Food System II: Industrial Food

Course Number: E33.2300
Credits: 3
Time/Place: Wed 4:55-6:35

Prof. Gabriella M. Petrick
Office: Education Building, 12th Floor Room 1209
Phone: 212-998-5796
Email: gmp202@nyu.edu
Office Hours: 3:30-4:30 Monday
or by appointment (email me for times)

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.

Attendance:
I allow two absences per student over the course of the semester. More than two absences will result in a failing grade.

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) Due Week 3: 4 Feb

Paper Two: Identify a food processing technique and trace its development from inception to current application. Be sure to examine the science, technology, and social context of the process. (5-8 pages) Due Week 8: 11 March

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. (10-15 pages)

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. 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.
Grading:

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<th>Component</th>
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<td>Paper 1</td>
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<td>Paper 3</td>
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Modern Food

21 Jan: Introduction

28 Jan: Foundations of an Industrial Food System

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

Food Science, Technology and Processing

11 Feb: The Modern Icebox—Refrigeration

18 Feb: Taking Food Preservation Out of the Kitchen, the Story of Cannery Row
25 Feb: Industrial Breakfast

4 March: Industrial Meat

11 March: Industrial Milk

18 March: Spring Break—NO CLASS

25 March: Industrial Fish

The Food Business

1 April: Getting from There to Here

8 April: Keeping the Inmates in the Asylum: Regulation and the Food System

15 April: A Global Diet? Food and Geography
22 April: Trading Genes: Biotechnology and the Circulation of Genetic Material

29 April: Class Summary

Final paper due 4 May by 12:00 pm in my mailbox