

Anthropology of Food



Anthropology of Food Enthusiasts . . .

Your scores and grades are now in your  **canvas** Gradebook folder.

REM: Links on screenshots are not “hot” (active)

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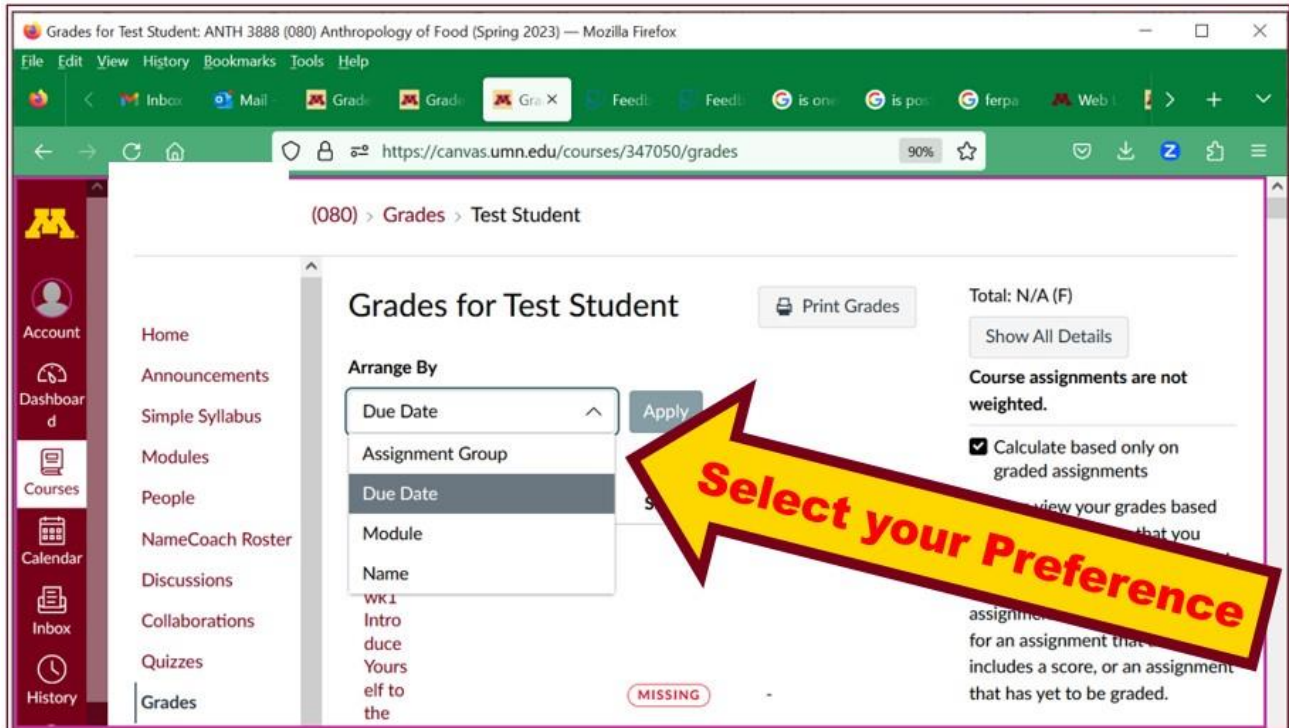
Grades

Library Course Materials

Gradebook

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You should have scores for all *Discussion* postings *that were entered on time*, or by the end of the announced amnesty periods, or by the mutually agreed upon completion date(s).

Please note that the top letter grade allowed in general by the University of Minnesota is an A, which is 94%. When you are looking at your scores and figuring out your grades keep in mind that the University of Minnesota does not in general have an A+ letter grade, for reasons not well articulated by the University.

The top scores for the class were 97.21%, 96.42%, 95.70%, and 95.49. Congratulations! I’m sorry the University of Minnesota does not have an A+ for you.

Keep in mind also that the UMD Grading and Transcripts Policy was newly defined on 3 January 2011 and that, as earlier mentioned, this course does its best to follow

those guidelines. For a direct comparison of your Anthropology of Food scores with that UMD Policy have a look at the materials on the course “Grading Policies” WebPage at <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afgrades.html#gradingpolicies>. The Anthropology of Food “Curve” is on-line at <http://www.d.umn.edu/cla/faculty/troufs/anthfood/afgrades.html#curve>.

If you are interested, some additional philosophical observations on project and exam and *Forum* grades, and the like, are on-line at "[The Strike Zone](#)" and "[The Curve](#)" and "[Grading Gymnastics](#)"

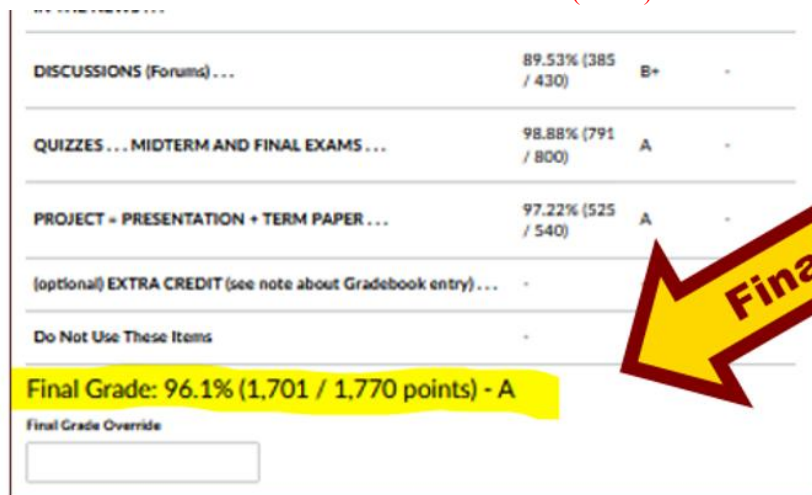
I expect that the Anthropology of Food grades will be officially submitted to the Registrar Wednesday afternoon (10 May 2023), following UM regulations.

Have a look at and review your Canvas Gradebook folder, and if you have questions and/or comments please let me know:

<mailto:troufs@d.umn.edu>

Your Final Grade for the course is listed at the very bottom of your  Canvas Gradebook *individual* page.

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DISCUSSIONS (Forums) . . .	89.53% (385 / 430)	B+	-
QUIZZES . . . MIDTERM AND FINAL EXAMS . . .	98.88% (791 / 800)	A	-
PROJECT + PRESENTATION + TERM PAPER . . .	97.22% (525 / 540)	A	-
(optional) EXTRA CREDIT (see note about Gradebook entry) . . .	-		
Do Not Use These Items	-		
Final Grade: 96.1% (1,701 / 1,770 points) - A			
Final Grade Override	<input type="text"/>		

(sample page)

PLEASE NOTE: Because of the quirks of the Canvas Gradebook the “**Optional Extra Credit**” scores and points are NOT listed here, BUT THE POINTS are included by Canvas when adding up your total points. No one seems to know why that hasn’t been fixed.

If you made arrangements for an “**Incomplete**” (*I*), then that will be the grading notation submitted to the Registrar (for the official record) *not* the one that currently appears in your Canvas Gradebook folder. **PLEASE NOTE: By University of Minnesota Policy Incomplete grades require a contract.**

Information on Incompletes

Our course IT folks say that your Anthropology of Food course materials will be kept on-line in a Canvas archive for five years, even though Canvas will otherwise be disappearing soon. So you should have easy access to your materials in at least the near future. And most of the course materials are also always on-line and up-to-date at the **Anthropology of Food public WebSite** at <http://www.d.umn.edu/cla/faculty/troufs/anthfood/index.html#title>.

It was very nice having you in class.

Thanks for choosing Anthropology of Food.

Good luck to you in the future. Keep in touch.

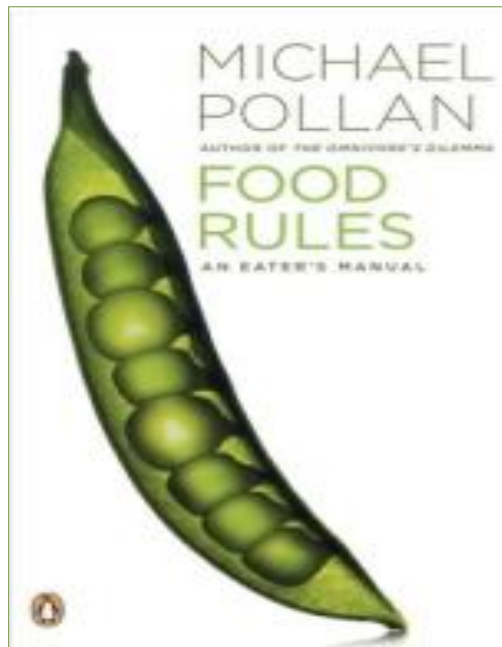
And what will **the future** bring for food? It’s hard to say, except, perhaps, for the views of some notable folks on *The Future of Food*, and a few other items related to class this week.

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).

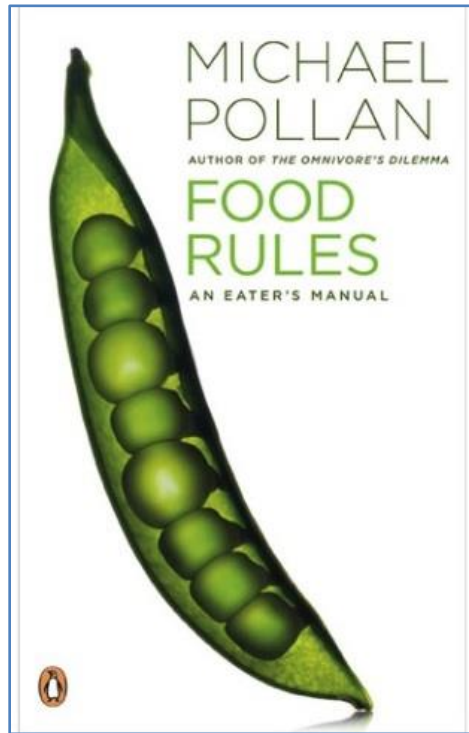
And speaking of your grandparents, there is no end to Michael Pollan’s *Food Rule #2*:

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



Always remember Michael Pollan’s Food Rule #2:

“Don't eat anything your great grandmother wouldn't recognize as food. . . .” From . . .



Have a great life. And enjoy your further explorations of cultures throughout the world.

And be sure to enjoy *good* festival foods over the summer holidays ahead.

**Seniors, good luck in all of your endeavors.
And keep in touch.**

Best Regards,

Tim Roufs

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

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

<[other contact information](#)>