PWR: Food, Glorious Food
WRTG 3020, section 025
Spring, 2005
Instructor: Juliet Wittman

Office hours: MWF 1 to 2 p.m. and by appointment, Environmental Design Building (ENVD) IB80 (lower level); (303) 735-4772; jwitts@aol.com

Texts:

Fast Food Nation: The Dark Side of the All-American Meal, by Eric Schlosser, HarperPerennial (copies are being held for you at Boulder Book Store, 1107 Pearl St.)

Articles and essays as assigned.

Student papers: Papers will be workshoped in class, and you will need to make copies of your papers for distribution to your fellow students.

Recommended supplemental texts:

The Elements of Style, Strunk and White
On Writing Well, William Zinsser
A first-rate dictionary and a college handbook, such as The Everyday Writer, Andrea A. Lunsford, Boston: Bedford/St. Martin's.

Course description:

In this class, you will learn to:
--Write clearly-thought-out analytic and argumentative pieces
--Hone research skills
--Practice revision. Learn to critique both your own writing and that of others
--Read closely, so that you not only understand the primary meaning of a given text, but are also alert to preconceptions, cultural bias and attempts--both honest and dishonest--to persuade

Attendance and participation:
Since this is a workshop class, attendance is crucial; participation counts for 15 percent of your final grade. More than three unexcused absences can result in your final grade falling by one fraction of a letter (from A to A-, etc.); six absences may earn you an F.

Writing Center: Individual tutoring is available for students at every writing level. You can make an appointment at: wrtghelp@colorado.edu.

Disability policy: If you qualify for accommodations because of a disability please submit to me a letter from Disability Services in a timely manner so that your needs may be addressed. Disability Services determines accommodations based on documented disabilities (303-492-8671, Willard 322, www.colorado.edu/disabilityservices).

Plagiarism: I will follow the recommendations of the University Honor code in cases of academic dishonesty.

Assignments: In addition to in-class exercises and short at-home assignments, you will be asked to write two pieces of 3-5 pages—a personal essay and a review—as well as 10-page research paper, which will be broken into the following components: an interview on your topic, a literature review, a class presentation and, finally, the completed research paper.
Food Glorious Food: suggestions for further reading

Reference books:

The Oxford Companion to Food, edited by Alan Davidson, Oxford


Essays:

South Wind Through the Kitchen, by Elizabeth David, North Point Press

The Art of Eating, by MFK Fisher, Macmillan

The Man Who Ate Everything, by Jeffrey Steingarten, Vintage

Roadfood, by Jane and Michael Stern, Random House

Feeding a Yen: Savoring Local Specialties from Kansas City to Cuzco, by Calvin Trillin, Random House

Inside the industry:

The Making of a Chef: Mastering Heat at the Culinary Institute, by Michael Ruhlman, Owl

The Soul of a Chef: The Journey Toward Perfection, by Michael Ruhlman, Viking

Eating in America:

The Taste of America, by John L. Hess and Karen Hess, University of Illinois Press

Consumed: Why Americans Love, Hate, and Fear Food, by Michelle Stacey, Touchstone

Memoirs:

Kitchen Confidential: Adventures in the Culinary Underbelly, by Anthony Bourdain, Ecco Press

Tender at the Bone: Growing up at the Table, by Ruth Reichl, Random House

Toast: The Story of a Boy’s Hunger, by Nigel Slater, Gotham Books

Stuffed: Adventures of a Restaurant Family, by Patricia Volk, Knopf

Food in literature and fiction:

Food: An Oxford Anthology, edited by Brigid Allen, Oxford

The Debt to Pleasure, by John Lanchester, Owl Books

My Year of Meats, by Ruth Ozeki, Penguin

Eating Crow, by Jay Rayner, Simon & Schuster

Danger to the food supply:
Deadly Feasts: The Prion Controversy and the Public's Health, by Richard Rhodes, Touchstone
Mad Cow U.S.A.: Could the Nightmare Happen Here? by Sheldon Rampton and John Stauber, Common Courage Press
Beyond Beef: The Rise and Fall of the Cattle Culture, by Jeremy Rifkin, Dutton
Eat Your Genes: How Genetically Modified Food Is Entering Our Diet, by Stephen Nottingham, Zed Books

Obesity and eating disorders:
The Fasting Girl: A True Victorian Medical Mystery, by Michelle Stacey, Tarcher/Putnam

Hunger:

Science of cooking:
On Food and Cooking: The Science and Lore of the Kitchen, by Harold McGee, Simon & Schuster
The Curious Cook: More Kitchen Science and Lore, by Harold McGee, John Wiley and Sons

Botany, nutritional ecology:
Why Some Like It Hot: Food, Genes and Cultural Diversity, by Gary Paul Nabhan, Island Press

History, mythology, anthropology:
From Hardtack to Home Fries: An Uncommon History of American Cooks and Meals, by Barbara Haber, Free Press
Paradox of Plenty: A Social History of Eating in Modern America, by Harvey Levenstein
Revolution at the Table: The Transformation of the American Diet, by Harvey Levenstein
Can She Bake a Cherry Pie? American Women and the Kitchen in the Twentieth Century, by Mary Drake McFeely, University of Massachusetts Press
The Invention of the Restaurant: Paris and Modern Gastronomic Culture, by Rebecca L. Spang, Harvard

Much Depends on Dinner: The Extraordinary History and Mythology, Allure and Obsessions, Perils and Taboos of an Ordinary Meal, by Margaret Visser, Grove
Food, Glorious Food, Research Project

The following are broad topic areas you may wish to explore:

Mad cow disease
Pesticides and the food supply
Genetically modified food
Hunger in America
Hunger in the world
Trade policies
Supermarkets and the poor
The slow food movement
Organic food—issues and definitions
The meaning of cannibalism
Food in film
The role of food in literature
Food trends in America, the history of food here, comparison of the U.S. diet with that of other nations
Coffee shops and community
The history of the restaurant
Obesity, and other eating disorders
The impact of fast food on U.S. business and culture
Fast food in other countries
What do we really know about nutrition and a healthy diet?
Food faddism in America
The history, mythology, cultural associations of a particular foodstuff, such as bread, cheese, sugar, chocolate, olive oil
Alcohol and its discontents
The price of coffee: problems of small planters