


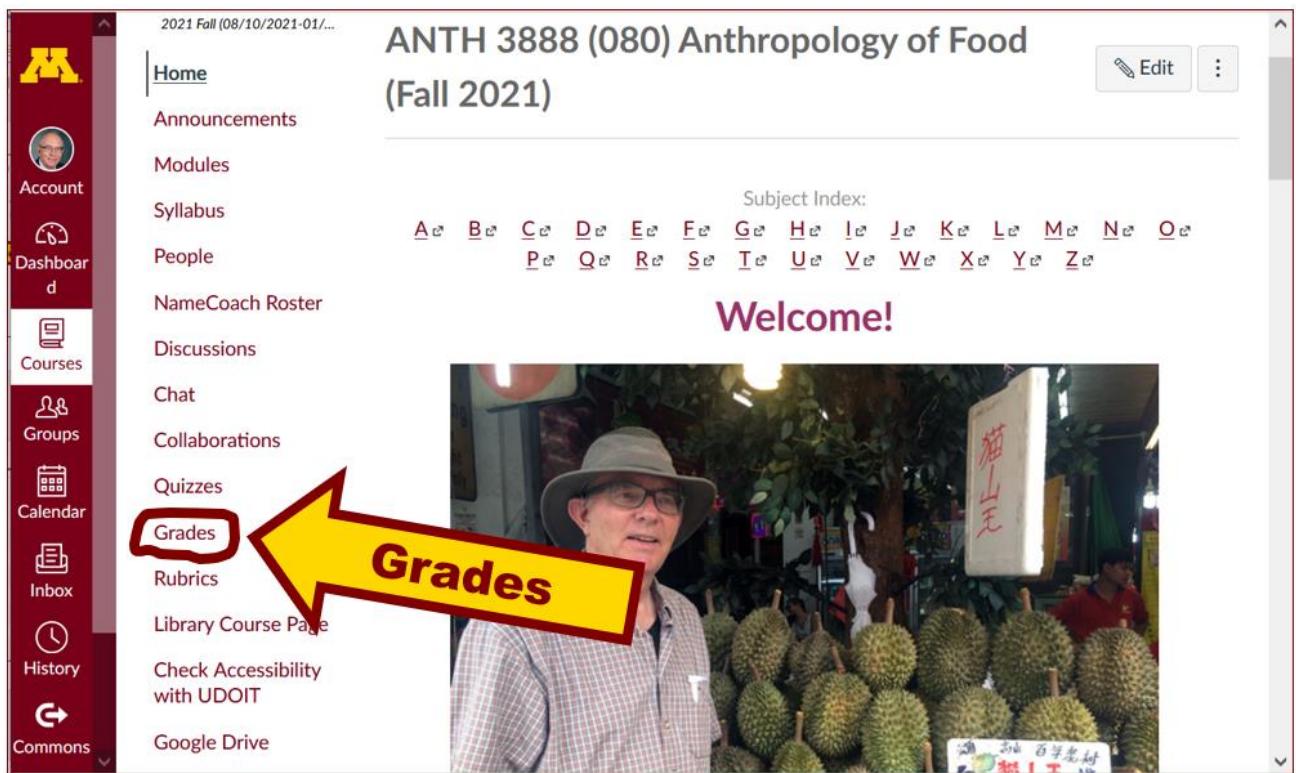
Anthropology of Food

Available on-line in your  canvas folder at
<<http://canvas.umn.edu/>>
[Syllabus](#)
[Calendar](#)

Anthropology of Food Enthusiasts . . .

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

REM: Links on screenshots are not "hot" (active)



2021 Fall (08/10/2021-01/...

ANTH 3888 (080) Anthropology of Food (Fall 2021) Edit

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Welcome!

Grades

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

The screenshot shows a course management system interface. On the left is a sidebar with navigation options: Account, Dashboard, Courses, Calendar, and Grades (highlighted with a red box). The main content area has a table with columns for Status, Score, and Out of. A dropdown menu titled 'Arrange By' is open, showing options: Due Date (selected), Assignment Group, Due Date, Module, Title, and Class. A red box highlights the 'Arrange By' menu, and a yellow arrow points to it with the text 'Select your Preferences'.

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 score for the class was 94.1.

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 Monday morning, (26 December 2021), 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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QUIZZES ... MIDTERM AND FINAL EXAMS ...	92.75% (742 / 800)	A-	-
PROJECT = PRESENTATION + TERM PAPER ...	95.37% (515 / 540)	A	-
DISCUSSIONS (Forums) ...	94.79% (437 / 461)	A	-
Final Grade: 94.06% (1,694 / 1,801 points)		A	
Final Grade Override	<input type="text" value="A"/>	94%	

(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. If you're in the Cina neighborhood after COVID passes or recedes stop by and say hello.

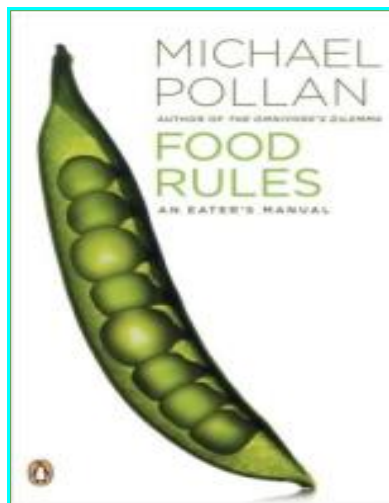
And what will **the future** bring for food? It's hard to say, except, perhaps, for the views of some notable folks on ***The Future of Food***, and a few other items related to class this week.

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).

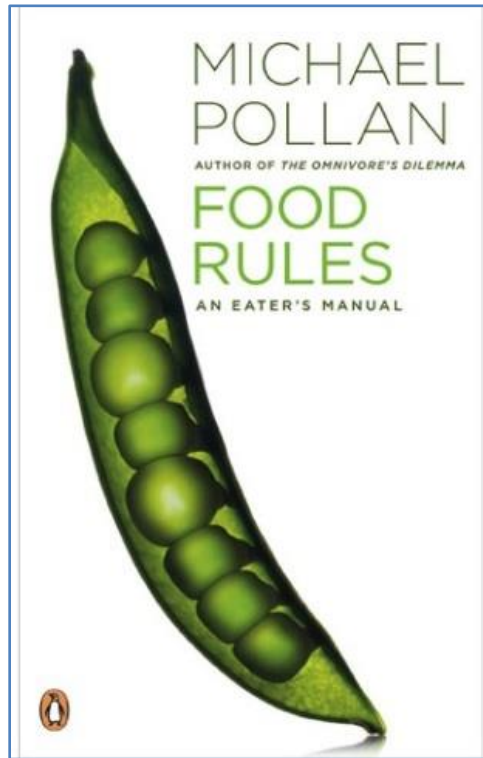
And speaking of your grandparents, there is no end to Michael Pollan’s *Food Rule #2*:

“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 food throughout the world.

And be sure to enjoy *good* festival foods of the various seasonal holidays ahead. Globally there are 21 major holidays between Thanksgiving in the U.S.A. and Dr. Martin Luther King, Jr. Day.

Best Regards,

Tim Roufs

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

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

[other contact information](#)