

Modern European Food History
HIS 362G

Spring 2013
UTC 4.112
Monday/Wednesday 3:30-5pm

"...tell me what you eat, and I will tell you who you are."
Jean-Anthelme Brillat-Savarin

Instructor: Dr. Robyn Metcalfe
GAR 3.210, Robyn.Metcalfe@austin.utexas.edu
Office Hours: Monday and Wednesday, 1:30-3pm
Teaching Assistant: Gregory Harper
Gregory.harper@utexas.edu
Office Hours: Tuesdays and Thursdays 2:00 - 3:00 pm, and by appointment.
BEL-02-212T (Belmont Hall)

Introduction:

From French bread riots to the use of food as a weapon during World War II, the history of food offers an alternative means for understanding historical change over time in modern Europe. The urban food provisioning systems in modern Europe influenced political events, economic policies, daily cultural practices, and urban design.

Course Aims and Objectives:

Aims

Modern conversations about food tend to focus on a few critical issues: the genetic modification of food, the local production of food, and the general availability of healthy, inexpensive food. But as you study the history of food in Europe, you will become aware of the complexity of food systems, the fragility and interconnectedness of political systems, cultural habits, geography, technology, and food. Upon completion of this course, you will gain a broader understanding of our food system and an enlarged awareness of how sensitive each aspect of feeding a nation is to changes throughout the globe. An understanding of the complexities of food systems will also deepen your understanding of contemporary food debates. You'll find out how restaurants were invented, how the British developed a reputation for the best beef, how the humble potato became a threat to public health in Britain, and what Europeans did before refrigerators became available. You'll also be able to imagine new ways of feeding the world in the future that draw upon the history of urban provisioning.

Specific Learning Objectives:

By the end of this course, students will:

1. Have a *spatial, geographical understanding* of how food traveled to and from major modern European cities, such as Paris, London, and Berlin.
2. Know the components of an urban provisioning system.
3. Be able to write a chapter of a book, incorporating an individually written chapter into one volume, planned, researched, and written by your team. This project will provide the opportunity to utilize primary resources, utilize The Chicago Manual of Style format, and to write collaboratively, identify a strong thesis, develop an argument, and provide convincing evidence.
4. Contribute a family *recipe* to our growing community recipe book.
5. Know our *Texan food geography* by interviewing and writing about at least one immigrant group, such as the Czech, German, Spanish, Polish, and Wendish communities.
6. Think critically about the relationships between the components of the food system. Small group discussions will explore answers to questions raised by historical events that involve the ways cities were fed in modern Europe.
7. Students will be able to discern the effects of political ideology, cultural habits, geography, national identity, wars, and famines upon the food supply.

Format and Procedures:

This course consists of four geographic locations, France, Britain, Germany, and Italy. Themes such as food/protest, food/technology, food/famine, food/culture, and food/conflict will appear in all four regions through our readings and discussion.

You will be required to complete the assigned readings from the Course Reader before arriving in class. Class time will focus on group discussions, short lectures, and presentations. You will have four quizzes, one mid-term and a final paper.

Course Readings/Materials:

- **Course Reader: One volume, available through Paradigm Books**, 2116 Guadalupe (inside Austin TXBooks), (512) 472-7986. Cost: \$56.45
- Emile Zola, *The Belly of Paris* (Oxford World Classics Edition)
- Supplementary course materials will be posted on Blackboard.

Tentative Course Schedule: ***This syllabus represents my current plans and objectives. As we go through the semester, those plans may need to change to enhance the class learning opportunity. Such changes, communicated clearly, are not unusual and should be expected.*

Date	Main Topic(s)	Readings – to be completed <i>before</i> class	Due Dates
1/14 (M)	1. Introduction		
1/16 (W)	2. Food History: European Origins,	Émile Zola, <i>The Belly of Paris</i> , Introduction, Chapt. 1	
1/21 (M)	Martin Luther King Holiday – No Class		
1/23 (W)	3. What is a food system? The Land	Babette's Feast: FILM , Leaf, "Emile Zola's Portrait of Les Halles"	
1/28	4. The City	<i>Hungry City</i> , Chapt. 1, Zola, Chapter 2 & 3	
1/30	5. Food and Protest	<i>Hungry City</i> , Chapt. 2	
2/4	5. Protests, Wars	Kaplan, "Bread Riots of 1725", Provisioning Paris	
2/6	6. Celebrity Chefs, Restaurants	Zola, Chapt. 4 & 5; Kelly, <i>Cooking for Kings</i> , Pitte, <i>French Gastronomy</i>	QUIZ #1
2/11	7. Feasts/Banquets	Strong, <i>Feasts</i> ; Zola, Chapt. 6	Book Project: Select Topics
2/13	8. Bread and Cheese	Bottle Shock FILM	
2/18	9. Meat	Clafin, "La Villette, La Viande..", Beaudelaire, 1869 (<i>Lapham's Quarterly</i>)	Le Sang des Bêtes (<i>optional film</i>)
2/20	10. BRITAIN: London	Spencer, <i>British Food</i> , Chapt. 8, Glories of the Country Estate	QUIZ #2
2/25	11. Agricultural Revolution	Young, <i>Annals of agriculture, and other useful arts</i> . Volume 35. 1800. (<i>access online</i>)	
2/27	12. The Industrial Revolution/ Food and Technology	Spencer, Chapt. 9, Industry and Empire	<i>Last day to drop a class for a possible refund.</i>
3/4	13. Imperial Foodways and National Identity	Young, "The Cooking Animal..." Selections, Beeton, "Book of Household Management"	Draft Thesis and Chapter Outline
3/6	14. MIDTERM		MIDTERM
3/11-3/15	SPRING BREAK		

3/18	15. Famine and the Potato	Davin, "Loaves and Fishes..."; Zukerman, <i>Potato</i>	Recipe
3/20	16. GERMANY : Berlin Making of a National Food Culture	Turk, "The Great Berlin Beer Boycott"	
3/25	17. WWI		
3/27	18. Interwar Period, Balkans	Davis, <i>Food, Politics, and Everyday Life in World War I</i> , Chapt. 1.	
4/1	19. WWII	Strauss, "The Food Problem in the German War Economy"	QUIZ #3
4/3	20. WWII	Wildt, "Plurality of Tastes"	
4/8	21. ITALY : National Culinary Identity	Helstosky, <i>Garlic and Oil</i> Chapt. 3	Draft of all chapters
4/10	22. Fascism, Food and La Terroir	Helstosky, Chapt. 4	
4/15	23. Italian Imaginings	BIG NIGHT, FILM	
4/17	24. European Urban Food Systems in the 21 st Century.	Friedberg, <i>French Beans and Food Scares</i> , Chapt. 1 and 2 (read online)	QUIZ #4
4/22	Presentations	Book Projects	
4/24	Presentations	Book Projects	
4/29	Presentations	Book Projects	
5/1	Presentations/ Last Day of Class		Final Project Due: Class Books

Films

You will be required to view three films outside of classroom time. These films will be on reserve in the Fine Arts Library (DFA 3.200). Screening times and room assignments will be listed on Blackboard. You also have the option to search for online, streaming videos, such as those offered by Netflix or the Apple online store, but you will be responsible for any costs related to downloads and streaming.

Blackboard

Blackboard content includes the syllabus, exam information, and the grading scale. All class announcements will be posted. It is your responsibility to check the website

frequently to ensure that you are aware of any changes to the course calendar or assignments.

Classroom and Grading Policies

Electronic devices: You may record the classes if you wish, but (unless authorized by SSD) no laptop computers or similar devices may be used or open. Please double check that your phone and its alerts are silenced before coming to class. The use—any use—of phones in class is not permitted. Please keep them out of sight.

You will need to deliver your written assignments (such as your final paper) at the beginning of class as hard copy accompanied by an online submission through Blackboard to SafeAssign. To get to SafeAssign, go to "Assignments" within Blackboard and click on the "SafeAssign" option. Upload, and you are done. Please be aware that this process is specifically designed to detect plagiarism.

Late Assignments

Assignments handed in late will be marked down by a letter grade fraction (for example, from a B to a B-) for each 24 hour period beyond the due date and time. ***No papers will be accepted more than 48 hours beyond their original due date.***

There will be no deadline extensions or incomplete grades unless the instructor is presented with a legitimate excuse (medical, etc.) in advance of the due date.

Academic Integrity

Students are required to uphold the standards of academic honesty set by the University of Texas at Austin. The standards and regulations for scholastic dishonesty are available online at: <http://deanofstudents.utexas.edu/sjs/scholdis.php>. All work must be your own and all cases of plagiarism may result in a failing course grade. You can find a definition of plagiarism here:

<http://www.lib.utexas.edu/services/instruction/learningmodules/plagiarism/>.

Should copying occur, both the student who copied work from another student and the student who gave material to be copied will both automatically receive a zero for the assignment. Penalty for violation of The University of Texas Honor Code can also be extended to include failure of the course and University disciplinary action.

During examinations, you must do your own work. Talking or discussion is not permitted during the examinations, nor may you compare papers, copy from others, or collaborate in any way. Any collaborative behavior during the examinations will result in failure of the exam, and may lead to failure of the course and University disciplinary action.

Students with Disabilities

If you have a documented disability and require academic accommodations, please contact Services for Students with Disabilities at 512-471-6259 (voice) or 1-866-329-3986 (Video Phone) as soon as possible. If you require course work modifications due to a disability, please remember it is your responsibility to provide documentation of all necessary accommodations. The University also specifies that all testing

accommodations must be presented to the instructor a full five business days before an exam.

Religious Holy Days

According to UT Austin policy, you must notify your professor of your pending absence at least fourteen days prior to the date of observance of a religious holy day. If you miss an important assignment, exam, or other graded activity due to a religious holiday, we will negotiate the make-up work on an individual basis.

Attendance

Attendance in class is mandatory. Attendance will be taken in class and your attendance record will influence your final grade.

Important course material and information will only be available in class. Unless otherwise stated in class, weekly reading assignments should be completed before class on Monday. Please be aware that the course calendar may change at any time.

Grading

Your final grade will be based upon:

- Quizzes: (4) 20 points total
- Midterm exam: 25 points
- Final Book Project Presentations: 5 points
- Final paper: (2,000 words, about 8 pages) **due May 1st**: 50 points
There is NO final exam for this class.
- Total points: 100

Class Notes

You may not use laptops in class, for any reason. But you will receive class notes and images; you can augment those notes by hand in class and bring them to your midterm exam, not the quizzes.

Q Drop Policy

The State of Texas has enacted a law that limits the number of course drops for academic reasons to six (6). As stated in Senate Bill 1231:

“Beginning with the fall 2007 academic term, an institution of higher education may not permit an undergraduate student a total of more than six dropped courses, including any course a transfer student has dropped at another institution of higher education, unless the student shows good cause for dropping more than that number.”

Emergency Evacuation Policy

Occupants of buildings on the UT Austin campus are required to evacuate and assemble outside when a fire alarm is activated or an announcement is made. Please be aware of the following policies regarding evacuation:

- Familiarize yourself with all exit doors of the classroom and the building. Remember that the nearest exit door may not be the one you used when you entered the building.

- If you require assistance to evacuate, inform me in writing during the first week of class.
- In the event of an evacuation, follow my instructions or those of class instructors.

Do not re-enter a building unless you're given instructions by the Austin Fire Department, the UT Austin Police Department, or the Fire Prevention Services office.

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