

FST 1000H: Comparative Research Methods in Food Studies

Instructors: Josée Johnston and Shyon Baumann

Date: Thursdays, 10:00-12:00pm

Location: Room 240, 725 Spadina Avenue (with 2 meetings scheduled at UTSC kitchen)

Term: Fall 2019

This course introduces key multidisciplinary methods in the study of food, its production, distribution, and consumption. It uses approaches in the humanities and social sciences to understand the dynamics of the global food system, as well as the ways that food shapes personal and collective identities of race, class, gender, and nation. This is a core course for the [Collaborative Specialization in Food Studies](#).

Readings:

The readings for this course have been identified by Culnaria faculty; it is a co-designed syllabus. Each week, we have chosen 3 articles and additional recommended readings (with a couple of weeks set aside for visitors and one for in-class presentations of your research). We have identified articles that allow for a discussion of contrasts and comparison across disciplines and the articles are grouped by both 'keywords' and 'key methods'. In addition, they raise the important question of 'whether there is by now or should be ever a distinct food studies methodology'. Is this, instead, an interdisciplinary area of enquiry that deploys different disciplinary approaches to similar questions and similar kinds of data and evidence?

The goal of this course is also to highlight 'food studies' as it is practiced at the University of Toronto (is there a University of Toronto 'school' of food studies?). In introducing the vast sweep of methods and questions in the study of food, we have focused especially on the work of Culnaria faculty, postdocs, grad students, and alumni.

All readings are available on Quercus.

Assignments:

This is an intensive reading, writing, and discussion course. All students are expected to complete the required reading each week and should expect to participate in each and every classroom discussion.

We will take turns helping to **facilitate discussion** by coming prepared to share a list of discussion questions. For the week that students help lead discussion, and will do a very short (e.g., 5 minute *maximum*) opening presentation (with or without power point slides). They will prepare a **literature review essay** on the assigned essays for the week as well as the recommended readings. The essay should be 6-8 pages and is due after the class (please submit by midnight).

On the “**taste and tell**” week, students (and instructors) will bring in a food (or food visual / photograph / power point show) to share with the class. The objective here is to connect a personal food experiences with its sensorial dimensions and relevant scholarly concepts/ideas.

Students will have a choice for the **main writing assignment**. You may write a classic research paper that explores an empirical food-related theme in relation material encountered in the course readings. We also welcome book reviews, research proposals, and literature reviews as final course papers. Some may choose a more creative approach and prepare a project of equivalent depth and breadth (e.g., podcasts, exhibits, review essays, white papers, etc.). Students’ assignments should specifically raises a question directly related to their own research interests. Part of the challenge of this main writing assignment is to ask new and original questions that might reshape the way scholars conceptualize food studies. We are open to other final assignment ideas; plan on meeting with us early on in the semester to customize your project.

Breakdown of assessments:

Discussion Facilitation = 5%

Literature Review essay = 20%

Participation = 20%

Taste & Tell presentation = 5%

Research Prospectus or Research Paper = 50%

Evaluation and Late submissions

For both undergraduate and graduate courses, instructors are not obliged to accept late work, except where there are legitimate, documented reasons beyond a student’s control. In grad classes, a late penalty is normally not appropriate. If there is a medical reason for a late or missed submission, medical documentation is required.

Weekly Breakdown

Week 1 September 12th: INTRODUCTION

Class meets to decide on schedule for upcoming discussion facilitations.

Required:

Alkon, Alison. 2018. “From Companion Planting to Cross-Pollination: Thoughts on the Future of Food Studies,” Plenary Address. Graduate Association for Food Studies Conference. *Graduate Journal of Food Studies*. Vol. 5. No. 2. Available online:

<https://gradfoodstudies.org/2018/12/11/from-companion-planting-to-cross-pollination/>

Week 2 September 19th: Food and Nation

Keywords: (National) identity, community, cuisine, gender, cookbooks, recipes

Key methods: Archival research; material culture; textual and visual analysis

Required:

Mihalache, Irina D. "Recipes as Culinary Communication in a Canadian Art Museum: Lobster Soufflé, Beef Stroganoff, and the Tensions of Gourmet Cooking in the 1960s." *Gastronomica* 18 (3, 2018): 28-41.

Appadurai, Arjun. "How to Make A National Cuisine: Cookbooks in Contemporary India." *Comparative Studies in Society and History* 30 (1, 1988): 3-24.

Keneally, Rhona Richman. "Cuisine of the Tundra: Towards a Canadian Food Culture at Expo 67." *Food, Culture & Society* 11 (3, 2008): 287–313.

Recommended:

Epp, Marlene (2015). "Eating across Borders: Reading Immigrant Cookbooks." *Social History* XLVIII (96, 2015): 45-65.

Bower, Anne. "Cooking Up Stories: Narrative Elements in Community Cookbooks". In Anne L. Bower, ed. *Recipes for Reading: Community Cookbooks, Stories, Histories*. Amherst: University of Massachusetts Press, 1997, 29-50.

Ferguson, Kennan. "Intensifying Taste, Intensifying Identity: Collectivity through Community Cookbooks." *Signs* 37 (3, 2012): 695-717.

Week 3 September 26th Food and Place

Keywords: Mobility; temporality; diet; tourism; taste; edibility

Key Methods: Sensory studies; textual analysis; social survey

Required:

Bender, Daniel. "The Delectable and the Dangerous: Durian and the Odors of Empire in Southeast Asia." *Global Food History* 3 (1, 2017): 111-32.

Cappeliez, Sarah, and Josée Johnston. "From Meat and Potatoes to 'Real-Deal' Rotis: Exploring Everyday Culinary Cosmopolitanism." *Poetics* 41 (October 2013): 433-55.

Long, Lucy M. "Cultural Politics in Culinary Tourism with Ethnic Foods." *Rae-Revista de Administracao de Empresas* 58 (3, 2018): 316 – 324.

Recommended:

Imbruce, Valerie. "From the Bottom Up: The Global Expansion of Chinese Vegetable Trade for New York City Markets." In Richard Wilk, ed. *Fast Food/Slow Food: The Cultural Economy of the Global Food System*. Lanham: Altamira Press, 2006, 163-79.

Korsmeyer, Carolyn, and David Sutton. "The Sensory Experience of Food." *Food, Culture, and Society* 14 (December 2011): 461-75.

Molz, J. G. "Eating Difference: The Cosmopolitan Mobilities of Culinary Tourism." *Space and Culture* 10 (1, 2007): 77-93.

Week 4. October 3rd. Eating Animals

***Meeting place: UTSC Kitchen**

Keywords: meat, disgust, responsibility, ethics, masculinity, meat paradox

Key methods: (auto)ethnography, interviews, quantitative analysis, psychological experiments

Presser, Lois and William V. Taylor. 2011. "An Autoethnography of Hunting." *Crime, Law and Social Change* 55(5):483–94.

Oleschuk, Merin, Josée Johnston, and Shyon Baumann. 2019. "Maintaining Meat: Cultural Repertoires and the Meat Paradox in a Diverse Sociocultural Context." *Sociological Forum* 1–24.

Rozin, Paul, Julia M. Hormes, Myles S. Faith, and Brian Wansink. 2012. "Is Meat Male? A Quantitative Multimethod Framework to Establish Metaphoric Relationships." *Journal of Consumer Research* 39(3):629–43.

Recommended:

Specht, Joshua. 2016. "Animal History after Its Triumph: Unexpected Animals, Evolutionary Approaches, and the Animal Lens." *History Compass* 14(7):326–36.

Week 5. October 10th: Local Food in a Global Era

Keywords: Identity, temporality, spatiality, mobility, qualification, distinction, tradition, cultural institutions, alternative food movements, authenticity, sustainability, community

Key Methods: Participant observation, unstructured and semi-structured interviews, textual analysis

Required:

Gaytán, Marie Sarita and Sarah Bowen. 2015. "Naturalizing Neoliberalism and the De-Mexicanization of the Tequila Industry." *Environment and Planning A* 47:267–83.

MacDonald, K.I. "The Morality of Cheese: A Paradox of Defensive Localism in a Transnational Cultural Economy." *Geoforum* 44 (2013): 93-102.

MacDonald, K.I. "The Transnational Life of Cheese." In A. Quayson and G. Daswani, eds. *Blackwell Companion to Diaspora and Transnational Studies*. Oxford: Wiley-Blackwell, 2014, 293-314.

Recommended:

Bowen, S. "Embedding Local Places in Global Spaces: Geographical Indications as a Territorial Development Strategy." *Rural Sociology* 75 (2, 2010), 209–243.

Guy, Kolleen. *When Champagne became French: Wine and the Making of a National Identity*. Baltimore, Johns Hopkins University Press, 2003 (Chapt. 2 - "Industry Meets Terroir: Champagne Producers in the Marne, 1789-1890").

Mutersbaugh, T. "Serve and Certify: Paradoxes of Service Work in Organic Coffee Certification." *Environment and Planning D: Society and Space* 22 (2004): 533-552.

Week 6. October 17th: Eating Green: Food & Sustainability

Attend food-related sessions at the UTM Conference on Sustainability. Details TBD.
<https://sttpaconference.com/>

Week 7. October 24th: Food, Class and Status

Keywords: Distinction, authenticity, consumption, health, identity, class

Key methods: Discourse analysis, survey data, interview data

Required:

Bourdieu, Pierre. *Distinction: A Social Critique of the Judgment of Taste*. Translated by Richard Nice. Cambridge: Harvard University Press, 1984. (Chapter 3: The Habitus and the Space of Life Styles, 169-208, ending at "The Universes of Stylistic Possibilities")

Baumann, Shyon, Michelle Szabo, and Josée Johnston. "Understanding the Food Preferences of People of Low Socioeconomic Status." *Journal of Consumer Culture*. 2017.

Johnston, Josée, and Shyon Baumann. "Democracy vs. Distinction: A Study of Omnivorousness in Gourmet Food Writing." *American Journal of Sociology* 113 (1, 2007): 165-204.

Recommended:

de Morais Sato, Priscila, Joel Gittelsohn, Ramiro Fernandez Unsain, Odilon José Roble, Fernanda Baeza Scagliusi. "The Use of Pierre Bourdieu's Distinction Concepts in Scientific Articles Studying Food and Eating: A Narrative Review." *Appetite* 96 (2016): 174-186.

de Morais Sato, Priscila, Mariana Dimitrov Ulian, Ramiro Fernandez Unsain and Fernanda Baeza Scagliusi. "Eating Practices among Low-Income Overweight /Obese Brazilian Mothers: A Bourdieusian Approach." *Sociology of Health and Illness* 40 (7, 2018): 1172-1185.

Ray, Krishnendu. "Bringing the Immigrant Back into the Sociology of Taste." *Appetite* 119 (2017): 41-47.

Oleschuk, Merin (2017). "Foodies of Color: Authenticity and Exoticism in Omnivorous Food Culture." *Cultural Sociology* 11 (2, 2017): 217–233.

Week 8. October 31st: Food, Empire, and Post-Coloniality

Keywords: Empire and commodities; labour, gender, & mobilities; food security & justice; kitchens, cookbooks & gardens; raced, 'ethnic' & vernacular foodways; street food provisioning & legislation

Key Methods: Archival research, textual and visual analysis, oral histories, food and digital media, reading recipes and images, collecting cookbooks

Required:

Sharma, Jayeeta. " 'British Science, Chinese Skill, and Assam Tea: Making Empire's Garden,' *Indian Economic and Social History Review*, 43 (4, 2006): 429-455

Bégin, Camille and Jayeeta Sharma. " 'A Culinary Hub in the Global City': Diasporic Asian Foodscapes across Scarborough, Canada." *Food, Culture & Society* 21 (1, 2018): 55-74.

Ray, Krishnendu. 2018. "Street-Food, Class, and Memories of Masculinity: An Exploratory Essay in Three Acts." *Food, Culture and Society* 21(1):89–100.

Recommended:

Mintz, Sidney W. and Christine M. Du Bois. "The Anthropology of Food and Eating." *Annual Review of Anthropology* 31 (1, 2002): 99-119.

Ohnuki-Tierney, Emiko. "Structure, Event and Historical Metaphor: Rice and Identities in Japanese History." *Journal of the Royal Anthropological Institute* 1 (2, 1995): 227–253.

Sharma, Jayeeta. "Empires of Food." In Jeffrey Pilcher, ed. *Oxford Handbook of Food History*. New York: Oxford University Press, 2012, Part III, Chapter 14.

Wise, Amanda and Selvaraj Velayutham. "Moving Food: Gustatory Commensality And Disjuncture in Everyday Multiculturalism." *New Formations: Journal of Culture/Theory/Politics* 74 (1, 2011): 82-107.

Week 9. November 7th: Taste & Tell Week

This week, course participants and instructors will bring in a food (or photograph / power point show) to share with the class and to connect to a food-related research theme. Coffee and tea will be provided.

Week 10. November 14th: Food, health and bodies

Keywords: Health foods, science, expertise, nutrition, boundaries, power, gender, body

Key methods: Archival research, material culture, history of science, medicine and technology, Science and Technology Studies

Required:

Adelman, Juliana and Lisa Haushofer. "Introduction: Food as Medicine, Medicine as Food." *Journal of the History of Medicine and Allied Sciences* 73 (2, 2018): 127-134.

Cairns, Kate and Josée Johnston. 2015. "Choosing Health: Embodied Neoliberalism, Postfeminism, and the 'Do-Diet.'" *Theory and Society* 44:153–75.

Haushofer, Lisa. "Between Food and Medicine: Artificial Digestion, Sickness, and the Case of Benger's Food." *Journal of the History of Medicine and Allied Sciences* 73 (2, 2018): 168-187.

Recommended:

Cardenas, Diana. "Let Not Thy Food Be Confused with Thy Medicine: The Hippocratic Misquotation." *E-SPEN Journal* 8 (December 1, 2013): e260–62.

Rankin, Alisha. *Panacea's Daughters: Noblewomen as Healers in Early Modern Germany*. Chicago: University of Chicago Press, 2013. 61-92.

Reinarman, Craig. "Policing Pleasure: Food, Drugs, and the Politics of Ingestion." *Gastronomica* 7 (August, 2007): 53–61.

Week 11. November 21st: Food on the Move

Keywords: Mobility, culinary infrastructure, migration, markets

Key Methods: Archival research, spatial analysis, social and cultural history

Required:

Pilcher, Jeffrey M. "Culinary Infrastructure: How Facilities and Technologies Create Value and Meaning around Food." *Global Food History* 2 (September, 2016): 105-31.

Pilcher, Jeffrey M. "Was the Taco Invented in Southern California?" *Gastronomica* 8 (Winter, 2008): 26-38.

Zanoni, Elizabeth. "Migrant Marketplaces: Globalizing Histories of Migrant Foodways." *Global Food History* 4 (2018): 3-21.

Recommended:

Zelinsky, Wilbur. "The Roving Palate: North America's Ethnic Restaurant Cuisines." *Geoforum* 16 (1, 1985): 51-72.

Gabaccia, Donna R. "Pizza, Pasta, and Red Sauce: Italian or American?" *History in Focus* 11 (2006). <http://www.history.ac.uk/ihr/Focus/Migration/articles/gabaccia.html>.

Wilk, Richard R. "The Extractive Economy: An Early Phase of the Globalization of Diet and its Environmental Consequences." In Alf Hornborg, J. R. McNeill, and Joan Martinez-Alier, eds. *World System History and Global Environmental Change*. Lanham, MD: Altamira, 2007, 179-98.

Week 12. November 28th: Cooking Food

***Location: UTSC kitchen space**

Oleschuk, Merin. 2019. "Gender, Cultural Schemas, and Learning to Cook." *Gender & Society*. Online first. <https://journals-sagepub-com.myaccess.library.utoronto.ca/doi/pdf/10.1177/0891243219839669>

Bowen, S., S. Elliott, and J. Brenton. 2014. "The Joy of Cooking?" *Contexts* 13(3):20-25.

Other Important Information

Academic Integrity

Copying, plagiarizing, falsifying medical certificates, or other forms of academic misconduct will not be tolerated. Any student caught engaging in such activities will be referred to the Dean's office for adjudication. Any student abetting or otherwise assisting in such misconduct will also be subject to academic penalties. Students are expected to cite sources in all written work and presentations. See this link for tips for how to use sources well:

(<http://www.writing.utoronto.ca/advice/using-sources/how-not-to-plagiarize>).

According to Section B.I.1.(e) of the Code of Behaviour on Academic Matters it is an offence "to submit, without the knowledge and approval of the instructor to whom it is submitted, any academic work for which credit has previously been obtained or is being sought in another course or program of study in the University or elsewhere."

By enrolling in this course, you agree to abide by the university's rules regarding academic conduct, as outlined in the Calendar. You are expected to be familiar with the *Code of Behaviour on Academic Matters* (<http://www.artsci.utoronto.ca/osai/The-rules/code/the-code-of-behaviour-on-academic-matters>) and *Code of Student Conduct* (<http://www.viceprovoststudents.utoronto.ca/publicationsandpolicies/codeofstudentconduct.htm>) which spell out your rights, your duties and provide all the details on grading regulations and academic offences at the University of Toronto.

Students may be required to submit their course essays to Turnitin.com for a review of textual similarity and detection of possible plagiarism. In doing so, students will allow their essays to be included as source documents in the Turnitin.com reference database, where they will be used solely for the purpose of detecting plagiarism. The terms that apply to the University's use of the Turnitin.com service are described on the Turnitin.com web site.

Accessibility Services

It is the University of Toronto's goal to create a community that is inclusive of all persons and treats all members of the community in an equitable manner. In creating such a community, the University aims to foster a climate of understanding and mutual respect for the dignity and worth of all persons. Please see the University of Toronto Governing Council "Statement of Commitment Regarding Persons with Disabilities" at <http://www.governingcouncil.utoronto.ca/Assets/Governing+Council+Digital+Assets/Policies/PDF/ppnov012004.pdf>.

Equity and Diversity Statement

The University of Toronto is committed to equity and respect for diversity. All members of the learning environment in this course should strive to create an atmosphere of mutual respect. As a course instructor, I will neither condone nor tolerate behaviour that undermines the dignity or self-esteem of any individual in this course and wish to be alerted to any attempt to create an intimidating or hostile environment. It is our collective responsibility to create a space that is inclusive and welcomes discussion. Discrimination, harassment and hate speech will not be tolerated.

Additional information and reports on Equity and Diversity at the University of Toronto is available at <http://equity.hrandequity.utoronto.ca>.