

# ANTH 338g CULTURES OF FOOD

## *The Anthropology of What We Eat & Why*

Spring 2018, Tu-Th 11-12:20  
GE-C Social Analysis (4 credits)

This course explores the frequently joyous, but also complex relationships humans have with food.

You will learn to use the tools of social analysis to better understand how food is used to nurture relationships and foster community; transform bodies, and (re)imagine selves.

Instructor: Emily Zeamer, Anthropology

[zeamer@usc.edu](mailto:zeamer@usc.edu)

**Food is playful and profound.**

Why do our “tastes” both connect, and divide us? Why do we celebrate – and often mourn – with food? How are foods used to heal, or sanctify?

**Food is art and craft, tool and technology.** What traditions give us artisanal foods, “fine food” and also “comfort” food? What knowledges and systems lead to engineered foods?

**Food is nature - transformed.** How have humans manipulated nature and transformed ecologies in our pursuit of food?

**Food is global, and local.** How have globalization and capitalism changed the way we eat?

