**Introduction:** Food has been a global issue for over half a millennium. The intercontinental movement of potatoes, sugar, rice, tobacco and more have historically reshaped populations, economies, empires, environments, and cultures, while food today shapes the worldwide experience of nationality, ethnicity, religion, health, gender, race, class, rights, and more. Thus this spring 2015 course, which was co-designed with the spring 2014 INTL-488 senior seminar, explores global food from many disciplinary, geographical, and thematic perspectives. We will also interact with local food institutions, address in a limited way our own food practices, and cook and eat a bit too.

**Recommended Preparation:** Students from a wide range of disciplinary backgrounds, geographic foci, and thematic interests are welcomed, contingent on a serious interest in some or many aspects of global food.

**Course Conduct:** The class will be run as a joint exploration.

**Assignments/Evaluation:**

- a. preliminary paper on *Hungry Planet* ungraded but required
- b. one “show & tell” 3%
- c. Bailey Kennedy-style essay 8%
- d. single-commodity book presentation 8%
- e. textual or community paper #1 from among many choices* 13%
- f. textual or community paper #2 from among many choices 13%
- g. active and insightful class participation 25%
- h. final research paper on a topic of your choice 30%

* choices could include, but are not limited to, family food history, critical restaurant review, grocery store review, cookbook review, critical kitchen inventory review, critical family cookbook survey, Weisman Museum food exhibit review, and observational ethnography. The two papers should be of rather different types.

**Notes:** Timely class attendance is integral to the course and its grade. Inform me in advance of conflict with any religious holidays or any relevant disabilities; we’ll arrange acceptable alternatives and/or accommodations, and your grades will be unaffected.

**Additional notes specific to a class on food:** For some people, food is a personally or psychologically troubled subject. This course is not about the psychology of food, but at the same time it will deal directly with charged issues including famine, food and gender, factory farming, and more. Students who would find exploration of such issues excessively troubling will wish carefully to
consider whether to participate in this course. Also: food will be present in the classroom at multiple points in the semester, and we will visit food-related sites. People with food allergies, food prohibitions of whatever kind (religious, personal, etc.), or similar issues should notify me in advance. With respect to allergies and prohibitions, we’ll find ways to make things work.

A note on costs: There are only two books to purchase for this course, but seminar participants should anticipate a few other costs: a $15 photocopying charge, since the I.S. department will supply over thirty articles throughout the semester; approximately $20 for a restaurant or other similar meal; and approximately $10 for the purchase of ingredients or other food items. This is a rough estimate, but I will cap such expenses at $50.

Paper format: See my full roster of paper format requirements and writing advice, found in a PDF on my I.S. faculty homepage. You must follow all format requirements. This includes, but is not limited to, double-spacing, numbered pages, 1” margins all around, 12-point font, un-numbered title page with a good title, and generous acknowledgements of all support and works used at the paper’s end. Physical papers are due under my office door by the day and time noted, and drop 1/2 grade per day from that point.

How to read the schedule:
The date listed for each week is the Tuesday our T-Th class. Note that the uncertainty surrounding the timing of our four excursions means that this schedule will be in flux. Expect multiple syllabus, reading-list, and schedule revisions throughout the semester.

Schedule:
1 J22 Thursday-only the first week: introduction, aims and scope
   → preliminary two-page paper due Friday at 1:00 pm
2 J27 Tues and Thurs: Menzel and D’Aluisio, Hungry Planet
3 F3 Tues: Bailey Kennedy, “Portrait of the Student as a Young Eater”
   Thurs: Food and Empire: essays by Earle, Norton, and Carney;
   Cooper & Burbank recommended for background
4 F10 Tues: Food and Empire II: essays by Thrush and Protischky
   Edgerton-Tarpley this week or later in famine unit
   Thurs: visit to Café Mac, and discussion – and possibly lunch
   → Kennedy-style essay due at start of class
5 F17 Tues and Thurs: U.S. Industrial Agriculture
   Pollan, Omnivore’s Dilemma, to p. 273
6 F24 Tues: Food/Agriculture in Minnesota: Blegen, Bunnell, and background packet
   personal visit by Amber Bunnell to class as well
   → no Thursday class; DCM at Sewanee
7 M3 Tues: Food in the Twin Cities and Minnesota II: La Duke and Slocum
   Thurs: Food & Globalization – Narayan, Heldke, and Buettner
→ dinner chez Moore, 772 Fairmount Ave, 4-7pm on Sunday March 8th

8 M10 Tues: Food & Globalization – Gewertz, Wilk, and Doyle
Thurs: readings by Reardon and others on supermarkets, local and global,
preparatory to Cub Foods visit
→ first critical/community paper due Friday 3/13, 1:00 pm

→ [spring break, March 14-22 – no class]

9 M24 Tues: visit Cub Foods, 1440 Univ Ave West, with Store Director Mark Halvorson
Thurs: Food and Global Ethics (1): essays by Alvarez, Siskind, and Amrith

10 M31 Tues: Food and Global Ethics (2): essays by Benson, Cook, and McBride
Thurs: Skype interview with Gualberto Rodriguez III of Caribbean Produce
Exchange, Inc., San Juan, Puerto Rico

11 A7 Tues: Food and Famine: Grada, de Waal, Sen, Edgerton-Tarpley (carryover
from Food & Empire week), Snyder, Howe, and Devereux
Thurs: readings preparatory to our visit to General Mills
→ second critical/community paper due Monday 4/13, 1:00 pm

12 A14 Tues: visit to Michelle Sullivan, General Mills Inc., Golden Valley MN,
with tour led by Avery Pearce. Campus return by 1:00 p.m.
Thurs: U.S. Food Justice Debates: Walker, Freeman, and Erickson
→ Fri: final paper prospectus due via email attachment by noon today

13 A21 Tues: visit to Shuang Hur Asian Market, hosted by owner Daisy Huang,
then to iPho by Saigon on University Ave. for lunch
Thurs: Food and Religion: essays by Roth, Webster, and Bouzenita

14 A28 Tues: final paper workshop
Thurs: concluding class Thursday, April 30th

Macalester classes end Monday May 4th. Finals period, Thurs-Mon May 7-11

Final papers due Friday May 8th, by 1:00 pm under my office door.

Readings (a list which has evolved over the course of the semester):

Books:
Menzel, Peter, and Faith D’Aluisio, with contributions by Marion Nestle, Alfred Crosby, Corby
Kummer, Charles Mann, Michael Pollan, Carl Safina, and Francine Kaufman. Hungry Planet:
Pollan, Michael. The Omnivore’s Dilemma: A Natural History of Four Meals. New York: Penguin,
2006.

Articles, Essays, and Chapters:
Kennedy, Mary Bailey. “Portrait of the Student as a Young Eater,” final paper for INTL 488, Macalester College, May 2014.

Food and Empire:
1. Earle, Rebecca. “‘If You Eat Their Food...’: Diets and Bodies in Early Colonial Spanish America.” *The American Historical Review* 115:3 (June 2010): 688-713. SH
8. I will make available a supplementary article or two on the major topic of sugar.

Food and Agriculture in the Twin Cities and Minnesota:
2. Background packet of information on Minnesota food, agriculture, and food-ag businesses, prepared by Jillian Neuberger ’17 and David Moore, February 2015.

Food, Globalization, and Culture:
Grocery Stores and the Supermarketization of the World

   The Supermarket Revolution in Food: Good, bad or ugly for the world’s farmers, consumers and retailers? The Crawford Fund, 17th Annual Parliamentary Conference, Parliament House, Canberra, ACT, Australia, 14–16 August 2011. Pp. 20-35 in PDF.

And briefly scan the first page or two of these:


Food and Global Ethics:


Food and Famine:


**U.S. Food Justice Debates:**

**Food and Religion:**

**Acknowledgments:**
I cannot overstate the contributions made to creating this course by the eleven participants in my spring 2014 INTL 488 Senior Seminar, “Thinking on a World Scale.” Our entire semester, and all of our writing, was devoted to exploring global food and developing this course. From structuring topics to reviewing scores upon scores of books and articles, proposing course components, investigating excursion opportunities, setting syllabus priorities, and more, these remarkable Macalester International Studies majors, now alumni, are everywhere here. Our deep thanks to Graeme Allison, June Ban, Amber Bunnell, Camille Erickson, Sophie Hill, Mary Bailey Kennedy, Brittany Landorf, Sasha Lansky, Melissa Larson, Elena Paulsen, and Taryn Valley.