

Syllabus

Course Description

Course Title	Food Anthropology
Course Code	40474
Course Title Additional	
Scientific-Disciplinary Sector	SDEA-01/A
Language	Italian
Degree Course	Bachelor in Food and Enogastronomy Sciences
Other Degree Courses (Loaned)	
Lecturers	Prof. Daniela Salvucci, Daniela.Salvucci@unibz.it https://www.unibz.it/en/faculties/education/academic-staff/person/38071
Teaching Assistant	
Semester	Second semester
Course Year/s	2
CP	6
Teaching Hours	36
Lab Hours	24
Individual Study Hours	90
Planned Office Hours	18
Contents Summary	The course offers a general overview of sociocultural anthropology with regard to the study of food and foodways. It will introduce students to the basic concepts and major issues that have contributed to the anthropology of food and foodways. The course aims to develop students' acquaintance with topics within food anthropology, including: anthropological categories of subsistence systems; symbolic dimensions of food; food and religion; food, embodiment and gender; food and identity; food, power, social status, and social hierarchy; globalization, food activism and cultural change in food and foodways; anthropological research methods for the study of food and foodways. The course

	will analyze specific examples and case studies, especially from within anthropology's unique cross-cultural perspective, fostering a critical approach to describing and analyzing food and foodways in our contemporary globalized society. Through the exercise portion, it will also give students the opportunity to apply the theoretical part to the concrete analysis of local Alpine context.
Course Topics	Food and sociocultural environmental relationships in indigenous Andean Argentina: An ethnographic account. Mate and coffee drinking. An introduction to the anthropological perspective. Food, environment, and cultural ecology. Mountain production in the Alps. Good to eat or good to think? Food, religion, and cultural logics of classification. Anthropological research methods and ethnographic fieldwork: observation and participant observation; deep mapping; interviews. Food, embodiment, and habitus. Social distinction and lifestyles. Reciprocity, commensality, and gastro-politics: food, gender, and kinship. Gastro-nationalism: food, identity, and national cuisines. Foodscapes, globalization, and the world-system. Food industry and food activism. Critical perspective on food heritage, and "food porn".
Keywords	Food, foodways, sociocultural environments, ethnographic methods
Recommended Prerequisites	
Propaedeutic Courses	-
Teaching Format	Frontal lectures, ethnographic laboratory (external activities), in-class discussions.
Mandatory Attendance	No
Specific Educational Objectives and Learning Outcomes	Upon completion of their studies, graduates with a bachelor's degree in Food and Enogastronomy Sciences will have acquired a solid foundation of scientific knowledge in disciplines such as chemistry, physics, biology, mathematics, computer science, and law, specifically applied to the food and gastronomic sector. They will gain technological skills for managing production and transformation processes, along with an integrated view of the

	quality, safety, and sustainability of food supply chains and systems. In addition, graduates will understand the principles related to waste reduction, resource optimization, and the reconciliation of economics, and ethics, which are central elements for addressing the modern challenges of the agri-food system. The knowledge and understanding skills mentioned above are acquired through participation in lectures, practical exercises, seminars, and through guided personal study and individual study as provided by the activated educational activities. The verification of the achievement of learning outcomes is mainly carried out through exams and any interim tests. The tests may be written and/or oral, and may also consist of reports and oral presentations of projects or seminars. Students will be able to practically apply the knowledge they have acquired, developing the ability to solve complex problems in the food and gastronomic sector, . Thanks to a wide range of practical activities, such as laboratories, internships, workshops, and seminars, they will be able to use chemical, physical, sensory, and microbiological analysis methods to evaluate the quality and safety of food and production processes. Graduates of the first profile will be able to manage food processing and preservation processes, design new technological solutions, and apply knowledge of plant genetics and process planning to ensure the quality of the final product. Graduates of the second profile will have advanced skills in managing restaurant businesses, promoting gastronomic heritage, and applying fermentation techniques and food design. In both paths, the ability to enhance by-products and reduce waste will be central, contributing to the sustainable innovation of the sector. The educational activities are designed to strengthen the autonomy of judgment and the ability to make decisions in complex contexts, as well as to develop communication skills and the ability to work in multidisciplinary and international teams. At the end of the program, graduates will be able to independently apply their knowledge in professional contexts, promoting innovative and sustainable solutions for the challenges of the agri-food and gastronomic system. The achievement of the ability to apply knowledge is accomplished
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through critical reflection on the texts proposed for individual study, stimulated by classroom activities, the study of research and application cases presented by the professors, the performance of practical laboratory exercises, fieldwork, bibliographic research, the completion of individual and/or group projects included in the core and elective courses of the curriculum, as well as during internships and the preparation of the final exam. The assessments, carried out through written and/or oral exams, reports, and exercises, involve the completion of specific tasks in which the student demonstrates mastery of tools, methodologies, and critical autonomy. During internships, the assessment is conducted through the presentation of a report by the student to the supervising professor.

Evaluate and critically analyze the quality, safety, and sustainability of production processes and food products, considering scientific, technological, economic, and cultural aspects. Students will be able to make informed decisions based on scientific data and the analysis of production contexts to ensure the excellence of the final product.

Apply ethical and sustainable approaches, reconciling economic needs with environmental and social requirements. Graduates will be able to identify solutions to reduce waste, enhance by-products, and optimize resource use, proposing food production models in line with the principles of the circular economy.

Express independent judgments regarding innovative techniques for the transformation and enhancement of food and gastronomic productions, evaluating the risks and opportunities associated with the introduction of new technologies or business models, both locally and internationally.

Interpret and manage complex data collected through chemical, physical, microbiological, and sensory analyses, in order to improve the quality of food products and effectively respond to food safety needs and regulatory requirements of the sector.

"Communicate effectively and appropriately with both technical and non-technical interlocutors, including professionals in the food and gastronomic sector, public and private institutions, and the general public. This includes the ability to adapt the communication style based on the audience, using the specific technical language of the food and gastronomic sector when necessary.

	Present and discuss the results of their analyses and research in both written and oral form, using technological and multimedia tools. Graduates will be able to draft technical reports, research papers, and scientific documents, as well as present their results clearly and structured, for example during conferences, seminars, or business meetings. Actively participate in discussions and group work in multidisciplinary and international contexts, demonstrating active listening, negotiation, and collaboration skills. Practical experiences and internships will provide students with the abilities to work effectively in teams and contribute to solving complex problems in the sector. Use the three languages of instruction of the course (Italian, German, and English) fluently and confidently, both for written and oral communication. Thanks to the trilingual approach of the Free University of Bozen-Bolzano, graduates will be able to face international work contexts, participate in global networks, and contribute to the development of international cooperation projects to address the challenges of the food and gastronomic sector. "At the end of the degree program, graduates will have developed strong learning skills, essential for successfully continuing academic studies and entering the workforce. In particular, they will be able to: Learn autonomously and continuously, keeping up to date with scientific and technological advancements in the food and gastronomic sector. Graduates will have acquired study methods and research tools that will allow them to independently update their skills, critically interpreting new knowledge. Effectively manage the learning of complex concepts by integrating the various scientific and technical disciplines covered in the degree program, such as chemistry, biology, food technologies, economics, and law. They will be able to identify the most relevant sources, understand and apply new methodologies, and adapt to sector developments. Develop collaborative learning strategies, thanks to the experience gained through group work, internships, and laboratory activities. Graduates will be able to share their knowledge and learn from others, demonstrating adaptability and teamwork skills. Continue their studies independently in Master's degree programs
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	(such as the LM-70 class, Food Science and Technology, currently offered at the same university) or in other related fields, using the skills and methods acquired during the bachelor's degree to tackle new learning challenges, even in high-level academic and professional contexts.
Specific Educational Objectives and Learning Outcomes (additional info.)	Knowledge and understanding -Knowledge and understanding of basic anthropological concepts and research methods as they apply to the study of food and foodways; -Knowledge of appropriate scientific language for the socio-cultural description and analysis of food and foodways; -Knowledge of specific contexts and topics in the anthropological study of food and foodways. Applying knowledge and understanding -Ability to utilize appropriate anthropological concepts and terminology when discussing relevant topics; -Ability to investigate relevant topics from an anthropological perspective and with anthropological methods; -Ability to make comparisons among specific contexts and topics. Making judgements -Promote critical and independent thinking; -Foster consideration of ethical aspects of the subject matter; -Development of reflexive self-awareness in engaging sociocultural study of food and foodways. Communication skills -Skills in communicating in English on an academic level; -Ability to participate in scientifically grounded discussions and express an informed opinion; -Skills in the effective communication to an audience of peers. Learning skills -Develop the ability to deepen relevant knowledge autonomously; -Foster the ability to conduct anthropological research on relevant topics; -Foster the ability to acquire new concepts and information consistent with the analysis of changing social-cultural dynamics.

Assessment	Attending students: Course assessment will be based on an individual reading and in-class presentation of a scientific text (20%), group exercises during the laboratory (20%), a final individual presentation based on the individual ethnographic journal (30%), a short final oral exam on selected bibliography (30%). Non-attending students: Course assessment will be based on a written text -based on practical exercises that non attending students must carry out at home- to be sent to the docent (30%) and on an oral examination on the required bibliography (70%). Indications for all work and reading toward assessment will be provided through the OLE and/or Teams platform.
Evaluation Criteria	Attending students: Individual ethnographic journal writing and oral presentations: demonstration of comprehension and ability to correctly apply course concepts and scientific language; ability to summarize, evaluate and establish relationships between topics; clarity of exposition. Group exercise: ability to work in a team, creativity, skills in critical thinking, ability to summarize in own words. Non-attending students: The written text and the oral exam will be assessed on the basis of the demonstration of comprehension and ability to correctly apply course concepts and scientific language and ethnographic methods; ability to summarize, evaluate and establish relationships between topics; clarity of exposition.
Required Readings	The online OLE and/or Teams platform will specify a selection of readings, including articles from scientific journals as well as chapters from: -G. Crowther 2018, <i>Eating Culture</i> (2nd ed.). Toronto: University of Toronto Press. -C. Counihan, P. van Esterly and A. Julier, eds. 2019, <i>Food and Culture: A Reader</i> (4th ed.). New York: Routledge. -L. Coleman, ed. 2011 <i>Food: Ethnographic Encounters</i>. Oxford: Berg.

Supplementary Readings	Other readings (articles, case studies) will be announced during the course.
Further Information	
Sustainable Development Goals (SDGs)	Zero hunger, Good health and well-being, Gender equality, Life on land, Responsible consumption and production, Climate action, Reduced inequalities