

SAMPLE SYLLABUS

Food System : Advanced Topics

Course Number: FOOD-GE 2034

Credits: 3

Course Description:

This course is a survey of issues surrounding food production from a processing perspective. Students will gain an understanding various forms of food processing and the issues that surround industrial food production.

Assignments:

Paper One: Based on the first two sets of readings, write an analytical paper examining the rise of the industrial food system. (5 pages) 9 Feb

Paper Two: Choose an aspect of the industrial food system and write an explanation of its importance in the twentieth century. It should show your deep understanding of the technologies involved. (8-10 pages) 15 April

Final Paper: After reading both Upton Sinclair's *The Jungle* and Steven Scholsher's *Fast Food Nation* evaluate each in its historical context and compare and critique the issues each raises in relation to industrial food production. (10 pages) Due 11 May by 5:00 p.m.

Upton Sinclair. *The Jungle* (New York, NY: Modern Library, 2002).

Eric Schlosser. *Fast Food Nation: The Dark Side of the All-American Meal* (New York, NY: Harper Perennial, 2005) or other relevant text approved by professor.

Regarding writing assignments: ***I do not accept late work.*** All work is due at the beginning of class. Each paper should be well written and edited for grammar, spelling and typos. You should purchase a manual of style and a good copyediting book. I suggest Diana Hacker, *A Pocket Style Manual* 2nd ed. (Boston : Bedford Books, 1997) and Amy Einsohn, *Copyeditor's Handbook*, (University of California Press, 2000), but you do not need to limit yourself to these. Please use a standard page-style such as double spaced Times 12 point or Ariel 11 point fonts. If you use large spacing and/or fonts, your grade will reflect the "true" length of your paper. So that I can better understand your use of sources, use only ***Chicago Style Footnotes—you can find examples here*** <http://www.oberlin.edu/faculty/svolk/citation.htm>.

Grading:

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|---------------------|-----|
| Paper 1 | 20% |
| Paper 2 | 30% |
| Paper 3 | 35% |
| Class Participation | 15% |

Class Participation and Attendance:

In order to facilitate our discussion it is important not only that you read the material before class, but also to have considered the argument and its implications. Your preparation before class will ensure that we have very provocative and thought provoking discussions. Both the quantity and quality of your comments in class are important. A well thought out question is just as important to our conversations as lengthy comments. Because this is a graduate seminar and our discussions depend on your participation, I for allow two absences per student over the course of the semester. More than two absences will result in a *failing* grade. If you have extraordinary circumstances, please come see me.

A Note on Potter and Hotchkiss: The book is meant to give you an introduction to food science and technology and is strongly recommended for those of you not familiar with food processing.

Modern Food**26 Jan: Introduction****2 Feb: Foundations of an Industrial Food System**

Lorine Swainston Goodwin, *The Pure Food and Drink Crusaders, 1887-1914* (Jefferson, NC: McFarland & Company, Inc., 1999). (pp. 1-87, 241-296)

Alfred D. Chandler, Jr. *The Visible Hand: The Managerial Revolution in American Business* (Cambridge, MA: Belknap Press, 1977). (pp. 1-6, 79-121, 207-284, 287-314, 345-349, 363-381, 391-401, 455-500)

9 Feb: The Rise of Modern Science and the Birth of Food Science

Samuel A. Goldblith, *Of Microbes and Molecules: Food Technology, Nutrition and Applied Biology at MIT, 1873-1988* (Trumbell, CT: Food & Nutrition Press, Inc., 1995). [pdf on blackboard]

Norman N. Potter and Joseph H. Hotchkiss. *Food Science*. 5th ed. (New York: Chapman & Hall, 1995). (Chapters 1-4)

Food Science, Technology and Processing**16 Feb: The Modern Icebox—Refrigeration**

Oscar Edward Anderson, *Refrigeration in America: A History of a New Technology and Its Impact* (Princeton, NJ: Published for the University of Cincinnati by Princeton University Press, 1953). [pdf on blackboard]

Norman N. Potter and Joseph H. Hotchkiss. *Food Science*. 5th ed. (New York: Chapman & Hall, 1995). (Chapter 9)

23 Feb: Taking Food Preservation Out of the Kitchen, the Story of Cannery Row

Elizabeth Butler and Paul Kellogg Underwood, *Women and the Trades, Pittsburgh, 1907-1908* (Russell Sage Foundation Publications, 1909). (Chapters Introduction, 2)

Norman N. Potter and Joseph H. Hotchkiss. *Food Science*. 5th ed. (New York: Chapman & Hall, 1995). (Chapter 8)

2 March: Industrial Breakfast

Benjamin Hunnicutt, *Kellogg's Six-Hour Day* (Philadelphia: Temple University Press, 1996).

Norman N. Potter and Joseph H. Hotchkiss. *Food Science*. 5th ed. (New York: Chapman & Hall, 1995). (Chapter 17)

9 March: Industrial Meat

Roger Horowitz. *Putting Meat on the American Table: Taste, Technology, Transformation* (Baltimore, MD: The Johns Hopkins University Press, 2006).

Norman N. Potter and Joseph H. Hotchkiss. *Food Science*. 5th ed. (New York: Chapman & Hall, 1995). (Chapter 14)

16 March: Spring Break—NO CLASS

23 March: Industrial Milk

E. Melanie DuPuis, *Nature's Perfect Food: How Milk Became American's Drink* (New York: New York University Press, 2002)

Norman N. Potter and Joseph H. Hotchkiss. *Food Science*. 5th ed. (New York: Chapman & Hall, 1995) (Chapter 13)

30 March: Industrial Fish

Christine Keiner, *The Oyster Question: Scientists, Watermen, and the Maryland Chesapeake Bay since 1880* (Athens, University of Georgia Press, 2009)

Kelly Feltault, "Trading Quality, Producing Value: Crabmeat, HACCP, and Global Seafood Trade," in *Food Chains: From Farmyard to Shopping Cart*, Warren Belasco and Roger Horowitz eds. (Philadelphia: University of Pennsylvania Press, 2009), 62-86

Norman N. Potter and Joseph H. Hotchkiss. *Food Science*. 5th ed. (New York: Chapman & Hall, 1995). Chapter 15.

6 April: Reshaping Animals

Susan R. Schrepfer and Philip Scranton, *Industrializing Organisms: Introducing Evolutionary History* (New York: Routledge, 2004) (Introduction, Chapters 1-3, 6-8)

J. L. Anderson, "Lard to Lean: Making the Meat Type Hog in Post-World War II America", in *Food Chains: From Farmyard to Shopping Cart*, Warren Belasco

and Roger Horowitz eds. (Philadelphia: University of Pennsylvania Press, 2009.), 29-46.

The Food Business

13 April: Getting from There to Here

William Cronin, *Nature's Metropolis* (New York: Norton, 1991). Chapters 2 and 7.
Shane Hamilton, *Trucking Country* (Princeton: Princeton University Press, 2008)
Trains Article [pdf on blackboard]

20 April: Food as a Public Health Issue: Regulation and the Food System

Philip J. Hilts, *Protecting America's Health: The FDA, Business, and One Hundred Years of Regulation* (New York: Alfred A. Knopf, 2003)
Norman N. Potter and Joseph H. Hotchkiss. *Food Science*. 5th ed. (New York: Chapman & Hall, 1995) (Chapters 23-24)

27 April: Trading Genes: Biotechnology and the Circulation of Genetic Material

Thomas Bernauer, *Genes, Trade, and Regulation: The Seeds of Conflict in Food Biotechnology* (Princeton: Princeton University Press, 2003).
Norman N. Potter and Joseph H. Hotchkiss. *Food Science*. 5th ed. (New York: Chapman & Hall, 1995). (Chapters 25)

4 May: Class Summary

Final paper due 11 May by 5:00 pm.