

**UNO – GLORIES OF FRANCE 2018  
ANTHROPOLOGY 3750 - FOOD AND CULTURE IN EUROPE  
COURSE SYLLABUS**

**University of New Orleans**  
**Instructor: Ann Kos Edwards**

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**REQUIRED TEXT:**

Lavenda, R. H., & Schultz, E. A. (2017). *Core concepts in cultural anthropology* (6th ed.).  
New York: Oxford University Press.

Child, J., Prud'homme, A. (2006). *My Life in France*. New York: Anchor Books.

Additional reading materials will be accessible on my website: [www.annedwards.info](http://www.annedwards.info)

**COURSE DESCRIPTION:**

The range of human dietary and culinary customs is both broad and fascinating. Many people enjoy items that we do not consider food at all. In turn, many of our favorite foods are taboo or even abhorrent to others. In most cases, however, the selection and preparation of food is a response to available resources and technology. France is a perfect location to observe and understand the historical, religious, economic, and ecological significance of food and how the preparation and consumption of food relates to the customs and cultures of a local area.

**COURSE REQUIREMENTS:**

This course requires an individual project in the form of an oral presentation/demonstration (topics will be discussed during the first class session), a daily food journal, midterm exam, and a final exam.

- Ethnographic films will supplement the reading materials.
- Local field trips and class attendance are mandatory.
- In the event of illness, excused absences may be obtained at the discretion of the program director.

**COURSE GOALS AND OBJECTIVES:**

- 1) To expose students to other cultures through the study of food systems and thus to foster international awareness and the cross-cultural perspective.
- 2) To explore various customs which we in American culture consider strange.
- 3) To give students the opportunity to develop their writing skills through a food journal and essays as well as enrich their vocabulary by learning new terms concerning nutrition in various cultures.
- 4) To provide students with the background knowledge to be able to understand and answer the basic questions: "Who eats what, why, when and how?"

**EXPECTATIONS FOR STUDENTS IN THEIR COURSE WORK:**

- Each student will keep a field notebook (journal) that relates and brings together our experiences, reading, lectures, discussions, impressions, field trips and other relevant material.
- Each student will attend classes, the field trips, and all other officially scheduled activities.
- Each student will complete assignments as required. The food journal should be updated every day and will be discussed in class.
- Each student will practice appropriate standards of courtesy and respect for local traditions.

**UNO POLICIES:**

Students must abide by all policies outlined in the UNO Student Policies Manual. Cheating, plagiarism, and academic misconduct will not be tolerated. Grades will be based on the UNO grading scale.

**METHOD OF GRADING:**

Midterm Exam.....	30%	Food & Culture Journal.....	10%
Presentation/Demonstration .....	30%	Final Exam .....	30%

**READING AND CLASS LECTURES (Subject to Change):**

- Week 1 Introduction: What is Anthropology (Article on website)  
Lavenda Ch. 1: Four fields of Anthropology  
Harper: Introduction and Ch. 1: The biological base of food (Article on website)  
France: Geographic overview (Article on website)  
Mediterranean diet
- Week 2 Lavenda Ch. 2: Culture, race, ethnocentrism and cultural relativism  
Ethnocentrism; Evolution of culture  
Lavenda Ch. 3: Anthropological linguistics; Sapir-Worf hypothesis  
France: History of culture: Early Man in Southern France  
Child: Introduction & Part I
- Midterm Exam
- Week 3 Lavenda Ch. 4: Worldview and religion; Animism; Ancestor worship;  
Magic & witchcraft; Shamans & priests  
Lavenda Ch. 7: Kinship, marriage, and family; Nuclear and extended family; What is marriage?  
Endogamy vs. Exogamy; Monogamy vs. Polygamy; Brideprice vs. Dowry; Divorce  
Harper Ch. 2: Foragers; The first civilizations; Fasting; The global diffusion of food after Columbus
- Week 4 Lavenda Ch. 9: Economic Anthropology; Subsistence strategies; Hunters and gatherers, horticulture,  
pastoralism, intensive agriculture; Eric Wolf: Peasants  
France: Food patterns; The concept of French Haute cuisine; Classic French cooking  
Child: Part II & Epilogue
- Week 5 Lavenda Ch. 11: Anthropology of science, technology, and medicine; Human health & nutrition
- Final Exam