

**Florence** Fall 2016

Instructor: Professor Spencer Pack

Economics 229 Economics of Food: A Feminist Perspective

e-mail: sjpac@conncoll.edu

**Catalogue Description:** A study of the production, distribution, preparation, consumption, and disposal of food in various economies, with a focus on the determinants and repercussions of the sexual division of labor. This course is taught in SATA programs only.

**Required hard copy texts in the bookstore:**

*Grinding it Out: The Making of McDonald's*, Ray Kroc, St. Martin's Paperbacks, 1987

*The Italian Way: Food and Social Life*, Douglas Harper and Patrizia Faccioli, University of Chicago Press, 2009 (only hardback text)

*In Defense of Food: An Eater's Manifesto*, Michael Pollan, Penguin Books, 2008

*Perfection Salad: Women and Cooking at the Turn of the Century*, Laura Shapiro, University of California Press, 2009

*Taking the Heat: Women Chefs and Gender Inequality in the Professional Kitchen*: Deborah Harris and Patti Guiffre, 2015.

**Electronic reserve readings on the course website** - Various articles and book chapters will be on the course website; see schedule below

**The Connecticut College Honor Code**

Academic integrity is of the utmost importance in maintaining the high standards of scholarship in our community. Academic dishonesty is considered to be a serious offense against the community and represents a significant breach of trust between the professor, the classmates, and the student. There are many forms of academic dishonesty including plagiarism, submitting the same work in two courses without prior approval, unauthorized discussion or distribution of exams or assignments, and offering or receiving unauthorized aid on exams or graded assignments. Students violating the Honor Code may be referred to the college's Honor Council for resolution.

**Office of Student Accessibility Services**

If you have a physical or mental disability, either hidden or visible, which may require classroom, test taking, or other reasonable modifications, please see me as soon as possible. If

you have not already done so, please be sure to register with the Office of Student Disability Services which is located in the Academic Resource Center on the second floor of Shain Library in Room 236, or by contacting the Office at 860-439-5240 or 860-439-5428, or by email to [sas@conncoll.edu](mailto:sas@conncoll.edu)

## **Sexual Misconduct Syllabus Statement**

As a faculty member, I am deeply invested in the well-being of each student I teach. I am here to assist you with your work in this course. If you come to me with other non-course-related concerns, I will do my best to help.

It is important for you to know that all faculty members are mandated reporters of any incidents of sexual misconduct. That means that I cannot keep information about sexual misconduct confidential if you share that information with me. [Question: what do us budding libertarians and/or anarchists think about this piece of government intrusion into our lives?] Darcie Folsom, the Director of Sexual Violence Prevention and Advocacy, can advise you confidentially as can Counseling Services and any of the College chaplains. Darcie can also help you access other resources on campus and in the local community. You can reach Darcie at x2219 or [darcie.folsom@conncoll.edu](mailto:darcie.folsom@conncoll.edu), and her office is in Cro 222.

The student sexual misconduct policy is in the Student Handbook, which can be found on Camelweb, in the “Documents/Policies” section, under the Student Life section. There you will find the policies, definitions, procedures and resources.

### **Rules:**

Students who arrive to class late or do not attend class will be penalized. The more often you are tardy or miss class the lower will be your final grade. Students who miss class must get the class notes from a classmate.

No hats allowed in class except for medical or religious reasons.

No computers in class – they are too distracting. If there is a reason you must have a computer, please talk to me.

No tape-recording, photo taking, or other surreptitious activities along those lines without advanced permission from the instructor.

No texting, twittering, or other forms of electronic communication during class without permission from the instructor.

Try to arrange your physical and social needs so that you do not have to leave the classroom during class time to text, go to the restroom, or whatever.

Make sure all cell phones and other electronic devices are turned off.

III. Credit: a.) Journals, Class presentation class participation, attendance, discussion, in class questions, etc. 30%; mid term exam/paper, final exam/paper, 35% each

You are expected to do the readings before class. For each class, bring in hard copy with your name written on it, at least one question about the reading. The question can be either about a point you did not understand, or something that you want to discuss.

Note: If I get the perception that students are not doing the readings before class, then I reserve the right to give unannounced pop quizzes/tests on the assigned readings.

Note also: the syllabus is designed so that you should do about 6 or 7 hours of work outside of class a week.

### **Tentative assignments/schedule**

Week 1 beginning Monday, August 29, 2016

a. 8/29 Introduction

b. 8/31 Kroc, Ray, *Grinding it Out: The Making of McDonald's*, pp.1-68

Week 2 beginning Monday, Sept. 5

a. 9/5 Making of McDonald's pp. 69-117; pp.193-210

b. 9/7 Harper and Faccioli, *The Italian Way: Food and Social Life*

“Setting the Table” and “Frames of Reference”, pp. 13-68

Week 3 9/12

a. 9/12 Harper and Faccioli “Love” and “Power” pp.6-124

b. 9/14 Harper and Faccioli “Labor” pp. 125-150; and “Constructing Food the Italian Way” only up to p.174

Week 4 Beginning 9/19

a. 9/19 Harper and Faccioli Rest of “Constructing Food the Italian Way” pp. 175-192; “Food Combinations, Meal Sequence and Bodily Well-Being” pp. 193-234

b.9/21 Harper and Faccioli “Class, Regionalism and Commitment” pp.235-276

Week 5 9/26

a. 9/26 end Harper and Faccioli: “Degistivo” and “Cibo per la Mente”, pp. 277-286; and

Chapters 9 and 10, “Food and Gender: Toward the Future” and “Conclusion: Molto, Ma Buono” of *Around the Tuscan Table: Food, Family, and Gender in Twentieth-Century Florence*, Carole M. Counihan

(Note: this is an older study of food and gender relations in Italy about a generation ago – note the difference in tone)

b. 9/28 "You Are What You Eat: The Social Economy of the Slow Food Movement", Bruce Pietrykowski, *Review of Social Economy*, 62: 3 307-321 2004;

"Allocation of Time within Italian Couples: Exploring the Role of Institutional Factors and their Effects on Household's Wellbeing", Addabbo, Caiumi, Maccagnan CAPPaper n. 85 febbraio 2011 15 pp

Week 6 Beginning 10/3

a. 10/3 no class

b. 10/5 “Suckling and Silence in the USA: The Costs and Benefits of Breastfeeding”, *Feminist Economics*, Judith Galbry; and “Mother’s Milk and Measure of Economic Output”, *Feminist Economics*, Julie Smith and Lindy Ingham

Week 7 Beginning October 10: mid term exam/paper

Mid semester break week

Week 8 Beginning October 24

a. 10/24 Michael Pollan, *In Defense of Food: An Eater’s Manifesto*, Chapters 1-5 pp.1-49

b. 10/26 Pollan, pp. 50-100

Friday, October 28 we are scheduled to take a field trip to a cheese factory, a vinegar factory, and a traditional Emilia-Romagna restaurant in Modena, and then spend the afternoon in downtown Bologna (maybe visit the medieval food market? the oldest university in the Western world? – we'll decide!).

Week 9 Beginning 10/31

a. 10/31 Pollan pp. 147-end of book

b. 11/2 “Broadening the Concept of Rational Economic Behavior: A Case Study of Cheese Making at the Abbey of Tamie”, *Review of Social Economy*, Jane Clary

Week 10 11/7

a. 11/7 Laura Shapiro, *Perfection Salad: Women and Cooking at the Turn of the Century*, pp. 3-66

b. 11/9 *Perfection Salad* pp. 67-99; pp. 160-180

Week 11 beginning 11/14

a. 11/14 *Perfection Salad* pp. 181-232

b. 11/16 *Taking the Heat*, pp. 1-48

Week 12 beginning 11/21

a. 11/21 *Taking the Heat* 48-101

b. 11/23 *Taking the Heat* 101-148

Week 13 beginning 12/28

a. 1/28 *Taking the Heat* 148-212

b. 11/30

The American Story of Meat: Discursive Influence on Cultural Eating Practice

Barbara Willard, *Journal of Popular Culture*

**Issue**



The Journal of Popular Culture

[Volume 36, Issue 1, pages 105–118, August 2002](#)

Marilyn Power, "Social Provisioning as a Starting Point for Feminist Economics" *Feminist Economics*

Week 14 Final exam week beginning 12/5

### **Field trips**

Friday, October 28, we are scheduled to take a field trip to a cheese factory and a vinegar facility in Modena, eat a traditional lunch there, spend the afternoon in Bologna.

### **(Diary)**

First 2 weeks (so due 2 weeks from today): Keep a record of all food expenses spent at markets/ grocery stores for food to be eaten at home and a record of all food expenses at restaurants (by food I mean food and non-alcoholic beverages – I don't think I want to know how much you spend on wine/booze).

Calculate – what does an average meal at home cost versus one outside the home at a restaurant?

How much do you spend in Euros?

How much do you spend in Dollars? (i.e. what is the exchange rate you are paying?)

How much of this difference in dollars and euros is going to a financial institution? (i.e. figure how much percentage –wise are you paying every time you charge, debit or take cash out of your ATM machine)