone-Age Brew” in *A History of the World in 6 Glasses*. New York, NY: Walker & Company, 2006: 9-23.

**2:** Tom Standage. “Civilized Beer” in *A History of the World in 6 Glasses*. New York, NY: Walker & Company, 2006: 24-39.

Thursday, June 18: Lecture 06 – The Salt and Spice Trade

**C:** Mark Kurlansky. “Two Ports and the Prosciutto in Between” in *Salt: A World History*. New York: Walker and Co., 2002: 91-105.

**C:** Paul Freedman. “Scarcity, Abundance, and Profit,” in *Out of the East: Spices and the Medieval Imagination*. New Haven, CT: Yale University Press, 2008: 130-145.

**1:** Jack Turner. “Epilogue: The End of the Spice Age,” in *Spice: The History of a Temptation*. New York, NY: Vintage Books, 2004: 289-310.

**2:** Sue Shephard. “Salting,” in *Pickled, Potted, and Canned: How the Art and Science of Food Preserving Changed the World*. New York, NY: Simon & Schuster, 2000: 62-94.

Friday, June 19: NO LECTURE

**08h30: field trip (back in the afternoon; lunch included)**

Food Museums: Tomato-Prosciutto-Salame-Parmigiano museums

Collect data for Week 03 Research

### **WEEK 03: History/Contemporary Issues of Food, Power, and Politics**

Monday, June 22: Lecture 07 – Europe Expands Abroad

**C re-read:** Felipe Fernández-Armesto. “The Edible Horizon: Food and the Long-Range Exchange of Culture,” in *Near a Thousand Table*: 131-162.

**C:** Jeffrey M. Pilcher. “The Columbian Exchange,” in *Food in World History*. New York, NY: Routledge, 2006: 19-26.

**1:** E.N. Anderson. “Change,” in *Everyone Eats: Understanding Food and Culture*: 162-185.

**2:** E.N. Anderson. “Food and Borders: Ethnicities, Cuisines, and Boundary Crossings,” in *Everyone Eats: Understanding Food and Culture*: 186-208.

#### **DUE: SHORT PAPER 2**

Tuesday, June 23: Research 03 – Ethnography

**C:** Jeff Miller and Jonathan Deutsch, “Observational Methods in Food Studies Research: Ethnography and Narrative,” in *Food Studies: An Introduction to Research Methods*. Oxford, UK: Berg, 2009: 137-158.

**C:** E.N. Anderson. “Food Classification and Communication,” in *Everyone Eats: Understanding Food and Culture*: 109-123.

Wednesday, June 24: Lecture 08 – Food and Wartime / Hard Power and Soft Power

**C:** Tom Standage. “The Fuel of War,” in *An Edible History of Humanity*. New York, NY: Walker Publishing Company, 2009: 145-170.

**1:** Andrew F. Smith. “Lincoln’s Humbug of a Blockade,” and “Epilogue,” in *Starving the South: How the North won the Civil War*. New York, NY: St. Martin’s Press, 2011: 9-26, 205-209.

**2:** Lizzie Collingham. “Japan – Starving for the Emperor,” in *The Taste of War: World War II and the Battle for Food*. New York, NY: Penguin Press, 2012: 273-316.

**3:** Lizzie Collingham. “The United States – Out of Depression and into Abundance,” in *The Taste of War: World War II and the Battle for Food*. New York, NY: Penguin Press, 2012: 415-464.

**4:** Andrei Cherny. *The Candy Bombers: The Untold Story of the Berlin Airlift*. G.P. Putnam & Sons, 2008: 96-97, 126-129, 294-300, 302-306, 320-323, 328-345, 351-358, 471-477.

**MULTIMEDIA:** BBC Documentary, “The Foods That Make Billions, ep.2 The Age of Plenty”

Thursday, June 25: Lecture 09 – Food, Culture, and Identity

**C:** E.N. Anderson. “Me, Myself and the Others: Food as Social Marker,” in *Everyone Eats: Understanding Food and Culture*: 124-139.

**1:** Marvin Harris. “Small Things,” in *Good to Eat: Riddles of Food and Culture*. Long Grove, IL: Waveland Press, 1998: 154-174.

**2:** Martin Bruegel. “How the French Learned to Eat Canned Food, 1809-1930s,” in *Food Nations: Selling Taste in Consumer Societies*, eds. Warren Belasco and Philip Scranton. Routledge, New York, NY, 2002: 113-130.

**3:** Leon Rappoport. “You Are What You Eat,” in *How We Eat: Appetite, Culture, and the Psychology of Food*. Toronto, ON: ECW Press, 2003: 51-75.

**4:** Carol Helstosky. “The Challenge of Abundance, Italy 1945-1960,” in *Garlic and Oil: Food and Politics in Italy*. Oxford, UK: Berg Publishers, 2006: 127-150.

Friday, June 26: Lecture 10 – Gender and Food

**C:** Andrew F. Smith. “Michael Cullen’s Super Market,” in *Eating History: 30 Turning Points in the Making of American Cuisine*, pbk. ed. New York, NY: Columbia University Press,

2011: 175-183.

- 1: Lisa C. Tolbert. "The Aristocracy of the Market Basket: Self-Service Food Shopping in the New South," in *Food Chains: From Farmyard to Shopping Cart*, eds. Warren Belasco and Roger Horowitz. Philadelphia, PA: University of Pennsylvania Press, 2009: 179-195.
- 2: Laura Shapiro. "'I Guarantee': Betty Crocker and the Woman in the Kitchen," in *From Betty Crocker to Feminist Food Studies: Critical Perspectives on Women and Food*, eds. Arlene Voski Avakian and Barbara Haber. Amherst and Boston, MA: University of Massachusetts Press, 2005: 29-40.
- 3: Leslie Land. "Counterintuitive: How the Marketing of Modernism Hijacked the Kitchen Stove," in *From Betty Crocker to Feminist Food Studies: Critical Perspectives on Women and Food*, eds. Arlene Voski Avakian and Barbara Haber. Amherst and Boston, MA: University of Massachusetts Press, 2005: 41-61.

**MULTIMEDIA:** BBC Documentary, "What's Really in Our Food"

#### **WEEK 04: Contemporary Issues of Food, Power, and Politics**

Monday, June 29: Lecture 11 – Global Agribusiness and Politics

- C: Laurie Buonanno. "The Creation of the European Food Safety Authority." In *What's the Beef?: The Contested Governance of European Food Safety*, eds. Christopher K. Ansell and David Vogel. Cambridge, MA: MIT Press, 2006: 259-78.
- 1: Lawrence Busch. "Grades and Standards in the Social Construction of Safe Food," in *The Politics of Food*, eds. Marianne Elisabeth Lien and Brigitte Nerlich. Oxford, UK: Berg, 2004: 163-178.
  - 2: Robert Paarlberg. "The Global Food Fight," in *The Cultural Politics of Food and Eating: A Reader*, eds. James L. Watson and Melissa L. Caldwell. Oxford, UK: Blackwell Publishing, 2005: 276-285.

10h00-12h00 noon – Trip to European Food Safety Authority (EFSA)

**MULTIMEDIA:** BBC Documentary, "Jimmy's GM Food Fight"

**DUE: SHORT PAPER 3**

Tuesday, June 30: NO LECTURE

- C: Christian Gerlach, "Illusions of Global Governance: Transnational Agribusiness inside the UN System," in *Food and Globalization: Consumption, Markets and Politics in the Modern World*, eds. Alexander Nützenadel and Frank Trentmann. London, UK: Berg, 2008: 193-211.
- C: Jennifer Clapp, "The Political Economy of Food Aid in an era of Agricultural Biotechnology," in *Food and Culture: A Reader*, 3rd ed., eds. Carole Counihan and Penny Van Esterik. New York, NY: Routledge, 2013: 531-545.

08h30: field trip to Food and Agriculture Organization of the United Nations, in Rome

Wednesday, July 1: NO LECTURE

09h00-17h00: Brief tour of Rome, luncheon included

**MULTIMEDIA:** BBC Documentary, "Future of Food," episode 2

Thursday, July 2: Lecture 12 – Food Security and Food Sovereignty: A Debate

- C re-read:** Felipe Fernández-Armesto. "Challenging Evolution: Food and Ecological Exchange," in *Near a Thousand Tables*: 163-186.
- C: R.E. Evenson and D. Gollin. "Assessing the impact of the Green Revolution, 1960 to 2000." *Science* 300, no. 5620 (2003): 758-62.

- 1: E.N. Anderson, "Feeding the World," in *Everyone Eats: Understanding Food and Culture*: 209-233.
- 2: C. Ford Runge, Benjamin Senauer, Philip G. Pardey & Mark Rosegrant. "Science and Food Security," in *Ending Hunger in Our Lifetime: Food Security and Globalization*. Baltimore, MD: The Johns Hopkins University Press, 2003: 69-99.
- 3: William D. Schanbacher. "Food Sovereignty as an Alternative," in *The Politics of Food: The Global Conflict between Food Security and Food Sovereignty*. Santa Barbara, CA: Praeger, 2010: 53-76.

**MULTIMEDIA:** BBC Documentary, "The Future of Food"

Friday, July 3: Lecture 13 – Global Food, Local Food, and Slow Food

- C: Andrew F. Smith. "McDonald's Drive-In," in *Eating History: 30 Turning Points in the Making of American Cuisine*, pbk. ed. New York, NY: Columbia University Press, 2011: 219-228.
- C: Geoff Andrews. "The Critique of 'Fast Life,'" in *The Slow Food Story: Politics and Pleasure*. Montreal & Kingston: McGill-Queen's University Press, 2008: 29-47.
- 2: Michaela DeSoucey and Isabelle Téchoueyres. "Virtue and Valorization: 'Local Food' in the United States and France," in *The Globalization of Food*, eds. David Inglis and Debra Gimlin. Oxford, UK: Berg Publishers, 2009: 81-95.
- 3: Branden Born and Mark Purcell. "Food Systems and the Local Trap," in *The Globalization of Food*, eds. David Inglis and Debra Gimlin. Oxford, UK: Berg Publishers, 2009: 117-138.