Syllabus

JEWS AND FOOD IN THE 20TH CENTURIES - 33751

Last update 07-07-2015

HU Credits: 4

Degree/Cycle: 2nd degree (Master)

Responsible Department: Jewish History and Contemporary Jewry

Academic year: 1

Semester: Yearly

Teaching Languages: Hebrew

Campus: Mt. Scopus

Course/Module Coordinator: Anat Helman

Coordinator Email: anathelman85@gmail.com

Coordinator Office Hours: Tuesdays 17:00-18:00

Teaching Staff:
Dr. Anat Helman
Course/Module description:
Sociologists and anthropologists have been studying food for over a century, and lately historians have joined them too. The course investigates different Jewish communities during the 20th century, focusing on the various social and political roles of food in these groups.

Course/Module aims:
Tracing the roles that food played in Jewish cultural systems during the 20th century. After supplying some theoretical and comparative tools, it explores case studies from Europe, Muslim countries, USA and Israel, attempting to identify the manners in which food structures religious, ethnic, social, gender and national Jewish identities.

Learning outcomes - On successful completion of this module, students should be able to:
Summarize influential theories in the field; criticize historical studies on the topic; explain the main features of Jewish food cultures and independently interpret specific patterns; compare, in their final papers, the Jewish case with other case studies.

Attendance requirements(%):
100

Teaching arrangement and method of instruction: The seminar is conducted as a round-table discussion, in which all students present their conclusions of the weekly reading. At the end of the year a short final paper of a comparative nature will be submitted.

Course/Module Content:
Introduction
1. Theoretical background:
Sociology of food
Food and Taboo
Biology and psychology
Appetite and technology
2. Historical comparisons:
Adopting food patterns
Gender
Nationalism
3. Jews and food in Europe:
Issues of kashrut
Holocaust
Contemporary Jewish identities
4. Sephardim and Jews from Muslim countries:
Sefhardi heritage
The heritage immigrates
Community’s borders
5. USA:
From Dixie to NY
Secularism and kashrut
More issues of kashrut
6. Israel:
The Zionist Yishuv
Early statehood
From the mangal to the poorhouse
Ethiopian and Russian Israelis
Humus, Israeliness, and cosmopolitanism
7. Concluding essays

Required Reading:
* Priscilla Parkhurst Ferguson, "Inventing French Cuisine", in Accounting for Taste: The Triumph of French Cuisine (Chicago, 2004), 49-82.
* Jessamyn Neuhaus, "The Joy of Sex Instruction: Women and Cooking in Marital
* Alison James, "How British is British Food?", Food, Health and Identity, Pat Caplan (ed.), (London and New York, 1997), 71-86.
* Cara De Silva, "In Memory’s Kitchen: Reflections on a Recently Discovered Form of Holocaust Literature", Food and Judaism, Leonard J. Greenspoon, Ronals A. Simkions, and Gerald Shapiro (eds.), (Omaha NE, 2005), 105-118.
* Ted Merwin, "The Delicatessen as an Icon of Secular Jewishness", Jewishness: Expression, Identity, and Representation, Simon J. Bronner (ed.), (Oxford and
* Dan Tamir, Motives for Introducing Species: Palestine’s Carp as a Case Study, Environment and History 16 (2010): 73-95. Doi: 10.3197/096734010X485300
* אסף קניאל, "בין חילונים, מספרטים ואורתודוקסים: שמיור מתווצת ברה תאו ת NavParams
* מתאם אלסק läng, "אוכל לנט מסוררים: תואר, ציור, ומוצר, בפרניט מאיילר וסיוואלי, תכף, 365-398.
* ניר סלמוני, "מרלי על בשר: דרמה בשילוב מערכות בן אתחופי בישראל", עיונים בתכנות הספריר, 22 (2012), 224-204.

Additional Reading Material:
John Cooper, Eat and Be Satisfied: A Social History of Jewish Food (Northvale, NJ, 1993).
Deborah Golden, "Nourishing the Nation: The Uses of Food in Israeli Kindergartens", Food and Foodways, 13/3 (2005), 181-199.
Mary Gluck, "The Budapest Coffeehouse and the Making of Jewish Modernity", at

Nir Avieli, The collective and the individual in contemporary kibbutz dining rooms, Hagar, 10/2 (2012), 107-137.
Eileen Solomon, More than Recipes: Kosher Cookbooks as Historical Texts, Jewish Quarterly Review, 104/1 (2014), 24-37.

Course/Module evaluation:
End of year written/oral examination 0 %
Presentation 0 %
Participation in Tutorials 0 %
Project work 90 %
Assignments 0 %
Reports 0 %
Research project 0 %
Quizzes 0 %
Other 10 %

Additional information:
Meeting during office hours should be pre-scheduled by email:
anathelman85@gmail.com

Under graduate (BA) students cannot attend the course