International Studies 290, Macalester College, Spring 2026
final syllabus as of April 19, 2026!

World to Table: Global Food Studies

Instructor: David Chioni Moore
Class: T-Th 9:40 – 11:10 a.m. (and three times a bit later for field trips), Carnegie 404
Office hours: Generally T-Th 1:30-3:00, and Wed 4:00-5:00, or conveniently often right after class: check my Google Calendar appointments page. And readily available on request.
Contact: mooredc@macalester.edu

Introduction: Food has been a global issue for over half a millennium. The intercontinental movement of potatoes, sugar, rice, tobacco and more have shaped populations, economies, empires, environments, and cultures, while food today shapes the worldwide experience of nationality, ethnicity, religion, health, gender, migration, race, class, rights, and personal identities. Thus this course explores global food from many disciplinary, geographical, and thematic perspectives. Beyond diverse readings, we will share self-created videos, 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 globalization and food.

Assignments/Evaluation:

a. preliminary ungraded but required writeup	0%
b. initial personal essay	10%
c. textual or community paper #1 from among many choices*	15%
d. textual (or AI) or community paper #2 from among many choices	15%
e. video project on any of varied food topics	15%
f. regular, active and insightful class participation	24%
g. final exam, Thursday May 7th: don't leave campus before this	21%

* choices could include, but are not limited to, critical grocery store study, food media study, food-and-AI project, family food history, critical restaurant review, cookbook review, critical family cookbook survey, and observational ethnography. The two papers will be of different types.

Notes: Faithful, timely and involved class attendance is integral to the course and its grade. Inform me in advance of conflict with any religious holidays and/or any relevant disabilities; we'll arrange acceptable alternatives and/or accommodations, and your grades will be unaffected. In class, phones off, out of sight, and out of mind. I run a screen-free classroom, and will supply all readings in print. We'll rotate one class member per class session as our collective note-taker, but you're encouraged to take notes by hand in addition. I have a general trigger warning posted in the course Moodle; read it.

Additional note 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 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 may be present in the classroom at multiple points

in the semester, and we will likely 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: We may have a modest charge for a restaurant meal toward the end of the semester; details TBD.

Paper format: See my full roster of paper format requirements and writing advice, found in PDF on the course Moodle. 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. Papers will be due emailed to me by the day and time noted, and drop 1/2 grade per day from that point. AI policy will be communicated ahead of papers.

How to read the schedule:

The date listed for each week is the Tuesday our T-Th class. The timing uncertainty of our field visits means that this schedule will be in flux. → *Thus expect syllabus and schedule revisions during the semester.*

Schedule:

1 J22 Thursday-only the first week: introduction, aims and scope
→ preliminary ungraded one-page paper due Mon Jan 26th by 8:00 pm

2 J27 Setting the Table (see the 1925 poem by Langston Hughes, "I, Too")
Tues: essay by Cook (on papaya), and video by Noah (on ordering Indian)
Thurs: Bailey Kennedy, "Portrait of the Student as a Young Eater"

3 F3 Food and Empire
Tues: essays by Kiple, Earle, and Carney
Thurs: essays by De Leon, Kumar, and Vezovnik

4 F10 Tues: Food and Contemporary Globalization I: Wilk and Srinivas
→ personal essay due Wed Feb 11th, 8:00 pm
Thurs: visit to Café Mac, with General Manager Amy Tomes, Bon Appetit. Meet there!

5 F17 Tues: texts by The Clash, Wikipedia, Hamilton, Reardon and Rodriguez on supermarkets, local and global, preparatory to next-class supermarket visit
Thurs: visit to Cub Foods off Lake Street, Minneapolis, via cars & Uber

6 F24 → Sunday eve Feb 22, 7pm C404 screening of Gordon Ramsay Uncharted
Tues: Food and Global Media: Gordon Ramsay Uncharted: New Zealand's Rugged South, video, 2019
Thurs: Single-Dish Studies: Hummus Controversies: Ariel, Hirsch, and Avieli

7 M3 Tues: Food Globalization III: essays by Zappia and Gottlieb
Thurs: Food and Religion: essays by Wyer and Zellelew
→ assignment #1 due Thurs 3/5 by 8pm (for papers), or Sat 3/7 by 8pm (for videos)

8 M10 Tues: discussion of classmate video projects, round 1 of 3
Thurs: Food and Famine: Devereux and O'Grada. (See also de Waal, Sen, Edgerton-Tarpley, Snyder, Howe, and/or Carney)

[spring break, Sat-Sun March 14-22, 2026: no class]

9 M24 Tues and Thurs: Food on a World Scale, past, present and future
Vaclav Smil, *How to Feed the World*, day 1/3 and 2/3
→ assignment #2 due Thursday 3/26 by 8pm (Saturday 3/28, 8pm for videos)

10 M31 Tues: discussion of classmate video projects, round two of three
Thurs: Smil, *How to Feed the World*, day 3/3

11 A7 Tues: Food and Gender. Williams-Forson, Book of Ruth, and review our whole syllabus ahead of class for gender
Thurs: U.S. Food Justice Debates: Walker, Ferrant/Fine, and Anguelovski
→ assignment #3 due Thursday 4/9 by 8pm (Saturday 4/11, 8pm for videos)

12 A14 Tues: discussion of classmate video projects, round three of three
Thurs: visit to Dragon Star Oriental Foods, Saint Paul, via private transport

13 A21 Tues: Agriculture in Minnesota: visit to UMN College of Food, Agriculture, and Natural Resources (CFANS), and essay by Bunnell
Thurs: Food and AI: class-source day

→ class dinner chez Moore, 772 Fairmount Ave, Sun April 26, 4:30-7:00 pm

14 A28 Tues: reverse exam
Thurs: concluding class Thursday, April 30th

Macalester classes end Monday May 4th, 2026. Finals period, Thurs-Mon May 7-11

Final exam is Thursday May 7th, 8:00 to 10:00 a.m. Do not leave town before this!

Readings (will evolve somewhat as the course progresses):

Book:
Smil, Vaclav. *How to Feed the World: The History and Future of Food*. New York: Viking, 2024.

Articles, Essays, and Chapters:
Clustered by theme and in *rough* order of reading during the semester. For specific dates of discussion, see the week-by-week schedule above.
This list will shift as the course unfolds: expect changes. Readings will be provided in print, since comprehension, retention, and engagement are all better without screens. Read with a pen in hand!

Setting the Table:
1. Cook, Ian, et al. "Follow the Thing: Papaya." *Antipode* 36.4 (2004): 642-664.
2. Noah, Trevor. YouTube video "How NOT To Order At An Indian Restaurant! - Trevor Noah (From 'I Wish You Would' on Netflix." Originally filmed in Toronto, 2022.

3. Hughes, Langston. "I, Too." First published in *Survey Graphic* (March 1, 1925), p. 644, and multiply anthologized in the century since.
4. Kennedy, Mary Bailey. "Portrait of the Student as a Young Eater," capstone essay for INTL 488, Macalester College, May 2014.

Food, Empire, and Globalization:

5. Kiple, Kenneth F. *A Movable Feast: Ten Millennia of Food Globalization*. Cambridge: Cambridge UP, 2007. Chapter 14, "The Columbian Exchange and the Old Worlds," pp. 135-149, and Chapter 15, "The Columbian Exchange and New Worlds," pp. 150-162.
6. 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.
7. Carney, Judith, and Richard Nicholas Rosomoff. "The Africanization of Plantation Food Systems." Chapter 6 of *In the Shadow of Slavery: Africa's Botanical Legacy in the Atlantic World*. Berkeley and Los Angeles: U of California P, 2009, pp. 100-122.
8. De Leon, Adrian. "*Siopao* and Power: The Place of Pork Buns in Manila's Chinese History." *Gastronomica* 16.2 (Summer 2016): 45-54.
9. Kumar, Ashutosh. "Feeding the *Girmitiya*: Food and Drink on Indentured Ships to the Sugar Colonies." *Gastronomica* 16.1 (Spring 2016): 41-52.
10. Vezovnik, Andreja, and Ana Tominc. "*Potica*: The Leavened Bread that Reinvented Slovenia." Pp. 39-50 in Atsuko Ichijo, Venetia Johannes, and Ronald Ranta, eds., *The Emergence of National Food: The Dynamics of Food and Nationalism*. London: Bloomsbury Academic, 2019.
11. Wilk, Richard R. "'Real Belizean Food': Building Local Identity in the Transnational Caribbean." *American Anthropologist* 101.2 (June 1999): 244-255.
12. Srinivas, Tulasi. "'As Mother Made It': The Cosmopolitan Indian Family, 'Authentic' Food, and the Construction of Cultural Utopia." *International Journal of Sociology of the Family* 32.2 (Autumn 2006): 191-221.

Global Food in Western Media:

13. Gordon Ramsay: Uncharted, Season 1, Episode 2, New Zealand's Rugged South. National Geographic Network, dir. John Kroll. First aired July 28, 2019. 48 minutes.

Single-Dish Studies: Hummus:

14. Ariel, Ari. "The Hummus Wars." *Gastronomica* 12.1 (Spring 2012): 34-42.
15. Hirsch, Dafna. "'Hummus is Best When it is Fresh and Made by Arabs': The Gourmetization of Hummus in Israel and the Return of the Repressed Arab." *American Ethnologist* 38.4 (Nov 2011): 617-630.
16. Avieli, Nir. "The Hummus Wars Revisited: Israeli-Arab Food Politics and Gastromediation." *Gastronomica* 16.3 (Fall 2016): 19-30.

Supermarkets:

17. The Clash. "All Lost in the Supermarket." Written by Joe Strummer and Mick Jones. From *London Calling*, CBS, 1979, 3:47, https://www.youtube.com/watch?v=68dk01GkxDI
18. Supermarket. https://en.wikipedia.org/wiki/Supermarket. Read the whole History section: early history, large stores, self-service, grocery to supermarket, international expansion, 21st century, and online-only.
19. Rodríguez, Reina María. "first time" [poem], transl. from the Spanish by Joel Brouwer & Jessica Stephenson. *Poetry*, June 2011. Spanish original from her collection *Travelling*, Havana, 1995.
20. Reardon, Thomas. "The Global Rise and Impact of Supermarkets: An International Perspective." *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, Australia, 14–16 August 2011. Pp. 20-35 in PDF.

21. Optional reading: Hamilton, Shane. "Food Power and the Global Supermarket." Chapter 6 of his *Supermarket USA: Food and Power in the Cold War Farms Race*. New Haven: Yale UP, 2018. pp. 178-209; read 196-209.

Food and Globalization II:

22. Zappia, Corina. "Filipino: The Five-Step Plan." *Gastronomica* 15.2 (Summer 2015): 57-64.
23. Gottlieb, Dylan. "'Dirty, Authentic . . . Delicious': Yelp, Mexican Restaurants, and the Appetites of Philadelphia's New Middle Class." *Gastronomica* 15.2 (Summer 2015): 39-48.

Food and Religion:

24. Zellelew, Tilahun Bejitual. "Religious Food Taboo as a Cause of Reciprocal Hospitality between Orthodox Christians and Muslims in Ethiopia." *Food Studies: An Interdisciplinary Journal* 5.2 (2015): pp. 1-11.
25. Wyer, Sean. "Gourmet and the Ghetto: The 'Foodification' of Rome's Historic Jewish Quarter." *Gastronomica* 23.3 (2023): 29–45. doi.org/10.1525/gfc.2023.23.3.29.

Food and Gender:

26. Williams-Forson, Psyche. "Other Women Cooked for My Husband: Negotiating Gender, Food, and Identities in an African American/Ghanaian Household." *Feminist Studies* 36.2 (Summer 2010): pp. 435-461.
27. anon. The Book of Ruth, from the Hebrew Bible (i.e. the "Old Testament"), circa 1000 BCE. Read any version or translation. I will distribute the 1984 NIV, or New International Version.
28. Also review our whole syllabus through the lens of gender, including but not limited to Cook, , Srinivas, Carney, Vezovnik, Gordon Ramsay, and many others …

Food and Famine (from a much larger library on this topic):

29. Devereux, Stephen. "Famine in the Twentieth Century." Institute for Development Studies Working Paper 105. Brighton, UK, University of Sussex, 2000.
30. Grada, Cormac O. "Famines Past, Famine's Future." *Development & Change* 42.1 (2011): 49-69.

U.S. Food Justice Debates:

31. Walker, Renee E., Christopher R. Keane, and Jessica G. Burke. "Disparities and Access to Healthy Food in the United States: A Review of Food Deserts Literature." *Health and Place* 16 (2010): 876-884.
32. Ferrant, Coline, and Gary Alan Fine. "Food Desert or Food Oasis? Insights from Mexican Chicago." *Gastronomica* 20.4 (Winter 2020), pp. 85-89.
33. Anguelovski, Isabelle. "Healthy Food Stores, Greenlining, and Food Gentrification." *International Journal of Urban and Regional Research* 39.6 (Nov 2015): 1209-1230.

Global Food Production, by the Numbers:

34. See the Vaclav Smil book noted in an earlier section of this syllabus.

Minnesota Agriculture:

35. We'll visit the U. of Minnesota's College of Food, Agriculture, and Natural Resource Sciences (CFANS), which offers 13 majors, 26 minors, and masters and doctoral programs to 2,000 undergraduates and 700 graduate students. Prior to our visit, review its list of departments and majors & minors.
36. Background reading: Bunnell, Amber. "Farm Country: A Story of Minnesota Agriculture." Final paper for INTL 488, Macalester College, Spring 2014.

37. Optional reading: Olds, Tara, Molly Schned, Matt Gill, and Penny Norquist. “Equity in Minnesota Farming and Farm to School Programs.” Master of Public Administration capstone, Humphrey School of Public Affairs, U of Minnesota, 2019.

Video Projects Background:

Central to the learning in this course will be rich 8-10 minute video projects by all participants, to be discussed in class. Past participants in this course have made videos on (among others) enchiladas, breakfast cereal, athletic nutrition, PB&J, fish farming, teff and injera, wild foraging, eggs, Holy Land grocery, manioc, tostones, beignets, almond production and pronunciation, Champagne, Vietnamese rice dishes, Cecil’s and the Jewish deli, Dominican flan, commensality, the “French taco,” hotpot, milk tea, and food in hip-hop lyrics.

Video Projects, Spring 2026

1. Owen Batcheller: pheasant hunting, and dish made with pheasant, bacon, and jalapeno
2. Thomas Berinato: Greek, Turkish, and Mediterranean food at restaurants
3. Stella Breed-Carithers: history and impact of refrigeration
4. Nanami Chesen: the acai and acai bowl trend, in Brazil and the US
5. Navi Clark: prison food in the U.S.
6. Colin Fousek: the classic American diner
7. Kate Fox: food photography on social media
8. Dean Hu: food in the Pixar movie *Cars Two*
9. Iris Koppenheffer: the history of kitchens, especially stoves
10. Noah Lee: nutrition for football
11. Andrew Lindsay: the food scene in Québec
12. Zach Marshak: holiday candy and consumerism
13. Piper May: Mexican restaurants in and around Denver
14. Evan Michaeli: baseball ballpark food
15. David Moore: what to eat to complete a 50km cross-country ski race
16. Ellie Overstreet: robot servers in restaurants
17. Sophie Schmerler: the current fashion for matcha
18. Ella Skranka: Dubai chocolate
19. Lina Solh: Ramadan food, notably at Mac
20. Shuhan Wang: three global tomato-egg dishes
21. Seneca Wilson: what is local food? enchiladas in Colorado

Acknowledgments:

This course owes a deep debt to the eleven participants in my spring 2014 INTL 488 Senior Seminar, “Thinking on a World Scale,” which co-created the first version of this course with me, structuring topics, reviewing scores of books and articles, proposing course components, investigating excursion opportunities, setting syllabus priorities, and more. 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. In any year, our greatest debts are to all of those who feed us, from world to table.