WE ARE WHERE WE EAT

FOOD & CLASS IN LOS ANGELES

MAY 14 – JUNE 11

Join Dr. Michael Petitti in an exploration of class issues embedded in LA’s international food scene. Students will engage with a wide range of media, visit a number of iconic LA food venues, and converse with an assortment of guest speakers in order to track the current progression and stratification of food in LA. Various in-class and on-site speakers—luminaries from the LA food scene—will help students understand the issues inherent to every restaurant and neighborhood we visit, and to comprehend the efforts being made to ethically sustain and celebrate the various cuisines of LA.
From renowned Korean-Mexican fusion served from a truck (Kogi), to food the *New York Times* has praised as “highly Instagrammable” (Botanica), Los Angeles has stabilized from a renowned food scene to an international food mecca. In fact, the food scene in Los Angeles is so globally appealing that Jonathan Gold, the city’s most prominent food critic, has both won a Pulitzer Prize and been the subject of a feature-length, award-winning documentary. But, the A-list chefs, celebrity clientele, and famed or hidden gems of Los Angeles’ food scene only reveal half the story about how Los Angeles eats and why.

Undergirding the success stories connected to the thriving food scene in Los Angeles—the taco truck or strip-mall noodle shop that is boosted by a newspaper or feature television spot—major discrepancies abound: the global finance that masks exploitative business practices, the market research contrasted against the legislated food deserts, and the celebration of farm-to-table meals as food scarcity thrives. In other words, issues of food in Los Angeles often obfuscate issues of class. Who can eat where and what and why is itself a matter of class. Heightened visibility for the food scene in Los Angeles demands we take a closer look at how food is conduit for class-based issues throughout Los Angeles.

During our Maymester, students will explore Los Angeles’ food scene in order to uncover the issues of class often hidden in plain sight. Students will read articles and literature, listen to podcasts and albums, watch films and television programs, and converse with an assortment of guest speakers in order to comprehensively track the current progression and stratification of Los Angeles’ food scene. Additionally, various in-class and on-site speakers—luminaries from the LA food scene—will help students understand the particular issues inherent to every restaurant and neighborhood they visit, and to comprehend the efforts being made by those who wish to ethically sustain and celebrate the various cuisines of Los Angeles. Through research, writing, presentations, and food-preparation, students will discover that, though food has class-based limits, it can still be used as a tool for advancement, resolution, and empowerment.

**Course Description**

Link to web application will be emailed from the TO office. Applications due **November 3 by 5 pm**.

For inquiries, contact Dr. Michael Petitti at petitti@usc.edu.