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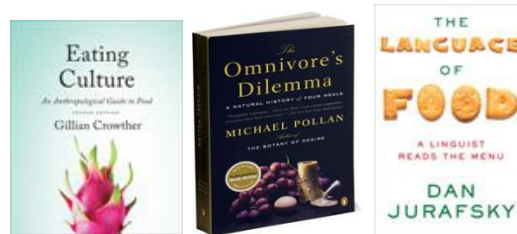
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7 October 2018


Anthropology of Food Week 7

## "Eating-In: Commensality and Gastro-Politics"

Midterm Exam Review



**If you have any questions about the Midterm Exam, please let me know.**

If you took the exam, check for the results are in your  **canvas** Gradebook (check the left-hand Course Navigation column on your “Home” page).



**Profs “grading” exams is a lot like an ump in Major League Baseball calling balls and strikes.** The Major League rules are clear <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afgrades.html#strikezone> as are the stated criteria for written projects and exams

[http://www.d.umn.edu/cla/faculty/troufs/comp3160/criteria\\_for\\_grading.html](http://www.d.umn.edu/cla/faculty/troufs/comp3160/criteria_for_grading.html).

But, in the end, they are both human judgments.

The biggest difference between a Major League Umpire calling balls and strikes and a professor calling a grade is that you get ejected from the baseball game if you argue balls and strikes (see Section 9.02 Official Baseball Rules [http://mlb.mlb.com/mlb/official\\_info/official\\_rules/foreword.jsp](http://mlb.mlb.com/mlb/official_info/official_rules/foreword.jsp)) and one *should* really question the prof if they didn't like the call, and that is especially true for midterm exams as one can often learn quite a bit that is helpful for the Final Exam by looking over and discussing a midterm exam.

Maybe a better analogy would be judging **Olympic Figure Skating, or Gymnastics, or Ski Jumping, Diving** and the like . . . <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afgrades.html#gymnastics>.



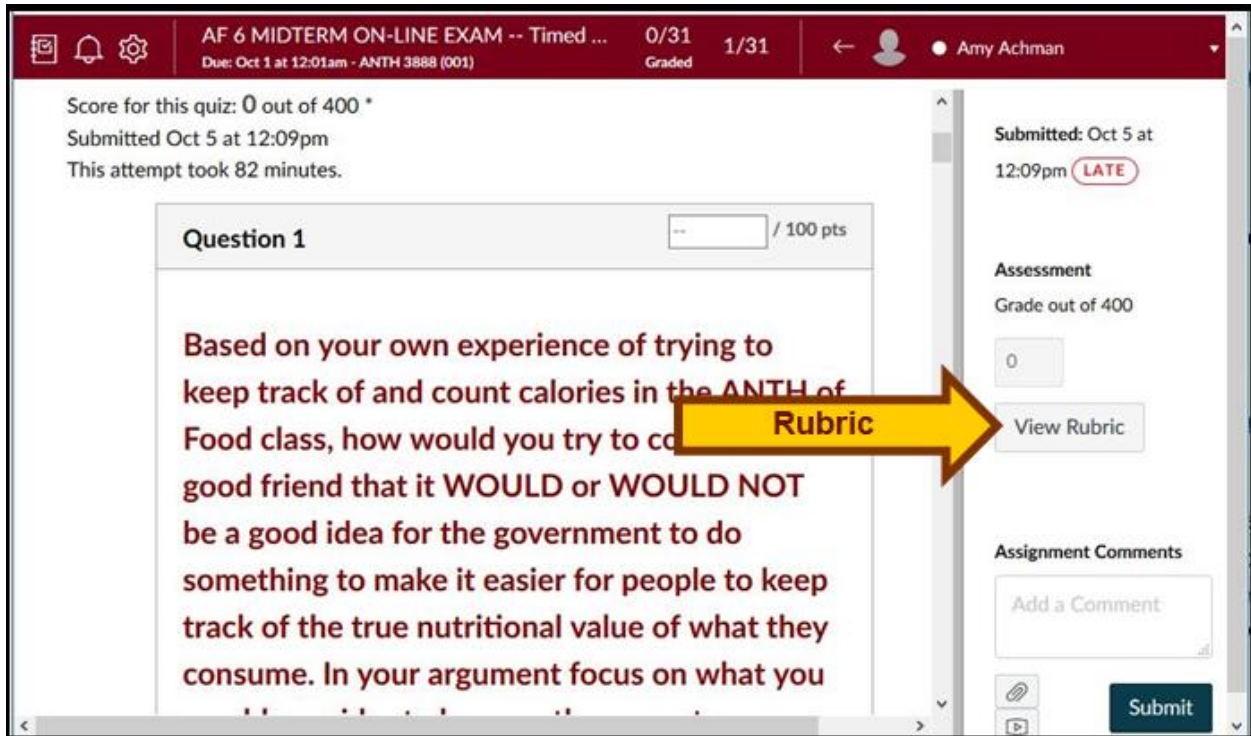
If your style is to look at charts, the grading “chart” is at

<http://www.d.umn.edu/cla/faculty/troufs/anthfood/afgrades.html#gradingpolicies>.

So if, for whatever reason, you didn't like “the call,” e-mail, or stop by Cina 2015 if you are in the neighborhood.

Go back and look over your Midterm Exam, including your answers.


Please pay attention to what the numbers mean in terms of the final course letter grade. Click **“View Rubric”** on the exam page for details.



Review . . .



Writing Essays for Exams  
Test Taking Strategies

If you have any questions about the Final Exam, please let me know, or bring them up in  canvas.

# Extra Credit

If you didn't do quite as well as you might have liked on the Midterm Exam, or if you did better than you even hoped on the Midterm exam but want to “bank” some insurance points for your final course grade, think about doing one (or even two—one of each) of the optional extra credit papers.

There are **two Extra Credit options: (A) a case study**, and/or **(B) a review of a lecture** (such as one of the Nobel Conference 46 “Making Food Good” lectures, or the Harvard University School of Engineering and Applied Sciences Series on Food Science) **or a food film** (*other* than one of the films we see in class). For the review option you may also *compare* two or more food films. (Remember from Week 1, one of the main features of anthropology is that it is *comparative*?)

- **Details on the extra credit** are on-line at  
<<http://www.d.umn.edu/cla/faculty/troufs/anthfood/afextracredit.html#title>>
- **The Nobel Conference 46 lectures** are on-line at  
<<http://gustavus.edu/events/nobelconference/2010/archive.php>>
- **Harvard Food Science Lectures** from the School of Engineering and Applied Sciences, Harvard University  
<<http://www.d.umn.edu/cla/faculty/troufs/anthfood/aflectures.html#harvardlectures>>
- **Other Lectures, including TED lectures** are on-line at”  
<<http://www.d.umn.edu/cla/faculty/troufs/anthfood/aflectures.html#otherlectures>>

**TED**

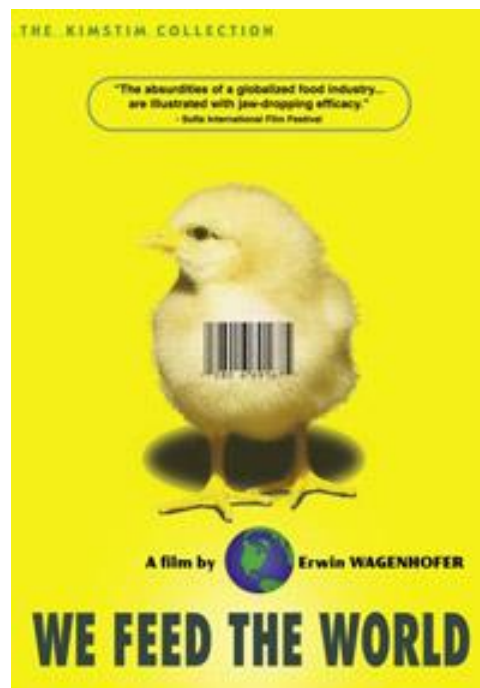
- A list of **food films** is on-line at  
<<http://www.d.umn.edu/cla/faculty/troufs/anthfood/affoodfilms.html#title>>
- Details of the **Case Study Extra Credit Option** are on-line at  
<<http://www.d.umn.edu/cla/faculty/troufs/anthfood/afextracredit.html#casestudy>>
- Details of the **Film/Lecture Review Extra Credit Option** are on-line at

<http://www.d.umn.edu/cla/faculty/troufs/anthfood/afextracredit.html#filmreview>

This week we'll have a look at *We Feed the World*,  
as part of our look at . . .

## “How People Get Their Food in Industrial Societies.”

The film this week focuses on modern-day food production, including its international dimensions. *We Feed the World* is an award winning Austrian film [2009 DVD release] said in Austria to be “the most successful documentary ever,” that is, until *Food, Inc.* came out and quickly became the bestselling independent documentary of all time (*cf.* Week 12).



For their real impact, both *We Feed the World* and *Our Daily Bread* (the

Extra Credit film) should be watched on a large screen. We'll have a look at *We Feed the World* beginning Tuesday and finishing up on Thursday.

If you are into films, *Our Daily Bread* has been compared to Stanley Kubrick's *2001: A Space Odyssey*. If you are not into films, *Our Daily Bread* has *still* been compared to Stanley Kubrick's *2001: A Space Odyssey*.

Don't be put off by the fact that *Our Daily Bread* has almost no dialogue. That is part of the design of the film. *Our Daily Bread* is almost all images and natural sounds. The world-class filmmaker wants you to think about your food and how it is produced as you watch the film. *We Feed the World*, another Austrian film (the required film that we will see this week), has narration and presents the subject matter more conventionally. Details of the on-site locations in *Our Daily Bread* are in the class viewing guide (and are listed on Wikipedia, should you be interested in where the footage was shot—but it was the original intent of the filmmakers Wolfgang Widerhofer and Nikolaus Geyrhalter not to focus on the identity of the companies and locations, but have the natural sounds and images categorically represent the sources of today's *Our Daily Bread*).

A while back Mark Bittman in a *New York Times* “Sunday Review” article opined:

## How to Feed the World

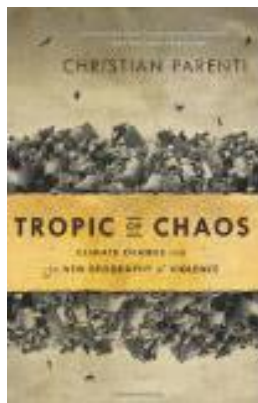
-- Mark Bittman, *New York Times* (15 October 2013, p. 9)

Bittman (a food journalist, author, food entrepreneur, and former contributing opinion writer for *The New York Times*, well-known for his works *How to Cook Everything*, and *The Best Recipes in the World*, and a half-dozen other works) has this to say about today's food production:

“The world has long produced enough calories, around 2,700 per day per human, more than enough to meet the United Nations projection of a population of nine billion in 2050, up from the current seven billion. . . . According to the ETC Group, a research and advocacy

organization based in Ottawa, **the industrial food chain uses 70 percent of agricultural resources to provide 30 percent of the world's food, whereas what ETC calls "the peasant food web" produces the remaining 70 percent using only 30 percent of the resources.**"

Feeding the world's growing population, and world hunger, is on lots of people's minds these days. A friend's e-mail not so long ago included a few timely observations . . .



“Just finished *Tropic of Chaos* by Christian Parenti [Parenti, Christian. *Tropic of Chaos: Climate Change and the New Geography of Violence*. NY: Nation Books, 2011]. It is a powerful and quite frightening book. He looks closely at and describes several places in the world where climate change is converging with poverty and violence to provide a preview of where the world is heading if we don't find a way very quickly to reduce carbon emissions. “

“The places he reports on - Somalia / Uganda, India / Pakistan, Brazil, Mexico - are places where ‘normal’ was marginal, and where the change in climate is already forcing people past a tipping point in one way or another, resulting in turmoil and chaos.”


“In addition to providing a glimpse of the violence the future holds as more people haven't enough to eat, it also yanked me—an overly comfortable American—into an awareness of the fragile agricultural systems on which many people on the planet depend.”

“It is a profoundly distressing book. Everyone reading this email has played, and is playing, a role in pushing our ecosphere out of a steady state condition. Many of us, as Charlie regularly points out, are ‘getting out just in time.’ But we have sure messed things up big time for those coming after.”

Even General Mills and other major food producers voiced similar concerns: “In a letter to U.S. and global leaders, the food companies’ CEOs say that if action isn’t taken now, ‘we risk not only today’s livelihoods, but those of future generations’ . . . . The companies include Nestle USA, Unilever, Kellogg, Stonyfield Farm, Danone Dairy North America, Ben & Jerry’s (which is owned by Unilever), Clif Bar, Mars Inc. and New Belgium Brewing Company. The[ir] letter marks the first time the food industry has come together to address climate change.” [[General Mills and other food producers speak out on climate change -- StarTribune \(01 October 2015\)](#)].

We’ll have another, closer, look at **world hunger and the future of food towards the end of the semester.**

## Assignments and Events

. . . **this week** are listed on your (1) **”Calendar”**, your (2) **”Syllabus”**, sections of your  **canvas** folder.





## (1) This Week's "Calendar"

7	8	9	10	11	12	13
<p>AF 7 For Fun Food</p> <p>Trivia: In what region of Italy do Italians traditionally eat spaghetti with meatballs?</p>	<p>1a AF 7 Readings</p> <p>2a AF 7 Go back and look over your Midterm Exam</p> <p>3a AF 7 Video: We Feed the World</p>	<p>AF 7 Competitive Eating</p>	<p>AF 7 REVIEW Units of Analysis</p>	<p>AF 7 REM Take the Two Selective Attention Tests (very short, 0:1:21 and 0:1:41) Copy</p>	<p>AF 7 Discussion: Is Bob's Red Mill a Good Business Model?</p>	<p>AF 7 Due: Complete Student Survey</p>

## (2) This Week's "Syllabus"


Sun Oct 7, 2018	<p>AF 7 For Fun Food Trivia: In what region of Italy do Italians traditionally eat spaghetti with meatballs?</p>
Mon Oct 8, 2018	<p>AF 7 Readings</p> <p>AF 7 Go back and look over your Midterm Exam</p> <p>AF 7 Video: We Feed the World</p>
Tue Oct 9, 2018	<p>AF 7 Competitive Eating</p>
Wed Oct 10, 2018	<p>AF 7 REVIEW Units of Analysis</p>
Thu Oct 11, 2018	<p>AF 7 REM Take the Two Selective Attention Tests (very short, 0:1:21 and 0:1:41) Copy</p>
Fri Oct 12, 2018	<p>AF 7 Discussion: Is Bob's Red Mill a Good Business Model?</p>
Sat Oct 13, 2018	<p>AF 7 Due: Complete Student Survey</p>

And for fun, a **trivia question this week . . .**

**In what region of Italy do Italians traditionally eat spaghetti with meatballs?**



[Answer](#)

If you have any **questions** right now, please do not hesitate to post them on the  **canvas** Course “Chat”, or e-mail [troufs@d.umn.edu](mailto:troufs@d.umn.edu), or stop by Cina 215 [\[map\]](#).

Our tip of the hat this week goes to **Bob Moore**.

Best Regards,

Tim Roufs

<<http://www.d.umn.edu/~troufs/>>