

## Syllabus

### Course description

<b>Course title</b>	Food Anthropology
<b>Course code</b>	40405
<b>Scientific sector</b>	M-DEA/01
<b>Degree</b>	Bachelor in Agricultural, Food and Mountain environmental Sciences
<b>Semester</b>	2 <sup>nd</sup>
<b>Year</b>	I
<b>Academic year</b>	2022/23
<b>Credits</b>	6 CFU
<b>Modular</b>	No

<b>Total lecturing hours</b>	36
<b>Total exercise hours</b>	24
<b>Attendance</b>	Strongly recommended
<b>Prerequisites</b>	none
<b>Course page</b>	

<b>Specific educational objectives</b>	<ul style="list-style-type: none"> <li>• The course is a “base” subject in the degree program.</li> <li>• The scientific area is sociocultural anthropology.</li> </ul> <p>Educational objectives:</p> <p>The course offers a general overview of sociocultural anthropology with regard to the study of food and foodways. It will introduce students to the basic concepts and major issues that have contributed to the anthropology of food and foodways.</p> <p>The course aims to develop students' acquaintance with topics within food anthropology, including: anthropological categories of subsistence systems; symbolic dimensions of food; food and religion; food, embodiment and gender; food and identity; food, power, social status, and social hierarchy; globalization, food activism and cultural change in food and foodways; anthropological research methods for the study of food and foodways.</p> <p>The course will analyze specific examples and case studies, especially from within anthropology's unique cross-cultural perspective, fostering a critical approach to describing and analyzing food and foodways in our contemporary globalized society. Through the exercise portion, it will also give students the opportunity to apply the theoretical part to the concrete analysis of local Alpine context.</p>
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<p><b>Learning outcomes</b></p>	<p><b>Knowledge and understanding</b></p> <ul style="list-style-type: none"> <li>-Knowledge and understanding of basic anthropological concepts and research methods as they apply to the study of food and foodways;</li> <li>-Knowledge of appropriate scientific language for the socio-cultural description and analysis of food and foodways;</li> <li>-Knowledge of specific contexts and topics in the anthropological study of food and foodways.</li> </ul> <p><b>Applying knowledge and understanding</b></p> <ul style="list-style-type: none"> <li>-Ability to utilize appropriate anthropological concepts and terminology when discussing relevant topics;</li> <li>-Ability to investigate relevant topics from an anthropological perspective and with anthropological methods;</li> <li>-Ability to make comparisons among specific contexts and topics.</li> </ul> <p><b>Making judgements</b></p> <ul style="list-style-type: none"> <li>-Promote critical and independent thinking;</li> <li>-Foster consideration of ethical aspects of the subject matter;</li> <li>-Development of reflexive self-awareness in engaging sociocultural study of food and foodways.</li> </ul> <p><b>Communication skills</b></p> <ul style="list-style-type: none"> <li>-Skills in communicating in English on an academic level;</li> <li>-Ability to participate in scientifically grounded discussions and express an informed opinion;</li> <li>-Skills in the effective communication to an audience of peers (attending students).</li> </ul> <p><b>Learning skills</b></p> <ul style="list-style-type: none"> <li>-Develop the ability to deepen relevant knowledge autonomously;</li> <li>-Foster the ability to conduct anthropological research on relevant topics;</li> <li>-Foster the ability to acquire new concepts and information consistent with the analysis of changing social-cultural dynamics.</li> </ul>
<p><b>Assessment</b></p>	<p>Attending students: Course assessment will be based on an individual research project and in-class presentation (60%), group exercise (40%).</p>

	<p>Non-attending students: Course assessment will be based on a written examination to test knowledge application skills (100%). [NB: In case of COVID-19 restrictions barring in-person exams, a final paper (50%) and oral examination (50%) will substitute the written examination.]</p> <p>Indications for all work toward assessment will be provided through the OLE platform.</p>
<p><b>Assessment language</b></p>	<p>English</p>
<p><b>Evaluation criteria and criteria for awarding marks</b></p>	<p><b>Attending students:</b>  <b>Individual research project, oral presentations:</b> demonstration of comprehension and ability to correctly apply course concepts and scientific language; ability to summarize, evaluate and establish relationships between topics; clarity of exposition. <b>Group exercise:</b> ability to work in a team, creativity, skills in critical thinking, ability to summarize in own words.</p> <p><b>Non-attending students:</b> The written exam will be assessed on the basis of the demonstration of comprehension and ability to correctly apply course concepts and scientific language; ability to summarize, evaluate and establish relationships between topics; clarity of exposition.</p>
<p><b>Required readings</b></p>	<p>The online OLE platform will specify a selection of readings from:</p> <ul style="list-style-type: none"> <li>-G. Crowther 2018, <i>Eating Culture</i> (2<sup>nd</sup> ed.). Toronto: University of Toronto Press.</li> <li>-C. Counihan, P. van Esterly and A. Julier, eds. 2019, <i>Food and Culture: A Reader</i> (4<sup>th</sup> ed.). New York: Routledge.</li> <li>-L. Coleman, ed. 2011 <i>Food: Ethnographic Encounters</i>. Oxford: Berg.</li> </ul>
<p><b>Supplementary readings</b></p>	<p>Other readings (articles, case studies) will be announced during the course.</p>