

- Faculté des lettres et sciences humaines
- www.unine.ch/lettres

Anthropologie thématique: Anthropology of agriculture and food (2ET2067)

Filières concernées	Nombre d'heures	Validation	Crédits ECTS
Master of Law en innovation	Cours: 2 ph	Voir ci-dessous	5

ph=période hebdomadaire, pg=période globale, j=jour, dj=demi-jour, h=heure, min=minute

Période d'enseignement:

- Semestre Printemps

Equipe enseignante

Jérémie Forney

Dana Bentia

Heures de disponibilité : mercredis matin ou sur rendez-vous

Adresse électronique pour le courriel : jeremie.forney@unine.ch; coralia.bentia@unine.ch

Contenu

This course is addressing two major concepts in social science - change and agency - through the lens of food as a product, as a commodity, and as a site of contestation, within intersecting systems of production and consumption. In view of multiple ecological crises where food figures as a key player, both in contributing to depletion and destruction and in providing hope for creating more sustainable futures, the course aims to question dominant models of critique resulting in oppositional and or hierarchical perspectives on and understandings of good and bad food, healthy and junk food, active producers and passive consumers, conventional and alternative food systems, etc.

For this purpose the course first introduces conceptual and theoretical tools for understanding in what ways food is important in critically examining and understanding the interdependent relations of production and consumption; secondly, it evaluates these in respect to questions of sustainability of food systems from the point of view of the different human (i.e. the state, retailers, etc.) and non-human (labels, technologies, etc.) actors involved; thirdly, it then reflects how such tools can be applied in analyzing various forms of food activism in conjunction with the different food practices they invoke and appeal to.

Official languages of the course are English and French.

Forme de l'évaluation

Students write (in English or French) an essay on a topic related to the course. Subjects should first be accepted by the teachers. Deadlines will be communicated in class.

Criteria for evaluating the essays will be:

- Quality of the argumentation and structure: is the point well made?
- Capacity to draw on the literature and theories developed in the class or the literature: can you use purposefully concepts and academic ideas?
- Formal aspects: is the paper well-presented and does it correspond to academic standards? Is the literature quoted according to academic standards?

Students make a short fifteen minutes group presentation based on a selected reading.

- Ability to extract key issues and convey them

Documentation

Appadurai, A. (1986) Introduction: commodities and the politics of value. In:

Appadurai, A. (Ed.) The Social Life of Things: Commodities in Cultural Perspective. Cambridge: Cambridge University Press

Bourdieu, P. ([1979] 1984) Distinction. A Social Critique of the Judgement of Taste.

London: Routledge, translated by Richard Nice

Caplan, P. (Ed.) (1997) Food, Health, and Identity. London: Routledge

Counihan, C. and P. VanEsterik (2008) Food and Culture: A Reader. Second Edition.

New York: Routledge

Goodman, David, E. Melanie Dupuis and Michael Goodman. (2011) Alternative Food Networks: Knowledge, Practice, and Politics. London & New York: Routledge.

Lupton, D. (1996) Food, the Body, and the Self. London: Sage

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Mintz, S. (1985) *Sweetness and Power: The Place of Sugar in Modern History*. New York: Penguin Books

Mintz, S. and C. Dubois (2002) *The Anthropology of Food and Eating*. *Annual Review of Anthropology* 31: 99-119.

Rosin, Christopher, Paul Stock and Hugh Campbell, eds. (2011) *Food System Failure. The Global Food Crisis and the Future of Agriculture*. London and New York: Earthscan.

Warde, A. (1997) *Consumption, Food and Taste. Culinary Antinomies and Commodity Culture*. London: Sage Publications