

AN2205 Food and Foodways
FASStrack 2024

Schedule: PM Session (2pm - 5pm, Singapore Time)

Tuesday, Wednesday, Thursday, Friday

Course Description

Food is of wide-ranging interest not only because eating constitutes as the most important human activity for survival and sustenance, but the gathering, preparation and consumption of food are imbued with diverse rules, taboos, rituals and symbolic meanings that affect humans at all levels of society, from individuals and social groups, to corporations, nation states and the global economy.

This course examines what, how, with whom, when, and where we eat (and not eat) in relation to conflicting and contradictory influences on self-identity. Cross-cultural studies will be explored to help students better understand how the various processes of food production, preparation, distribution, management and consumption shape many aspects of everyday life, such as age, ethnicity, gender, family, nationality and religion.

Other important issues to be explored include historical processes that have contributed to the development (and deterioration) of the global food systems of today. These encompass colonialism, the spice trade, international developments, fair trade, world health, food waste, and impact on the environment. We will also examine issues on the above topics that have emerged after the outbreak of the Covid-19 pandemic, and the Russia-Ukraine War.

Readings for this module will cover ethnographic studies on many cultures across the globe to give students a good comprehensive understanding of the diverse practices, and in a practical, relevant, and easy-to-relate to manner.

While students are not required to have any prior knowledge of the Anthropology or Sociology, you are expected to have fairly good analytical skills, and basic understanding of sociological and anthropological concepts. Non-Sociology students would have to devote their own time to prepare for and keep up with the module as the semester progresses. First-year undergraduates are generally not encouraged to take this module.

This module will help clarify some important, but commonly misunderstood and also taken-for-granted, understandings of the self.

More importantly, this module also aims at helping students sharpen their skills in critical thinking and analysis, and hence students are expected to know their readings and participate actively in class discussions.

Preclusion/ Prerequisite

Nil

Lecturer

Associate Professor HO, Swee Lin

Email Address: sochsl@nus.edu.sg

Course Assessment

Assessments		Assessment deadlines
Response Paper	20%	Monday, 8 July
Group Presentation	40%	One Group per day to present in class on 9-12 July (Tue-Fri)
In-Class Quiz	40%	1 essay (reflection paper)
Total for CA:	100%	

- **Response Paper (20%):**

Each student is required to write a 500-word paper in response to a documentary to be assigned when the semester commences. This is to be uploaded onto CANVAS

by 22:00 hours on 8 July 2024 (Monday)

- **Group Presentation (40%):**

Four presentation groups will be formed (subject to change due to the final size of the class), and every student will be assigned to one group which will each make a 20-minute in-class presentation in Week 2, as follows:

Group 1:	9 July 2024, Tuesday
Group 2:	10 July 2024, Wednesday
Group 3:	11 July 2024, Thursday
Group 4:	12 July 2024, Friday

The group project can focus on any topic relating to food. More details will be given when the module commences. You are free to use audio and visual materials.

The grade comprises 10% for each individual + 30% for the group.

- **Essay – Reflection Paper (40%):**

Each student is required to write a 1500-word paper in the form of personal reflections on any specific topic relating to food covered in this module. This reflection paper is to be uploaded onto CANVAS

by 22:00 hours on 22 July 2024 (Monday)

* Start preparing your paper earlier, as this is an intensive 3-week module with tight deadlines set by the FASS Dean's Office which does not permit any extension.

** Students who are unable to submit their papers by the stated deadline are advised to directly contact the FASStrack Office to request for special considerations.

Course Topics & Schedule

<i>Week</i>	<i>Session</i>	<i>Themes</i>	<i>Assignments/Activities</i>
1	1	<i>The Global Food Economy:</i> Covid-19 & ‘Creative Capital’	
1	2	<i>The Global Food Economy:</i> Colonialism, Corporatisation & Commodity Futures	
1	3	<i>The Global Food Economy:</i> Food Tourism	
1	4	<i>World Food Cultures:</i> Gender & the Family	<i>Response Paper due 8 July 2024</i>
2	5	<i>World Food Cultures:</i> Ethnicity & Religion	<i>Group Presentation 1</i>
2	6	<i>World Food Cultures:</i> Re-inventing Cultural Heritage & National Identity	<i>Group Presentation 2</i>
2	7	<i>The Globalisation of Food:</i> Fast, Instant & Ready Meals	<i>Group Presentation 3</i>
2	8	<i>The Globalisation of Food:</i> Regimes of Healthy Diets	<i>Group Presentation 4</i>
3	9	<i>The Globalisation of Food:</i> * Field Trip * (to be confirmed)	
3	10	<i>The Globalisation of Food:</i> The Big Business of Bottled Water	
3	11	<i>The Future of Food:</i> GMOs & Managing Food Waste	
3	12	<i>The Future of Food:</i> Food in the Post-Covid Era	<i>Reflection Paper due 22 July 2024</i>

Reading List

To be provided later in CANVAS