

The Hebrew University of Jerusalem

Syllabus

Taste of Life: Food Culture and Society - 53331

Last update 29-09-2024

HU Credits: 2

<u>Degree/Cycle:</u> 1st degree (Bachelor)

Responsible Department: Sociology & Anthropology

Academic year: 0

Semester: 1st Semester

<u>Teaching Languages:</u> Hebrew

Campus: Mt. Scopus

Course/Module Coordinator: Limor Yungman

<u>Coordinator Email: limor.yungman@mail.huji.ac.il</u>

Coordinator Office Hours: By appointment

Teaching Staff:

Dr. Limor Yungman

Course/Module description:

Food is more than just a basic biological necessity. It represents social identities, culinary trends, and personal preferences, all of which are expressed on each of our plates. This course explores the study of food and asks: What is food anthropology? What role does food play in shaping societies? In the course, we will examine issues related to the connection between food and society and discuss the cultural and social meanings of food and eating, "from the field to the plate": food cultivation and production, the economy and trade of food, the social organization of the meal, gastronomic politics and diplomacy, and food as a religious and communal identifier.

Course/Module aims:

The main goal of the course is to become familiar with the field of food anthropology and material culture, and acquiring theoretical and empirical tools for the study of food.

<u>Learning outcomes - On successful completion of this module, students should be</u> able to:

By the end of the course, students will be familiar with key concepts in the field of food studies, understand the social meanings of food and be able to interpret them, and will acquire tools that will enable them to apply theories in the culinary field to empirical case studies.

Attendance requirements(%):

100%

Teaching arrangement and method of instruction: Lectures, discussions and ongoing practice

Course/Module Content:

1. Introduction: key concepts

Module 1: Food Provision

- 2. Aariculture
- 3. Commerce in food
- 4. Food markets

Module 2: Kitchen and Cooking

- 5. The kitchen space and cooks
- 6. Cookbooks

7. Kitchenware and tableware

Module 3: Eating and Feasting

- 8. Table manners
- 9. Food and power
- 10. Gastro-diplomacy
- 11. Food and social boundaries
- 12. Drinks
- 13. Conclusion

Required Reading:

**Final and complete bibliography will be provided at the beginning of the year and

will be available through Moodle.

מזון למחשבה : היסטוריה, חברה ותרבות על הצלחת. תל אביב: משרד הביטחון - ההוצאה לאור, 2022.

Bourdieu, Pierre. Distinction: A Social Critique of the Judgement of Taste.

Cambridge, MA: Harvard University Press, 1987.

Chrzan, Janet and John Brett (eds.). Food Culture: Anthropology, Linguistics and Food Studies. New York, NY: Berghahn Books, 2017.

Counihan, Carole and Penny Van Esterik (eds.). Food and Culture: A Reader. New York, London: Routledge, 2013.

Counihan, Carole. The Anthropology of Food and Body: Gender, Meaning, and Power. New York: Routledge, 1999.

Crowther, Gillian. Eating Culture: An Anthropological Guide to Food. Toronto: University of Toronto Press, 2013.

Goody, Jack. Cooking, Cuisine, and Class: A Study in Comparative Sociology. Cambridge: Cambridge University Press, 1982.

Goody, Jack. Food and Love: A Cultural History of East and West. London: Verso, 2010.

Klein, Jakob A. and Anne Murcott (eds.). Food Consumption in Global Perspective: Essays in the Anthropology of Food in Honour of Jack Goody. New York: Palgrave Macmillan, 2014.

Lévi-Strauss, Claude. "The Culinary Triangle," in Carole Counihan and Penny Van Esterik (eds.), Food and Culture: A Reader, New York, London: Routledge, 2013, pp. 40-47.

Lévi-Strauss, Claude. The Raw and the Cooked. New York: Harper & Row, 1969. Manning, Paul. Semiotics of Drink and Drinking. London: Bloomsbury, 2012.

Mintz, Sidney W. Sweetness and Power: The Place of Sugar in Modern History. New York: Penguin Books, 1985.

Mintz, Sidney W. and Christine M. Du Bois. "The Anthropology of Food and Eating," Annual Review of Anthropology 31 (2002): 99-119.

Moreno-Black, Geraldine. "The Anthropology of Food and Food Anthropology: A Sociocultural Perspective." Food Culture: Anthropology, Linguistics and Food

Studies, 2017, pp. 31-46.

Murcott, Anne et als. (eds.). The Handbook of Food Research. London: Bloomsbury, 2013.

Pilcher, Jeffrey M. (ed.). The Oxford Handbook of Food History. Oxford: Oxford University Press, 2012.

Additional Reading Material:

Grading Scheme:

Essay / Project / Final Assignment / Home Exam / Referat 60 %
Active Participation / Team Assignment 10 %
Submission assignments during the semester: Exercises / Essays / Audits / Reports / Forum / Simulation / others 30 %

Additional information: