COURSE OUTLINE AND READING ASSIGNMENTS (Readings may be covered on exams even if not discussed in class)

Jan.  
11 Introduction
13 Primate Diet
15 Primate Diet
18 NO CLASS
20 Farming the Seas
22 Human Variation
25 Human Variation
27 Subsistence and Log in to Action Period ($15 fee online) @ www.publicanthropology.net
29 Cultural Triangle

Feb.  
1 Cultural Triangle
3 BB - Ch. 1 Corn
5 Paleolithic Diet
8 Video: Future of Food
10 Video: Future of Food
12 Cannibalism
15 NO CLASS
17 Cannibalism
19 1st MIDTERM
22 Insects
24 Insects
26 Chocolate

Mar.  
1 Vegetarianism
3 FRANKENSTEER Read: BB- Ch. 2 Grass
5 Foods America Gave the World
8 Foods America Gave the World
8 BEGIN ACTION PERIOD
10 Foods America Gave the World
12 Alcohol
15 Alcohol
17 ***Video: http://www.screencast.com/t/aqT1wBS0w1 Watch from home***
19 Chinampas
22 Salt
24 2nd MIDTERM
26 Malaria
Food and culture is an examination of the ways culture shapes the satisfaction of a biological need - eating. Food production, preparation, sustainable choices, customs, taste, beverages, spices, and diets will all be covered. GMO and conventional. Cannibals to Vegetarians, America to Asia, we will again see the strong hand of culture.

Your grade is based on the following:

- **A** 360 points and above
- **B** 320 - 359
- **C** 280-319
- **D** 240-279
- **F** Below 239 points

All students must practice academic honesty. Academic misconduct is subject to an academic penalty by the course instructor and/or a disciplinary sanction by The University. All students need to be familiar with the Student Conduct Code which is available for review online: [www.umt.edu/SA/VPSA/index.cfm/page/2585](http://www.umt.edu/SA/VPSA/index.cfm/page/2585)  Any student registered with DSS please check their website or your coordinator for accommodations.

**Course Objectives**

1. Students will gain an understanding of the diversity of human culture and how culture and food are linked.
2. Students will learn about how our earliest ancestors got their food and then we will progress to the present.
3. Students will be immersed in the subject matter and learn how to make personal food choices that will help them for the rest of their lives.
4. Students will learn important terms (like GMO’S) and concepts (like Hunter/Gatherer vs. Food producers) and better understand Organic, Local, Large scale food production and how it affects them and the entire globe.

This is a lecture based class and attendance is necessary to gain a greater grasp of our relationship with food and earn a good grade. I will try to make this learning process fun while still educational and timely.