

# Food, Media, and Culture

## JOU4930



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### DESCRIPTION

What do we eat and why? The concept of food includes not only what we eat but how food is perceived, chosen, produced, and consumed according to the complex interactions between individuals, communities, and cultures. Food depictions in the media offer a perspective of the changing principles revolving around the food experience. This course analyzes food culture through various media forms including print (cookbooks), video (cooking shows, food films, YouTube), images (advertisements), social media (Instagram), traditional media (newspapers), and physical products. Through these different texts, we explore how food involves much more than simply eating. Food represents not only a culture and society, but it also plays a key role in the construction of identity of self and relationships.

Lectures, discussions, and pieces in a range of forms—magazine articles, academic arguments, book excerpts, videos, podcasts, and images—offer points of discussion and reflection. Not only do the pieces provide a variety of perspectives on food, but they also represent a range of models for students specializing in journalism and communications.

This course develops students' writing skills for a career in food and media. Students practice writing in a variety of food writing genres, including a cookbook review, restaurant review, food magazine pitch, and a multimedia food and culture project. Through food, students will learn how culture and media influence their food habits and choices, and, ultimately, make connections to their expression of identity.

### COURSE GOALS

By the end of this course, you will be able to:

- demonstrate an understanding of the origins, evolution, and issues of writing about food,
- recognize and evaluate the social and cultural construction of food in the media, particularly as it relates to food production, representation, and consumption,
- evaluate the cultural function of popular culture—including cookbooks, food labels, magazines, films, cooking shows, and images—in daily life, and
- present ideas and information appropriately for various audiences, resulting in the creation of polished written pieces.

### REQUIRED TEXTS

All readings and multimedia texts are available as PDFs or links on Canvas.

### EMAIL & ANNOUNCEMENTS

Important information about the course is sent every week via email and announcements. As stated by UF, students are responsible for checking email and e-Learning for course communications *at least once every 24 hours*.

## ASSIGNMENTS & GRADING

<b>Assignment</b>	<b>Points</b>
Food Magazine Pitch	50
Food Descriptions	15
Food Memoir Essay	30
Cookbook Review	50
Food Documentary Reflection	50
Culinary Tourism Trail	50
Restaurant Review	50
Selling with Words: Aroma Wheel Experiment	50
Food, Media, and Culture Essay	50
<b>Discussion Board</b>	
Introduction	25
TedTalk Video and Summary	25
Descriptive Food Writing	25
Define Food Writing	25
Food Writing and Freelancing	25
Food Poem	25
Write a Recipe	30
Food TV and Julia Child	25
Language of Cooking Shows	25
Food Labels and Identity	25
Role of Restaurant Reviews	25
Food Photography: Style, Shoot, Post	30
Food Media Professional Profile	25
Food Media Job Search	25
Gather the Ingredients	25
<b>Quiz</b>	
Orientation	5
History of Cookbooks	15
<b>Total</b>	<b>800</b>

<b>Grading Scale</b>			
A	760-800	C	600-629
A-	720-759	C-	560-599
B+	700-719	D+	540-559
B	680-699	D	520-539
B-	640-679	D-	500-519
C+	630-639	E	0-499

## **Discussion Posts**

*Participation* is an integral part of success in this class. You are expected to ask questions, offer thoughtful comments, and contribute positive energy to the discussion.

*Discussion Posts:* Informal writing will be conducted throughout the course on Discussion Boards. The writing will be based on that week's theme and material, such as readings, podcasts, and video viewings. Your first post should be 150 to 300 words (or as indicated in the instructions), respond in full to the discussion prompt, and is due Thursday, 11:59pm EST. Return to the Discussion board to engage in dialogue with your classmates and give the required posts (1 or 2 posts as indicated), min 100 words, by Sunday, 11:59pm EST.

While you may respond to as many classmates as you'd like, one response post is required for each Discussion board, unless otherwise indicated. Remember that discussion posts should be substantive and contribute to the topic at hand.

In sum, Discussion posts:

- Your post, min 150-300 words (or as indicated), due Thurs, 11:59pm EST
- Your reply posts, min 100 words, 1 to 2 reply posts (as indicated), due Sun, 11:59pm EST

## **Mode of Submission**

All papers will be submitted online as MS Word (.doc) documents. Final drafts should be polished and presented professionally. All papers must have a title, your name, and be in 11-point, Times New Roman, double-spaced, and 1-inch margins.

## **UF New York Times Free Subscription**

You are encouraged to subscribe to *The New York Times* through UF's free online subscriptions. You'll be able to access class readings more easily and be able to stay current on food culture. To activate your subscription, go to [myUFL](#) and navigate to "Main Menu." From there, go to "Quick Links," then "NY Times" and click on "Subscribe now."

## **Late Policy**

Attendance is required. Attendance consists of participating actively in Discussion Boards and submitting Assignments on time. If more than six Discussion Posts and/or Assignments are not submitted during the term, the student will fail the entire course. Each day a submission is late is an automatic 10% deduction. After 5 days, the assignment will receive a 0.

Exemptions from this policy include only those indicated per UF's Attendance Policy:

"Acceptable reasons for absence from or failure to engage in class include illness; Title IX-related situations; serious accidents or emergencies affecting the student, their roommates, or their family; special curricular requirements (e.g., judging trips, field trips, professional conferences); military obligation; severe weather conditions that prevent class participation; religious holidays; participation in official university activities (e.g., music performances, athletic competition, debate); and court-imposed legal obligations (e.g., jury duty or subpoena). Other reasons (e.g., a job interview or club activity) may be deemed acceptable if approved by the instructor."

<https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx>.

Documentation must be submitted to instructors within 7 days of the event. Work must be made up no later than 7 days after the event.

### **Course Evaluations- GatorEvals**

Students are expected to provide feedback on the quality of instruction and material in this course by completing online evaluations through the email from GatorEvals, in the Canvas course menu under GatorEvals, or via [ufl.bluera.com/ufl](http://ufl.bluera.com/ufl).

Evaluations are typically open during the last two or three weeks of the semester.

### **Diversity Statement**

We are committed to creating an inclusive environment in which all students are respected and valued. We will not tolerate disrespectful language or behavior on the basis of age, ability, color/ethnicity/race, gender identity/expression, marital/parental status, military/veteran's status, national origin, political affiliation, religious/spiritual beliefs, sex, sexual orientation, socioeconomic status or other visible or non-visible differences.

Please let us know how to improve the effectiveness of the course for you personally, or for other students or student groups.

### **Asynchronous meeting**

The class material is made available at the start of each week with assignments due at the end of the week. An email announcement is sent out with guidelines for that week's success.

The class does not meet in person or via live online sessions to allow for remote enrollment.

### **Minimum Technology Requirements**

The University of Florida expects students entering an online program to acquire computer hardware and software appropriate to their degree program. Most computers are capable of meeting the following general requirements. A student's computer configuration should include:

- Webcam
- Microphone
- Broadband connection to the internet and related equipment (cable/DSL modem)
- Microsoft Office Suite installed (provided by the university)

Individual colleges may have additional requirements or recommendations, which students should review before starting their program.

### **Minimum Technical Skills**

To complete your tasks in this course, you will need a basic understanding of operating a computer and using word processing software.

### **Materials/Supply Fees**

Additional Course Fees: \$27.21

### **Zoom**

Zoom is an easy-to-use video conferencing service available to all UF students, faculty, and staff that allows for meetings of up to 100 participants.

You can find resources and help using Zoom at the University of Florida's [Zoom](#) website.

## Student Honor Code

“We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity by abiding by the Honor Code.”

### *Plagiarism*

Plagiarism is a serious violation of the Student Honor Code. The Honor Code prohibits plagiarism and defines it as follows:

Plagiarism. A student shall not represent as the student’s own work all or any portion of the work of another. Plagiarism includes but is not limited to:

1. Quoting oral or written materials including but not limited to those found on the internet, whether published or unpublished, without proper attribution.
2. Submitting a document or assignment which in whole or in part is identical or substantially identical to a document or assignment not authored by the student.

University of Florida, Student Honor Code

<https://www.dso.ufl.edu/sccr/process/student-conduct-honor-code/>

### *The Use of Artificial Intelligence and Chatbot Software is considered Academic Dishonesty*

The use of Artificial Intelligence or Chatbot software is considered academic dishonesty. As indicated in the Honor Code, “A Student must not submit as their own work any academic work in any form that the Student . . . obtained from an outside source.”

You may not turn in work that is not your own, including work generated by Chat GPT and other AI programs.

If the use of AI and/or Chatbot software is detected, the student will be asked to show drafts of original work. AI and Chatbots may only be used for grammar revisions, not for generating ideas nor for writing. If the student does not have drafts nor can show proof of original work, then they will be required to rewrite the assignment within 7 days or a receive a 0.

## Campus Resources:

### Health and Wellness

*U Matter, We Care:* If you or someone you know is in distress, please contact [umatter@ufl.edu](mailto:umatter@ufl.edu), 352-392-1575, or visit [U Matter, We Care website](#) to refer or report a concern and a team member will reach out to the student in distress.

*Counseling and Wellness Center:* [Visit the Counseling and Wellness Center website](#) or call 352-392-1575 for information on crisis services as well as non-crisis services.

*Student Health Care Center:* Call 352-392-1161 for 24/7 information to help you find the care you need, or [visit the Student Health Care Center website](#).

*University Police Department:* [Visit UF Police Department website](#) or call 352-392-1111 (or 9-1-1 for emergencies).

*UF Health Shands Emergency Room / Trauma Center:* For immediate medical care call 352-733-0111 or go to the emergency room at 1515 SW Archer Road, Gainesville, FL 32608; [Visit the UF Health Emergency Room and Trauma Center website](#).

## Academic Resources

*E-learning technical support:* Contact the [UF Computing Help Desk](#) at 352-392-4357 or via e-mail at [helpdesk@ufl.edu](mailto:helpdesk@ufl.edu).

*Career Connections Center:* Reitz Union Suite 1300, 352-392-1601. Career assistance and counseling services.

*Library Support:* Various ways to receive assistance with respect to using the libraries or finding resources.

*Teaching Center:* Broward Hall, 352-392-2010 or to make an appointment 352- 392-6420. General study skills and tutoring.

*Writing Studio:* 2215 Turlington Hall, 352-846-1138. Help brainstorming, formatting, and writing papers.

*Student Complaint Process, On Campus:* [Visit the Student Honor Code and Student Conduct Code webpage for more information](#).

*Student Complaint Process, On Line:* [View the Distance Learning Student Complaint Process](#).

## **CLASS SCHEDULE**

### **Module 1: Introduction to Food, Media, & Culture**

Discussion: Introductions  
Discussion: Ted Talk Video and Summary  
Course Orientation Quiz

### **Module 2: Food Writing**

Discussion: Define Food Writing  
Discussion: Descriptive Food Writing

### **Module 3: Food Magazines and Freelance Writing**

Discussion: Food Writing and Freelancing  
Food Magazine Pitch

### **Module 4: Food and Memory**

Discussion: Food Poem  
Food Memoir Essay

**Module 5: Recipes**

Discussion: Write a Recipe

**Module 6: Cookbooks and Cookbook Reviews**

Cookbook Review

Cookbook Quiz

**Module 7: Cooking Shows**

Discussion: Food TV and Julia Child

Discussion: The Language of Cooking Shows

**Module 8: Food Documentaries**

Food Documentary Reflection

**Module 9: Food Advertising**

Discussion: Food Labels and Identity

**Module 10: Culinary Tourism**

Culinary Tourism Trail

**Module 11: Restaurants and Restaurant Reviews**

Discussion: The Role of Restaurant Reviews

Restaurant Review

**Module 12: Selling Food with Words: Aroma Wheel**

Selling with Words: Aroma Wheel Experiment

**Module 13: Food Photography**

Discussion: Style, Shoot, Post

**Module 14: Studying and Working in Food and Media**

Discussion: Food Media Professional Profile

Discussion: Food Media Job Search

**Module 15: Food, Media, and Culture**

Discussion: Gather the Ingredients

Food, Media, and Culture Project