

# UNIVERSITY OF MINNESOTA

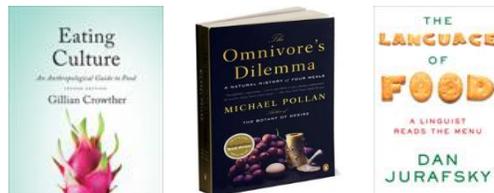
Duluth Campus

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20 March 2022



Anthropology of Food Week 10



Available on-line in your  canvas folder at

[s2022 Canvas Modules](#)  
[Module 10](#)

(click links for details)  
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Direct Link  
to Canvas



Tim Roufs Inspecting Durians in Singapore Market, 2017

## What's Happening Week 10?

"Local Digestion: Making the Global at Home"

## THIS WEEK'S HIGHLIGHTS

(click links for details)  
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## **GENERAL COMMENTS FOR THE WEEK . . .**

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

This week we have everything from “Soup” to nuts—we’ll *almost* to nuts (we’ll get to the nuts next week). With “Soup” we’ll have a look at an amazing farm-to-shelf story about what actually goes into your commercial can of soup—besides the broth, vegetables, and maybe meat—and how your canned soup arrives on your table. And in this week’s Discussion you’ll have a chance to speak out on why—or why not—“Soup” is anthropological.

And as we approach the time when you most likely begin serious research for your Project, we’ll have a look at “Units of Analysis” and how that is most important in coming to grips with your class Project.

And with a bonus Trivia this week we’ll seek answers to both the location of the “. . . region of Italy [where] Italians traditionally eat spaghetti with meatballs?”, and “What do Italian *biscotti* (*biscotti di Prado*) and German *zwiebach* have in common?”

So heat up your soup, or spaghetti with meatballs, grab some *biscotti di Prado* or *zweibach*, and settle in for a great week.

### (optional) **LIVE CHAT / OFFICE HOURS . . .**

(Tuesday, 7:00-8:00 CDT, or E-mail)

[Contact Information](#)

## **VIDEO EXPLORATIONS WEEK 10 . . .**

**Real People . . . Real Places . . .**

[Videos for the Semester](#)



(63 min., 2020)

In [Inside the Factory: Series 5](#)  
Series 5 Episode 8

(United Kingdom: [BBC Worldwide](#)  
2020-05-08)

Alexander Street:

**Online access**

[click ↑ here]



## **WEEK 10 SLIDES . . .**

[Class Slides for the Semester](#)

**“Units of Analysis”**

(.pptx)

[click ↑ here]

## **READINGS FOR WEEK 10 . . .**

[Readings for the Semester](#)

[Textbook Information](#)

## **OTHER ASSIGNMENT INFORMATION . . .**

[Main Due Dates](#)

s2022 [Module 10 – Week 10](#)

## **PROJECT INFORMATION . . .**

[Basic Information](#)

[Main Due Dates](#)

**Check Your Project Units of Analysis with the (.pptx) Class Materials.**

**How does your Project incorporate the "Four Field" approach?**

**DUE: DISCUSSION WEEK 10 . . .**

“Why is "Soup" Anthropological?”

(optional) **FOR FUN FOOD TRIVIA . . .**

[Food Trivia HomePage](#)

(optional) ”In what region of Italy do Italians traditionally eat spaghetti with meatballs?”

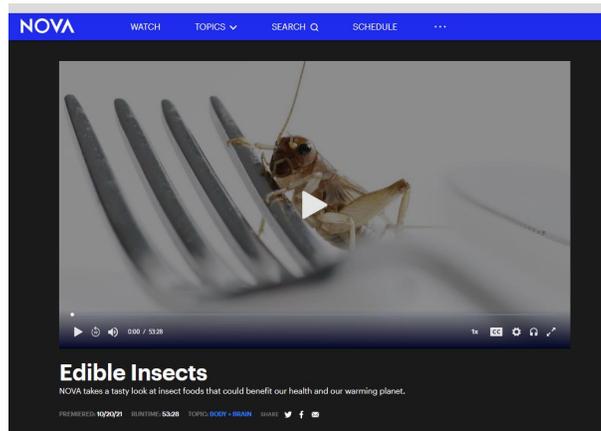
(optional) “What do Italian *biscotti* (*biscotti di Prado*) and German *zwiebach* have in common?”

(optional) **EXTRA CREDIT . . .**

[Basic Extra Credit Information](#)

This week’s special:

(optional) **Extra Credit: NOVA Video, Edible Insects**



Details on the extra credit are on-line at

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

**OTHER (OPTIONAL) . . .**

**QUESTIONS? / COMMENTS?**

# General Comments for the Week

"Local Digestion: Making the Global at Home"

This week we have everything from “Soup” to nuts—we’ll *almost* to nuts (we’ll get to the nuts next week). With “Soup” we’ll have a look at an amazing farm-to-shelf story about what actually goes into your commercial can of soup—besides the broth, vegetables, and maybe meat—and how your canned soup arrives on your table. And in this week’s Discussion you’ll have a chance to speak out on why—or why not—“Soup” is anthropological.

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So heat up your soup, or spaghetti with meatballs, grab some *biscotti di Prado* or *zweibach*, and settle in for a great week.

(optional) **LIVE CHAT: OPEN FORUM / OFFICE  
HOURS . . .**

[Contact Information](#)

Tuesday, @ 7:00-8:00 p.m. (CDT)

**“ZOOM”**

[click ↑ here]

or

e-mail anytime: <mailto:troufs@d.umn.edu>

[click ↑ here]



Live Chat is optional.

## VIDEO EXPLORATIONS WEEK 10 . . .

Real People . . . Real Places . . .

[Videos for the Semester](#)

And watch . . .

 **"Soup"**

(63 min., 2020)

In [Inside the Factory: Series 5](#) (Links to an external site.),  
Series 5 Episode 8

(United Kingdom: [BBC Worldwide](#) (Links to an external site.),  
2020-05-08)

Alexander Street:

**[Online access](#)**

[click ↑ here]

**[Online access](#)**

[Permalink]

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## Online access

[Embedded Code]

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If you are off-campus use Virtual Private Network (VPN) connection



## WEEK 10 SLIDES . . .

[Class Slides for the Semester](#)

### “Units of Analysis”

(.pptx)

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## Units of Analysis

It is really important that you focus on your unit(s) of analysis when you are doing your **class project**. For a discussion and lots of examples, have a look at the class slides on the units of analysis commonly used in Anthropology

as mentioned in the "Orientation"

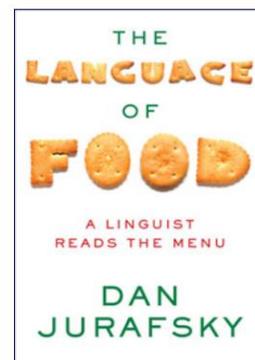
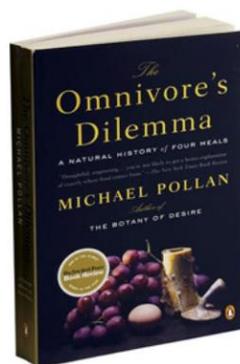
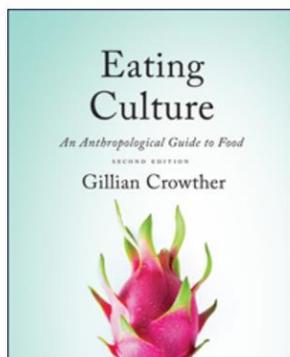
## units of analysis may include:

- one person
- the family
- the community
- a region
- a "culture area"
- a culture / "subculture"
- a nation
- the world
- an item or action itself
- a "cultural metaphor"

## READINGS FOR WEEK 10 . . .

[Readings for the Semester](#)

[Textbook Information](#)



- **Eating Culture, Second Edition, Gillian Crowther**
  - CHAPTER NINE: LOCAL DIGESTION: MAKING THE GLOBAL AT HOME
- **Omnivore's Dilemma, Michael Pollan**
  - (Review)
- **The Language of Food, Dan Jurafsky**
  - Ch. 4 "Ketchup, Cocktails, and Pirates"
  - Ch. 5 "A Toast to Toast"

## OTHER ASSIGNMENT INFORMATION . . .

[Main Due Dates](#)

s2022 **Module 10 – Week 10**

## PROJECT INFORMATION . . .

[Basic Information](#)

[Main Due Dates](#)

**Check Your Project Units of Analysis with the (.pptx) Class Materials.**

**How does your Project incorporate the "Four Field" approach?**

REM: **Your Project**

**Work on your Project.** More information on Presentations is on-line at . . . <https://www.d.umn.edu/cla/faculty/troufs/anthfood/afpresentations.html#title>

[click ↑ here]

Generally it is a good idea to pretty much finish at least a draft your paper before you do too much work on your presentation (REM your presentation is basically a preliminary report on your work-in-progress paper).

## **DUE: DISCUSSION WEEK 10 . . .**

**“Why is "Soup" Anthropological?”**

(optional) **FOR FUN FOOD TRIVIA . . .**

[Food Trivia HomePage](#)

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



[Answer](#)

**“What do Italian biscotti (*biscotti di Prado*) and German *zwiebach* have in common?”**



German *zwiebach*  
[Wikipedia](#)



Italian *biscotti*  
[Wikipedia](#)

[Answer](#)

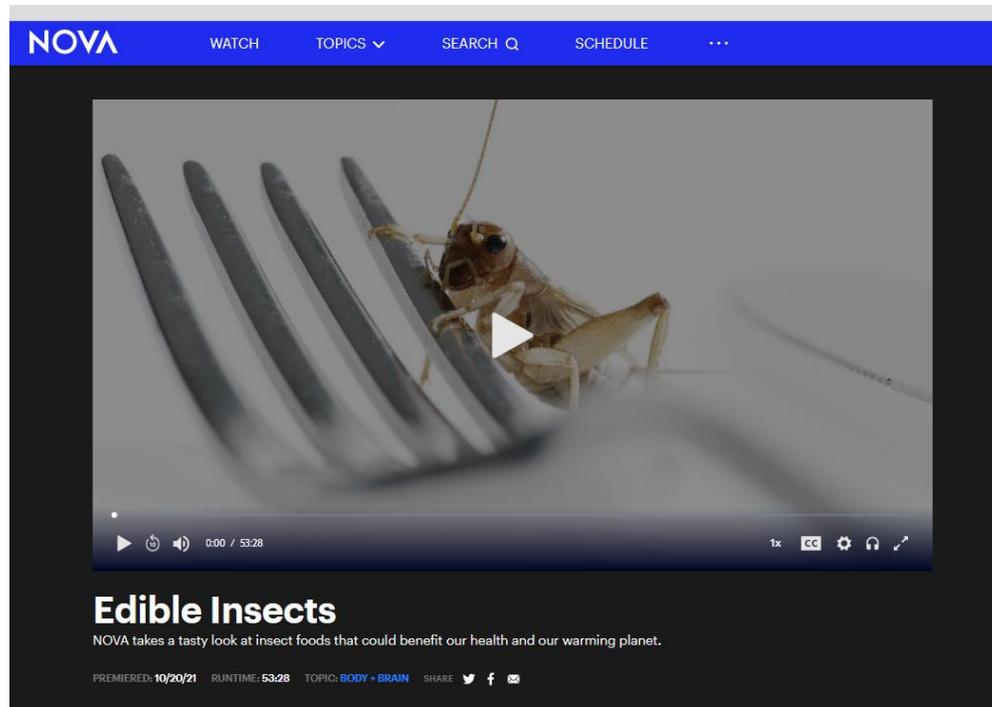
(optional) **EXTRA CREDIT . . .**

[Basic Extra Credit Information](#)

REM: 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*?)

**REM: This week’s special:**

(optional) **Extra Credit: NOVA Video, Edible Insects**



<https://www.pbs.org/wgbh/nova/video/edible-insects/>

[click ↑ here]

## Details on the extra credit are on-line at

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

## OTHER (OPTIONAL) . . .

## QUESTIONS? / COMMENTS . . .

If you have any **questions or comments** right now, please do not hesitate to post them on the  canvas “Discussions”, or e-mail [troufs@d.umn.edu](mailto:troufs@d.umn.edu), or ZOOM <https://umn.zoom.us/my/troufs>. (E-mail is fastest, and most generally best as quite often URLs need be sent.)

Best Wishes,

Tim Roufs

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

<https://umn.zoom.us/my/troufs>

[other contact information](#)