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 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:
   Sephardi 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


* Cara De Silva, “In Memory’s Kitchen: Reflections on a Recently Discovered Form of Holocaust Literature”, Food and Judaism, Leonard J. Greenspoon, Ronals A. Simkins, and Gerald Shapiro (eds.), (Omaha NE, 2005), 105-118.


* מניר סלמון, *גורלו של בשר: דרמה ושלוש מערכות בין אתיופיה לישראל*.*, עיונים בתקומת ישראל, 22 (2012), 224-204.
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