Anthropology of Food Week 7

"Eating-In: Commensality and Gastro-Politics"

Midterm Exam Review

1. **Midterm Exam Review**
   Grades

2. **Extra Credit Options**

3. **Competitive Eating**

4. **“How People Get Their Food in Industrial Societies”**
   **Video Explorations:**
   *FRESH* (90 min.)

5. **Assignments and Events**
   **Readings for the Semester**
   **Class Slides for the Semester**

**Discussion This Week:**
Bob’s Red Mill

**For Fun Food Trivia**
1. 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 Gradesbook (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]. 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]) 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.

2. 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>

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>

3. Competitive Eating

is a Major League Sport . . .
(sometimes more interesting than other championship major league events)

In the News:

Woman dies in Australia Day lamington-eating contest
-- BBCnews 27 January 2020

My niece, Buffy Gorrilla, published an article on competitive eating in Australia:

Getting a taste for competitive eating -- Buffy Gorrilla
(This post originally appeared on The Citizen Thursday 18 August 2016)

How many Buffalo Wings can you eat in 12 minutes?

How many hot dogs in 10 minutes? . . .
Sonya “The Black Widow” Thomas ate 183 chicken wings in 12 minutes in 2011 to gain National Title

*The Daily Mail* (06 September 2011)


*The Buffalo News* (12 September 2012)


World Competitive Eating Records include . . .
The class Competitive Eating WebPage is on-line at
<br>
<http://www.d.umn.edu/cla/faculty/troufs/anthfood/afcompetitiveeating.html#title>

**4. “How People Get Their Food in Industrial Societies”**

and what that means to various groups of people around the world. We will be exploring the social, corporeal, sacred, psychological, political, economic, and cultural aspects of food *via* the texts and videos.

And hopefully, also as noted last week, in the remainder of the term you will be
applying your analytical anthropological skills that you have been developing and honing in the first five weeks of the course. We will be visiting many parts of the globe in the process—so you will have lots of opportunities to practice your skills.

Video Explorations

We have a FRESH video this week as part of our look at . . .

Fresh: new thinking about what we're eating
(UMD Library Link)

[click here]

course viewing guide

"FRESH celebrates the farmers, thinkers and business people across America who are re-inventing our food system. Each has witnessed the rapid
transformation of our agriculture into an industrial model, and confronted the consequences: food contamination, environmental pollution, depletion of natural resources, and morbid obesity. Forging healthier, sustainable alternatives, they offer a practical vision for a future of our food and our planet. Among several main characters, FRESH features urban farmer and activist, Will Allen, the recipient of MacArthur’s 2008 Genius Award; sustainable farmer and entrepreneur, Joel Salatin, made famous by Michael Pollan’s book, The Omnivore’s Dilemma; and supermarket owner, David Ball, challenging our Wal-Mart dominated economy."

<http://www.slowtrav.com/blog/khb/2009/05/fresh_a_film_by_ana_sofia_joan.html>

### 4. Assignments and Events

**this week** as they are listed on your "Calendar". They are also listed on the "Syllabus" section of your canvas folder, if you prefer to have them in another form (see below).

**This Week’s "Calendar"**

REM: Links on screenshots are not “hot” (active)
In the “Syllabus” version the assignments look like this:

**REM:** Links on screenshots are not “hot” (active)
<table>
<thead>
<tr>
<th>Date</th>
<th>Event Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sun Feb 23, 2020</td>
<td>AF Wk 7 For Fun Food Trivia: In what region of Italy do Italians traditionally eat spaghetti with meatballs?</td>
</tr>
<tr>
<td>Mon Feb 24, 2020</td>
<td>AF Wk 7 Readings</td>
</tr>
<tr>
<td></td>
<td>AF Wk 7 Go back and look over your Midterm Exam</td>
</tr>
<tr>
<td>Tue Feb 25, 2020</td>
<td>AF (optional) Mardi Gras 2020</td>
</tr>
<tr>
<td></td>
<td>AF Wk 7 Competitive Eating</td>
</tr>
<tr>
<td>Wed Feb 26, 2020</td>
<td>AF (optional) Ash Wednesday 2020</td>
</tr>
<tr>
<td></td>
<td>AF Wk 7 Video: FRESH (90 min.)</td>
</tr>
<tr>
<td>Thu Feb 27, 2020</td>
<td>AF Wk 7 (optional) REM Take the Two Selective Attention Tests If You Haven't Yet Done So (very short, 0:1:21 and 0:1:41)</td>
</tr>
<tr>
<td>Fri Feb 28, 2020</td>
<td>AF Wk 7 Discussion: Is Bob's Red Mill a Good Business Model?</td>
</tr>
<tr>
<td></td>
<td>AF Wk 7 Due: Complete Student Survey</td>
</tr>
<tr>
<td>Sat Feb 29, 2020</td>
<td>AF Wk 7 (optional) REVIEW Units of Analysis</td>
</tr>
</tbody>
</table>

For Fun Food Trivia . . .

The links to the on-line movies are on your Canvas Syllabus
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](http://www.d.umn.edu/~troufs/) Course “Chat”, or e-mail 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/>