



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

University of Wisconsin-Madison
Spring 2024
3 credits

FACULTY INSTRUCTOR

Dr. Valerie Stull (PhD, MPH)
(she/her)
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TEACHING ASSISTANT

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LECTURES

Mon & Wed
2:25 PM - 3:15 PM

*1125 DeLuca Biochemistry Building

DISCUSSION SECTIONS

DIS 301: Thur 1:20 PM - 2:10 PM
DIS 302: Thur 2:25 PM - 3:15 PM
DIS 303: Fri 11:00 AM - 11:50 AM
DIS 304: Fri 12:05 PM - 12:55 PM

*38 Agricultural Hall

TEATIME / OFFICE HOURS

*Join Dr. Stull in person and enjoy
a cup of tea and casual discussion!*

Mon 330-430 PM
346 C Ag Hall

Other times by appointment (just email!)
in person or Zoom
<https://uwmadison.zoom.us/j/9778778903>
Meeting ID: 977 877 8903

COFFEE TIME / OFFICE HOURS

Grab your coffee and Zoom with Todd!

Wed 4-5 PM via Zoom, and also by
appointment – just email!

<https://uwmadison.zoom.us/j/6818723326>
Meeting ID: 681 872 3326

UNIVERSITY 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.

A LITTLE MORE FROM DR. STULL:

Food is both universal and inherently personal—a necessity and a key medium through which one’s cultural and individual identity is expressed. Sharing food is one of the evolutionary reasons that humans became so successful as a species. Moreover, the production of food is a primary way we are altering the surface of the Earth. Given the complex challenges facing humanity at present, food is at the forefront of our impact on the planet and our vulnerability to global environmental change. In this course, we will explore the multidimensional aspects of food, pushing ourselves to think about the environment, culture, identity, politics, and justice, while taking the time to personally reflect on our place in the food system.

COURSE OBJECTIVES:

1. Demonstrate knowledge about how the system of food production has changed and how it is changing
2. Articulate the relationship between food production and environment
3. Explain the relationships between food, identity, and culture
4. Critically examine the connections between food and health
5. Understand the ways that technologies, globalization, and social movements have affected the food system
6. Present clearly written, persuasive arguments in response to academic questions
7. Prepare for and participate in oral discussion by offering points with evidence
8. Recognize, challenge, and avoid false analogies, overgeneralizations, and other logical fallacies

STRUCTURE OF THE COURSE:

This course involves lectures, reading and viewing online content, as well as one discussion section per week. You should refer closely to our Canvas page for information and updates.

Pre-lecture content (*asynchronous, posted Wednesday the week before on Canvas*)

- Includes readings, videos, mini lectures
- There is no textbook, and all readings will be posted online
- Material and readings *should* be completed before class on Monday, but *must* be completed before discussion sections on Thursdays & Fridays

Lectures (*two in-person lectures per week*)

- Slides will be posted on Canvas after class
- You should plan to take good notes during class (everything you need to know will NOT be provided directly on the PPT slides)
- On occasion, lectures may be moved online via an asynchronous video – when this happens an announcement will be made via email and on Canvas as early as possible

Discussion sections (in person on Thursdays & Fridays in Room 38, Agricultural Hall)

- 50-minute session led by TA structured around course content
- Activities in large groups and small group breakouts
- Time for clarification/discussion of weekly content and explanation of assignments
- Weekly, short ‘Making Connections’ assignments will be due before class (by 11:59pm on Wednesday)

COURSE POLICIES:

1. Attendance. Regular attendance and participation will be critical for succeeding in the course. We will not take attendance during lectures, but it is to your benefit to come, be engaged, and take good notes. We will take attendance during discussion sections each week, but we understand that circumstances may arise that cause you to miss discussion. Everyone will get 2 “free passes” where you will not lose points for being absent (more details below). Exceptions can be made for serious life disruptions such as illness or family emergencies. If you do need to miss class, for whatever reason, we expect you to take responsibility for making up any missed material.

2. Technology. You will need access to Canvas and a computer for this course. However, we strongly prefer that students avoid the distraction of technology (phones, computers, email, apps, etc.) during lectures. One of the best ways to do this is to take notes on a piece of paper(!) with a pen or pencil(!). Think about yourself and how you focus best – does your phone really help? Devices should not be used in class in any way that is disruptive to your classmates.

3. Use of ChatGPT/other AI: This course has written assignments which you are expected to write yourself. We ask that you do not use text-generated AI to assist you, as much of our work requires personal reflection. Note that AI-generated text tends to contain logical, factual, and structural errors, which will result in point deductions. You are required to follow the university’s academic honesty policies and include citations following [the APA Style Center guidelines](#).

4. Academic honesty. You are responsible for understanding the University’s standards for academic honesty. These are described on the University’s [website for the Office of Student Conduct and Community Standards](#). Plagiarism will not be tolerated, so please review the [Plagiarism Resources](#) provided by UW-Madison. Please also note that course content is protected and may not be shared, uploaded or distributed elsewhere. For permission to use, contact Dr. Stull.

5. Grading. Grading will take place on a straight point system, with grades assigned as:
A ≥93% of total points; AB ≥ 88%; B ≥ 83%; BC ≥ 78%; C ≥ 70; D ≥ 60, F < 60.
See below for assignment breakdown.

6. Late policy. Assignments are due on the date listed on the syllabus. Discussion assignments will not be accepted late, but we will drop your two lowest grades (see details below). Regarding other assignments, if circumstances arise that prevent you from turning in an assignment on time, you should communicate with the instructor or your TA BEFORE the assignment due date. If you don’t communicate with your TA before, 10% will be deducted for each day late. Exceptions can be made for serious life disruptions such as illness or loss of a loved one.

7. Accommodations. We are happy to make accommodations for you. If you have a [McBurney Visa](#), you’re all set. If you face any other challenges that could affect your participation and/or performance in this course, *please contact Dr. Stull as soon as possible to discuss appropriate and helpful accommodations.*

8. COVID-19. Please stay current with campus, community, and CDC guidelines for what to do if you are ill and when you can return to class. We ask that you consider the health of your

classmates and instructors when deciding if you are well enough to come to class. Please know you will not be penalized if you or a loved one becomes ill, as long as you communicate with us.

9. Health and wellness. We encourage you to make your health a priority. Remember that beyond being a student, you are a human being carrying your own experiences, thoughts, emotions, and identities with you. It is important to acknowledge any stressors you may be facing, which can be mental, emotional, physical, cultural, financial, etc., and how they can affect your academic experience. If you are having difficulties, please don't hesitate to contact us and/or find support from [University Health Services](#). We are here to support you and help you succeed.

10. Diversity, equity, and inclusion. Everyone is welcome in this class, regardless of background. This course seeks to translate this "welcome" into a vibrant classroom community where respect for others and a willingness to learn are at the forefront. We recognize varied histories of social discrimination globally and seek to support and extend opportunities to members of all groups that have been and continue to be marginalized. *We're committed to creating a learning environment that is free of discrimination based on race, gender, sexuality, religion, age, ability, and any other aspects of students' identities.* Please reach out to us if you ever have any concerns over the course of the semester. For further resources, see the [Division of Diversity, Equity, and Educational Achievement](#).

11. Changes to the syllabus. We reserve the right to make changes to this syllabus, including adding assignments and changing due dates. These changes will be announced as early as possible so that students may adjust their schedules.

12. 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. Each week, we will meet 3 times (for 50 mins each). The remaining 6+ hours of time will be spent on reading, online content, and assignments.

13. Communication. We welcome communication from you. Please swing by office hours, chat with us after class, or contact us online. Before sending an email, however, make sure your question is not already answered in this syllabus or on Canvas. When emailing, please, please, please add "**CES222**" to the subject line (ex., CES222 - Personal Food Archive Question). We receive dozens of important emails each day, and it is very easy for your messages to be lost. It is also advisable that you address us formally and include your name, discussion section, and other necessary details in the email. Keep in mind, an email is not a text message! We will do our best to respond within 48 hours.

EVALUATION:

Grade Breakdown:

- 25% - Weekly Discussion: Participation and 'Making Connections' Assignments
- 10% - Outside the Box: Mid-term Culinary Essay (Short paper: 4-6 pages)
- 25% - Online Module Quizzes
- 25% - Personal Food Archive (semester-long assignment)

15% - Final Comprehensive Exam (in person)

Assignment Due Dates:

Due Date	Assignment
Weekly	Making Connections Assignments – due by 11:59pm every Wednesday
Feb 9	Personal Food Archive Installment #1 (11:59 pm) *completion credit
Feb 11	Quiz 1 (11:59 pm)
Feb 25	Quiz 2 (11:59 pm)
March 1	Personal Food Archive Installment #2 (11:59 pm) *completion credit
March 17	Quiz 3 (11:59 pm)
March 24	Outside the Box: Mid-term Culinary Exercise (11:59pm)
April 14	Quiz 4 (11:59 pm)
April 19	Personal Food Archive Installment #3 (11:59 pm) *completion credit
April 28	Quiz 5 (11:59 pm)
May 3	Entire Complete Personal Food Archive (11:59 pm)
May 6	Final Exam – in person, comprehensive

Assignment Details:

Weekly Discussion Participation and ‘Making Connections’ Assignments (25%):

Each week, you have the opportunity to earn 20 points: 10 points for section participation and 10 points for your ‘Making Connections’ assignment. Collectively, Discussion Section assignments and participation will make up 25% of your final grade.

Section is our dedicated time for discussion. And regular discussion *participation* is important because it helps us clarify our thoughts, become better listeners, and learn to engage constructively with peers in an academic setting. The daily participation grade includes: attendance (5 points) plus “attentive contribution” (5 points). Notice that no score is possible without first attending section! “Attentive contribution” involves coming to section prepared to engage with the class, attentively and respectfully listening to others, and sharing your own thoughts. We hope everyone will feel comfortable verbally contributing to our conversations, and the small-group (“pod”) breakouts are intended to help. If you have concerns or anxiety about verbally contributing to weekly section discussions, please contact Todd during the first week. He can share some tips and talk with you after section, to see how things are going.

‘Making Connections’ Assignments (10 points) are designed to get you engaged with the week’s ideas *before* coming to section. As such, these assignments are *always* due before midnight Wednesday. Completing these on time will help you feel ready to contribute to our discussions and make section much more enjoyable and productive. And keep in mind that you are welcome to submit these assignments *earlier* in the week; if you have a particularly busy week ahead, consider getting your ‘connection’ done early!

Attendance and participation in your Discussion Section is required. All students will get 2 “free passes” where you will not lose points for being absent. Alternatively, you can drop your two lowest scores if you had a bad day or couldn’t complete the Making Connections assignment on time. If you miss a Discussion Section, you should first connect with a classmate to catch up on any material missed. If you still have questions, reach out to Todd.

Outside the Box: Mid-term Culinary Essay (10%):

This assignment involves doing some research/exploration on your own or with a classmate. Each student must submit their own paper, but you are welcome to work on the assignment

together) You should select an exercise from the list that will be provided. The results of each exercise will be a 5-6 page (1.5 or double spaced, 12-point font) essay. Essays should be well organized, thoughtful, and include references to class readings and some additional research to make and illustrate points. Complete a draft early so you can take it to the Writing Center where you will be provided with an assessment of your writing and receive guidance on improvement.

Online Quizzes (25%):

Throughout the semester, you will take 5 Module Review quizzes worth 20 points (5%) each on Canvas. These online quizzes will post on Thursday by noon and be due on Sunday by 11:59pm. They are open book and open note, but timed (1 hour). You are expected to work alone. Quizzes will cover lecture content, key vocabulary, readings, videos, and case examples.

Personal Food Archive (25%):

This is a central and ongoing assignment in the class. It is comprised of three 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 completion credit for submitting each (ungraded) installment on time. 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 (25%). The Personal Food Archive showcases who you are in the food system and what you care about.

Final Exam (15%):

The final exam will be in-person and comprehensive, covering all course Modules, including the final Module. Questions will be multiple choice, short answer, matching, and fill in the blank. A study guide will be provided in advance.

COURSE SCHEDULE

NOTE: This schedule is **subject to change**. Readings may also change. All final materials will be posted on Canvas by Wednesday the week prior.

Module 0: Welcome and Class Orientation

Jan 24	<i>Welcome!</i>
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Module 1: Food Matters

Jan 24	<i>Course Overview – Why Food, Culture, and Society?</i>
Jan 29	<i>Complexity in the Food System: How did we get here?</i>
Jan 31	<i>Food, Nutrition, & Climate Change</i>
Feb 5	<i>Is the Food System Just?</i>
Feb 7	<i>The Symbolic Meanings of Food & Heritage</i>

Module 2: Global Potluck – Understanding the Complexities of Staple Foods

Feb 12	<i>Staple Foods: Potatoes, Tubers, and More</i>
Feb 14	<i>Rice & Wild Rice</i>
Feb 19	<i>All About Corn 1</i>
Feb 21	<i>All About Corn 2</i>

Module 3: Food Choices

Feb 26	<i>Eating animals – Meat Questions 1</i>
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Feb 28	<i>Eating animals – Meat Questions 2</i>
Mar 4	<i>Alternatives: Desire & Disgust + Ethnocentrism in Food</i>
Mar 6	<i>Eat What Bugs You – Edible Insects & the Quest for Sustainable Protein</i>
Mar 11	<i>The High Cost of Cheap Food – Corporate Food / Processed Food</i>
Mar 13	TBD: <i>Fermentation and Preservation</i>

Module 4: Food: Identity, Politics, and Resistance

Mar 18	<i>We are What We Eat – Food Identity and Food ‘isms’</i>
Mar 20	<i>Food and Gender</i>
25 - 29	NO CLASS – SPRING BREAK
Apr 1	<i>Who controls food? Food and Power / Food Movements</i>
Apr 3	<i>Food Borders (Immigration and Labor)</i>
Apr 8	<i>Food Justice and Empowerment (Todd Fournoy)</i>
Apr 10	<i>Food and Religion (Guest Lecture: Mike Bell)</i>

Module 5: Food & the Body

Apr 15	<i>Malnutrition & Food Insecurity</i>
Apr 17	<i>Diet Culture & Perfectionism</i>
Apr 22	TBD: <i>Sugar</i>
Apr 24	<i>What Say the labels? Food Labels, Agricultural Practices, and Health</i>

Module 6: The Future of Food

Apr 29	<i>How then Shall We Eat?</i>
May 1	<i>Big New Ideas for Food + Changemakers</i>

May 6	FINAL EXAM (7:45 – 9:45 am) Location TBD
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Congratulations on making it to the end of the syllabus! As a reward for reading so thoroughly, here’s a tidbit: Dr. Stull’s favorite animals are elephants and hummingbirds (big and small). Two of her favorite foods are gnocchi and extra tangy key lime pie. Email vsull@wisc.edu with the subject line: *CES222 Hummingbird* and tell me something fun about yourself, perhaps your favorite animal or favorite food, the name of your pet, or something you are excited to learn in the class. Students who send this email by Feb 4th will receive an extra credit point in the class.