**Anthropology (L48 3101 01)**

**Special Topic**

**Culinary Globalization: the first 30,000 years**

Fall, 2020

*Instructor*

Professor Xinyi Liu

118 McMillan Hall

Office Hours: by appointment

Phone: 314-935-9472

Email: [liuxinyi@wustl.edu](mailto:liuxinyi@wustl.edu)

Time: **Tuesday, Thursday, 11:30 AM - 12:50 PM**

Platform/Modality: **Fully remote**

Timing/Synchronicity: **Synchronous each meeting**

***Structure:***

Lectures: 1.5 hours each week

Seminars: 1.5 hours each week

***Aims and Scopes of the Course****:*

The course addresses fundamental questions in the origin of behavioral modernity concerning cuisines and foodways. Why do humans share food? What is the evolutionary benefit of cooking? Are you what you eat? Why are food and cuisines useful in conceptualizing rules and taboos? In this class, we will explore the roots of global foodways and cuisines, which provide perspectives that can transform our knowledge and raise awareness of present-day and future challenges.

Our modern food webs were shaped by various episodes of ‘culinary globalization’ in the past. Over the last 400 years, in the context of ‘Columbian Exchange’, plants and animals originating from the Americas were brought to Eurasia, and Eurasian food-ways and diseases expanded to the New World. Earlier still, between c. 7,000 and 3,500 years ago, the Eurasian and African landmass underwent a tremendous process of food and culinary exchanges. For example, wheat and barley from southwest Asia expanded to East and South Asia, and Chinese millets also spread to Europe in those millennia. Although globalization and capitalism have tended to blur early ecological, culinary, and cultural signatures, some ancient preferences are still in place today. Eastern cultures have long relied on grains that can be boiled and steamed, and thus sticky starches tend to dominate their cuisines. European cultures had an early preference for grains that could be ground and used in baking, so flour has long played an essential role in that continent’s cuisine.

***Section Description:***

This course will consist of two components: a) weekly synchronous lectures (Tuesdays); b) weekly synchronous seminar discussions (Thursdays). The Thursday seminars are constructed around a series of topics, in connection with the Tuesday lectures, with instructor-assigned readings for each case serving as a jumping-off point for class discussion. Students are expected to read the assigned readings before the class and to participate in, and when appropriate, lead discussions. Those who lead discussions will be expected to prepare short (no more than two pages) summaries of their weekly readings for circulation.

Synchronous weekly meetings will be held on Zoom. Our first Zoom meeting is scheduled for Tuesday, September 15, 11:30 AM – 12:50 PM. Please note, register in advance for this meeting is required. You can register here:

<https://wustl.zoom.us/meeting/register/tJwldO2qpjIuHtQmVUlfRKvBTgI_6BfBWpAh>

After registering, you will receive a confirmation email containing information about joining the meeting. The instructor will record each Zoom meeting and share it with students on Canvas for asynchronous viewing.

The readings for the weekly seminars will be selected and circulated a few days in advance. We will use the Canvas Discussion function to discuss (virtually) the readings before each Thursday seminar. Students are encouraged/expected to participate.

***Grading:***

Your course grade will be based on the following:

##### **Participation: 40%**

**Term Paper: 30%**

**Presentations: 30%**

Students are expected to be present at every class and to participate in discussions, whenever appropriate, which are worth 30% of the grade. You are encouraged to ask questions and to contribute to the in-class discussion as well as the virtual discussion on Canvas. The exception is given to the student in a Time zone that is significantly different from Central Standard Time. If this is the case, you should contact Prof. Liu to arrange an asynchronous mode of learning.

There is no cumulative final. By the end of the semester, you need to submit a term paper (8 pages maximum, double space) in a topic chosen by you in consultation with the professor, worth 30% of the grade.

You will also be asked to deliver two presentations to discuss the results of your research and/or your term paper, worth 30%.

***Important dates:***

Presentations: **October 27 or 29, December 15 or 17**

Deadline for the term paper: **December 17**

***Course Outline:***

Week 1 Topic: Food Globalization in Prehistory.

Week 2 Topic: Function or Symbolism? The prehistoric roots of Eurasian cuisines.

Week 3 Topic: East and West: Deep-seated culinary choices.

Week 4 Topic: From Tangible Grains to Intangible Ideas: The social context of globalization of foodways.

Week 5 Topic: Pathways to Domestication.

Week 6 Topic: Food and Animals.

Week 7 Topic: Student Presentations

Week 8 Topic: Purity and Danger: The social use of food.

Week 9 Topic: Food and Culture.

Week 10 Topic: Food and Ritualistic Function.

Week 11 Topic: Food and Time.

Week 12 (Thanksgiving one class) Topic: Are You What You Eat? Stable isotopic studies in archaeology.

Week 13 Topic: Food and Soul: Why humans share food?

Week 14 Topic: Student Presentations

***Suggested Readings*** *(Further readings will be suggested in the context of the weekly seminar)****:***

(Liu et al. 2019, 49-75; Boivin, Fuller, and Crowther 2012; Liu and Jones 2014; Spengler et al. 2014; Fuller and Rowlands 2011; Liu, Motuzaite Matuzeviciute, and Hunt 2018; Langlie et al. 2014; Fuller et al. 2014; Zeder 2015; Goody 1982, 97-154; Sterckx 2011; Jones 2009, 2007; Douglas 1984, 1966, chapter 1)

Boivin, N., D. Fuller, and A. Crowther. 2012. Old World globalization and the Columbian exchange: comparison and contrast. *World Archaeology* 44 (3):452-469.

Douglas, M. 1966. *Purity and Danger*. New York: Routledge.

Repeated Author. 1984. Standard Social Uses of Food: Introduction. In *Food in the Social Order: Studies of Food and Festivities in Three American Communities*, edited by M. Douglas. New York: Russell Sage Foundation.

Fuller, D. Q., T. Denham, M. Arroyo-Kalin, L. Lucas, C. J. Stevens, L. Qin, R. G. Allaby, and M. D. Purugganan. 2014. Convergent evolution and parallelism in plant domestication revealed by an expanding archaeological record. *PNAS* 111.

Fuller, D., and M. Rowlands. 2011. Ingestion and Food Technologies: Maintaining Differences over the Long-term in West, South and East Asia. In *Interveaving Worlds: systemic interactions in Eurasia, 7th to 1st millennia BC*, edited by T. C. Wilkinson, S. Sherratt and J. Bennet. Oxford: Oxbow Books.

Goody, Jack. 1982. *Cooking, Cuisine and Class: A Study in Comparative Sociology*. Cambridge: Cambridge University Press.

Jones, M. K. 2007. *Feast: why humans share food*. Oxford: Oxford University Press.

Repeated Author. 2009. Moving North: Archaeobotanical Evidence for Plant Diet in Middle and Upper Paleolithic Europe. In *The Evolution of Hominin Diets: Integrating Approaches to the Study of Palaeolithic Subsistence*, edited by J. J. Hublin and M. P. Richards: Springer Science + Business Media B. V.

Langlie, B. S., N. G. Muller, R. N. Spengler, and G. J. Fritz. 2014. Agricultural origins from the ground up: Archaeological approaches to plant domestication. *American Journal of Botany* 101 (10):1601-1617.

Liu, X., and M. K. Jones. 2014. Food globalisation in prehistory: top down or bottom up? *Antiquity* 88 (341):956-963.

Liu, X., P. J. Jones, G. Motuzaite Matuzeviviute, H. V. Hunt, D. L. Lister, T. An, N. Przelomska, C. J. Kneale, Z. Zhao, and M. K. Jones. 2019. From ecological opportunism to multi-cropping: mapping food globalisation in prehistory. *Quaternary Science Reviews* 206 (15):21-28.

Liu, X., G. Motuzaite Matuzeviciute, and H. V. Hunt. 2018. From a fertile idea to a fertile arc: The origins of broomcorn millet 15 years on. In *Far from the Hearth: Essays in Honour of Martin K. Jones*, edited by E. Lightfoot, X. Liu and D. Q. Fuller. Cambridge: McDonald Institute Conversations.

Spengler, R., M. Frachetti, P. Doumani, L. Rouse, B. Cerasetti, E. Bullion, and A. Mar’ yashev. 2014. Early agriculture and crop transmission among Bronze Age mobile pastoralists of Central Eurasia. *Proceedings of the Royal Society B: Biological Sciences* 281 (1783):1-7.

Sterckx, R. 2011. *Food, Sacrifice, and Sagehood in Early China*. Cambridge: Cambridge University Press.

Zeder, M. A. 2015. Core questions in domestication research. *Proceedings of National Academy of Sciences* 112 (11):3191-3198.