

**ARIZONA STATE UNIVERSITY EAST/TEMPE CAMPUS
GENERAL STUDIES PROGRAM COURSE PROPOSAL COVER FORM**

Courses submitted to the GSC between 2/1 and 4/30 if approved, will be effective the following Spring.

Courses submitted between 5/1 and 1/31 if approved, will be effective the following Fall.

(SUBMISSION VIA ADOBE.PDF FILES IS PREFERRED)

DATE 11/4/08

1. ACADEMIC UNIT: School of Human Evolution and Social Change

2. COURSE PROPOSED: SSH 200 Food and Culture 3
(prefix) (number) (title) (semester hours)

3. CONTACT PERSON: Name: Alissa Ruth Phone: 5-4628
Mail Code: 2402 E-Mail: alissa.ruth@asu.edu

4. ELIGIBILITY: New courses must be approved by the Tempe Campus Curriculum Subcommittee and must have a regular course number. For the rules governing approval of omnibus courses, contact the General Studies Program Office at 965-0739.

5. AREA(S) PROPOSED COURSE WILL SERVE. A single course may be proposed for more than one core or awareness area. A course may satisfy a core area requirement and more than one awareness area requirements concurrently, but may not satisfy requirements in two core areas simultaneously, even if approved for those areas. With departmental consent, an approved General Studies course may be counted toward both the General Studies requirement and the major program of study.

Core Areas

Literacy and Critical Inquiry-L
 Mathematical Studies-MA CS
 Humanities and Fine Arts-HU
 Social and Behavioral Sciences-SB
 Natural Sciences-SQ SG

Awareness Areas

Global Awareness-G
 Historical Awareness-H
 Cultural Diversity in the United States-C
 (Note: **one course per form**)

6. DOCUMENTATION REQUIRED.
 (1) Course Description
 (2) Course Syllabus
 (3) Criteria Checklist for the area
 (4) Table of Contents from the textbook used, if available

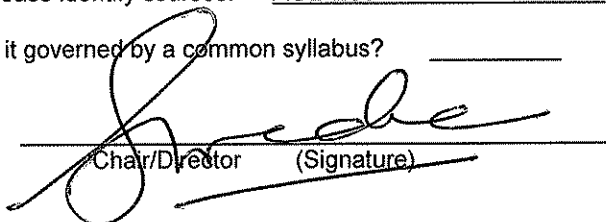
7. *In the space provided below (or on a separate sheet), please also provide a description of how the course meets the specific criteria in the area for which the course is being proposed.*

This course is currently in ACRES. We request that the permanent course number SSH 200/ASB 200 get the general studies designation. Should it not be approved by the time we teach it we will request the general studies designation for the SSH 294/ASB 294. Thank you.

CROSS-LISTED COURSES: No Yes; Please identify courses: ASB 200

Is this a multisection course?: No Yes; Is it governed by a common syllabus? _____

Sander van der Leeuw
 Chair/Director (Print or Type)


 Chair/Director (Signature)

Date: _____

Arizona State University Criteria Checklist for
SOCIAL AND BEHAVIORAL SCIENCES [SB]

Rationale and Objectives

The importance of the social and behavioral sciences is evident in both the increasing number of scientific inquiries into human behavior and the amount of attention paid to those inquiries. In both private and public sectors people rely on social scientific findings to assess the social consequences of large-scale economic, technological, scientific, and cultural changes.

Social scientists' observations about human behavior and their unique perspectives on human events make an important contribution to civic dialogue. Today, those insights are particularly crucial due to the growing economic and political interdependence among nations.

Courses proposed for General Studies designation in the Social and Behavioral Sciences area must demonstrate emphases on: **(1)** social scientific theories and principles, **(2)** the methods used to acquire knowledge about cultural or social events and processes, and **(3)** the impact of social scientific understanding on the world.

Proposer: Please complete the following section and attach appropriate documentation.

ASU--[SB] CRITERIA			
A SOCIAL AND BEHAVIORAL SCIENCE [SB] course should meet all of the following criteria. If not, a rationale for exclusion should be provided.			
YES	NO		Identify Documentation Submitted
<input checked="" type="checkbox"/>	<input type="checkbox"/>	1. Course is designed to advance basic understanding and knowledge about human interaction.	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	2. Course content emphasizes the study of social behavior such as that found in: <ul style="list-style-type: none"> • ANTHROPOLOGY • ECONOMICS • CULTURAL GEOGRAPHY • HISTORY 	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	3. Course emphasizes: <ul style="list-style-type: none"> a. the distinct knowledge base of the social and behavioral sciences (e.g., sociological anthropological). <li style="text-align: center;">OR b. the distinct methods of inquiry of the social and behavioral sciences (e.g., ethnography, historical analysis). 	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	4. Course illustrates use of social and behavioral science perspectives and data.	
		THE FOLLOWING TYPES OF COURSES ARE EXCLUDED FROM THE [SB] AREA EVEN THOUGH THEY MIGHT GIVE SOME CONSIDERATION TO SOCIAL AND BEHAVIORAL SCIENCE CONCERNS:	
		• Courses with primarily fine arts, humanities, literary, or philosophical content.	
		• Courses with primarily natural or physical science content.	
		• Courses with predominantly applied orientation for professional skills or training purposes.	
		• Courses emphasizing primarily oral, quantitative, or written skills.	

Course Prefix	Number	Title	Designation
SSH	200, 294	Food and Culture	SB

Explain in detail which student activities correspond to the specific designation criteria. Please use the following organizer to explain how the criteria are being met.

Criteria (from checksheet)	How course meets spirit (contextualize specific examples in next column)	Please provide detailed evidence of how course meets criteria (i.e., where in syllabus)
1	uses food as the basis to explore the social and cultural aspects of what it means to be human	See course learning objectives and list of lecture topics.
2 & 3a	is very anthropological in orientation, both in theory applied and in methods used	see course description, list of lecture topics, and course reader, plus use of ethnographic method in coursework (item 3)
4	Coursework applies a range of social science approaches	see coursework items 1 (cultural comparison), 3 (ethnography), 4 (social analysis)

Food and Culture
ASB 294 (Pending as SSH 200/ASB 200)
3 credits

Master Syllabus

Food represents the most basic of human needs, and yet its very pervasiveness in our everyday lives often prevents us from seeing how extensively it defines us socially and culturally. Cultural differences in how we understand and use food have massive implications for our diverse identities and our social ties to each other, how we organize our political and economic systems, and even explains much of our contemporary biological variation. This course uses perspectives from Anthropology and other allied fields to explore the relationships between humans and food across cultures and through time in a way that helps us to think about contemporary US diets and food-related issues (such as obesity or food insecurity) in new and more comprehensive ways. The course focuses on diversity in the relationships between food and culture in the US, and then uses a comparative perspective with other systems to provide an additional view of US food, eating, and culture. Examples of some of the questions we address in this class include: how does food define our sense of belonging and the boundaries between ethnic groups? What does it really mean when we observe that minorities are those most at risk of obesity in the US? What are the implications of the different cultural values placed on slim and large bodies, such as whose 'ideal' dominates? Can we explain malnutrition in American inner-cities an environmental justice issue? How can knowledge about cultural differences between groups in the US help us design better ways to address contemporary health challenges, such as the obesity epidemic?

Learning Objectives:

In completing this course, students will demonstrate that they can:

- Articulate the variety, relativity, and complexity of human beliefs and behaviors regarding eating and food cross-culturally within the US. Explain how group identity and food are related, using specific case studies.
- Apply a diverse set of theoretical frameworks (e.g., cultural, evolutionary, ecological, institutional, historical, political-economic) to explain that variation.
- Investigate and debate the links between nutritional risk (undernutrition, obesity), poverty, and minority status in the US.
- Explain food choice as a social justice, not just personal, issue.
- Apply basic research techniques to the ethnographic study of diverse food and eating knowledge and belief in US society, and by comparison with others.
- Explicate the interconnections of food and eating to multiple domains of human life and well-being, the social, ecological, political, and economic complexity of food systems in the US, and how the US systems then connect within a globalized world.
- Develop skills related to critical listening, speaking, writing, and analysis.
- Demonstrate skills appropriate to effective group collaboration.

- Engage productively in difficult, even controversial or adversarial, conversations regarding social inequities and responsibility.
- Recognize and apply basic tools for negotiation, mediation, and conflict resolution.
- Develop skills related to the development, support, and presentation of values-based propositions, including the ability to construct, support, and balance reasonable arguments on two or more sides of the same debate.

Course texts

Goodman, DuFour, and Pelto. 2000. *Nutritional Anthropology*. Mayfield Publishing Company.

Kittler and Sucher. 2001. *Food and Culture*. Wadsworth Pub., 3rd edition.

Coursework

1. Annotated Bibliography Research (10%)

This exercise is designed to help develop some research skills basic to science and social science: the literature review (usually the first step in any research project). Select an ethnic group in the US. Prepare an *annotated bibliography* of key literature that describes (a) the basic food preferences and diet of your group and its cuisine elements (flavors, spices, etc), (b) nutritional status of your group and any important nutritional issues, and (c) cultural traditions and meanings of specific foods in your group and of food and eating in general. This may include ideas about bodies as well as ideas about food. Supplement these with literature that helps you place those in historical or comparative perspective. The goal is to develop a comprehensive understanding of one group that is placed in thoughtful context. An annotated bibliography is a thoughtful list of references that together would form the basis for understanding a specific topic. You give a reference in correct citation format and then also provide an annotation about why that reference is of use. Not all the sources you look at will be useful or relevant and some will take more space to annotate than others because they are more valuable to the topic at hand. References should be organized and output using RefWorks. If you do not know how to use RefWorks, sign up for a tutorial at the library (offered most weeks).

2. Summary Statement Drafts (5% and 5%) and Final Summary Statement (5%). Once you have completed your annotated bibliography, you need to crystallize your findings through clear and concise writing. The statement is a one page summary of your literature. Each student then pastes their bibliography and the one page summary on the course wiki. You will get two rounds of instructor feedback on each summary statement (5% final grade each) and then a final grade (5%). The multiple graded versions is to help you to work toward a very comprehensive *yet clear, concise* and highly accurate mode of written expression that summarizes an area of enquiry for a reader.

3. Key Informant Interview (20%). This exercise is designed to help develop your critical listening skills, give you some real research experience and have you reflect on what you learned from that experience. Working individually, you will select one key

informant *who has a different family background from your own*. You will arrange and conduct an interview with them about their values and beliefs about their food and diet. A list of prompts is given to you to get you started, and although you should cover the questions listed you are also free to follow up on interesting angles with your own questions. You may have to arrange two sessions to complete the exercise, as it will take probably about two hours. The interview **MUST** include an arrangement of informed consent, a structured self-completed questionnaire, plus the longer interview based on open-ended questions designed to elicit their beliefs and practices surrounding their child's diet and eating. The open-ended part of the interview will be recorded by you and then transcribed. The grade will be based on the materials you submit: these will be:

- a typed transcript of the ethnographic (open ended) interview.
- a two paragraph or so summary and interpretation of this interview, being the interviewed person's basic beliefs about child diet and eating.
- a summary of your research experience. This 1-2 page interpretation should include how you recruited your participant and developed rapport, any practical issues that were raised in conducting the interview, your sense of the success of the experience for both you and the participant in such areas as how good you both felt about the experience or not, how much disclosure and detail you felt you achieved, and so on, plus what you would do differently next time based on your experience.

All materials must be submitted to receive a grade for the exercise.

4. Comparative Food System Analysis (20%)

Present an analysis of the food system in the US and one other country of your choice. In addition to describing the differences of the systems, they should also be evaluated in terms of such factors as the composition of the population composition, physical geography, and so-on. Pay attention to issues of ethnic differences and disadvantage, ecology of food production, and political and economic context. Which system do you think is most effective in promoting sustainability, food security, and/or nutritional health (and for who?) and why, and which would tend to create the most problems? For example, how at risk are we as consumers, and why? What role does global processes play in shaping this risk? What are the relationships between food, agriculture, the environment and public health? What changes in either or both systems are needed to achieve ecological sustainability, promote fairness, and improve health outcomes? (you will need to define what you mean by 'health' and/or 'sustainability' and 'equity' etc if are to do this). Use diagrams to explain what you discover, as appropriate.

5. In class debating (15%). Students will orally debate specific food-related cultural and social conundrums in teams of three. We will use world schools debating ground rules. See: www.schoolsdebate.com/guides.asp, <http://flynn.debating.net/Colmmain.htm>. Preparation will require the teams to conduct their own research on the specific topic, then work together to determine how their propositional argument will be made across the three different presentations of each team member, and the rebuttals. Each student's speech is scored on six key elements: argument, content, rebuttal, style, teamwork, and overall. There is significant

information on the web about the art of debating, with topics on how to frame arguments and best work together as a team. Usually, we will stick with fairly simplistic propositions.

6. Propositional essay (20%): Based on the specific case study they debated plus feedback, each student will prepare an essay that proposes, develops, and justifies at least two different arguments – usually this would be the positive and negative of the debated moot, but some flexibility exists to shift the topic or propositions as needed. The goal is to demonstrate the ability to develop and support two very different arguments based on the same set(s) of evidence. Scores will be assigned based on both the draft (10%) and final, post-feedback (10%) versions of the essay.

Classroom and Course Expectations

As an instructor, it is my responsibility to ensure that there is an effective instructional environment in the classroom and that all students who wish to have maximum opportunities to learn. To this end, the following classroom courtesies are expected:

- We will begin with the understanding that, during the hours this class is scheduled to meet, that this class is your first priority, and it is the responsibility of every student to meet this expectation. Research has shown that attendance is the single most reliable predictor of success in university courses. As much of the learning we do in this class takes place as an interaction between everyone in the classroom, I do not believe you can contribute to the class appropriately as a member or reach the educational goals of this course if you are absent. *Therefore, if you have five absences **for any reason** you will be withdrawn from the course.*
- We will begin class punctually. If for any reason you must come late or leave early give advance notice, and enter and leave discretely so you do not disturb others.
- Other than when we are working in small groups, please do not disturb others in the class with localized conversations or other distractions.
- Classroom activities will be predicated on everyone having completed assigned readings **before** class meetings.
- In some cases students require special support to enhance their learning: if you area students with special needs we are here to help, but you must work through usual university channels so appropriate and fair arrangements will be made.

Academic Honesty. Students are responsible for their own academic behavior, and for making themselves fully aware of the University's policies:

http://www.asu.edu/studentaffairs/studentlife/judicial/academic_integrity.htm.

Academic dishonesty includes using the uncredited work of others, but also tolerating or assisting dishonesty in others.

Disability Accommodations. If you are a disabled student in need of special arrangements for exams and/or homework, we will do all we can to help. But you will first need to bring a letter from the Disability Resources Center: 480-965-1234 (Voice) 480-965-9000

(TTY).

Sample Lectures and Reading Schedule

Tuesday 19 August: Introduction to the course: Why food as the social lens?

Thursday 21 August: Cultural beliefs, food, and eating

Tuesday 26 August: Taste preferences and regional cuisines

Thursday 28 August: Food, culture, and ethnic identity

Tuesday 2 September: Culture and body image

Thursday 4 September: Library research skills

Tuesday 9 September: Political economy of food

Thursday 11 September: Nutrition and the ecology of nutritional problems I: undernutrition

Tuesday 16 September: Nutrition and the ecology of nutritional problems II: obesity

Thursday 18 September: Ethnographic interview skills and role playing

Tuesday 23 September: Food and cultural adaptation I

Thursday 25 September: Food and cultural adaptation II

Tuesday 30 September: Globalization and localization of diets

Thursday 1 October: Food security and cultural coping

Tuesday 7 October: Food environments: Food deserts and environmental justice

Tuesday 14 October: Acculturation and the Hispanic nutritional paradox

Thursday 16 October: Obesity, ethnicity, and poverty

Tuesday 21 October: Native American foodways

Thursday 23 October: Colonization and European foodways in the New World

Tuesday 28 October: African American foodways

Thursday 30 October: Asian American foodways

Tuesday 4 November: Hispanic foodways

Thursday 6 November: Group planning sessions

Tuesday 11 November: Group planning sessions

Thursday 13 November: Group planning session

Tuesday 18 November: Class debates

Thursday 20 November: Class debates

Tuesday 25 November: Food, religion, and ritual in modern America

Thursday 26 November: THANKSGIVING BREAK: no class

Tuesday 2 December: Class debates

Thursday 4 December: Bringing food home: reflecting on food and culture in our society

The syllabus is a general guide only: deviations may be necessary.