

**From Local to Global: Food as a Reflection of Foreign Relations**  
**Professor Johanna Mendelson Forman**  
[www.conflictcuisine.com](http://www.conflictcuisine.com)

*“You can always tell where the conflicts are in the world by what restaurants are opening up.” Washington DC proverb*

**Course Description and Objectives:**

In a turbulent world food has become a symbol of resilience and survival. Food can be the cause of conflicts, and it can be used by governments as a weapon of war. This is an international relations course that examines current and past conflicts through the lens of food. It covers a broad range of subjects from culinary diplomacy, gastrodplomacy, gastromediation and gastrationalism. It also examines the more recent trend of using food as a tool for social change -social gastronomy.

Food is connected to our culture, to our community and to our sense of self. This course will examine food security and the increased challenges we face both locally and internationally to ensure that there is adequate food for every person on this planet. It will look at food inequities that often account for malnutrition, stunting and ultimately starvation. Climate change is very much a part of the conversation about food since the ability to grow food is closely connected to the way rising temperatures and water shortages affect access to food. We know that global migration is driven by our planet growing hotter, destroying farmland and the lives of rural communities.

Conflict is also another dimension of food that has both international and local manifestations. War is clearly linked to food shortages. When fighting starts farmers cannot plant their crops; they cannot harvest, and the result is that communities do not have any food to eat. Locally, we see the impact of conflict as the diaspora communities that have settled in the Washington, DC metropolitan area represent those who have been able to escape wars and successfully resettle in the area.

The nexus of food and war is where this course will begin. Specifically, we will focus on learning about particular conflicts that drove diaspora populations to Washington, and how those populations, through their food, became the inadvertent gastro-diplomats. These new residents used their cuisines to create an international food culture in Washington arising from the conflicts that brought them here. Oftentimes, the only engagement we have with immigrant populations is at restaurants, tasting foods either familiar or foreign to us. How can the dinner table become an entry point that allows us to look beyond the new cuisines we eat and use them to learn about what drove a particular group to their new home? In this class we will study the immigrants from Vietnam, Afghanistan, Ethiopia, and Central America. These groups all left their homelands because they were pawns in the Cold War. The United States was engaged directly or through proxies in fighting against the spread of Communism. After the fall of the Berlin Wall, new groups were also impacted by the dissolution of the Soviet Union. The

implosion of Yugoslavia, the breakdown of military rule in part of West Africa, namely in Sierra Leone and Liberia, and the creation of a new nation, South Sudan, all resulted in new migrants, some of whom ended up in the United States, but many others who fled into Europe. Finally, the continued deterioration of places like Syria, with a conflict that started in 2011, resulted in one of the greatest mass migrations since the end of the Second World War. Millions of Syrians fled first to Lebanon, and then into Jordan and Turkey and eventually to Western Europe in 2015. While this was taking place the United States was becoming more restrictive in its immigration policies, closing the door on people who in another era would have been able to have had a chance to emigrate to our shores. The difference, however, is that these new conflicts of the 21<sup>st</sup> century were not wars fought by the United States or its allies.

A greater intolerance for newcomers is the defining feature of a time in our history that makes the study of food and international relations an even more compelling area of study. Washington has always been a city of migrants. It is the perfect laboratory to study these connections.

So what does food tell us about these conflicts? And what if we could learn about how fragile our food systems are by examining what it is we put on our plate? We will also explore the impact of the global refugee crises that have left 68 million refugees and internally displaced around the world in limbo. These crises are tied to 50 conflicts which have accounted for the majority of the forcibly displaced every year since 1991 (*World Bank - Fragility, Conflict and Violence* 2017).

*By the end of the course, students will:*

- Be able to identify the complex causes of conflict and assess the impact on food security that affect the lives of people living in war-affected environments.
- Recognize through readings why sharing a communal table has an impact on creating dialogue.
- Learn how the histories of conflicts studied in this course are expressed in the cuisines prepared by diaspora chefs.
- Have an opportunity to interact with culinary practitioners and other experts in classroom and restaurant experiences.
- Learn to synthesize and present diverse, interdisciplinary materials for their presentations and fieldwork assignments. final project that involves written materials, videos, and interviewing techniques that are incorporated in this exercise

### **Required Texts:**

1. All electronic materials, websites, and journal articles are listed in the syllabus and on Canvas. They are also searchable on the web or the library website:  
<http://www.american.edu/library/>
2. Warren Belasco, *Food: The Key Concepts*, Bloomsbury, London and New York, 2008. This book is available online through the AU Library and the required chapters can be found as a PDF on Canvas.

The material in the syllabus is required reading for the week assigned. You will be expected to use these readings for your assignments throughout the semester. You should be sure to properly cite materials using the Chicago Style citation.

*Chicago Style citation examples:*

- <https://www-chicagomanualofstyle-org.proxyau.wrlc.org/home.html>
- <https://owl.excelsior.edu/citation-and-documentation/chicago-style/>
- [https://owl.purdue.edu/owl/research\\_and\\_citation/chicago\\_manual\\_17th\\_edition/cmos\\_formatting\\_and\\_style\\_guide/chicago\\_manual\\_of\\_style\\_17th\\_edition.html](https://owl.purdue.edu/owl/research_and_citation/chicago_manual_17th_edition/cmos_formatting_and_style_guide/chicago_manual_of_style_17th_edition.html)

### **Discussion Board Posts:**

Each week you will submit a discussion board post on Canvas in response to the class readings for the week. Your discussion board post should reflect on the readings and what they address in relationship to the topic of the week we are exploring. Discussion board posts are **due every Monday before class at 2pm EST**. Your post should include **at least one** citation from the readings, with proper Chicago Style citation. Your post should be **no more than 250 words** and include **one question** to pose for the class to think about and discuss in class.

**These will be worth a total of 15% of your grade.**

### **Assignment #1:**

#### **Building a Nation-Branding Plan: Gastrodiplomacy in Action**

This is a classroom exercise. I will be dividing the class into three groups. You will work in class to develop a nation-branding scheme for a country you will be assigned. You will have time in class to work on this exercise and you will be asked to deliver the results in class to be judged and the winner will get to present their work to an Embassy. Each team will be graded based on the originality of the plan, the concepts of nation-branding and gastrodiplomacy it embraces, and creativity. **Grading for this exercise is a group grade.**

**This assignment will be worth 20% of your grade.**

### **Assignment #2:**

**Social Gastronomy** is defined as the use of food to help create a healthy, empowered, and equitable world by 2030, leaving no one behind. Specifically, through the use of food and chefs, this movement will engage others – students, chefs, and civil-society – toward the achievement of the [Sustainable Development Goals](#) (SDGs). SDG seeks to end global hunger by 2030. Social Gastronomy can include building programs to end food waste, create technologies that address new ways of growing food, as well as training chefs to train others so they can find livelihoods in the food sector. It also includes working to create community food banks, community gardens, and training people to eat a more sustainable diet.

<https://www.socialgastronomy.org/>

For the purposes of this exercise, you will be looking at food projects where chefs are engaged to help do good. By that I mean, identifying chefs and food projects that train refugees, prisoners, support the reduction of food waste, and engage others to promote a healthier and more nutritious diet. I am including the link to *Gastromotiva*, a Brazilian social gastronomy movement, which will also help you gain a better understanding of what we mean by this being a movement. <https://gastromotiva.org/en/> We will also include a list on CANVAS of other groups in the United States and internationally that you can interview.

The group or organization you select can range from a farmer's market cooperative, or a restaurant, or a community kitchen. We will provide you with a representative list but use your imagination and creativity to find groups we don't know exist but do great work. A telephone interview may be required. You will then discuss how you think their work promotes food security, or gastrodplomacy, or ensures access to food for all.

Once you select your social gastronomy project you will interview the project by reaching out to the organization by email, phone or any other means you like. Based on your interview of the project personnel you will write a **three-page, double-spaced paper** that describes the group, its leadership and history and how they are working to improve food awareness or support the community. **Please include reference to the organization, and links to external sources.**

**This assignment will be worth 20% of your grade.**

### **Assignment #3:**

#### **Food and Conflict: How Foreign Policy and Food Intersect**

You will write a short paper on a country in conflict and how food is part of the foreign policy dilemma. Your paper should be no longer than 10 pages. It must include a bibliography, in Chicago Style citation. **You will present your paper to the class.**

Please use the **executive summaries** of [The Food Crisis Report](#) and [The State of Food Security and Nutrition in the World](#) for this assignment. You can also take a look at the Council on Foreign Relations: Center for Preventive Action, Preventive Priorities Survey for 2022 that is listed on Canvas.

The countries you will focus on will be those listed by the FAO and WFP that are the most vulnerable. The FAO list can be accessed [here](#), and the WFP list can be accessed [here](#).

- a. Graded on background information about the conflict
- b. Specifics about the level of food insecurity
- c. Whether or not you found a restaurant in the DMV that serves that cuisine.
- d. Short PowerPoint that illustrates the problem and what suggestions exist to resolve it?

**This assignment will be worth 20% of your grade.**

### **Final Exam:**

The final exam will consist of short essays that cover the main themes of the course.

**The Final Exam date and more details will be posted on Canvas.**

**This will be worth 25% of your grade.**

**Grade Calculation:**

Weekly Discussion Board Posts	15%
Social Gastronomy Paper	20%
Gastrodiplomacy Nation-Branding Exercise	20%
Food & Foreign Policy Paper	20%
Final Exam	25%

**Course Schedule:**

**Week 1: January 10<sup>th</sup>**

**Introduction: Culinary Diasporas & Refugees: Global Conflict at Our Door**

**Overview: How does the Washington, DC area reflect the nature of global conflict? What can we learn about a nation by tasting its food?**

**Required Readings:**

- Johanna Mendelson Forman. “An Introduction to Washington’s Conflict Cuisines”, January 27, 2015.
- Gillian Crowther, Chapter 9, “Local Digestion: Making the Global at Home,” *Eating Culture*, pp.237-265

**Optional Recommended Readings:**

- Diana Abdu-Jabar, “For Many Members of the Arab American Diaspora, Mansaf Offers a Taste of Home, November 14, 2021, *New York Times Magazine*, <https://www.nytimes.com/2021/11/11/t-magazine/mansaf-bedouin-rice.html?smid=em-share>
- “*The Curry Powder Has Left the Curry*” by, Mahira Rivers on December 8, 2020 <https://tastecooking.com/the-curry-powder-has-left-the-curry/>

**January 13th Food is Political**

**Overview:** Food has always been political. Access to abundant food has allowed the creation of hierarchies. It has determined where empires have marched, and today, it has become a central feature of diplomacy. This week we will start our inquiry about the connections between food and foreign policy, exploring food’s connection to conflict, trade, and relations between states.

**Required Readings:**

- Chapter 2 of Warren Belasco, *Food: The Key Concepts*

- Avieli, N. (2016). The Hummus Wars Revisited: Israeli-Arab Food Politics and Gastronomiation. *Gastronomica: The Journal of Critical Food Studies*, 16(3), pp.19–30.
- Tseng, Esther. July 6, 2021. “Chef Francesca Hong Is Proving That Food Is Political.” *Civil Eats*. <https://civileats.com/2021/07/06/chef-francesca-hong-is-proving-that-food-is-political/>
- Conflict Cuisine® Report: Is the Kitchen the New Venue of Foreign Policy: Ideas on Food as a Tool for Diplomacy, Building Peace and Cultural Awareness. American University, School of International Service. Just skim through the report.

**Week 2: January 17th No Class in Observance of Martin Luther King Birthday  
January 20**

**Week 3: January 24<sup>th</sup> and January 27<sup>th</sup>**

**Culinary Diplomacy as Soft Power**

**Overview:** Why is food part of the diplomat’s toolkit? Can autocrats use food as a diplomatic tool? We will explore how the state uses food as a tool of persuasion and influence to pursue political ends.

**Required Readings:**

- Nye, Joseph “Soft Power: The Means to Success in World Power” *Cambridge, MA: Public Affairs* (2004): Chapter 2
- Chapple-Sokol, Samuel “[Culinary Diplomacy: Breaking Bread to Win Hearts and Minds](#)”. *The Hague Journal of Diplomacy*. (8)2. 2013
- Clark, Victoria and Scott, Melissa. “[Dictator dinners: Hitler, Kim Jong-il's foodie foibles revealed](#)”. *The Telegraph*. December 10, 2014

*Optional Recommended Readings:*

- Sietsema, Tom. “[Chefs are the New Diplomats](#)”. *Washington Post* 2012.
- Stelzer, Cita, *Dinner with Churchill: Policy Making at the Dinner Table*, (New York and London, Pegasus Books, 2012: Chapter 3 “Christmas at the Whitehouse, December 1941-January 1942.
- “[The kitchen does not recognize borders](#)”. *International Alert*. July 31, 2015.

**Speaker(s):** Ambassador (Ret.) James Creagan and wife, Gwyn Creagan

**Week 4: January 31<sup>st</sup> and February 3<sup>rd</sup>**

**Gastrodiplomacy: How do citizens become Food Diplomats? How do Middle Powers Brand Cuisine?**

***Building a Nation-Branding Plan: Gastrodiplomacy in Action***

**Overview:** This week will explore the corollary of culinary diplomacy, gastrodiplomacy. You will learn how food diplomacy has shifted to citizen-diplomats promoting their own cuisines and those of other nationalities. We will also examine the growing importance of nation-branding, using the cuisine of a particular country to promote interest and tourism. **We will start group nation-branding exercise in the second class of week 4.**

**Required Readings:**

- Paul Rockower, “Recipes for Gastrodiplomacy.” *Place Branding and Public Diplomacy* Vol. 8 (2012)
- [Which countries dominate the world’s dinner tables?](#) The Economist.
- Johanna Mendelson Forman, “Ukraine’s Borsch’s Diplomacy,” Inkstick Media, December 23, 2021, <https://inkstickmedia.com/ukraines-borsch-diplomacy/>

Optional Reading:

- Mary Jo Pham, “Food as Communication: A Case Study of South Korea’s Gastrodiplomacy,” *Journal of International Service*, v.22, Spring 2013,
- Alex Flack, [“The Bittersweet Reality of Gastrodiplomacy”](#). Inkstick Media, November 23, 2021.

Special guest: The Turkish Coffee Lady, Gizem White

### **Week 5: February 7<sup>th</sup> and February 10<sup>th</sup>**

On February 7<sup>th</sup> we will do our Nation-Branding/gastrodiplomacy exercise. On February 10<sup>th</sup> we will continue if more time is needed, and then on Thursday start:

#### **The Multilateral Nature of Food Policy – the United Nations Agencies and Beyond *The UN Food Systems Summit***

**Overview:** The United Nations’ independent agencies, the World Food Program and the Food and Agriculture Organization are responsible for providing humanitarian assistance and setting food policies globally. In recent years donor governments have not provided sufficient funds to ensure adequate relief in war zones. Moreover, these agencies, which keep global statistics about food security, are sounding an alarm about food insecurity going forward.

#### **Required Readings:**

- The executive summary of [The State of Food Security and Nutrition in the World](#)
- [UNSC Resolution 2481](#) - <https://www.securitycouncilreport.org/monthly-forecast/2020-04/protection-of-civilians-conflict-and-hunger.php>

**Speaker(s):**

- Rebecca Middleton, the Vice President for Public Policy at World Food Program USA

### **Week 6: February 14<sup>th</sup> and February 17<sup>th</sup>**

#### **Food, War, and Famine- The oldest and cheapest weapon of war**

**Overview:** The 21<sup>st</sup> century has underscored the role of food as the cheapest weapon of war. Whether it is the existing man-made famines in Yemen, South Sudan, Eastern Nigeria or Syria there is no debate that food becomes a means for controlling populations and destroying enemies. It also affects civilians who are the main victims of these conflicts.

#### **Required Readings:**

- Ciezaldo, Annia. “Eat, Drink, Protest,” <http://foreignpolicy.com/2011/04/25/eat-drink-protest/>
- Collingham, Lizzie. *The Taste of War: World War II and the Battle for Food* (New York: Penguin Press, 2011). Introduction, “Food and War” pp. 1-17
- Skim: Simmons, Emmy. [“Recurring Storms: Food Insecurity, Political Instability, and Conflict.”](#) Recurring Storms: Food Insecurity, Political Instability, and Conflict | Center for Strategic and International Studies. January 30, 2017.
- Keddie, 2021. [How Mardin Chef Ebru Baybara Demir is Helping Vulnerable Women in Turkey & Syria through Gastronomy](#)

**Watch:**

- [Make Food Not War](#), Kamal Mouzawak

### **Week 7: February 21<sup>st</sup> and February 24<sup>th</sup>**

#### **Making Peace with Nature: Food Systems & climate change, food waste, and why it matters.**

**Overview:** Climate change is an existential threat. We are living in what some people have described as the Anthropocene. A climate that has been transformed by mankind so that carbon increases and dangerous types of environmental challenges like cattle farming, food waste in landfills, and industrial food supplies are destroying the planet. In this class you will understand more about why food and climate cannot be separated in any discussion about the environment. We will discuss the implications for the way food and foreign policy intersect in this search for solutions to the warming of the planet.

#### **Required Readings:**

- Stewart Patrick, 2020. <https://www.worldpoliticsreview.com/articles/29303/it-s-time-for-a-new-concept-of-development-adapted-to-the-anthropocene>
- United Nations Development Programme. 2020. Human Development Report 2020 The next frontier: Human development and the Anthropocene - pg 15-43
- Ferguson, Jane. “Is Intentional Starvation the Future of War?” *The New Yorker*. July 11, 2018.
- Moran, Greta. June 30, 2021. The Food System’s Carbon Footprint Has Been Vastly Underestimated. <https://civileats.com/2021/06/30/the-food-systems-carbon-footprint-has-been-vastly-underestimated/>

#### *Optional Recommended Reading:*

- Palmer, Lisa. 2017. *Hot, Hungry Planet: The Fight to Stop a Global Food Crisis in the Face of Climate Change*. Chapter 3: Soils, Sylvan Pastures and Sustainability **and** Chapter 4: Syria and California: A Tale of Two Droughts. Available at the AU Library.
- Palmer, Lisa. 2017. [Hot, Hungry Planet](#). Thought Matters.
- Palmer, Lisa. 2017. [One Meal A Day](#). The New Republic.

**Speaker(s):** Invited guest

### **Week 8: February 28<sup>th</sup> and March 3<sup>rd</sup>**

#### **The Economics of Food and Foreign Policy: Trade, Global Food Supply Chains, and Interdependence**

**Overview:** U.S. foreign policy has included food distribution as an important component of its assistance to other countries. Today the world is one interdependent food chain where no one country grows all the food it needs. In the northern part of the Western Hemisphere, we rely on our trade relationships with Canada and Mexico to ensure that we have a variety of different foods year-round. Global supply chains are a central feature of our food system. In this class you will learn more about this type of global food interdependence and also consider why food is such an important tool of foreign assistance.

#### **Required Readings:**

- Goldstein, Gordon and Oken, Erik. April 22, 2021. “[America’s New Challenge: Confronting the Crisis in Food Security](#).” Council on Foreign Relations.



- Trompiz, Gus. June 10, 2021. "[Surging food import costs threaten world's poorest, FAO warns.](#)" Reuters.
- Reardon Thomas and Vos Rob. April 2021. "[Food Supply Chains: Business Resilience, Innovation, and Adaptation.](#)"

**Speaker(s):** Devry Boughner Vorwerk, President and CEO, DBV Sustainable Solutions and Dr. Emmy Simmons, former Assistant Administrator, USAID, Economics and Food Security.

**Week 9: *Spring Break, no classes***

**Week 10: March 14<sup>th</sup> and March 17<sup>th</sup> (Social Gastronomy Research Short Paper due March 17th)**

**Social Gastronomy: Food as Social Impact - Chefs Doing Good**

**Overview:** Social Gastronomy refers to the use of food as a means for social change rather than an end, the act of feeding and eating. The word has been around for a while, but in the last five years a growing group of chefs and social activists have seen their act of feeding, training others to cook, and helping refugees find new livelihoods, as ways to incorporate the use of food into a path forward for to a new life. Especially over the last year as the pandemic closed restaurants and turned them into feeding centers the expansion of social gastronomy has been a feature of food and eating, in other countries and in the United States.

**Required Readings:**

- [The Social Gastronomy Movement](#)
- Egger, Robert. "Op-ed: Now is the Time for Cooking Schools to Offer Culinary Activism 101." Civil Eats. December 18, 2020. <https://civileats.com/2020/12/18/op-ed-now-is-the-time-for-cooking-schools-to-offer-culinary-activism-101/>
- Severson, Kim. "[José Andrés Fed Puerto Rico, and May Change How Aid Is Given.](#)" The New York Times. October 30, 2017.
- Bellafante, Ginia. "[Brooklyn's Anti-Gentrification Restaurant.](#)" The New York Times. July 27, 2017
- Korman, Carolyn. "[The Tasting-Menu Initiative: Can a restaurant for the rich benefit the poor?](#)" The New Yorker. April 4, 2016 Issue.

*Optional Recommended Readings:*

- Nuwer, Rachel. January 11, 2021. [Sick of Quarantine Cooking? New Companies Let Chefs Prepare Homemade Meals for You.](#)
- Hayes, Laura. "[La Cocina VA is a Win-Win for Latino Immigrants and Restaurants](#)". Washington City Paper. March 2, 2017.

**Speaker(s): Nate Mook, Executive Director, World Central Kitchen (invited)**

**Week 11: March 21<sup>st</sup> and March 24<sup>th</sup>**

**Food Activism during Covid-19: How has a global pandemic changed food culture in Washington and globally?**

**Overview:** 2020 will always be remembered as the year of the pandemic. It has certainly changed the way we live, and also the way we eat. It has affected the food business, which is 25 percent of our economy. This class will feature a conversation about how the pandemic changed our food culture, in the U.S. and abroad. We will hear from some speakers and we will also hear what your think about the changes you made.

**Required Readings:**

- CARE Report on “Sometimes We Don’t Even Eat - How Conflict and COVID-19 Are Pushing Millions of People to the Brink” <https://bit.ly/CAREConflictCovid>
- Trinh, Jean. February 10, 2021. “[The pandemic hit undocumented restaurant workers hard. These bartenders swooped in to feed them.](#)” The Washington Post.
- Torero Cullen, Maximo. March 29, 2020. “[COVID-19 and the risk to food supply chains: How to respond?](#)” FAO of the UN.
- Global Food Policy Report 2021 IFPRI: [Transforming Food Systems After Covid-19.](#)
- [FAO Big Data tool on Covid-19 impact on food value chains](#)

*Optional Recommended Readings:*

- Rice, Allison. September 2020. “[Food During a Pandemic: A Source of Comfort, Stress and Resilience.](#)” Washington Report on Middle East Affairs.
- Daley, Beth. July 17, 2020. “[To reduce world hunger, governments need to think beyond making food cheap.](#)” The Conversation.
- DeParle, Jason. May 26, 2020. “[Hunger Program’s Slow Start Leaves Millions of Children Waiting.](#)” The New York Times.

**Week 12: March 28<sup>th</sup> and March 31<sup>st</sup>**

**How can access to food build justice? Local and International Cases**

**Overview:** Today we are focused on community access to food. The situation in the United States has become clear with the COVID-19 epidemic. We will discuss this in a later class, but today we will discuss the concept of food justice, the topic of access to food as a right (and the U.S. position on this concept) and also review national and international cases that feature this theme.

**Required Readings:**

- Rosner, Helen. May 22, 2020. “[Annals of Gastronomy: The Case for Letting the Restaurant Industry Die.](#)”
- Nina Lakhani, Aliya Uteuova and Alvin Chang. 14 July 2021. “[Investigation shows scale of big food corporations' market dominance and political power.](#)” The Guardian.
- Hopkins, Ruth. June 17, 2021. “[Op-ed: COVID Took More Than Native Lives. It Also Took Our Foodways.](#)” Civil Eats.
- Fakhri, Michael. April 2021. “[The US food system creates hunger and debt – but there is another way.](#)” The Guardian.

*Optional Watch: Gather*

**Social Gastronomy Assignment due March 17, 2022 at 11:59pm EST.**

**Week 13: April 4<sup>th</sup> and April 7<sup>th</sup>**

**New Perspectives: Food as Public Art - Philosophy for Foodies**

**Overview:** Have you ever thought about what you eat or where you eat as an art form? Well food has indeed become a public form of art, from food halls, to Instagram, to chefs performing their art in public spaces. This week you will hear from Professor Andrea Borghini of the University of Milan, a philosopher who studies the philosophy of food, and human interactions with what we eat.

**Required Readings:**

- Cabral, Javier. 2018. “Why Cristina Martinez’s Episode of Chef’s Table Is One of the Biggest Political Statements of 2018.” The Glutster. December 10,

2018. <https://www.theglutster.com/blog-1/2018/12/10/why-cristina-martinezs-chefs-table-is-one-of-the-biggest-political-statements-of-2018>

- Aesthetics for Birds. November 7, 2019. “Food of the People, By the People, For the People: Cooking as Public Art” <https://aestheticsforbirds.com/2019/11/07/food-of-the-people-by-the-people-for-the-people-cooking-as-public-art/>
- Andrea Borghini. 2016. “The Philosophy of Food.” [http://www.filosofia.unimi.it/borghini/Articles/Magazine\\_Articles/Borghini\\_2016\\_Philosophy\\_Food\\_HCMag.pdf](http://www.filosofia.unimi.it/borghini/Articles/Magazine_Articles/Borghini_2016_Philosophy_Food_HCMag.pdf)
- Andrea Borghini. 2020. “The Philosophy of Food. Recipes Between Arts and Algorithms.” <https://www.humanamente.eu/index.php/HM/article/view/355/287>

**Speaker(s):** Andrea Borghini & Paula Johnson, Curator, Food, at the National Museum of American History, Food Exhibition (Field Trip)

#### **Week 14: April 11<sup>th</sup> and April 14<sup>th</sup>**

##### **Food Crises and Conflict**

**Overview:** One of the major resources for the Food and Foreign Policy paper is the Food Crisis Report. You will also be expected to use other sources for this paper as well.

##### **Required Readings:**

- The executive summary of [The Food Crisis Report](#)
- The Council on Foreign Relations: Center for Preventive Action, Preventive Priorities Survey 2021

#### **Week 15: April 18<sup>th</sup> and April 21<sup>st</sup>**

##### **What will your food future look like in 2050?**

**Overview:** The future of food in America is also representative of what is happening globally. How we grow our food, and how we consume it will have important implications for the future of sustainability of our planet, of our own diet, and the way we provide assistance to other countries. What do you think a food future will look like?

##### **Required Readings:**

- Paul Freedman, *American Cuisine and How it got this Way*, pp. 367-383.

**Food and Conflict: How Foreign Policy and Food Intersect papers and presentations due.**

#### **Week 16: Monday April 25<sup>th</sup> is Spring study day; no classes**

**Final Take Home Exam:** Wednesday May 4, 2022