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[Module 10](#)



Tim Roufs Inspecting Durians in Singapore Market, 2017

Anthropology of Food Week 10

What's
Happening?



Live Chat
Tuesday 7:00-8:00 p.m.

Questions /
Comments

Video
Explorations

Slides
Units of Analysis


Readings

***Discussion**

Project

*Other
Assignments

Final Exam

(click links for details)
 = leave page

(optional)
For Fun Trivia

(optional)
Extra Credit

(optional)
Other

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

What's Happening Week 10?

"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.

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 *zweibach* 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: 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 . . .



(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)

[On-line Access](#)

[click  here]

(UMD AVON link updated 2022.08.08)

If you are off-campus use [Virtual Private Network \(VPN\)](#) connection



WEEK 10 SLIDES . . .

[Class Slides for the Semester](#)

“Other Important Terms”

[\(.pptx\)](#)

[click ↑ here]

week 10: **"Other Important Terms"** [\(.pptx\)](#)

week 11: **Units of Analysis** [\(.pptx\)](#)

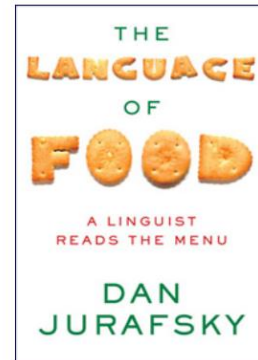
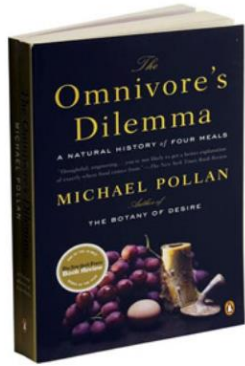
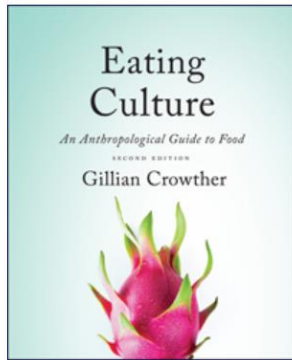
week 12: **Three Major Perennial Debates** [\(.pptx\)](#)

(NOTE: These are long slide decks as they cover more than 2000+ years. Please bear with it to the end. And it will take a little longer to load, so please bear with that also. Also see note on slide formats.)

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](#)

2022 [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 . . .

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

“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](#)

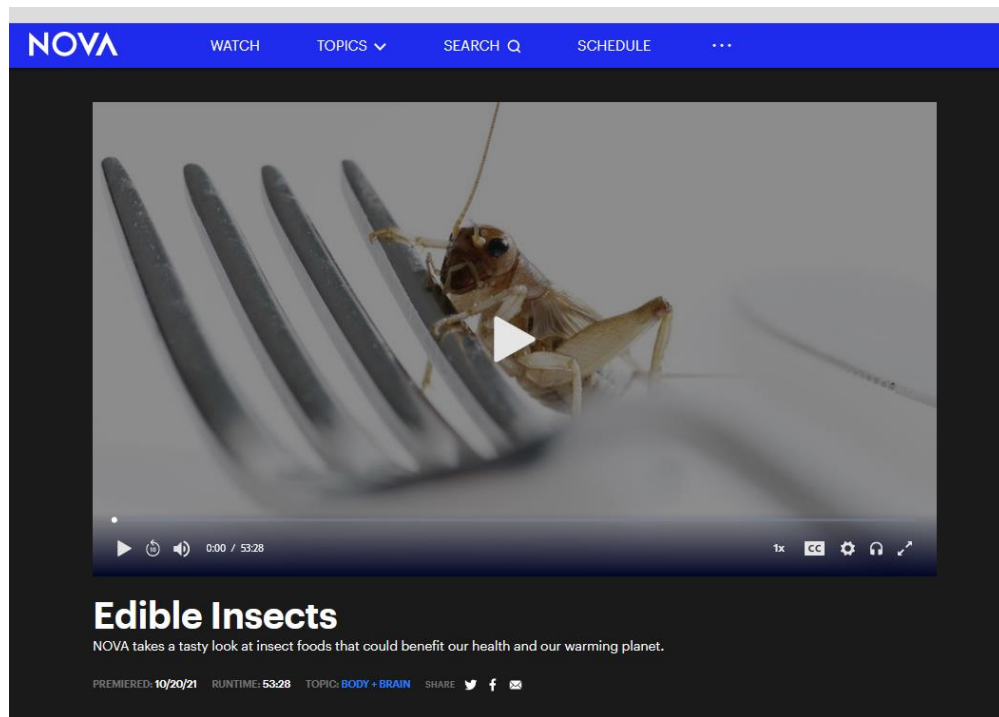
(optional) **EXTRA CREDIT . . .**

[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, 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](#)