Course Outcomes and Course Content

OE4

Semester	IV
Paper Code	SOOE 4
Paper Title	Sociology of Food Culture
Number of teaching hours per week	03
Total number of teaching hours per semester	40
Number of credits	03

Objective of the Paper:

- 1. To apply a sociological perspective on understanding how food and eating practices are culturally produced.
- 2. To examine how expert authority and scientific knowledge helps define the consumption and production of food in India.
- 3. To use food as a lens to study the reproduction of social inequality with regards to gender, race and privileged.

Unit 1: Sociology of Food, Eating, Diet and Culture 10hrs

Chapter 1: Introduction: Significance and theoretical orientations: Food among the Sociological classics

Chapter 2: Theoretical approaches to Sociology of Food and eating.

Chapter 3: Development of Pan Indian culinary cultures with regards to dietary.

Unit 2: Food and social Inequalities

- Chapter 4: Food as a spectacle towards mass consumption and unequal distribution.
- Chapter 5: Unavailability and insecurity towards food Consumption
- **Chapter 6:** Food and the public sphere: Contemporary Issues of Domesticity and gender.

Unit 3: Eating, Health and Nutrition

Chapter 7: Food consumption and eating habits

Chapter 8: Sociology of Food and Everyday life

Chapter 9: Health and Society

Chapter 10: Trends in Nutritional Policies

15hrs

15hrs

Suggested Readings:

1.Levi- Strauss, Claude. 2008. 'The Culinary triangle'. In Carole Couniham and Penny Van Esterik. Food and culture.

2.A Reader. 36-43. London: Routledge. Harris, Marvin. 1974. Cows, Pigs, Wars & Witches. The Riddles of Culture. New York: Random House. Pp3-35. Goody, Jack. 1982. Cooking, Cuisine and Class:

3.A comparative Sociology. Cambridge University Press (Selected chapters) Couniham, Carole. "Introduction: Food and Gender. Identity and Power:"

4. In Carole M. Couniham and Steven L. Kaplan. Food and Gender. Identity and Power. Harwood Academic Publishers.pp1-11 Additional Reading Pollan, Michael. Cooked.

5. A natural history of transformation. Penguin Mackendrick, Norah. 2014. "Foodscape",

6. https://contexts.org/articles/foodscape/, Accessed on 10 December 2018 Beardsworth, Alan and Keil, Teresa.1997. Sociology on the menu. An invitation to the study of food and society. London: Routledge. (Ch 3 & 5)

7. Pierre Bourdieu: "Distinction: A Social Critique of the Judgement of Taste" in Food and Culture: A Reader

8. Claude Lévi-Strauss: "The Culinary Triangle" in Food and Culture: A Reader

9. Mary Douglas: "The Abominations of Leviticus" in Food and Culture: A Reader

10. Finn, S. Margot. 2017. "Chapter 2: Aspirational Eating: Food and Status Anxiety in the Gilded Age and the Progressive Era." Pp 49-79 in Discriminating Taste: How Class Anxiety Created the American Food Revolution. Newark, NJ: Rutgers University Press

11. T.J.M. Holden: "The Overcooked and the Underdone: Masculinities in Japanese Food Programming" in Food and Culture:

12. A Reader Rebecca Swenson: "Domestic Divo? Televised Treatments of Masculinity, Femininity, and Food" in Food and Culture: A Reader

13. A comparative Sociology. Cambridge University Press (Selected chapters) Couniham, Carole. "Introduction: Food and Gender. Identity and Power:"

14. In Carole M. Couniham and Steven L. Kaplan. Food and Gender. Identity and Power. Harwood Academic Publishers.pp1-11 Additional Reading Pollan, Michael. Cooked.

15. A natural history of transformation. Penguin Mackendrick, Norah. 2014. "Foodscape",

16. https://contexts.org/articles/foodscape/, Accessed on 10 December 2018 Beardsworth, Alan and Keil, Teresa.1997. Sociology on the menu. An invitation to the study of food and society. London: Routledge. (Ch 3 & 5)