

ANTH2003

Food Across Cultures

Session 1, In person-scheduled-weekday, North Ryde 2024

Macquarie School of Social Sciences

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General Information

Unit convenor and teaching staff

Convenor, Lecturer, Tutor

Eve Vincent

eve.vincent@mq.edu.au

Contact via Email

25WW B220

By appointment

Credit points

10

Prerequisites

(ANTH150 or ANTH1050) or (40cp at 1000 level or above

Corequisites

Co-badged status

Unit description

We all eat. But what, when, how, how much and with whom we eat is bound up with questions of cultural difference, gender and power. The study of food, eating and hunger has long held a particular fascination for anthropologists--from subsistence strategies to nutritional intake, from food taboos to the social rules that structure how people eat together. This unit introduces the idea that the everyday activities of cooking and eating are packed with economic, medical, political, and cultural meanings. We will focus on some classic anthropological work on eating as a social practice. Then we move to the concerns of contemporary anthropology, examining issues such as the global industrial food system, and the link between migration, ethnic identity and food. Throughout this unit we are concerned with everyday eating practices, exploring the extraordinary variety of food likes and dislikes in a range of ethnographic contexts.

Important Academic Dates

Information about important academic dates including deadlines for withdrawing from units are available at https://www.mq.edu.au/study/calendar-of-dates

Learning Outcomes

On successful completion of this unit, you will be able to:

ULO1: Analyse how the everyday activities of food classification, cooking and eating are

packed with cultural meanings.

ULO2: Identify connections between food, globalisation, consumption practices and class, identity and migration.

ULO3: Analyse the relationship between food, gender and power.

ULO4: Apply anthropological theory to the study of food-related practices in contemporary Australia.

ULO5: Demonstrate a command of anthropological knowledge and theories as applied to the study of food and culture.

General Assessment Information

Unless a Special Consideration request has been submitted and approved, a 5% penalty (of the total possible mark) will be applied each day a written assessment is not submitted, up until the 7th day (including weekends). After the 7th day, a mark of '0' (zero) will be awarded even if the assessment is submitted. Submission time for all non-timed written assessments (incl essays, reports, posters, portfolios, journals, recordings etc) is set at 11.55pm. A 1-hour grace period is provided to students who experience a technical issue. Late submission of time sensitive tasks (such as tests/exams/quizzes, performance assessments/presentations, scheduled practical assessments/labs etc) will only be addressed by the unit convenor in a Special Consideration application. Special Consideration outcome may result in a new question or topic.

Assessment Tasks

Name	Weighting	Hurdle	Due
Weekly Quizzes	25%	No	Weekly, starting Week 1
Participation in Tutorial Discussions or Weekly forums	15%	No	Weekly, starting Week 2
Observational Task	25%	No	Sunday May 5, 11:55pm
Take home exam	35%	No	Sunday June 2, 11:55pm

Weekly Quizzes

Assessment Type 1: Quiz/Test Indicative Time on Task 2: 22 hours Due: **Weekly, starting Week 1**

Weighting: 25%

Online Weekly Quizzes

On successful completion you will be able to:

- Analyse how the everyday activities of food classification, cooking and eating are packed with cultural meanings.
- Identify connections between food, globalisation, consumption practices and class, identity and migration.
- · Analyse the relationship between food, gender and power.

Participation in Tutorial Discussions or Weekly forums

Assessment Type 1: Participatory task Indicative Time on Task 2: 12 hours Due: **Weekly, starting Week 2**

Weighting: 15%

Active participation in either weekly tutorials or Weekly Forums

On successful completion you will be able to:

- Analyse how the everyday activities of food classification, cooking and eating are packed with cultural meanings.
- Identify connections between food, globalisation, consumption practices and class, identity and migration.
- Analyse the relationship between food, gender and power.
- Demonstrate a command of anthropological knowledge and theories as applied to the study of food and culture.

Observational Task

Assessment Type 1: Reflective Writing Indicative Time on Task 2: 25 hours

Due: Sunday May 5, 11:55pm

Weighting: 25%

This short reflective assessment tasks requires you to observe and describe something to do with food and culture in contemporary Australia.

On successful completion you will be able to:

 Apply anthropological theory to the study of food-related practices in contemporary Australia.

Take home exam

Assessment Type 1: Quiz/Test Indicative Time on Task 2: 35 hours Due: **Sunday June 2, 11:55pm**

Weighting: 35%

Take home exam covering unit content

On successful completion you will be able to:

- Analyse how the everyday activities of food classification, cooking and eating are packed with cultural meanings.
- Identify connections between food, globalisation, consumption practices and class, identity and migration.

- the academic teaching staff in your unit for guidance in understanding or completing this type of assessment
- the Writing Centre for academic skills support.

Delivery and Resources

Unit readings are available via Leganto and iLearn.

Unit Schedule

WEEK	TOPIC
1	Commensality
2	Taste and taboo

¹ If you need help with your assignment, please contact:

² Indicative time-on-task is an estimate of the time required for completion of the assessment task and is subject to individual variation

3	Cannibals?
4	Gender
5	Cooking and kitchens
6	Entanglements
7	Fast food
8	Slow food
9	The climate crisis and the future of food
10	Class and taste
11	Hunger
12	Eating the continent
13	Revision

Policies and Procedures

Macquarie University policies and procedures are accessible from Policy Central (https://policies.mq.edu.au). Students should be aware of the following policies in particular with regard to Learning and Teaching:

- Academic Appeals Policy
- Academic Integrity Policy
- Academic Progression Policy
- Assessment Policy
- · Fitness to Practice Procedure
- · Assessment Procedure
- Complaints Resolution Procedure for Students and Members of the Public
- Special Consideration Policy

Students seeking more policy resources can visit <u>Student Policies</u> (<u>https://students.mq.edu.au/support/study/policies</u>). It is your one-stop-shop for the key policies you need to know about throughout your undergraduate student journey.

To find other policies relating to Teaching and Learning, visit Policy Central (https://policies.mq.e du.au) and use the search tool.

Student Code of Conduct

Macquarie University students have a responsibility to be familiar with the Student Code of Conduct: https://students.mq.edu.au/admin/other-resources/student-conduct

Results

Results published on platform other than eStudent, (eg. iLearn, Coursera etc.) or released directly by your Unit Convenor, are not confirmed as they are subject to final approval by the University. Once approved, final results will be sent to your student email address and will be made available in eStudent. For more information visit ask.mq.edu.au or if you are a Global MBA student contact globalmba.support@mq.edu.au

Academic Integrity

At Macquarie, we believe <u>academic integrity</u> – honesty, respect, trust, responsibility, fairness and courage – is at the core of learning, teaching and research. We recognise that meeting the expectations required to complete your assessments can be challenging. So, we offer you a range of resources and services to help you reach your potential, including free <u>online writing and maths support</u>, academic skills development and wellbeing consultations.

Student Support

Macquarie University provides a range of support services for students. For details, visit http://students.mq.edu.au/support/

The Writing Centre

The Writing Centre provides resources to develop your English language proficiency, academic writing, and communication skills.

- Workshops
- · Chat with a WriteWISE peer writing leader
- Access StudyWISE
- Upload an assignment to Studiosity
- Complete the Academic Integrity Module

The Library provides online and face to face support to help you find and use relevant information resources.

- Subject and Research Guides
- Ask a Librarian

Student Services and Support

Macquarie University offers a range of Student Support Services including:

- IT Support
- · Accessibility and disability support with study
- Mental health support
- <u>Safety support</u> to respond to bullying, harassment, sexual harassment and sexual assault

- · Social support including information about finances, tenancy and legal issues
- <u>Student Advocacy</u> provides independent advice on MQ policies, procedures, and processes

Student Enquiries

Got a question? Ask us via AskMQ, or contact Service Connect.

IT Help

For help with University computer systems and technology, visit http://www.mq.edu.au/about_us/ offices_and_units/information_technology/help/.

When using the University's IT, you must adhere to the <u>Acceptable Use of IT Resources Policy</u>. The policy applies to all who connect to the MQ network including students.

Unit information based on version 2024.02 of the Handbook