

CLCS 248T, European Food Systems: You Are Where You Eat
Department of Languages, Literature and Cultures, Fall 2018

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Class Time and Room: Monday and Thursday, 16.00-17.15, LAC 2
Office Hours: Monday, 14.00-15.30 and Thursday, 8:30-10.00



Course Description (from Catalog):

In this course, students will explore the cultures that produce and are reproduced by our current food systems in Europe, touching upon the local, national and global dimensions. This course will examine the cultural, ecological, political, and geographic forces at work influencing the chain of production from farm to table. In particular, students will consider the contemporary food systems in France, Italy, and Switzerland as well as their cultural and historical roots. Students will learn more about what it takes to become an active food citizen as the class considers where food comes from here in Europe and how the food we eat shapes who we are, both literally and figuratively. This course includes a travel component to Switzerland and Italy where students will study first hand some of the concepts discussed, including terroir, slow food, and local farm to table movements.

Course Rationale: This 200-level course serves as a major elective for CLCS majors and is a recommended prerequisite to CLCS 320. It also counts as a Social Responsibility course in the Global Responsibility core requirements, and may be counted toward the SJS major or minor requirements. Finally, as a travel course, CLCS248T counts towards the Academic Travel graduation requirement.

Course Goals:

This course is an introduction to food studies and the relationship between food and place. The function of the course is to introduce you to fundamental questions about what we eat according to where we live. You will be encouraged to explore concepts like terroir, cultural fields, sustainable eating, and eliminating food waste and we will study the geographical and historical evolution of foods associated with local regions. Assignments have been designed to foster critical thinking and writing skills, to encourage collaborative work, and to help you make sense of your own food choices.

Student Learning Outcomes:

Upon completion of this class, students will demonstrate:

- familiarity with both theoretical and literary texts about food and food systems in France, Italy and Switzerland as demonstrated through reading notes and class discussion;
- the ability to read and write about these texts critically and analytically as demonstrated in the food journal and reading notes;
- understanding of the relationship between specific food systems and their respective cultures, histories, and geographies, and synthesize this information in the midterm exam;
- understanding of the role of class, gender, ethnicity and national identity in the context of the texts read and demonstrate this understanding through class presentations and discussion;
- that they can apply the theoretical applications learned to the experiential portion of the class through the completion of the food journal assignments.

Required Texts:

de Blasi, Marlena. *The Umbrian Thursday Night Supper Club*. London: Random House, 2016.
Rouff, Marcel. *The Passionate Epicure* (1924). New York: Modern Library, 2002.
Reader (required for most class meetings).

Required texts are available at the FUS bookstore. Regular, weekly readings posted to the class MOODLE site.

Class Requirements:

This course is intellectually ambitious. Students will be required to write in various forms and collaborate regularly. Students will be called upon to speak in class often, to make regular oral presentations, and to take part in food-related assignments, from research to shopping to cooking. Fundamental to the course is a substantial reading component. *But* we also eat, talk about, prepare, and enjoy food. Class attendance is mandatory.

Assessment Overview:

Your performance in this course will be assessed according to the following percentages:

Contribution to the Course	20%
Oral Presentations	20%
Reflective Essay	15%
Mid-Term Exam	20%
Food Journal	25%

Grading and Assessment**Contribution to the Course: 20%**

Your grade for course contribution is divided into three different types of activities:

- Active engagement in class, both home and away (10%): Engagement in class means actively listening and actively participating in discussion or projects related to the class. This includes knowing what is required of you and paying attention to Moodle and the syllabus. The success of this class depends on your active engagement with it.
- Regular Reading Notes (10%): In order to participate actively in class (see above), I need to know that you are doing the reading. Students will prepare weekly reading notes (1-2 typed pages) on the readings which will serve as a basis for discussions. Page one should be a general review of the chapter(s) or article(s). Page two of the report should be a critical reflection on the reading. These are due each week in class on Thursday.

Oral presentations (20%)

In order to bring current issues in European food networks and politics into class, we will have “podcast Mondays” and “podcast Thursdays” when I will ask you to present a podcast or TED talk that deals with food, cooking, or food sustainability in the Italian context. I am particularly interested in what you can find relating to our AlpFoodways project. Finally, in groups of three or four, you will prepare and present the dish of your choice to the class (10%). This cooking presentation (10%) should be based on a recipe or technique that you learned about during our travel time.

Reflective Essay (15%)

There is one short **reflective essay** of four to five pages. The topic for this essay is indicated here in the syllabus. This short paper gets the course started.

Mid-Term Exam (20%)

There will be a midterm exam before we leave for Academic Travel.

Food Journal: an anthropological approach (25%)

This class is all about food and food systems, so I will expect you to record observations faithfully in a journal throughout the term. During the actual travel period, will have three specific assignments outlined on the MOODLE page. These assignments will ask you to do field work relating to the AlpFoodways project. When you return, you will take the time to think about the work you produced, consider where it fits into the critical and theoretical context we have read about and discussed, and then create a framework for the field study within the pages of your journal. Each Food Journal will include an introduction, the final version of the three revised assignments, accompanying material for the assignments, a conclusion, and a list of works cited. **Due for Peer Review on November 19.**

Course Policies**Attendance and Lateness Policies:**

Regular attendance is required. On days that you are not presenting, and during class periods at Franklin, each student will be allowed two absences during the course of the term. More than 2 absences will affect your final grade at the rate of one grade per absence (A to B for example). During travel, students are expected to be on time for **all** required activities.

Late Work: Assignments are due on the date given in the lesson plan. Extensions may be considered on a case-by-case basis under special circumstances if you discuss the situation with me beforehand. Turning work in late without an approved extension will be downgraded.

Make up Work and Extra Credit: Make up work will only be considered in the case of serious, sustained illness. There is no extra credit in this course, but I am happy to work with you on your assignments by reviewing drafts, clarifying assignments and brainstorming. Come see me during office hours or make an appointment with me to discuss.

Email and etiquette:

University-assigned email accounts represent the official means of communication at FUS. Although we will primarily use Moodle, please check your FUS email account once a day since I may contact you regarding your work in class. When sending emails to me or to other faculty on campus, please use your FUS email account rather than a private account. Please pay particular attention to your language and professionalism. Be sure to begin your email with "Dear Dean Steinert Borella," "Dear Professor Steinert Borella," or "Dear Dean SSB." Similarly, please put the course number in the subject line and conclude your email by including your first and last name.

Cell Phones:

No phones on the desk during class and no phones at the table or during presentations during AT.

I expect you to behave professionally at all times, both on campus and off.

THINGS TO REMEMBER

Before the trip: Pragmatics

1. Check your passport: will it be valid for the next 6 months? **Make a photocopy and bring the photocopy to me.**
2. If you have a medical condition, allergies, phobias, or anything I need to know to make the trip safe and comfortable for you, come and speak to me.
3. You will need good, comfortable shoes for walking (NOT flip flops or sandals) and a warm jacket (polar fleece or light ski jacket) as well as a rain jacket. It will be cold in October, so please be prepared.

Safety Issues and Free Time

- Always go out at least in pairs, and act according to the buddy system, i.e. always make sure you know where your friend is, and go home together.
- If your behavior endangers a member of the class or the smooth workings of the travel as a whole, I will put you on a train for Lugano (at your expense—see below).
- If you find yourself in trouble, or even just think you might be in trouble, call me, no matter what time it is. My cell phone number is: **079/829.35.80**

Reported class 3 violations (see section 4 of the Student Handbook, <https://www.fus.edu/files/student-handbook-20172018.pdf>) during Academic Travel will automatically result in the following:

- Immediate dismissal from the Academic Travel and return to Lugano at the student's expense;
- A failing grade for the class; and
- Immediate review of the case by the Judicial Board co-chairs.

ACADEMIC DISHONESTY

A student whose actions are deemed by the University to be out of sympathy with the ideals, objectives or the spirit of good conduct as fostered by the University and Swiss community, may be placed on Disciplinary Probation or become subject to dismissal from the University. Cheating is a dishonest action out of sympathy with the ideals, objectives and spirit of the University. Furthermore, cheating reflects negatively on one's personal integrity and is unjust to those students who have studied.

See page 199 of the Academic Catalog for full statement: <https://www.fus.edu/files/FUS-academic-catalog-2018-2020.pdf>

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Course Calendar: Fall 2018, CLCS 248T

Mon, August 27	Introduction and logistics
Thur, August 30	<p>You Are Where You Eat Belasco, <i>Food: The Key Concepts</i>, ch. 1-2 (MOODLE, Reader)</p> <p>Introductory Essay Topic: Food plays a central role in constructing who we are, both literally and figuratively. Write an introductory paper on how the food you eat, prepare, and enjoy reflects where you are from. Topics you might include: national or regional specialties, family history, or your own specific dietary habits (vegetarianism, halal, kosher, etc). This is an introductory essay, so preliminary ideas, without footnotes or citations, are acceptable. (Yes, you must have a clear thesis statement.) The purpose is for you to make a first pass at asking the question: "How are food and place related in my experience?"</p> <p>First draft due on September 13. Intermediary version due on September 17.</p>
Mon, Sept. 3	<p>Capatti and Montanari, "The Formation of Taste" (MOODLE) Crowther, <i>Eating Culture</i>, Introduction (MOODLE)</p> <p>Bring photocopy of passport to class.</p>
Thur, Sept. 6	<p>France Trubeck, <i>The Taste of Place</i>, ch. 1 (MOODLE, Reader)</p> <p>Reading Notes due.</p>
Mon, Sept. 10	Parkhurst Ferguson, "Cultural Field in the Making" (MOODLE, Reader)
Thur, Sept. 13	<p>Introduction and Preface, Rouff, <i>The Passionate Epicure</i></p> <p>Due: Introductory Essay (first draft) Peer Review: Do not come to class without your essay! (No reading notes this week)</p>
Sat, Sept. 15	<p>La settimana del gusto: Lugano! http://www.luganocittadelgusto.ch/en/programma-eventi Plan to attend the activities in Lugano on Saturday. Details to follow.</p>
Mon, Sept. 17	<p>Rouff, ch. 1-4 Weiss, "The Ideology of the Pot-au-feu" (MOODLE, Reader)</p> <p>Due: Intermediary Version, Introductory Essay Please upload to MOODLE and hand in printed copy.</p>
Thur, Sept. 20	<p>Rouff, <i>The Passionate Epicure</i> Scherr, "Savory Writing" (MOODLE, Reader)</p> <p>Reading Notes due (Weiss, Scherr).</p>
Mon, Sept. 24	<p>Italy and the Slow Food Movement Petrini, <i>Slow Food: The Case for Taste</i>, excerpts (MOODLE) Schneider, "Good, Clean, Fair: The Rhetoric of the Slow Food Movement" (MOODLE, Reader)</p>
Thur, Sept. 27	<p>de Blasi, <i>The Umbrian Thursday Night Supper Club</i>, preface and Part 1. Adamoli, "The Slow Food Movement and Facebook" (MOODLE, Reader)</p> <p>Reading Notes due (Slow Food articles)</p>

Mon, October 1	de Blasi, <i>The Umbrian Thursday Night Supper Club</i> , Part 2. Kloppenberger et al. "Tasting Food, Tasting Sustainability" (MOODLE, Reader)
Thur, October 4	de Blasi, <i>The Umbrian Thursday Night Supper Club</i> , Part 3. Reading Notes due (de Blasi).
Mon, October 8	de Blasi, <i>The Umbrian Thursday Night Supper Club</i> . Review, Midterm Exam
Thur, October 11	Midterm Exam
Mon, October 15	Film: <i>The Big Night</i> Due: Final Version, Introductory Essay Please upload to MOODLE <i>and</i> hand in printed copy. No late final essays accepted.
Thur, October 18	Discussion, <i>The Big Night</i> (No reading notes due, but be ready to discuss the film.) Final AT details—do not miss class!
Mon, October 22	Leave Sorengo from LDV Campus, 8.30 Travel from Sorengo via charter bus to Poschiavo (GR) Poschiavo: welcome and introduction to AlpFoodways with Cassiano Luminati Dinner together in Poschiavo. <i>Accommodations:</i> Hotel Suisse Via da Mez 151, 7742 Poschiavo 081 844 07 88
Tues, October 23	Day Hike with MAT 115: Lago Bianca --- Lagh da Caralin --- Alp Grüm. Dinner together in Poschiavo
Wed, October 24	Morning: Visit to Caseificio Poschiavo. Afternoon: Making <i>pizzoccheri</i> and visit to the Casa Tomé. Dinner together in Poschiavo.
Thurs, October 25	Morning session with Cassiano Luminati. Update on AlpFoodways project (assignment 1, Food Journal) Lunch in Poschiavo. Travel to Bergamo via Torrente Bitto (cheese visit). <i>Accommodations:</i> Best Western Hotel Cappello D'Oro Viale Papa Giovanni XXIII 12 - 24121 - Bergamo (BG), Italy +39 035 4222711
Fri, October 26	Polenta Taragna Orobica: corn, terroir and polenta. Visit TBC.
Sat, October 27	Discover Bergamo: cultural and food history. Guided visit followed by AlpFoodways activity.

Sun, October 28	Free morning. Travel to the Val Camonica <i>Accommodations:</i> See separate handout.
Mon, October 29- Wed, October 31	Val Camonica: groups of 4-5 students will work with an individual “Agriturismo” to document the activities at the Agriturismo, develop a project related to the aspirations and dreams of their hosts, and present a report on the cultural heritage (both tangible and intangible) of the region. Students will work on telling the story of the Agriturismo and the region through a multimedia presentation. As a class, we will then link the stories together and present them to our hosts at the end of the term.
Thurs, November 1	Return to Lugano. Expected return time: 18.00.
Mon, November 5	No class.
Thurs, November 8	Montanari, “And at last, the farmers win” (MOODLE, Reader) Wong, “Authenticity <i>all’italiana</i> ” (MOODLE, Reader) Reading Notes due.
Mon, November 12	You are Where You Eat It is Podcast Monday : choose a partner, and together choose a podcast or TED talk that deals with food, cooking, diet, or food sustainability in the Italian or European context. We are especially interested in the ideas that we have been discussing relating to our various AlpFoodways projects. See what is out there, listen to the podcast, post the link to the MOODLE forum, take careful notes, and be prepared to discuss your podcast with the class.
Thurs, November 15	It is Podcast Thursday : choose a partner, and together choose a podcast or TED talk that deals with food, cooking, diet, or food sustainability in the Italian or European context. We are especially interested in the ideas that we have been discussing relating to our various AlpFoodways projects. Same instructions as above.
Mon, November 19	Podcasts: continued discussion Peer Review: First Draft of Food Journal. Do not come to class without your journal!
Thurs, November 22	Film: <i>Slow Food Story</i> .
Mon, November 26	Film: <i>Slow Food Story</i> . Discussion of documentary in relation to our travel experience.
Thurs, November 29	Preparation of Cooking Presentations Individual meetings with professor to review Food Journal.
Mon, December 3	Due: Final Version of Food Journal Please upload to MOODLE. Concluding Remarks: Slow Food, Terroir, and AlpFoodways
Thurs, December 6	Cooking Presentations
Mon, December 10 16.00-18.00	Cooking Presentations