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s2023 [Canvas Modules](#)

[Module 15](#)

s2023 [AF Simple Syllabus](#)



Tim Roufs Inspecting Durians in Singapore Market, 2017

Anthropology of Food Week 15

1.0 **What's Happening?**

5.0 ***Other Assignments**

REM: Course Survey

9.0 (optional)
For Fun Trivia

(optional)
Live Chat
Tuesday 7:00-8:00 p.m.

2.0 **Video Explorations**

6.0 ***Final Exam**

10.0 (optional)
Extra Credit

(optional)
Questions / Comments


3.0 **Slides Units of Analysis**

7.0 ***Project**

11.0 (optional)
Other

4.0 **Readings**

8.0 ***Discussion**

(click links for details)
 = leave page

Items DUE this week:
***enter on-line**
****upload file**

1.0 What's Happening Week 15?

LAST CALL: If you have not yet submitted a Final Exam Question, please do that *today* . . .

Wrapping it All Up



This week we wrap up the course, except, of course, for the Final Exam which will be available Monday-Friday, 1-5 May 2023.

This will be a royal week.

**First we get to see the crown jewels of the semester—
your Presentations.**

**Then we get to hear what that famous organic farmer
King Charles III has to say about *The Future of Food* in
a “Landmark Speech” at Georgetown University in
Washington, DC.**

**And we’ll check [again] with The Food and Agriculture
Organization) of the United Nations (FAO) to see if the
Prince is correct about what’s happening with world
water and food, and food waste.**

**And we close the week off discussing Food and Art and
Food as Art.**

2.0 VIDEO EXPLORATIONS WEEK 15 . . .

Real People . . . Real Places . . .

[Videos for the Semester](#) 

The End . . . and The Future . . .

This week have a listen to what **King Charles III** has to say about the
future of food. . . .

The Prince has mentioned that after he becomes King he will no longer be
opining on matters such as this, so pay careful attention.

A “Landmark Speech” . . .

 ***The Future of Food*** 

King Charles III

(50 min., 2011)

 **View On-line** 

[click  here]

transcript 

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

Rodale Books . . . His Royal Highness Prince Charles's Landmark Speech "On the Future of Food" -
- NY (14 February 2012) 



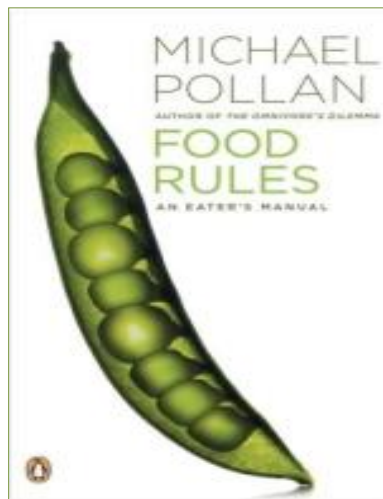
And what will **the future** bring for food? It's hard to say, except, perhaps, for the views of some notable folks on ***The Future of Food***, and a few other items related to class this week.

Even **Napoleon** in all his greatness could not have imagined the food world you live in. (It was only a little over two hundred years ago, in 1810, that Nicholas Appert discovered the process of preserving food by canning—for Napoleon's army.)

And for that matter, your grandparents couldn't have imagined *your* food world. Even a casual reading of Jean Anderson's *The American Century Cookbook* (NY: Potter, 1997) will reveal lots of food innovations that have happened in your lifetime (the timeline of food events in this book is one of the best compilations on twentieth-century food events in print—personal opinion).

And speaking of your grandparents, there is no end to Michael Pollan's *Food Rule #2*:

“Eat nothing your grandmother wouldn't recognize as food.”



3.0 WEEK 15 SLIDES . . .

[Class Slides for the Semester](#) 

View: **Three - Five Student Presentations** [↗](#)

s2023 <tba> [↗](#)

[click [↑](#) here]

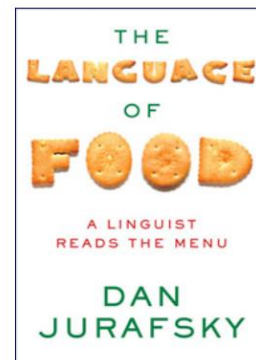
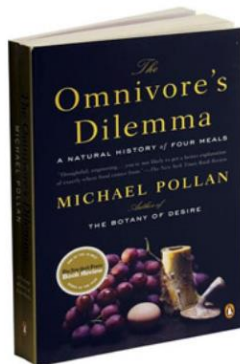
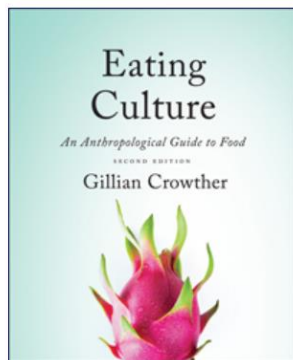
See Student Presentations in Your  **canvas** folder



4.0 READINGS FOR WEEK 15 . . .

[Readings for the Semester](#) [↗](#)

[Textbook Information](#) [↗](#)



- **Eating Culture, Second Edition, Gillian Crowther**

- (Review)

- **Omnivore's Dilemma, Michael Pollan**

- (Review)

- **The Language of Food, Dan Jurafsky**

- Ch. 12 "Does This Name Make Me Sound Fat? Why Ice Cream and Crackers Have Different Names"
 - Ch. 13 "Why the Chinese Don't Have Dessert"
 - "Epilogue"

5.0 OTHER ASSIGNMENT INFORMATION . . .

Main Due Dates [🔗](#)

s2023 **Module 15 – Week 15** [🔗](#)

REM: Please Complete the Online Course Evaluation (if You have Not Yet Done It)

Course Survey

(from ITSS)



If you haven't already done so, please take time to **step back and reflect on the semester**, and make some suggestions for next time around. We ask you to reflect on the course itself, and tell us what you think by evaluating the course and its parts. Please take time to respond. Your responses are very useful and helpful to us, and to the operations of the Department and University. We look to you for suggestions for improvement in the future, and various administrators look to and at the results for program and performance evaluations and for the future planning of course offerings. Course evaluations are one of the few places where you can have a real influence on how the University operates in the future.

The Information Technology Systems & Services (ITSS) sent you an

Invitation to Participate in an Online Course Evaluation.

Evaluations are important to me, the Department Head, and the Dean, as well as everyone in our Department.

Please fill the online Course Evaluation out carefully.

Evaluations are anonymous, and will not be seen by the instructor until final grades for this course have been recorded.

Thanks,

Tim Roufs

REM:

If you haven't already done so, have a look at the World Food and Water Clock [including food waste] -- FAO URL [↗](#)

[*The Food and Agriculture Organization \(FAO\) of the United Nations](#) [↗](#)

**scroll down once you start the World Food Clock
to see all of the items featured**



6.0 EXAM INFORMATION ...

[Basic Information](#)

[Final Exam Information](#)

Review for the Final Exam

7.0 PROJECT INFORMATION ...

[Basic Information](#)

[Main Due Dates](#)

Review Three - Five Project Presentations ...

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[click ↑ here]



8.0 DUE: DISCUSSION WEEK 15 ...

(optional) [Online Discussions Information, Rubric, and Sample Posts](#)

©2023 **Picturing Food Waste** [↗](#)

Pichler writes in his project statement:

"The immediate idea behind this series was to picture food products at different stages of decay in order to highlight the issue of food waste. This waste is strongly linked to the culture industry and therefore also to people's ways of life, especially in industrial nations. In the photographs, this is made obvious through the combination of food with accessories of the culture industry focused around food (e.g. dishes, cutlery). Therefore, the pictured food items are portrayed as part of a European culinary culture and history. This culture is closely intertwined with the history of exploitation of European colonies and, as a result, the import of cheap food products from other continents."



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

[Food Trivia HomePage](#) [↗](#)

(optional) **“How much water does it take to produce a chocolate bar?”**



Wikipedia

[Answer](#) [🔗](#)

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

[Basic Extra Credit Information](#) [🔗](#)

If you have any questions, e-mail troufs@d.umn.edu [🔗](#)

Extra Credit was due Week 13

11.0 OTHER (OPTIONAL) . . .

(optional) [Study Abroad? Explore the World? Do it. . . .](#) [🔗](#)

(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.

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, 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](#)>