

AN2205: Food & Foodways
FASStrack 2025

Schedule: PM Session (2pm-6pm, Singapore Time)

Tuesday, Wednesday, Thursday, and 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 other recent events.

Readings for this course 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 course as the semester progresses. First-year undergraduates are generally not encouraged to take this course.

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

More importantly, this course 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

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Course Assessment

Assessments		Assessment deadlines
Response Paper	20%	22:00 hours 7 July (Monday)
Group Presentation	40%	One Group per day to present in class on 8-11 July (Tue-Fri)
Reflection Paper	40%	22:00 hours 20 July (Sunday)
Total for CA:	100%	

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

Each student is to write a 500-word paper in response to a documentary to be assigned during the first seminar on 4th July (Friday) and upload it onto CANVAS **by 22:00 hours on 7 July 2025 (Monday)**.

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

Students will join one presentation group to make a 20-minute in-class presentation according to the following tentative schedule:

Group 1:	8 July 2025, Tuesday
Group 2:	9 July 2025, Wednesday
Group 3:	10 July 2025, Thursday
Group 4:	11 July 2025, 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.

- **Reflection Paper (40%):**

Students are to each write a paper of approximately 1500 words in the form of personal reflections on any topic covered in this module, or on the planned field trip (if it takes place), and upload it onto CANVAS **by 22:00 hours on 20 July 2025 (Sunday)**.

* Start preparing your paper earlier, as this is an intensive 15-day 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 FASS Office to request for special considerations.

Tentative Course Topics & Schedule

Session	Date	Themes	Assignments/Activities
1	4 Jul <i>Fri</i>	Food as 'Creative Capital' & The Culinary World of Today	<i>Response Paper due 7 July 2025</i>
2	8 Jul <i>Tue</i>	Colonialism, Corporatisation & Commodity Futures	<i>Group Presentation 1</i>
3	9 Jul <i>Wed</i>	Re-Inventing Cultural Heritage & National Identity	<i>Group Presentation 2</i>
4	10 Jul <i>Thu</i>	Gender & the Family	<i>Group Presentation 3</i>
5	11 Jul <i>Fri</i>	Ethnicity & Religion	<i>Group Presentation 4</i>
6	15 Jul <i>Tue</i>	Instant/Ready Meals & Regimes of Healthy Diets	
7	16 Jul <i>Wed</i>	<i>* Field Trip * (To be confirmed)</i>	
8	17 Jul <i>Thu</i>	GMOs & The Big Business of Bottled Water	
9	18 Jul <i>Fri</i>	Managing Food Waste & The Future of Food	<i>Reflection Paper due 20 July 2024</i>

Reading List

To be provided later in CANVAS