

Experiencing Food through the Senses

ML 715 (A1) Fall 2012

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Wed, 6-9pm

Fuller 133 (808 Comm. Ave –unless otherwise stated)

Course Description

This course is an interdisciplinary exploration of the sensory foundations and implications of food. We will study the senses as physical and cultural phenomena, sensory perception and function, and the sensory and scientific aspects of food preparation and consumption. We will look at the processes by which taste and other sensorial experiences occur and circulate in society, and how they shift from being an individual experience to social phenomena. Students will gain the essential vocabulary and frameworks to think and talk about, describe, compare, assess and debunk sensory assertions, effects and perceptions about food.

Objectives & Goals

- Develop sensory analysis skills
- Learn a language through which to articulate sensory experience
- Explore cultural difference with regards to sensory perception
- Analyze the underlying culture, economic, politic and social forces that shape sensory experience
- Develop critical analytical skills—reading & writing

Books:

Korsmeyer, Carolyn. (ed.) 2007. *The Taste Culture Reader: Experiencing Food and Drink*. Berg.

Shepherd, Gordon. 2012. *Neurogastronomy: How the Brain Creates Flavor and Why it Matters*. New York: Columbia UP 978-0-231-15910-4

Smith, Mark. 2007. *Sensing the Past: Hearing, smelling, tasting and touching the past*. Berkeley:

UC Press.

Vega, C. et al. *The Kitchen as Laboratory: Reflections on the science of food and cooking*. New York: Columbia UP. 978-0-231-15344-7

All books are available at the BU Bookstore (Barnes & Noble) and articles through the BU Library eReserves.

Courseware

This course will use Blackboard extensively: <http://blackboard.bu.edu>.

Class Policies

- 1) **Attendance & Absences** – students with more than three unexcused absences will receive an F grade.
- 2) **Assignment Completion & Late Work** – the method of assignment delivery will be indicated for each individual assignment. Please see the course outline below. Late assignments will be docked 20% for each day they are late. Incomplete grades will not be assigned without a medical excuse.
- 3) **Academic Conduct Code** – Cheating and plagiarism will not be tolerated in any Metropolitan College course. They will result in no credit for the assignment or examination and may lead to disciplinary actions. Please take the time to review the Student Academic Conduct Code:
http://www.bu.edu/met/metropolitan_college_people/student/resources/conduct/code.html.

Assignments

All written assignment should be handed in via e-mail Blackboard before midnight of the due date.

- Use the following file naming convention: LASTNAME_ML715_readingresponse1.docx.
- Submit Word files only.

Participation: You are expected to demonstrate your mastery of the course readings. You should also engage and encourage your fellow classmates in discussion.

Leading class discussion: You should offer a brief summary of the main themes of the course readings and attempt to bring them together in a structured way. You may want to be creative with the form of the discussion you will facilitate or you may choose a more classic seminar style. You will be assigned a set of readings at the start of the course.

Paper proposal: A short abstract with a clear ‘working’ thesis statement. **Due Oct. 24.**

Paper outline + initial bibliography: This should include a working title, thesis statement and the main points the paper will cover. It can be in point form but you should demonstrate how you intend to develop your argument. You should also include an initial bibliography that demonstrates that you have been to the library and done research beyond the course readings. **Due Nov. 14.**

Term Paper: You should choose a topic that deals with food and the senses from a theoretical perspective. You may want to dig deeper into one of the course themes or cover a topic that is not on the syllabus. The final paper should be 17-20 pages double-spaced (12-point font) with citations and bibliography in APA style. **Due Dec. 15**

Reading Responses: Students must submit two reading responses in the course of the semester. The responses should be short (approximately 500-750 words). Do not summarize the course readings. Choose a topic that is introduced by the readings and use it as a springboard for further reflection. You may choose to focus on one reading or film, or you might address several. **Due Sept. 26 & Nov. 28**

Sensory lab: At the beginning of the semester each student will be assigned to a group. Each group will be given a different week and topic for which they will create a sensory lab. By week 3 all groups will submit a lab proposal outlining the learning objectives, procedures, equipment needed, budget and supporting research. Students are responsible for the preparation of the label, preparing a tasting sheet, and presenting the pedagogical foundations of the lab after it has run. Each group should submit a written report the week after their lab. A base budget of \$50 will be allotted to each group for the purchase of lab supplies.

Grade Distribution

Participation (Leading discussion)	20%
Readings responses (5%x2)	10%
Sensory lab assignment	20%
Paper outline and bibliography	15%
Term paper	35%

Class Meetings, Lectures & Assignments

Lectures, Readings, and Assignments subject to change, and will be announced in class as applicable within a reasonable time frame.

Date	Topic	Readings	Due Dates
Week 1 – Sept 5	Experience Themes: Phenomenology; Experience; Qualia; Techniques of the Body	Desjarlais, Robert. 1992. <i>Shelter Blues: Sanity and Selfhood among the Homeless</i> . Philadelphia: University of Pennsylvania Press. [1-29] Jackson, M. 1996. <i>Things As They Are: New Directions in Phenomenological Anthropology</i> . Indiana University Press Bloomington. [Introduction] Mauss, Marcel 2007. Techniques of the Body. In <i>Beyond the Body Proper</i> , edited by Margaret Lock and Judith Farquhar. Duke University Press. Wiseman, Boris. 2008. Qualia: Thinking the Senses. <i>The Senses and Society</i> . Vol. 3(3): 365-368. Film: <i>Tampopo</i> (1985) – in class	
Week 2- Sept. 12	The Human Body and Sensory Experience Guest lecture: Sarah Kark Themes: Physiology; Sensory apparatus;	Shepherd, Gordon. 2012. <i>Neurogastronomy: How the Brain Creates Flavor and Why it Matters</i> . New York: Columbia UP: Intro, Part 1, 2 & 3 “Sensation and Perception”. Brain Facts. Society for Neuroscience. Small, Dana. 2012. “Flavor is in the brain.” <i>Physiology & Behavior</i> . Vol. 107(4): 540-552.	

	Anatomy	Smith & Margolskee. "Making Sense of Taste", <i>Scientific American</i> , March 2001	
Week 3- Sept. 19	History of the Senses Themes: Historical method; sensing the past; anachronism	Smith, Mark. 2007. <i>Sensing the Past</i> . Berkeley: UC Press.	
Week 4- Sept. 26	Smell Guest lecture: Dr. Ian Davison, Boston University, Biology/ Neuroscience Themes: Chemical senses; cultural construction; Otherness; Olfaction	Howes, D, M L Schwimmer, J Rousseau, S van Wyck, and C Trott. 1987. "Olfaction and transition: An essay on the ritual uses of smell." <i>Canadian Review of Sociology and Anthropology</i> 24 (3): 398-416. Manalansan IV, Martin F. 2006. "Immigrant lives and the Politics of Olfaction in the Global City." In <i>The Smell Culture Reader</i> , edited by Jim Drobnick. Berg Drobnick, Jim. 2006. "Eating Nothing: Cooking Aromas in Art and Culture." In <i>The Smell Culture Reader</i> , edited by Jim Drobnick. Berg	Meet in room 117 Lab #1 Reading Response #1 Due Home work for next class: a one-page review of the sensory lab

<p>Week 5- Oct. 3</p>	<p>Taste</p> <p>Themes: Synesthesia; chemical senses</p>	<p>Hume, David. 1757. "Of the Standard of Taste," In <i>The Taste Culture Reader: Experiencing Food and Drink</i>, edited by Carolyn Korsmeyer. Berg</p> <p>Mann, et al. 2011. "Mixing methods, tasting fingers: Notes on an ethnographic experiment." <i>HAU: Journal of Ethnographic Theory</i>. 1(1): 221-243.</p> <p>Mintz, Sidney. 2005. "Sweetness and meaning." In <i>The Taste Culture Reader: Experiencing Food and Drink</i>, edited by Carolyn Korsmeyer. Berg.</p> <p>Stoller & Olkes. 2005. "Thick Sauce." In <i>The Taste Culture Reader: Experiencing Food and Drink</i>, edited by Carolyn Korsmeyer. Berg</p> <p>Sutton, David & Carolyn Korsmeyer. 2011. "The Sensory Experience of Food." <i>Food, Culture & Society</i>. Vol. 14(4): 461-475.</p>	<p>Meet in room 117</p> <p>Lab #2</p> <p>Homework for next class: a one-page review of the sensory lab</p>
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<p>Week 6 – Oct. 10</p>	<p>Touch</p> <p>Themes: Kinesthesia; skill; enskillment; craft; embodiment; techniques of the body</p>	<p>Vega & Castells. 2012. ‘Spherification: Faux Caviar and Skinless Ravioli.’ In Vega, C. et al. <i>The Kitchen as Laboratory: Reflections on the science of food and cooking</i>. New York: Columbia UP: 25-33.</p> <p>Mitchell, John. 2012. “Taste and Mouthfeel of Soups and Sauces.” In Vega, C. et al. <i>The Kitchen as Laboratory: Reflections on the science of food and cooking</i>. New York: Columbia UP: 148-154</p> <p>Potter, Caroline. 2008. “Sense of Motion, Sense of Self: Becoming a Dancer” <i>Ethnos</i>. Vol. 73 (4): 444-465.</p> <p>Todrank, Josephine. 1991. “A Taste Illusion: Taste Sensation Localized in Touch” <i>Physiology and Behavior</i>. Vol. 50(5): 1027-1031</p>	<p>Meet in room 117</p> <p>Lab #3</p> <p>Homework for next class: a one-page review of the sensory lab (to be e-mailed to lab group # 3)</p>
<p>Week 7 – Oct. 17</p>	<p>Skilled bodies</p> <p>Themes: embodied research methods; craft; skill; techniques of the body</p>	<p>Smith, Pamela. 2004. <i>The Body of the Artisan: Art and Experience in the Scientific Revolution</i>. Chicago: University of Chicago Press: 3-30; 95-128.</p> <p>Terrio, Susan.1996. Crafting Gand Cru Chocolate in Contemporary France. <i>American Anthropologist</i>. Vol. 98(1): 67-79</p> <p>Film: <i>The Kings of Pastry</i> (2009) – watch on your own (available on Amazon and Netflix)</p>	<p>Fieldtrip to Taza Chocolate</p> <p>Homework for next class: one-page sensory description of Taza visit.</p>
<p>Week 8 – Oct. 24</p>	<p>Sight</p> <p>Meet in SHA Auditorium – Special guest lecture from Dr. Gordon Shepherd, Yale University</p>	<p>Adapon, Joy. 2008. Cooking as an Artistic Practice. <i>Culinary Art and Anthropology</i>. Oxford: Berg.: 29-48</p> <p>Gibson, James. 1979. “Looking with the Head and Eyes,” <i>The Ecological Approach to Visual Perception</i>. Hillsdale, NJ: Lawrence Erlbaum Assoc. Inc.: 203-223.</p> <p>Grasseni, Cristina. 2007. “Introduction”. Skilled</p>	<p>Meet in room 117 (after the lecture)</p> <p>Lab #4</p> <p>Paper Proposal Due</p> <p>Homework for</p>

	<p>Themes: Cartesian dualism; Hierarchy of the senses; synesthesia; visual symbolism</p>	<p>Visions: Between Apprenticeship and Standards. Oxford: Berghahn: 1-19.</p>	<p>next class: a one-page review of the sensory lab</p>
<p>Week 9 – Oct. 31</p>	<p>Sound</p>	<p>Crisinel, Anne-Sylvie & Charles Spence. (2010). A Sweet Sound? Food Names Reveal Implicit Associations between Taste and Pitch. <i>Perception</i>. Vol. 29: 417-425.</p> <p>Duizer, Lisa. (2001). A review of acoustic research for studying the sensory perception of crisp, crunchy, and crackly textures. <i>Trends in Food Science and Technology</i>. Vol. 12: 17-24.</p> <p>Povey, Malcolm. (2012). Sound Appeal. In Vega, C. et al. <i>The Kitchen as Laboratory: Reflections on the science of food and cooking</i>. New York: Columbia UP: 11-17</p> <p>Varela & Fisman. 2012. Playing with sound: Crispy crusts. In Vega, C. et al. <i>The Kitchen as Laboratory: Reflections on the science of food and cooking</i>. New York: Columbia UP: 155-165</p>	<p>Meet in room 117</p> <p>Lab #5</p> <p>Home work for next class: a one-page review of the sensory lab</p>
<p>Week 10 – Nov. 7</p>	<p>Language & Connoisseurship</p> <p>Guest lecture and wine tasting - Bill Nesto, MW</p> <p>Themes: Authority; connoisseurship; expertise; professionalizatio</p>	<p>Kaufman, Pamela. 1997. Amateur Hour: Learning How to Taste Wine. in <i>Food & Wine</i>, 10/97</p> <p>Latkiewicz, Matthew. 2003. Notes from a Wine-Tasting, Being an Inquiry into Sensation. <i>Gastronomica</i>. Vol. 3 (4): 42-4</p> <p>Lehrer, Adrienne. 2007. Can Wines be Brawny? Reflections on Wine Vocabulary. In <i>Questions of Taste: The Philosophy of Wine</i>,</p>	

	n; distinction	<p>edited by Barry C. Smith and Jancis Robinson. Oxford University Press.</p> <p>Nesto, B. 2006. Mining Minerals, <i>Massachusetts Beverage Business</i>.</p> <p>Nesto, B. 2008. Discovering Terroir in the Wines of Alsace. <i>Gastronomica</i>.</p> <p>Noble, A. et al. 1984. Progress towards a standardized system of wine aroma terminology. <i>American Journal of Enology and Viticulture</i>. Vol. 35: 107-109.</p>	
Week 11 – Nov. 14	Digestion and embodiment	<p>Farquhar, Judith. 2007. Medicinal Meals. In <i>Beyond the Body Proper</i>, edited by Margaret Lock and Judith Farquhar. Duke University Press.</p> <p>Mol, A., & Law, J. (2004). Embodied Action, Enacted Bodies: The Example of Hypoglycemia. <i>Body & Society</i>, 10(2-3), 43–62.</p> <p>Scheper-Hughes, Nancy and Margaret Lock. 1987. “The Mindful Body: A Prolegomenon to Future Work in Medical Anthropology.” <i>Medical Anthropology Quarterly</i>, 1(1): 6–41</p>	<p>**On-line class**</p> <p>Paper outline due</p>
Week 12 – Nov. 28	Memory	<p>Black, Rachel. 2012. Wine Memory. <i>Sensate Journal</i>.</p> <p>Holtzman, Jon. 2010. Remembering Bad Cooks: Sensuality, Memory, Personhood. <i>The Senses and Society</i>. Vol. 5(2). 235-243.</p> <p>Seremetakis, C. N. (1996). The Memory of the Senses, Part 1: Marks of the Transitory. <i>The Senses Still: Perception and memory as material culture in modernity</i>. Chicago: University of Chicago Press: 1-18.</p>	<p>Second Reading Response Due</p>

		Sutton, David. 2005. Synesthesia, Memory, and the Taste of Home. In <i>The Taste Culture Reader: Experiencing Food and Drink</i> , edited by Carolyn Korsmeyer. Berg.	
Week 13 – Dec. 5	Place and space	<p>Law, L. 2001. Home cooking: Filipino women and geographies of the senses in Hong Kong. <i>Cultural Geographies</i> 8 (3): 264.</p> <p>Mack, Adam. 2012. The Politics of Good Taste Whole Foods Markets and Sensory Design. <i>The Senses and Society</i>. Vol. 7(1): 87-94.</p> <p>Lupton, Deborah. 2005. Food and Emotion. In <i>The Taste Culture Reader: Experiencing Food and Drink</i>, edited by Carolyn Korsmeyer. Berg.</p>	
Week 14 – Dec. 12	Why sensory experience matters	<p>Shepherd, Gordon. 2012. <i>Neurogastronomy: How the Brain Creates Flavor and Why it Matters</i>. New York: Columbia UP: Part 4</p> <p>Sensory dinner.</p>	<p>Meet in room 116</p> <p>Lab #6</p> <p>Final Papers Due Dec. 15</p>