

SANT 320: Food in the City

Tuesdays and Thursdays
8a (Giles 305) and 9:25a (Giles 301)

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Office Hours: Tues, 4-5p; Wed, 4-
5:30p; Thurs, 4-5p; by appt.

Course Description:

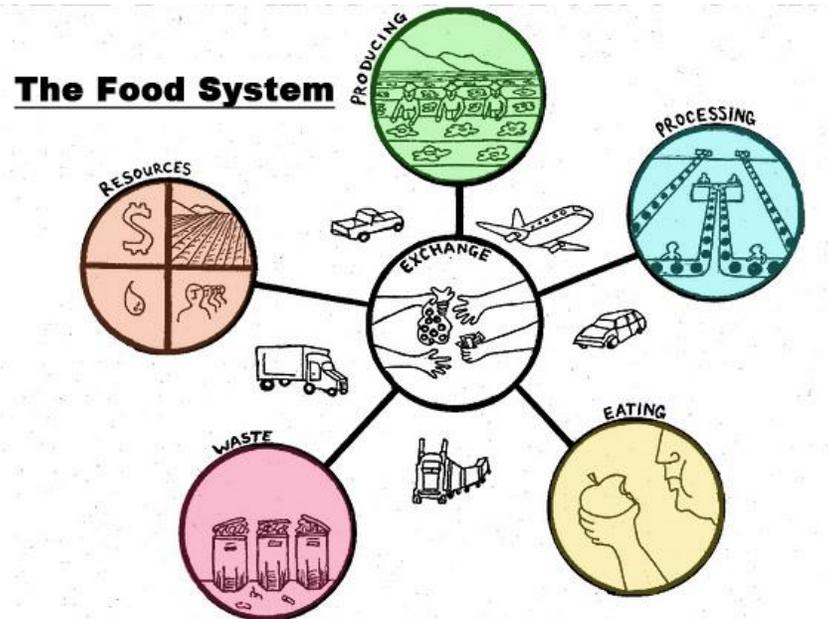
Whenever we shop, prepare, and consume food, we are engaging the city, even if it is unconsciously. We are participating in the reproductions of (sometimes unequal) spaces within and outside the city. This course critically

evaluates different aspects of the food system to ask the following questions:

- What role does food play in the city?
- What forms of inequalities persist in the food system and how are they continuously reproduced?
- How do city residents navigate the food system and create meaning in their production and consumption?
- How can a single food item be both local and global and how is this expressed in food consumption?

This course is designed to expose students to a variety of issues related to producing, accessing, and consuming food in city spaces. Students should expect to interrogate and question constructs such as “food” and “city” as means of exploring different points of view and approaches to studying not only food in/and cities but also various approaches to food justice. Based in anthropological inquiry, this course will engage anthropology but will also draw from interdisciplinary texts and films to develop a deep knowledge of food in/and the city. Throughout the semester, we will consider and complicate the boundaries between different parts of the food system and examine the implications of consumers being alienated from different parts of the food experience.

Pre-Requisite: SANT 203 or SSOC 203



Course Objectives:

By the end of this course, students will be able to:

- Identify different approaches to researching food in cities and the benefits and weaknesses of those approaches
- Articulate ways race, gender, class, and (dis)ability influence what people have access to in their immediate surroundings
- Identify ways global formations become embedded in Atlanta through food production and consumption
- Explain theories of food access and apply them to local food problems
- Identify a food-related problem in the city of Atlanta and construct a well-researched approach to addressing that problem

Required Texts:

- *Cultivating Food Justice: Race, Class, and Sustainability*, Edited by Alison Hope Alkon and Julian Agyeman
- *Fresh Fruit, Broken Bodies: Migrant Farmworkers in the United States*, Seth M. Holmes, PhD
- *Weighing In: Obesity, Food Justice, and the Limits of Capitalism*, Julie Guthman
- Additional articles, essays, and films will be posted on Moodle

Course Assignments and Evaluation:

Class Participation and Analysis of Assigned Texts (30 %): Each student will be expected to engage in deep reading of the assigned texts, journal articles and essays. As you continue to develop your critical consciousness about the role of food in cities, careful attention to the discussion of concepts, methodologies and contextual analysis will be very important. It will be assumed that your presence in class indicates readiness to engage in scholarly discussions about the readings. Class participation and engagement will be assessed in several ways: quality of comments in class, impromptu quizzes, attendance, and discussion questions you submit on assigned class days.

Field Experiences and Reports (30%): Because we are engaging food in the city, we will extend our experiences and analysis beyond the classroom to the city around us. In this course, there are **4 required** field experiences:

- A Farmer's Market of Your Choice **Due: September 15**
- Grocery Store or Supermarket of Your Choice **Due: September 29**
- An interview with a community partner **Due: October 13**
- Krog Street Market or Ponce City Market **Due: November 8**

During each off-campus experience, you will practice the anthropological method of participant observation and/or interviewing for at least 1 hour. Afterwards, you will write a 3-5 page field report that describes and analyzes your experience, linking it to course materials. Additional information posted on Moodle.

Final Project (40%): For the final project, students will identify a food institution, a community organization, or a food-related problem to study during the course of the semester. Students can choose a topic on their own, but it must be approved by the instructor. All projects must engage at least one expert or community member outside of Spelman College. As part of your final grade, you will submit a project proposal **October 6**. Details will be posted on Moodle. At the end of the semester, students will present their findings to the class as well as community partners. ***The additional meetings outside of class and research required for this assignment justify the 4th credit hour.*** Additional details to be posted on Moodle. **Due: TBA**