Anthropology of Food Week 11

"Epilogue: Leftovers to Takeaway"

The Language of Food

1. Open Forum Live Chat
Tuesday, 31 March 2020, 7:00-8:00 p.m. (CDT)

2. Food and Race, Gender, and Class
(cont.)

3. Video Explorations:

- Feeding Frenzy
  (video: 63 min.)

- Food Design
  (video: 52 min.)

4. Special Offer for Rangers
Potica

5. Other Assignments
Readings for the Semester
Class Slides for the Semester

For Fun Food Trivia
1. Live Chat
Tuesday, 31 March 2020, 7:00-8:00 p.m. (CDT)

Open Forum
(for whatever you might want to talk or ask questions about)

Join the live chat via the Chat feature:

The “Live Chat” is optional, and if you cannot make it live, a transcript of the discussion will be available in your Canvas folder @ Chat after the session ends.

2. Food and Race, Gender, and Class
(cont.)

This week we’ll have a look at some (more)
Secret Ingredients: Race, Gender, and Class at the Dinner Table
Sherri A. Inness

Chs. 1-7

(Note: You do not have to read the book, just view the slides.)

Secret Ingredients
slides: (.pptx)
[click here]

3. Video Explorations:
This week we’re going into a . . .

**Feeding Frenzy:**
_The Food Industry, Marketing & the Creation of a Health Crisis_
(video: 63 min.)

course viewing guide

On-line Kanopy Link

"Over the past three decades, obesity rates in the U.S. have more than doubled for children and tripled for adolescents -- and a startling 70% of adults are now obese or overweight. The result has been a widening epidemic of obesity-related health problems, including coronary heart disease, high blood pressure, stroke, and Type 2 diabetes. While discussions about this spiraling health crisis have tended to focus on the need for more exercise and individual responsibility, Feeding Frenzy trains its focus squarely on the responsibility of the processed
food industry and the outmoded government policies it benefits from. It lays bare how taxpayer subsidies designed to feed hungry Americans during the Great Depression have enabled the food industry to flood the market with a rising tide of cheap, addictive, high calorie food products, and offers an engrossing look at the tactics of the multibillion-dollar marketing machine charged with making sure that every one of those surplus calories is consumed."

And we’re going to have a look at what goes into **Food Design**

(video: 52 min.)

“... *a beautifully filmed look at the complex process of food product design, in which the appeal of foods to all the senses is considered and manipulated, using sophisticated science and psychological insights.*"

—J. Peter Clark, *Food Technology Magazine*
“The sound of sausage: When a bite produces a distinct crunch, they taste particularly good.”

“Fish sticks, on the other hand, don't make such great noises, but they can be arranged nicely in the pan. And is it merely a coincidence that bologna fits perfectly onto a slice of bread, and that when combined, they make up a popular snack? Designers create clothes, furniture, cars and all kinds of useful items. So why not food? Food designers work on things to eat, giving them a certain style and function. They not only make sure that food and drink fill our stomachs, but also that the eating process is practical and appeals to all the senses - so that we're hungry for more. *FOOD DESIGN* takes a look at the secret chambers of a major manufacturer of food, where designers and scientists are defining your favorite mouthful of tomorrow. It shows how form, color, smell, consistency, the sounds made during eating, manufacturing technique, history and stories are all aspects of food and eating that both influence food design, and are created by it.”
And a special offer for

4. “Rangers”—
do an extra credit report on

"Potica"

[click ↑ here]

From
Kim Smyth Roufs Slathering Walnut Filling on Potica.


Extra Credit Report Information
<http://www.d.umn.edu/cla/faculty/troufs/anthfood/afextracredit_review.html#title>
5. Assignments and Events

... this week are listed on your "Calendar".

This Week's "Calendar"

Links on screenshots are not “hot” (active)

AND REM: Clicking on “Agenda” will give you a listings view

The links to the on-line videos are on your Canvas Syllabus

- **April 2020**
  - **SUN**
    - Live Chat: AF Wk 11: What’s Happening Week 11?
    - AF Wk 11 For Fun Food Trivia: How far do you have to run to burn off a burger?
    - AF Wk 11 View Slides: Gender, Class
    - AF Wk 11 Video: Feeding Frenzy (63 min.)
  - **MON**
    - AF Wk 11 Readings
    - 7p AF Wk 11 Live Chat -- Open Forum, Tuesday, 31 March 2020, 7:00-8:00 p.m.
    - AF Wk 11 Video: Food Design (52 min.)
    - AF Wk 11 (optional) Tim Roufs’ article on Potica (optional, except for Rangers)
  - **TUE**
    - AF Wk 11 World Food Clock (including food waste, and Tree Loss Clock)
  - **WED**
    - AF Wk 11 Communications from the UMD Chancellor’s Office
  - **THU**
    - AF Wk 11 Discussion: Picturing Food Waste (new due date, no later than 1 May 2020)
  - **FRI**
    - AF UM Zoom Information for Holding Meetings, Office Hours, Study Groups, and Webinars Online
The “Syllabus” version is found here:

In the “Syllabus” version the assignments look like this:

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

| Sun Mar 29, 2020 | AF What’s Happening Week 11? |
| Mon Mar 30, 2020 | AF Wk 11 Readings |
| Mon Mar 30, 2020 | AF Wk 11 View Slides: Gender, Class |
| Tue Mar 31, 2020 | AF Wk 11 Live Chat -- Open Forum, Tuesday, 31 March 2020, 7:00-8:00 p.m. |
| Tue Mar 31, 2020 | AF Wk 11 Video: Feeding Frenzy (63 min.) |
| Wed Apr 1, 2020 | AF Wk 11 Video: Food Design (52 min.) |
| Thu Apr 2, 2020 | AF Wk 11 (optional) Tim Rousfs’ article on Potica (optional, except for Rangers) |
| Fri Apr 3, 2020 | AF Wk 11 World Food Clock (including food waste, and Tree Loss Clock) |
| Sat Apr 4, 2020 | AF Wk 11 Discussion: Picturing Food Waste (new due date, no later than 1 May 2020) |
| Sat Apr 4, 2020 | AF Communications from the UMD Chancellor’s Office |
| Sat Apr 4, 2020 | AF UM Zoom Information for Holding Meetings, Office Hours, Study Groups, and Webinars Online |

The links to the on-line videos are on your Canvas Syllabus
For Fun Food Trivia
this week . . .

How much water does it take to grow a hamburger?

Answer

How far do you have to run to burn off a burger?

Answer

Check it out at:
The FAO World Food Clock

Class Water WebPage

Class Food and Water Waste WebPage
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](mailto:troufs@d.umn.edu), or stop by Cina 215 [map](http://www.d.umn.edu/~troufs/).

Best Regards,

Tim Roufs