Contents

General Information 2
Learning Outcomes 2
Assessment Tasks 3
Delivery and Resources 6
Unit Schedule 6
Policies and Procedures 11
Graduate Capabilities 12
General Information

Unit convenor and teaching staff
Unit Convenor
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Credit points
3

Prerequisites
ANTH150 or 12cp or admission to GDipArts

Corequisites

Co-badged status

Unit description
Food mediates and shapes core social relations to place, time, gender, sexuality and social rank. The study of food and eating 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, the everyday activities of cooking and eating are packed with economic, medical, and particularly political and cultural meaning. Indeed, for most (if not all) cultures, what people will and won't eat determines their status as civilized beings. Food is also a lens onto some of the cutting edge concerns of contemporary social anthropology, including globalisation, consumption practices, and identity. This unit celebrates practices of everyday life and explores the extraordinary variety of food likes and dislikes in a range of ethnographic contexts. Not only do we talk about food, we also come together to share food in order to gain insight into our field of study.

Important Academic Dates
Information about important academic dates including deadlines for withdrawing from units are available at https://students.mq.edu.au/important-dates

Learning Outcomes
Understand how the everyday activities of cooking and eating are packed with economic, medical, political and cultural meanings;
Gain insight into the ways that food is linked up with many of the concerns of contemporary social anthropology, including globalisation, consumption practices, identity, and practices of everyday life;
Research the food-related practices of everyday life in a range of ethnographic contexts; Consider the impact of globalisation and migration on food ways, resistance to corporate multinational food chains and celebrations of so-called ‘authentic’ tastes; Come together to share food in order to gain an embodied knowledge of and insight into food preparation and consumption; Apply and adapt anthropological knowledge to real world issues; Enhance their communication and interpersonal skills through oral discussion and written work that focuses on articulating knowledge and information in a clear and concise fashion; Develop problem-solving skills through this unit’s focus on applying and adapting anthropological knowledge to real world problems; Cement critical analysis and creative thinking skills through research assignments and papers.

## Assessment Tasks

<table>
<thead>
<tr>
<th>Name</th>
<th>Weighting</th>
<th>Due</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tutorial Participation</td>
<td>15%</td>
<td>Weekly</td>
</tr>
<tr>
<td>Social Food Mapping</td>
<td>30%</td>
<td>Weeks 7 and 8, in-class</td>
</tr>
<tr>
<td>Research Essay</td>
<td>40%</td>
<td>Monday June 2</td>
</tr>
<tr>
<td>Final Quiz</td>
<td>15%</td>
<td>Tuesday June 10</td>
</tr>
</tbody>
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### Tutorial Participation

**Due:** Weekly  
**Weighting:** 15%

Each week, you must prepare for the tutorial discussion by completing the assigned readings. You should arrive at class willing to engage in respectful discussion of the authors’ key points and arguments. At the conclusion of each discussion-based tutorial your tutor will spend 5-10 minutes asking for a written response to the following two questions: What was the most interesting argument that you heard expressed in class today? And: Were you convinced of a new point over the course of today’s class?

On successful completion you will be able to:

- Understand how the everyday activities of cooking and eating are packed with economic, medical, political and cultural meanings;
- Gain insight into the ways that food is linked up with many of the concerns of
contemporary social anthropology, including globalisation, consumption practices, identity, and practices of everyday life;

• Come together to share food in order to gain an embodied knowledge of and insight into food preparation and consumption;

• Apply and adapt anthropological knowledge to real world issues;

• Enhance their communication and interpersonal skills through oral discussion and written work that focuses on articulating knowledge and information in a clear and concise fashion;

• Develop problem-solving skills through this unit’s focus on applying and adapting anthropological knowledge to real world problems;

Social Food Mapping
Due: Weeks 7 and 8, in-class
Weighting: 30%

This will be undertaken as a group assignment (3-4 students) which will be organised within your tutorial. You will choose a particular eating situation, whether it is a meal on campus, dinner at home with family, a holiday meal, eating at the local cafeteria, or dining in a cafe or restaurant. You will then produce a social map of this eating situation. This map should represent the physical layout of the chosen space, and also representation of the social dynamics of the place: who sits where, who serves whom, and what and how they eat. You will also be required to provide some analysis of your observations based on the course material. Creativity in style and media of presentation is encouraged for the in-class presentations. On the date of your presentation, each student will also submit a written report of not more than 1000 words on their project (instructions will be provided during tutorials). Your final mark will take into account the execution, presentation and reporting of the project.

Each group will have 7-10 minutes for their presentation.

On successful completion you will be able to:

• Research the food-related practices of everyday life in a range of ethnographic contexts;

• Enhance their communication and interpersonal skills through oral discussion and written work that focuses on articulating knowledge and information in a clear and concise fashion;

• Cement critical analysis and creative thinking skills through research assignments and papers.

Research Essay
Due: Monday June 2
Weighting: 40%
A list of essay questions will be distributed prior to the mid-semester break. Alternatively, you may develop your own topic subject to your tutor’s approval. As well as a demonstrated engagement with the course readings, this paper requires some further reading from outside the course material but it **must** apply an anthropological perspective. Word count: 1500-1800 words.

On successful completion you will be able to:

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- Consider the impact of globalisation and migration on food ways, resistance to corporate multinational food chains and celebrations of so-called ‘authentic’ tastes;
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- Cement critical analysis and creative thinking skills through research assignments and papers.

**Final Quiz**

**Due: Tuesday June 10**
**Weighting: 15%**

An in-class, short-answer quiz during the Week 13 lecture will test retention of concepts covered in lectures, films and in readings throughout the semester.

On successful completion you will be able to:

- Understand how the everyday activities of cooking and eating are packed with economic, medical, political and cultural meanings;
- Gain insight into the ways that food is linked up with many of the concerns of contemporary social anthropology, including globalisation, consumption practices, identity, and practices of everyday life;
- Consider the impact of globalisation and migration on food ways, resistance to corporate multinational food chains and celebrations of so-called ‘authentic’ tastes;
Delivery and Resources

Recommended texts (on library reserve):


Delivery and resources

All required readings for this unit are collected in the unit reader, which will be available for purchase. Required readings are also available on EReserve. The further readings listed in your unit outline have been placed on reserve, EReserve or 7 day loan in the library.

This course entails both lectures and tutorials. It is expected that you attend both. Films shown during lectures are an important component of this unit and their content will form part of the final quiz. All lectures (not films) will be recorded on echo360 and made available on the iLearn site to assist with review of course material. **This should not be considered a substitute for lecture attendance.**

Lecture slides will also be available on the iLearn site for review.

Unit Schedule

Weekly Topics


Tuesday March 4

Lecturer: Dr Kim Paul

Background reading:


No tutorial this week but you should read the course outline thoroughly, familiarise yourself with the course assignments and make a start on the readings for next week. If you have any questions please bring them to next week’s tutorial.

**
Week 2: Taste and Taboo

Tuesday Mar 11

Lecturer: Dr Kim Paul

Required reading:


Further reading:


**

Week 3: The Man-eating Myth and Mortuary Cannibalism in the Amazon

Tuesday March 18

Lecturer: Dr Eve Vincent

Required reading:


Film: *Kuru: the science and the sorcery* (2009) Rob Bygott

Further Reading:


**

Week 4: Food and globalisation, Part 1: Big Macs in Beijing

Tuesday March 25

Lecturer: Dr Eve Vincent

Social Food Mapping Project assessment details handed out in class; discussion of research ethics.

Required reading:

(Chapter 5)


Film: *Food Inc.* (2008) Robert Kenner

**Further reading:**


**

**Week 5: Food and globalisation, Part 2: Coffee**

Tuesday April 1

Lecturer: Dr Eve Vincent

**Required reading:**


**Further reading:**


**

**Week 6: The Sweet Stuff, Part 1: Sugar, slavery and colonialism**

Tuesday April 8

Lecturer: Dr Eve Vincent

**Required reading:**


*April 14-27: mid-semester recess, no lectures or tutorials*

**Week 7: The Sweet Stuff, Part 2: Rivers of Chocolate. Eating Sweets across Continents**

Tuesday April 29
Lecturer: Dr Kim Paul

Required Reading

Further reading:

**

Week 8: From Anorexia Mirabilis to Anorexia Nervosa: Food and Bodies

Tuesday May 6

Lecturer: Dr Kim Paul

Required reading:

Further reading:


**

Week 9: Eating What We Grow: Community Mealtime in an Ecovillage

Tuesday April 29

Lecturer: Bridget Jay (Readings TBA)

**

Week 10: ‘Dancing in the Monsoon.’ Scarcity, Abundance and Belonging: Eating lime pickle in a Rajasthani Household

Tuesday May 20

Lecturer: Dr Kim Paul
Week 11 Food in multicultural, postcolonial Australia, Part 1: Bushfoods, Indigeneity and Settler Australia

Tuesday May 27th

Lecturer: Dr Eve Vincent

Required reading:


Excerpts from Marcina Coleman Richards and Sue Coleman Haseldine, Nguly Gu Yadoo Mai (Our Good Food)

Film: Bush Tucker Man. ABC TV

Further reading:


**

Week 12 Food in multicultural, postcolonial Australia, Part 2: Eating the Other?

Tuesday June 3
**Unit guide** ANTH203 Food Across Cultures

Lecturer: Dr Eve Vincent

**Required Reading:**


**Further reading:**


**Week 13: The Communal Feast: Potluck and commensality in W6A107**

Final quiz this week at 11am in the lecture theatre, followed by our communal feast in W6A107. There are no tutorials this week

**Suggested reading:**


**Policies and Procedures**

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


Disruption to Studies Policy http://www.mq.edu.au/policy/docs/disruption_studies/policy.html The Disruption to Studies Policy is effective from March 3 2014 and replaces the Special Consideration Policy.

In addition, a number of other policies can be found in the Learning and Teaching Category of Policy Central.

**Student Code of Conduct**

Macquarie University students have a responsibility to be familiar with the Student Code of Conduct: https://students.mq.edu.au/support/student_conduct/

**Student Support**

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

**Learning Skills**

Learning Skills (mq.edu.au/learningskills) provides academic writing resources and study strategies to improve your marks and take control of your study.

- Workshops
- StudyWise
- Academic Integrity Module for Students
- Ask a Learning Adviser

**Student Enquiry Service**

For all student enquiries, visit Student Connect at ask.mq.edu.au

**Equity Support**

Students with a disability are encouraged to contact the Disability Service who can provide appropriate help with any issues that arise during their studies.

**IT Help**

For help with University computer systems and technology, visit http://informatics.mq.edu.au/help/. When using the University's IT, you must adhere to the Acceptable Use Policy. The policy applies to all who connect to the MQ network including students.

**Graduate Capabilities**

**Discipline Specific Knowledge and Skills**

Our graduates will take with them the intellectual development, depth and breadth of knowledge, scholarly understanding, and specific subject content in their chosen fields to make them
competent and confident in their subject or profession. They will be able to demonstrate, where relevant, professional technical competence and meet professional standards. They will be able to articulate the structure of knowledge of their discipline, be able to adapt discipline-specific knowledge to novel situations, and be able to contribute from their discipline to inter-disciplinary solutions to problems.

This graduate capability is supported by:

**Learning outcomes**

- Understand how the everyday activities of cooking and eating are packed with economic, medical, political and cultural meanings;
- Gain insight into the ways that food is linked up with many of the concerns of contemporary social anthropology, including globalisation, consumption practices, identity, and practices of everyday life;
- Research the food-related practices of everyday life in a range of ethnographic contexts;
- Consider the impact of globalisation and migration on food ways, resistance to corporate multinational food chains and celebrations of so-called ‘authentic’ tastes;
- Come together to share food in order to gain an embodied knowledge of and insight into food preparation and consumption;

**Critical, Analytical and Integrative Thinking**

We want our graduates to be capable of reasoning, questioning and analysing, and to integrate and synthesise learning and knowledge from a range of sources and environments; to be able to critique constraints, assumptions and limitations; to be able to think independently and systemically in relation to scholarly activity, in the workplace, and in the world. We want them to have a level of scientific and information technology literacy.

This graduate capability is supported by:

**Learning outcomes**

- Understand how the everyday activities of cooking and eating are packed with economic, medical, political and cultural meanings;
- Gain insight into the ways that food is linked up with many of the concerns of contemporary social anthropology, including globalisation, consumption practices, identity, and practices of everyday life;
- Research the food-related practices of everyday life in a range of ethnographic contexts;
- Apply and adapt anthropological knowledge to real world issues;
- Develop problem-solving skills through this unit’s focus on applying and adapting anthropological knowledge to real world problems;
Problem Solving and Research Capability

Our graduates should be capable of researching; of analysing, and interpreting and assessing data and information in various forms; of drawing connections across fields of knowledge; and they should be able to relate their knowledge to complex situations at work or in the world, in order to diagnose and solve problems. We want them to have the confidence to take the initiative in doing so, within an awareness of their own limitations.

This graduate capability is supported by:

**Learning outcome**

- Develop problem-solving skills through this unit's focus on applying and adapting anthropological knowledge to real world problems;

Creative and Innovative

Our graduates will also be capable of creative thinking and of creating knowledge. They will be imaginative and open to experience and capable of innovation at work and in the community. We want them to be engaged in applying their critical, creative thinking.

This graduate capability is supported by:

**Learning outcomes**

- Research the food-related practices of everyday life in a range of ethnographic contexts;
- Come together to share food in order to gain an embodied knowledge of and insight into food preparation and consumption;
- Cement critical analysis and creative thinking skills through research assignments and papers.

Effective Communication

We want to develop in our students the ability to communicate and convey their views in forms effective with different audiences. We want our graduates to take with them the capability to read, listen, question, gather and evaluate information resources in a variety of formats, assess, write clearly, speak effectively, and to use visual communication and communication technologies as appropriate.

This graduate capability is supported by:

**Learning outcomes**

- Enhance their communication and interpersonal skills through oral discussion and written work that focuses on articulating knowledge and information in a clear and concise fashion;
- Cement critical analysis and creative thinking skills through research assignments and papers.
Engaged and Ethical Local and Global citizens

As local citizens our graduates will be aware of indigenous perspectives and of the nation's historical context. They will be engaged with the challenges of contemporary society and with knowledge and ideas. We want our graduates to have respect for diversity, to be open-minded, sensitive to others and inclusive, and to be open to other cultures and perspectives: they should have a level of cultural literacy. Our graduates should be aware of disadvantage and social justice, and be willing to participate to help create a wiser and better society.

This graduate capability is supported by:

**Learning outcomes**

- Gain insight into the ways that food is linked up with many of the concerns of contemporary social anthropology, including globalisation, consumption practices, identity, and practices of everyday life;
- Consider the impact of globalisation and migration on food ways, resistance to corporate multinational food chains and celebrations of so-called 'authentic' tastes;
- Apply and adapt anthropological knowledge to real world issues;

Socially and Environmentally Active and Responsible

We want our graduates to be aware of and have respect for self and others; to be able to work with others as a leader and a team player; to have a sense of connectedness with others and country; and to have a sense of mutual obligation. Our graduates should be informed and active participants in moving society towards sustainability.

This graduate capability is supported by:

**Learning outcomes**

- Gain insight into the ways that food is linked up with many of the concerns of contemporary social anthropology, including globalisation, consumption practices, identity, and practices of everyday life;
- Consider the impact of globalisation and migration on food ways, resistance to corporate multinational food chains and celebrations of so-called 'authentic' tastes;
- Apply and adapt anthropological knowledge to real world issues;

Capable of Professional and Personal Judgement and Initiative

We want our graduates to have emotional intelligence and sound interpersonal skills and to demonstrate discernment and common sense in their professional and personal judgement. They will exercise initiative as needed. They will be capable of risk assessment, and be able to handle ambiguity and complexity, enabling them to be adaptable in diverse and changing environments.

This graduate capability is supported by:
Learning outcomes

- Research the food-related practices of everyday life in a range of ethnographic contexts;
- Develop problem-solving skills through this unit’s focus on applying and adapting anthropological knowledge to real world problems;

Commitment to Continuous Learning

Our graduates will have enquiring minds and a literate curiosity which will lead them to pursue knowledge for its own sake. They will continue to pursue learning in their careers and as they participate in the world. They will be capable of reflecting on their experiences and relationships with others and the environment, learning from them, and growing - personally, professionally and socially.

This graduate capability is supported by:

Learning outcomes

- Understand how the everyday activities of cooking and eating are packed with economic, medical, political and cultural meanings;
- Research the food-related practices of everyday life in a range of ethnographic contexts;
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