Sociology 240: Sociology of Food  
Tuesday & Thursday 10:05am – 11:30am  
Lower Herrick  

Instructor: John T. Lang  
Office Hours: Tuesday & Thursday, 8:30am – 10:00am  
Office: Swan 220  
Phone: (323) 259-1310  
E-mail: lang@oxy.edu (best way to reach me)  
Course Website: http://moodle.oxy.edu  

INTRODUCTION  
This course examines the social relations surrounding the production, distribution, preparation, and consumption of food. In doing so, we will try to understand how the issues and problems of daily life reflect larger social forces, and how our understanding and actions shape the social world. This means that we will treat several major questions facing sociology today, including inequalities and identities based on national, racial/ethnic, class and gender positions; work and family; the environment; globalization and cultural change. We will explore some of the big questions about food and talk about some of the intriguing answers that sociologists have provided. 

By the end of the course, you will be able critically examine and evaluate the connections between food, culture, and society. 

Prerequisite: Sociology 101.  

REQUIRED READING  
For this class you buy one book and access the other readings on the course website. This means that this class does not cost a lot and you can access the materials for the class from nearly any computer. There are times, however, that our computers or the Internet are not as reliable as we would like. Avoid disaster. Get the readings well before the class in which they will be discussed. Definitely make sure you get the readings long before we have a test. Connectivity problems are not acceptable excuses for not being ready. 

There is one required texts for you to buy. It is available at the Occidental College Bookstore or online at your favorite bookseller. Feel free to by the Kindle/eBook version if you prefer. 

Paperback.  

GRADING  
I will base your final grade on the following:  
Proposal – 5% (DUE 2/7)  
Movie Reflection – 10% (DUE 2/14)  
Critical Analysis #1 – 15% (DUE 3/7)  
Critical Analysis #2 – 20% (DUE 4/16)  
Presentation – 15% (DUE 4/16-4/30)  
Presentation – 15% (DUE 4/16-4/30)  
Final Paper – 35% (DUE 5/2)  

Note: All assignments should be sent to me via email (lang@oxy.edu) before the start of class on their due date.
**Attendance/Participation**
Our time together is brief and we have a wealth of ideas to exchange and explore in that limited period. I expect you to come to class on time and remain here until class is over. You may miss 2 class sessions without penalty. After that, for each missed class the your final course grade will drop one fraction of a letter grade. For example, if your work is above average and earns you a B, that absence will cause your final grade to drop to a B-. For every additional absence, your grade will continue to fall by the same fraction of a letter grade.

Arriving late or departing early twice equals one absence. I have this policy to encourage students to attend class and to do well in the course. I do not distinguish between “excused” and “unexcused” absences. You are, therefore, strongly encouraged not to miss class carelessly because of the possibility of unexpected or unavoidable absences during the semester. No matter the reason, it is always your responsibility to contact other students to learn what you've missed and to get notes.

**Free Pass**
I realize that personal, medical, and miscellaneous events that prohibit students from turning work in on time do arise, and since this class is comprised of responsible adults, I have no desire to monitor reasons for late work. A 48-hour grace period will be granted once per semester to any student needing to take advantage of this policy. You are under no obligation to explain the circumstances to me, but remember that the grace period can only be utilized once during the course. Subsequent late papers will be penalized a full letter grade for each day late; those not turned in within 5 days of the due date are still required but will not receive any points. To be blunt, late assignments will not be graded with any haste.

**COURSE GRADES**
Do NOT count on a curve. I will assign letter grades for the entire course as follows:

- 93.0 and higher = A
- 90.0 to 92.99 = A-
- 87.0 to 89.99 = B+
- 83.0 to 86.99 = B
- 80.0 to 82.99 = B-
- 77.0 to 79.99 = C+
- 73.0 to 76.99 = C
- 70.0 to 72.99 = C-
- 67.0 to 69.99 = D+
- 60.0 to 66.99 = D
- 59.99 and lower = F.

Letter grades in this class have the following meaning:

- **A** *Outstanding performance.* You have demonstrated very thorough knowledge and understanding of all the material, truly superior critical thinking, and expressed insightful and original thoughts clearly. You have completed all required assignments and they have been among the best in the class.

- **B** *Good performance.* You have demonstrated solid knowledge and understanding of the material and good critical thinking. You have also shown the ability to express your ideas clearly. You have completed all required assignments and they have been of good quality.

- **C** *Satisfactory performance.* You have demonstrated basic knowledge and understanding of the major concepts taught in the class and some critical thinking. You have completed all or most of the required assignments and they have routinely been free of significant problems.

- **D** *Deficient performance.* You have only acquired a limited understanding of the class material. You have failed to complete all the required assignments and they have routinely had serious problems.
F Failure. You have failed to learn a sufficient proportion of the basic concepts and ideas taught in the class. You have failed to complete many required assignments and they have routinely had serious problems.

COURSE POLICIES AND PROCEDURES
I will hold you responsible for the information in this syllabus, so I expect you to read it, understand it, and ask questions about anything you don't understand.

Office Hours: I hold three official office hours each week. I also encourage you to make an appointment outside of office hours or come by my office anytime to see if I'm available. I am happy to discuss class concepts, college more generally, musings about majors, future planning, or graduate school.

Feedback: I love getting feedback on my teaching and how the class is going. I value your input and I am willing to make changes to the class according to your preferences. Please share with me any comments, suggestions, and ideas you may have, and help me make this a great class. If you would like to do so anonymously, you can type and print out a note and drop it in my mailbox in Swan Hall.

Class Demeanor: While we may find ourselves disagreeing, we must do so with respect, a commitment to hearing what others have to say, and a willingness to think and rethink our own positions. Personal insults have no place in the college classroom.

Technology in Class: Please turn off your cell phones when you come to class. Similarly, text messaging will not be tolerated in class. You are welcome to bring your laptop to class and use it to take notes, access readings we’re discussing, and the like. You are not welcome to surf the web, check email, or otherwise perform non-class-related activities during class. Here’s my best advice: If you aren’t using it to perform a task specifically related to what we are doing in class at that very moment, put it away.

Special Accommodations/Learning Differences: Students with documented disabilities who are registered with Disability Services are required to present their accommodation letter to the instructor at the beginning of each semester or as soon as possible thereafter. Any student who experiences significant physical or mental impairments may contact Disability Services at (323) 259-2969 to learn about available services and support. More information is available at http://www.oxy.edu/disability-services.

Assignments: Assignments must be emailed to me before the start of class on the scheduled due date. Late assignments are docked 1 grade per day. Computer problems are not a good excuse for missing a deadline. Make sure to keep an electronic copy of everything you hand in until you receive your course grade.

Academic Integrity: As is always the case, you are responsible for your own work. If you find yourself questioning whether you have documented or cited your sources properly, it is your responsibility to come see me about these issues prior to submitting an assignment. If you are thinking about submitting work that is not your own due to pressure, frustration, perfectionism, or any other reason, please talk to me. I am here to help you resolve these issues before they become a problem for your academic career. Academic integrity violations, including plagiarism, will be taken very seriously. A description of Occidental’s academic ethics policies is available in the Student Handbook and on the following webpage:
http://www.oxy.edu/student-handbook/academic-ethics/academic-ethics
CLASS SCHEDULE
All readings are due on the day they are listed. Although I will do my best to keep us on schedule, it is possible that we will make some adjustments during the semester. I will give as much notice - both in class and on the course website - when changes are necessary.

JANUARY
22 Welcome to the class
24 Berry, “The Pleasures of Eating”
   Pollan, “Farmer in Chief”
   Guthman, “Can’t Stomach It”

Is obesity a personal trouble or a public issue?
29 SPEAKER: Dr. Abigail Saguy, UCLA
   Saguy, What is Wrong with Fat?, Chapter 1 and 6
31 Nestle, “The Ironic Politics of Obesity”
   Julier, “The Political Economy of Obesity”
   Kwan, “Individual versus Corporate Responsibility”

FEBRUARY
5 In Class Movie: Soul Food Junkies
   Soul Food Junkies Discussion Guide

What is authentic food?
7 Lam, “Cuisines Mastered as Acquired Tastes”
   Lam and Huang, “Is it Fair for Chefs to Cook Other Cultures’ Foods?”
   Heldke, “Let’s Eat Chinese!: Reflections on Cultural Food Colonialism”
12 Freedman and Jurafsky, “Authenticity in America: Class Distinctions in Potato Chip Advertising”
   Lewis, “The Maine Lobster as Regional Icon”
   Davis and Lam “Taste Matters: Authenticity”

What does it mean to eat ethically?
14 Wallace, “Consider the Lobster”
19 Belasco, “The Stakes in Our Steaks”
21 LeDuff, “At a Slaughterhouse, Some Things Never Die”

How are gender and food related?
26 Deutsch, “Please Pass the Chicken Tits”: Rethinking Men and Cooking at an Urban Firehouse”
   Note: class will end at 11:15am
28 Parasecoli, “Feeding Hard Bodies”
   Ray, “Domesticating Cuisine”

MARCH
5 Cairns, Johnston, and Baumann, “Caring About Food: Doing Gender in the Foodie Kitchen”

How do we evaluate our food?
7 Ferguson, “Michelin in America”
   Johnston and Baumann, Foodies, Introduction
12  Spring Break
14  Spring Break
19  SPEAKER: Joann Lo, Director of Food Chain Workers Alliance
    FCWA, The Hands that Feed Us: Challenges and Opportunities for Workers along the Food Chain
21  SPEAKER: Stephanie Cho, Lead Coordinator of Restaurant Opportunity Center-LA
    ROC-LA, Behind the Kitchen Door: Inequality and Opportunity in Los Angeles, the Nation’s Largest Restaurant Industry
26  Estabrook, “Politics of the Plate: The Price of Tomatoes”
    Estabrook, “A Tale of Two Dairies”
28  SPEAKER: Dr. Lisa Heldke, Gustavus Adolphus College
    Reading TBA

APRIL
2    Johnston and Baumann, *Foodies*, Chapter 1 and 2
4    Johnston and Baumann, *Foodies*, Chapter 3 and 4
9    Johnston and Baumann, *Foodies*, Chapter 5 and Conclusion
    Note: class will end at 11:15am
11   SPEAKER: Dr. Darra Goldstein, Williams College
    Reading TBA

What are your thoughts?
16   Presentations
18   Presentations
23   Presentations
25   Presentations
30   Presentations

MAY
2    In class reflections
    Ebert, “Nil by Mouth”

I’m looking forward to a great semester!