

GSWS 1180/ANTH 1716: THE POLITICS OF GENDER AND FOOD

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OFFICE HOURS – I am available for meeting as needed.

Texts - Required:

- 1) Course Reading Packet. Available online through course web. (CW) A complete bibliography is available on CW. ebooks are available through Pittcat.
- 2) 2004 Counihan, Carole. *Around the Tuscan Table: Food, Family, and Gender in Twentieth Century Florence*. Routledge Press– ebook. Available through Hillman.
- 3) 2013 Counihan, Carole, et.al *Food and Culture*. Routledge Press– ebook. Available through Hillman.
- 4) 2019 Counihan, Carole, et.al *Food and Culture*. Routledge Press– ebook. Available through Hillman.

Texts – Recommended for Purchase:

- 2012 Montanari, Massimo. *Let the Meatballs Rest: And Other Stories about Food and Culture*. NY: Columbia University Press.
- 2007 Petrini, Carlo. *Slow Food Nation: Why Our Food Should Be Good, Clean, and Fair*. NY: Ex Libris.

Texts – Recommended as ebooks through Pittcat:

- 2003 Petrini, Carlo. *Slow Food: The Case for Taste*. NY: Columbia University Press.
- 2012 Black, Rachel. *Porta Palazzo: The Anthropology of an Italian Market*. Philadelphia: University of Pennsylvania Press. ebook.

Additional Recommended readings will be provided on CourseWeb.

Course Objectives & Goals

Food is sustenance and absolutely essential to life. But food is never simply about nutrition. Because it is fundamental to the human experience, food is also a medium for the expression of culture and social identity. Moreover, food relays complex social messages about gender, sexuality, and family. Consequently, food is also a means for expressing the social and symbolic use of power and control in which social inequalities are expressed in culinary forms.

Gender and the Politics of Food will examine food from the vantage point of gendered systems of production, distribution, and consumption as we consider: How does your food come to your table (or not) and what are the political implications of personal tastes?

Course Structure

Please keep in mind that a study abroad program of this nature means that, despite the best planning, there may be spontaneous changes to the syllabus to accommodate events and unexpected opportunities. Consequently, some degree of flexibility is reflected in this syllabus. Also, we will be busy!! You will be learning a lot about foodways, food studies, and Italy. You are also completing 6 academic credits and those requirements are also reflected here.

These courses are designed as a six week course in which the first three weeks will be conducted online and the last three weeks will be held in Italy. This program is highly experiential (e.g. guest lectures, farm visits, cooking classes, etc.). Classes will be a combination of seminar and lecture.

PLEASE EAT IN CLASS!!

Politics of Gender and Food (11:00-1:00)
Total – 160 Points

I. ATTENDANCE & PARTICIPATION & CRITICAL ANALYSIS NOTES (30 pts):

It is very important that you attend all sessions to benefit fully from the readings, lectures, class discussion, and cultural experiences. In order to participate actively in discussion, you should prepare the assigned readings before class begins. Participating in discussion is one of the best ways to learn. You are expected to contribute your insights to the class and treat your classmates' contributions with respect, which means taking them seriously and challenging them as well as extending basic courtesies. Seminar courses, unlike lectures, are courses in which there is discussion among all members of the class. While the instructor may guide discussions using questions based on course readings, the participation of everyone is essential and is reflected in your grade.

II. Recipe Assignment (40 points):

DUE: JUNE 4

Levi-Strauss argues that the act of cooking is part of a structural system and that the move from “raw” to “cooked” food represents the social progress of enculturation. In this way, food (like language) is a metaphor for culture and society.

Before leaving for Italy: Begin reading the Michael Pollan book you have chosen (*The Omnivore's Dilemma* OR *Cooked*). Using a recipe from an Italian cookbook (your choice), write a short paper that addresses the following:

1. Who is the intended “audience” – in other words, who enjoys this food? Why did you select this recipe?
2. Time required for preparation and cooking. What assumption does the author make about the time and energy available to put into cooking? From when/where does the

- recipe originate? Does it have a history and if so, what is the history?
3. What does this recipe “say” about family and/or gender roles?
 4. How important is nutrition? How is it referenced or emphasized in the recipe or cookbook?
 5. What guidance is given to the reader about the social dimensions of cooking and eating? Are there explicit or implicit references to cultural norms, - including but not limited to gender roles – in the text?

This assignment should be 3 pages and should include:

- 1) The recipe
- 2) Your reflections on the recipe with regard to the 5 questions found above
- 3) An analysis of this recipe using Crowther (CW), Parasecoli (pp.1-40) and the Michael Pollan book that you’ve chosen. For example, you may describe a key discussion/theme/concept from the Omnivore’s Dilemma and use that discussion/theme/concept to provide an analysis of your recipe.

This best papers will use several terms and quotes from the readings.

III. QUIZZES (3@ 10 - 30 Points)

Three **unannounced** multiple choice/short answer quizzes based on the readings assigned for the day.

IV. Research Paper (60 Points)

DUE - JULY 5

- This paper should address an aspect of gender and food in Italy that interests you. It can include material studied for class, but it cannot simply be a repetition of lectures and/or class material. It must contain original research and readings.
- Previous titles have been: ‘Eat Like an Italian Woman’, ‘Gender in Italian Restaurants’, ‘Pizza and Gender Inequality’
- This paper should be about eight pages, 12-point font, 1.5 line spacing and one inch margins.
- The paper should have a title, an introductory paragraph summarizing the paper’s main arguments and findings, a description of sources/material, an informed discussion, and a clear conclusion.
- A bibliography should be included at the end of the document following a standard reference format of your choice.
- The final paper must contain at least four scholarly references (peer-reviewed articles and books, not websites and newspapers) in the bibliography.

Semester Schedule of Readings and Assignments

SUMMARY OF DEADLINES:

May 13 – All readings will be available in CW unless otherwise noted

June 4 – Recipe Assignment

July 5 – Research Paper (This date can be (slightly) altered to accommodate travel plans.

<p><u>Weeks 1-2:</u></p>	<p><u>PREPARATION</u></p> <p>Read: Paresecoli – <i>Food Culture in Italy</i>, pp.1-40 (CW) Crowther <i>Eating Culture</i>, Introduction (CW).</p> <p>Analysis: Recipe Assignment – Due June 3</p> <p>Duolingo – while there is no language requirement for this class, I strongly recommend you try some introductory lessons with Duolingo or another language app that you like – it’s fun!!</p>
<p><u>Week 3:</u></p>	<p><u>WELCOME TO ROME!</u></p>
<p>Thu – May 30</p>	<ul style="list-style-type: none"> • Arrivals • Orientation • Welcome dinner
<p>Fri – May 31</p>	<ul style="list-style-type: none"> • Roma Tre Orientation • Survival Italian instruction • Neighborhood tour of Rome • Testaccio Market <p>We will walk a lot! Be sure to wear comfortable shoes.</p>
<p>Sun – June 2</p>	<p><u>GENDER, RELIGION, and FOOD</u></p> <ul style="list-style-type: none"> • Visit to the Ghetto • Discuss: Bynum – “Fast, Feast, and Flesh: The Religious Significance of Food to Medieval Women (FC) <p>https://lucasitaly.com/2018/09/24/roman-jewish-cuisine/ Sept. 24, 2018 Luca Marchiori</p>
<p><u>Week 4:</u></p>	<p><u>ROME & TRAVEL TO UMBRIA</u></p>
<p>Mon - June 3</p>	<p><u>GENDER IN THE COOKING CLASSROOM</u></p> <ul style="list-style-type: none"> • <u>11:00-1:00</u> GSWS 1180 Discuss: https://www.natcom.org/communication-currents/cooking-class-gender-food-network • 7pm, Dinner with Provost Gallagher at Il Giardino

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	<p>Romano http://www.ilgiardinoromano.it/.</p> <ul style="list-style-type: none"> •
Tue – June 4	<ul style="list-style-type: none"> • Afternoon: Exploration of Eataly food store. • DUE: Recipe Assignment
Wed - June 5	<p><u>Umbria & “Expert” Presentations</u></p> <ul style="list-style-type: none"> • AM departure from Rome by private bus • Morning/lunch in Perugia • GROUP 1 EXPERT PRESENTATION (Chocolate/Gender Readings) • 3:00PM Perugina factory tour • Group Dinner and overnight on Passignano Lake
Thu - June 6	<p><u>Umbria & “Expert” Presentations Continued</u></p> <ul style="list-style-type: none"> • GROUP 2 EXPERT PRESENTATION (Fishing/Gender Readings) • GROUP 3 EXPERT PRESENTATION (Truffles/Gender Readings) • “Fisherman for a day” with a fishing cooperative on the lake • Visit to the Polvese Island and discover its ecosystem • Truffle hunting and Tasting at Istituto Bufalini • Overnight on Passignano Lake
Fri – June 7	<p><u>Umbria & “Expert” Presentations Continued</u></p> <ul style="list-style-type: none"> • Slow food presidio and work on the farm • GROUPS 4 EXPERT PRESENTATIONS (Slow Food/Gender Readings) • Learn about the various traditional methods of gathering, harvesting and producing local, seasonal food • Return to Rome by private bus
Sat & Sun June 8-9	<ul style="list-style-type: none"> • Free weekend for travel and exploring Rome
<u>Week 5:</u>	<u>ROME & TRAVEL TO NAPOLI</u>

<p>Mon - June 10</p>	<p><u>The "Traditional" Italian Table</u></p> <ul style="list-style-type: none"> • <u>11:00-1:00 GSWS 1180</u> Discuss: Counihan – <i>Around the Tuscan Table</i>, (Intro pp.1-8, and Chapter 5, pp. 76-92) – ebook. <p>Watch: "Pasta Grannies" – Youtube Channel</p> <ul style="list-style-type: none"> • Afternoon: Cooking class - making fresh pasta at Altrove Restaurant. • Read: https://www.nytimes.com/2014/08/03/opinion/sunday/the-fantasy-italy.html
<p>Tue - June 11</p>	<p><u>Food "Work"</u></p> <ul style="list-style-type: none"> • <u>11:00-1:00 GSWS 1180</u> Discuss: Harris et.al, "Not One of The Guys" (CW) <p style="text-align: center;"><i>Matasar, Ann B. 2006. "Women Need Not Apply" In Women of_Wine. ebook. Pp. 5-15.</i></p> <p>"Italy's First all-woman vineyard" – https://www.theguardian.com/travel/2016/mar/08/italy-first-all-woman-vineyard</p> <ul style="list-style-type: none"> • Afternoon: Guest Lecture on Women Entrepreneurs
<p>Wed - June 12</p>	<p><u>GENDER, ETHICS, AND SERVICE</u></p> <ul style="list-style-type: none"> • <u>11:00-1:00 – GSWS 1180</u> Discuss: Adams – Section 5 "The Feminist Debate" In <i>The Sexual Politics of Meat</i> (CW) <p style="text-align: center;">Certeau and Giard – "The Nourishing Arts" In <i>Food and Culture</i> (2019 - ebook</p> <ul style="list-style-type: none"> • Afternoon: Community Service <p>Read: http://www.fao.org/docrep/019/i3578e/i3578e.pdf</p>

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<p>Thu - June 13</p>	<p><u>Napoli</u></p> <ul style="list-style-type: none"> • Travel Rome-Naples by private bus. • Stop at Pontere Farm (sustainable milk producer) • Mozzarella Production • Sustainable companies • Pizzeria dinner and overnight in Napoli • Discuss: https://www.thedailybeast.com/italian-cheese-and-why-regionality-is-so-important • TBA – additional reading
<p>Fri - June 14</p>	<p><u>Napoli</u></p> <ul style="list-style-type: none"> • Breakfast and food tradition in Napoli • AM CLASS & Visit to Sant’Elmo Castle Discuss:_TBA readings • Lunch as guests of Vico Pazzariello with traditional food and dance.
<p>Sat – Sun June 15-16</p>	<ul style="list-style-type: none"> • Free weekend for travel and exploring. You may also return to Rome.
<p><u>Week 6:</u></p>	<p><u>ROME & DEPARTURE</u></p>
<p>Mon - June 17</p>	<p><u>Globalization and the Local</u></p> <ul style="list-style-type: none"> • <u>11:00-1:00 GSWS 1180 - Class at Piazza Di Spagna</u> • Discuss: Petrini – “<i>The Rise of the Osteria</i>” in <i>Slow Food: A Case for Taste</i>. ebook. <p>Complete: Critical Analysis of McDonalds</p>
<p>Tue - June 18</p>	<ul style="list-style-type: none"> • Day trip to Viterbo: Olive Oil or Wine Production • GROUP 5 EXPERT PRESENTATION (Olive Oil/Gender Readings) • Complete: Critical Analysis of Viterbo
<p>Wed - June 19</p>	<p><u>Food and Representation</u></p>

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	<ul style="list-style-type: none">• <u>11:00-1:00 GSWS 1180</u> Discuss: http://www.gendersexualityitaly.com/wp-content/uploads/2014/05/Calamita-Voracious-Dolls.pdf• Wrap up and Farewell Dinner
Thu – June 20	<ul style="list-style-type: none">• Departure for the US - <u>RESEARCH PAPER - DUE JULY 5</u>