

Honors The History of Food and Eating (3 credits)

WOH 2402

Spring 2020 (9:30-10:50 M/W)

AD 204

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Course Description

This course explores the history of the world through the changes in the way people eat. We examine many different regions of the world through their foods, and we learn about the ways in which the world is interconnected by the foods we eat. This course is intended as an introduction to world history. Your written work should be high quality, but we will also have some fun along the way, including watching excerpts from the BBC's "Supersizers," a light-hearted take on food in history, and sampling cuisines from different times and places.

Course Objectives

Students will complete this course with a solid understanding of the crucial role food has played in the evolution of world history. They will also gain improved writing and research skills.

Requirements and Grades

This is a Writing Across the Curriculum and Gordon-Rule writing course, so most of the assignments are in written form. In addition to ten quizzes over the course of the semester, you will write and revise a paper, take a written midterm and write a final. You will also be graded for thoroughness on your peer revision of another student's paper(s). Your paper(s) will be written in stages, and revisions and discussions of writing are built into the course as part of your grade. If there are any **late papers**, they will be marked down one half grade for each class day late.

We will spend most of our time in class discussing the texts we read. There will also be lectures, in-class assignments, films, slides and other materials. Most of your coursework will involve reading, reflection and discussion. Expect to read, discuss and be quizzed on anywhere from 20-70 pages each week.

Your research paper (5-10 pages in length) is due at the end of the semester. The subject will be the global history of a specific food (e.g., the apple, cinnamon, soy milk) in which you examine and elucidate the food's origin, use, spread, alteration, and impact on the world. Toward the end of the semester you will give a 10 minute presentation on your topic in which you share what you have learned with the rest of the class.

Grades in the course are based on a 1000 earnable points:

Class Participation.....	100 points
10 Quizzes (20 points each).....	100 points
First Draft.....	50 points
Partner Revision.....	50 points
Revised Paper.....	200 points
Midterm.....	200 points
Final Presentation.....	100 points
Final Paper.....	200 points

Grade Scale

90-100 (A)

80-90 (B)

70-80 (C)

60-70 (D)

60 or below (F)

Note on Honors Distinction

This Honors course differs substantially from a non-Honors course in the amount of work expected from students, which includes 10 unannounced written reading response quizzes, a midterm, a final, and a 5-10 page research paper. It also differs qualitatively in that students will be expected to assimilate materials that range across the fields of history, political science, anthropology, and nutritional biology. In addition, standards and expectations for written expression, including mutual editing and revision, will be demanding.

Policies

Showing up (***on time***) and taking an active role in discussion counts for 10 percent of your grade, or 100 points. In addition, each quiz counts for 20 points (for a total of 200 points). **If you miss the class without a prior excuse, you will not receive credit for the quiz.**

Laptops should not be used to take notes in class, except under certain circumstances after consultation with the instructor.

Students are encouraged to come to office hours on a regular basis. You should not have the *expectation* of doing well in this course if you are not a regular attendee at office hours.

Attendance Policy

Students are expected to attend all of their scheduled University classes and to satisfy all academic objectives as outlined by the instructor. The effect of absences upon grades is determined by the instructor, and the University reserves the right to deal at any time with individual cases of non-attendance.

Students are responsible for arranging to make up work missed because of legitimate class absence, such as illness, family emergencies, military obligation, court-imposed legal obligations or participation in University-approved activities. Examples of University-approved reasons for absences include participating on an athletic or scholastic team, musical and theatrical performances and debate activities. It is the student's responsibility to give the instructor notice prior to any anticipated absences and within a reasonable amount of time after an unanticipated absence, ordinarily by the next scheduled class meeting. Instructors must allow each student who is absent for a University-approved reason the opportunity to make up work missed without any reduction in the student's final course grade as a direct result of such absence.

Classroom Etiquette Policy

In order to enhance and maintain a productive atmosphere for education, personal communication devices, such as cellular telephones and pagers, are to be disabled in class sessions.

Student Accessibility Services

In compliance with the Americans with Disabilities Act Amendments Act (ADAAA), students who require reasonable accommodations due to a disability to properly execute coursework must register with Student Accessibility Services (SAS) and follow all SAS procedures. SAS has offices across three of FAU's campuses – Boca Raton, Davie and Jupiter – however disability services are available for students on all campuses. For more information, please visit the SAS website at www.fau.edu/sas/.

Counseling and Psychological Services (CAPS) Center

Life as a university student can be challenging physically, mentally and emotionally. Students who find stress negatively affecting their ability to achieve academic or personal goals may wish to consider utilizing FAU's Counseling and Psychological Services (CAPS) Center. CAPS provides FAU students a range of services – individual counseling, support meetings, and psychiatric services, to name a few – offered to help improve and maintain emotional well-being. For more information, go to <http://www.fau.edu/counseling>.

Academic Integrity Policy

Students at Florida Atlantic University are expected to maintain the highest ethical standards. Academic dishonesty is considered a serious breach of these ethical standards, because it interferes with the university mission to provide a high quality education in which no student enjoys an unfair advantage over any other. Academic dishonesty is also destructive of the university community, which is grounded in a system of mutual trust and places high value on personal integrity and individual responsibility. Harsh penalties are associated with academic

dishonesty. For more information, see [University Regulation 4.001](#). Please also see the Honors College's academic [Honor Code](#).

Incomplete Grades

Florida Atlantic University's policies regarding "incomplete" grades can be found in the [University Catalog](#).

Books and Materials Available for Purchase

Sidney Mintz, *Sweetness and Power*

Tom Standage, *An Edible History of Humanity*

Tom Standage, *A History of the World in 6 Glasses*

Other texts will be available on Blackboard or as handouts

Course Outline

August 22

Introduction to the Course

August 24

Eating Before History

Reading: Edible History, 16-22 and from Paleolithic prescription

August 28

How Farmers Changed the World

Reading: Edible History, 3-16 and 22-27

August 30

Agriculture and Social Division

Reading: Edible History, 31-59

September 5

Labor Day Holiday

September 7

Beer and the First Civilization

Reading: 6 Glasses, 9-39

September 12

Ancient Rome, Wine and the Making of Our World (SD: 43-90)

Reading: 6 Glasses, 43-90

September 14

The Supersizers Go to Ancient Rome

September 19

Sampling Ancient Cuisine

September 21

Food and Globalization: The Spice Trade (SF: 63-84)

Reading: Edible History, 63-84

FIRST DRAFT OF PAPER DUE: September 26

September 26

Reading: In-class Editing and Revision

PARTNER REVISION DUE: September 28

September 28

The Search for Spice and the New World (SF: 85-104)

Reading: Edible History, 85-104

FINAL DRAFT OF PAPER DUE: October 3

October 3

Sugar in the Middle Ages (M: 74-108)

Reading: Sweetness, 74-108

October 5

The Supersizers Go to Elizabethan England

October 10

Fall Break

October 12

A New World of Food

Reading: Edible History, 107-128

October 17

Sugar and the Making of the Modern World I

Reading: Sweetness, 52-73

October 19

Sugar and the Making of the Modern World II

Reading: Sweetness, 108-150

October 24

Sugar and the Making of the Modern World III

Reading: Sweetness, 187-214

October 26

Spirits and the Making of the Modern World

Reading: 6 Glasses, 93-129

October 31

MIDTERM

November 2

Coffee and Enlightenment Europe

Reading: 6 Glasses, 133-172

November 7

Tea and European Imperialism

Reading: 6 Glasses, 175-220

November 9

Sampling Global Cuisine

November 14

Modern Consumption and its Dangers I

Reading: Edible History, 129-170

November 16

Modern Consumption and its Dangers II

Reading: Edible History, 171-196

November 21

Supersizers Go Victorian

November 23

Food in the “American Century”

Reading: 6 Glasses, 223-265

November 28

Food in a Global World

Reading: Edible History, 199-242 and 6 Glasses 266-274

November 30

Research Presentations

December 5

Research Presentations

FINAL PAPER DUE ON DATE OF FINAL EXAM: TBA