***SYLLABUS*** - ***THE POLITICS OF GENDER AND FOOD*** GSWS 1180

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**OFFICE HOURS** – I am available for meeting as needed.

**Texts - Required:**

1) Course Reading Packet. Available online through course web. (Canvas) A complete bibliography is available on CW. ebooks are available through Pittcat.

2) **ONE** of the following two books by Michael Pollan – widely available online or in bookstores.

 2006 Pollan, Michael. *The Omnivore’s Dilemma*. Penguin Books.

 2013 Pollan, Michael. *Cooked: A Natural History of Transformation*. Penguin Books.

3) 2004 Counihan, Carole. *Around the Tuscan Table: Food, Family, and Gender in Twentieth Century Florence*. Routledge Press– ebook. Available through Hillman.

4) 2013 Counihan, Carole, et.al *Food and Culture.* Routledge Press– ebook. Available through Hillman.

5) 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.

2004 Helstosky, Carol*, Garlic and Oil: Politics and Food in Italy*. NY: Berg Press.

2007 Petrini, Carlo. *Slow Food Nation: Why Our Food Should Be Good, Clean, and Fai*r.

 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 Canvas.

**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 AT LEAST 3 academic credits and those requirements are also reflected here.

These courses are designed as a six-week course in which the initial work will be asynchronous and online, the middle three weeks will be held in Italy, and the final week (extensions are allowed for travel) will be for final assignments. This program is highly experiential (e.g. guest lectures, farm visits, cooking classes, etc.). Classes will be a combination of seminar and lecture.

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| ***Anthropology of Food*****Total – 160 Points** |
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| **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. Short **“Critical Analysis Notes”** (brief summary of key terms, concepts, and thesis linked to your experience in Italy) will be submitted in Canvas. 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 courtesy. 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):**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. 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 recipe2) Your reflections on the recipe with regard to the 5 questions found above3) 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)*** 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

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| **Weeks 1-2:** | **PREPARATION****Read:** Your choice – *Cooked or Omnivore’s Dilemma* AND Paresecoli – *Food Culture in Italy*, pp.1-40 (Canvas) Crowther *Eating Culture*, Introduction (Canvas).**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!! |
| **Week 3:** | **WELCOME TO FIRENZE!** |
| **Sat – May 7** **Sun – May 8** | 10:00AM Orientation & Walking TourWelcome dinnerFREE DAY  |
| **Mon – May 9** | 10:00-13:00 Survival Italian Course19:00 Welcome dinner at Finisterrae Restaurant, Piazza Santa Croce |
| **Tue – May 10** | One day Trip to Emilia Romagna: visit of a Parmesan Cheese production – visit to a family run Balsamic Vinegar farm and tour of Bologna**Discuss**: <https://www.thedailybeast.com/italian-cheese-and-why-regionality-is-so-important><https://www.thespruceeats.com/what-is-balsamic-vinegar-996136> |