

# C&E SOC/SOC 222: Food, Culture, and Society

University of Wisconsin-Madison

Spring 2021 3 credits

## Lectures:

Recorded: Posted Sundays by 11:59pm

On Zoom: Wednesdays 2:25-3:15

NOTE: We do not meet on Mondays

## Sections All On Zoom:

301 Thursdays 1:20-2:10

302 Thursdays 2:25-3:15

303 Fridays 9:55-10:45

304 Fridays 11:00-11:50

Professor Nan Enstad

[nenstad@wisc.edu](mailto:nenstad@wisc.edu)

Nan's office hours: M 2:25-3:15

and by appointment

TA: Kase Wheatley

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## Course Description:

This course studies the development of our contemporary food system, including the development of large-scale agriculture and global food supply chains that distribute food over long distances and escape seasonality. We will explore the shifting meanings and experiences of food, the ways that knowledge about food is produced and circulated, and how people have launched food movements in order to influence the food that they and others can access. Food is a topic that is broad in geopolitical and corporate foundations and yet intimate in the ways that we experience it bodily and through consuming communities. We will find junctures between the public and the personal, the abstract and the intimate. We'll explore the historical roots that have led to current issues of food insecurity, inequity around race and class in food access, and growing food in sustainable and healthy ways.

## Required Texts:

All Required Materials are found on our canvas page.

## Weekly Course Flow:

1. **\*All\* of Your Written Assignment Deadlines** are on Sundays 11:59pm.
2. A **Recorded Lecture** will be posted each week by Sunday 11:59pm. **Please view** the lecture **before we meet on zoom on Wednesdays at 2:25**. We do not meet on Mondays.
3. We recommend you begin the Week's Readings before the Wednesday lecture.
4. **Readings must be completed** by the time you attend section discussion.
5. Repeating for emphasis: you should plan on work being due (almost) every Sunday at 11:59pm.

## Garden Groups:

Everyone will be assigned to a "Garden Group" that will meet on various projects over the course of the semester, especially the "My Personal Food Archive" assignment. Senior auditors will have their own Garden Group. Garden Groups will also have a role in developing questions for Wednesday lectures and in presenting readings in section discussion. More info on Garden Groups to come!

## Course Requirements:

1. Participation 30% Due Every Sunday 11:59pm.  
Includes required but ungraded assignments. Each will receive 1 point *if completed fully*.  
Reading Response Templates  
Personal Food Archive installments  
Discussion Boards  
Also includes a few other assignments:  
Two vocabulary quizzes (possible 2 points each)  
In Garden Group: Present a reading in a section (2pts)  
In Garden Group: Prepare questions/comments for a Wednesday lecture (2 pts)
2. Cookbook paper- 3 pages 10% Due February 21 11:59pm.
3. 3-page Essays 20% total  
Midterm essay (Units 1& 2) 10% Due March 14 11:59pm  
Final Essay (Units 3 & 4) 10% Due May 2 11:59pm
4. Personal Food Archive 20% Due April 11 11:59pm  
This is a central and ongoing assignment in the class. It is comprised of almost-weekly installments that record your relationship with the food system, such as a recipe important to you or your family, a map of where you get food, a one-paragraph reflection about food choices, etc. You will receive an assignment orientation with more details. You will receive 1 point in “participation” for completing each (ungraded) installment. At the end of the semester you will compile the pieces you like best into an archive, write a guide to the collection, and turn in for a grade (20%). The Personal Food Archive showcases who you are in the food system and what you care about.
5. Poster on a Food Movement/ Response to Covid-19 20% Drafts Due in Section April 22-23;  
Final drafts due May 2 11:59pm

### LETTER GRADE SCALE (numbers are percentages)

93-100 = A  
88-92 = AB  
83-87 = B  
78-82 = BC  
70-77 = C  
60-69 = D  
Below 60 = F

### NOTE ABOUT WORKLOAD:

The credit standard for this 3 credit course is met by an expectation of a total of 135 hours of student engagement with the course learning activities (at least 45 hours per credit), which include regularly scheduled instructor:student meeting times, a weekly discussion section, reading, writing, and other student work as described in the syllabus. This translates to an average of 9 hours per week total time over 15 weeks.

### LEARNING GOALS:

In this course you will learn to:

1. Demonstrate knowledge about how the system of food production, distribution and consumption in the United States is organized, how it has changed, and how it is changing.
2. Understand the ways that technologies, globalization, and social movements have affected the food system.
3. Present clearly written, persuasive arguments in response to academic questions

4. Prepare for and present in oral discussion by offering points with evidence
5. Recognize, challenge and avoid false analogies, overgeneralizations, and other logical fallacies.

## ACCOMMODATIONS FOR STUDENTS WITH DISABILITIES

We are happy to make accommodations for you. If you have a McBurney Visa, you're all set. If you do not have a McBurney Visa, but you need something to make your learning experience more successful, please talk to us. See <https://mcburney.wisc.edu/instructor/>

## DIVERSITY & INCLUSION

**Institutional statement on diversity:** Diversity is a source of strength, creativity, and innovation for UW-Madison. We value the contributions of each person and respect the profound ways their identity, culture, background, experience, status, abilities, and opinion enrich the university community. We commit ourselves to the pursuit of excellence in teaching, research, outreach, and diversity as inextricably linked goals. The University of Wisconsin-Madison fulfills its public mission by creating a welcoming and inclusive community for people from every background – people who as students, faculty, and staff serve Wisconsin and the world.

**Nan's statement: Everyone is welcome in this class, including people of all races, classes, genders and sexual orientations.** This course seeks to make that "welcome" into a vibrant classroom community where respect for others and a willingness to learn is combined with a search for truth and understanding via scholars' practices of determining facts and developing arguments. If you feel you are not being treated fairly or with respect, please talk to Nan and/or the chair of C&E Sociology. For further resources, see <https://diversity.wisc.edu/>

## Course Schedule:

### UNIT 1: Heritage and Food

Week 1 January 25-31 Introductions

Robin Wall Kimmerer, "The Gift of Strawberries," *Braiding Sweetgrass*

Week 2 February 1-7 Slavery and Soul Food

Michael W. Twitty, "Introduction" and "Alma Mater" from *The Cooking Gene*

Judith Carney and Richard N. Rosanoff, "Botanical Gardens of the Dispossessed" and "Memory Dishes of the African Diaspora" from *In the Shadow of Slavery*

Week 3 February 8-14 Settler Colonialism, Native Food Sovereignty and Wild Rice

Amanda Raster and Christina Gish Hill, "The Dispute Over Wild Rice" *Agricultural and Human Values*

Elizabeth Hoover, "You Can't Say You're Sovereign If You Can't Feed Yourself" from *Indigenous Food Sovereignty in the United States*

Week 4 February 15-21 Immigrants, Immigration Policy, and Ethnic Food

Yong Chen, "The Cradle of Chinese Food"

Katherine Massoth, "Mexican Cookery That Belongs to the United States"

### Unit Two: Corporate Food

Week 5 February 22-28 Industrial Food

Kellen Backer, "Constructing Borderless Foods: The Quartermaster Corps and World

War II Army Subsistence” from *Food Across Borders*  
Steve Striffler, “Inside a Poultry Plant” from *Chicken: The Dangerous Transformation of America’s Favorite Food*.

Week 6 March 1-7 Corporate Agriculture

Steve Striffler, “Love That Chicken” from *Chicken: The Dangerous Transformation of America’s Favorite Food*.

Phil H. Howard and Mary K. Hendrickson, “The State of Concentration in Global Food and Agriculture Industries”

Roger Johnson, “We Must Reject the ‘Go Big or Go Home’ Mentality of Modern Agriculture” from *The Hill*

Week 7 March 8-14 Corporate Food Marketing

Amy Bentley, “Shifting Childrearing Philosophies and Early Solids” from *Inventing Baby Food*

Anna Zeide, “Grocery Garbage: Food Waste and the Rise of Supermarkets in the Mid-Twentieth Century,” *History of Retailing and Consumption*

Doc 11.1 “Photograph of Super Giant Supermarket” (1964)

### Unit Three: The Body and Food

Week 8 March 15-21: Global Hunger and Food Insecurity

Ricardo Salavador, Union of Concerned Scientists Video (12:36 mins)

Katherine Broten, “Food Insecurity in Higher Education”

Feeding America “The Impact of the Coronavirus on Food Insecurity in 2020”

Week 9 March 22-28 Research Week—no classes or sections!

Work on compiling Personal Food Archive.

Week 10 March 29-April 4 Body and Beauty

Sabrina Strings, “Thinness as American Exceptionalism” and “Fat Revisited” from *Fearing the Black Body*

Sabrina Strings, “It’s Not Obesity, It’s Slavery” New York Times May 20, 2020

### Unit Four: Change

Week 11 April 5-11 Civil Rights and Black Power

Monica White, *Freedom Farmers* chapters 2 & 5

Week 12 April 12-18 Native Food Sovereignty

Becca Dower “Eating With Relatives in the Fort Peck Reservation” *Edge Effects* January 12, 2021.

Kyle Powys Whyte, “Indigenous Climate Justice and Food Sovereignty” from *Indigenous Food Sovereignty in the United States*

Tirso Gonzales and Walter D. Mignolo, “Indigenous Autonomy and Indigenous Community Based Research”

Week 13 April 19-25 Global Agroecology

Liz Carlisle, *The Lentil Underground*, excerpt  
“IAASTD, Agroecology and New Ways Forward”

Week 14 April 26-May 2 Conclusion—The Future of Food  
“The Making of a Paradigm Shift”  
“What US Investment in Africa Means for Agroecology”