

**Markets Large and Small: Understanding Global Food Ways
CRES/FMST 135, Fall 2016**

Course Format: Discussion

Grading Mode: Graded

Level: First- and Second-Year

Prerequisites: None

Notes:

This introductory discussion course uses global food and foodways to introduce first- and second-year students to Critical Race and Ethnic Studies and Feminist theory. The course is divided into four thematic units focusing on international food markets in terms of purpose (theories of production and consumption), place (case studies of marketplaces), product (food studies), and people (collaboration between students and the community). Depending on departmental needs, this course could also be taught as an intermediate seminar on postcolonial theory, decolonial methods, and their applications for social justice. This modified course would involve expanding the third and fourth thematic units to create additional opportunities for students to examine the links between race, ethnicity, and labor, and to connect with food workers and producers.

Course Description:

This discussion course will introduce you to Food Justice: an intersectional form of activism that combines Critical Race and Ethnic Studies with Feminist theory to promote fair trade, equitable food labor, and sustainable foodways. More broadly, we will use food as a lens to investigate racial, ethnic, and gender identity against the backdrop of transnational labor politics. Our course will help you to understand the ethical dilemmas involved in food production and consumption by connecting you with local farmers, chefs, journalists, and food activists. During lessons, we will use role-play, interviews, and debates to structure our discussions of four different varieties of food markets in Japan, Mexico, Turkey, and Ethiopia. Additionally, analyzing maps, audio interviews, and print advertisements will provide you with a toolkit of Feminist and decolonial methods and theory to apply in your final project: an ePortfolio presentation of a global market for the university and the local food community.

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

- 1) Describe how local markets shape global foodways
- 2) Analyze primary materials to explain how food expresses race, ethnicity, and gender
- 3) Meet or establish email/phone correspondence with food producers/workers/activists
- 4) Maintain a food journal to reflect on personal identity through consumer choices
- 5) Design an ePortfolio and oral presentation using Food Justice methods and theory to introduce a global market to the local community

Texts:

Transnational Tortillas: Race, Gender, and Shop-Floor Politics in Mexico and the United States by Carolina Bank Muñoz

Contested Space: Transformation of Inner-City Market Areas and Users' Reaction in Addis Ababa, Ethiopia by Heyaw Terefe

Tsukiji: The Fish Market at the Center of the World by Theodore Bestor

Films:

The Market: A Tale of Trade (Turkish with English subtitles)

Reading Selections:

Food Activism: Agency, Democracy, and Economy eds. Carole Counihan and Valeria Siniscalchi

The Omnivore's Dilemma: A Natural History of Four Meals by Michael Pollan

Stuffed and Starved: The Hidden Battle for the World Food System by Raj Patel

Food Chains: From Farmyard to Shopping Cart by Warren Belasco and Roger Horowitz

Tomatoland: How Modern Industrial Agriculture Destroyed our Most Alluring Fruit by Barry Estabrook

“Eating the Other: Desire and Resistance” by bell hooks

My Year of Meats by Ruth Ozeki

Web Resources:

University of California San Diego Library Farmworker Documentation Project
(audio interviews, personal and political ephemera)

Harvard Business School Baker Library Historical Collection: The Art of American Advertising – National Markets (illustrated trade card collection)