

## CLAS 140: ARCHAEOLOGY OF FOOD AND FEASTING

Fall 2014

T Th 12:30-1:45 p.m.

Location: 114 Wallace Hall

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| INSTRUCTOR: <b>Prof. Víctor M. Martínez</b>                               | ☎ (309) 457-2289   |
| OFFICE: Hewes Library, Room 11A   | E-✉ <a href="mailto:martinezv@monmouthcollege.edu">martinezv@monmouthcollege.edu</a> |
| OFFICE HOURS: Tuesdays 2:00-5:00 p.m. (beginning 10/28) or by appointment |  |

### COURSE DESCRIPTION

This course offers an introduction to food and feasting, as expressed in the art, archaeology and texts of civilizations from across the globe. Feasting is related to the control of food production, and often is seen as a medium for social interaction, serving as way to promote commonality within a community through the sharing of food (think Thanksgiving!). For archaeologists, feasting is the rare ritual activity that can be reliably identified in the archaeological record. Topics covered may include the goals of feasting, architecture, ritual requirements, and opulence, the gaining of allies, frightening enemies, negotiating war and peace, celebrating rites of passage, and communicating with the gods. Possible areas of focus will be Central Asia, Southeast Asia, Central and South America, and the Mediterranean.

### TEXTBOOKS

The following books will be required for the class. You should complete the reading assignments before the start of class on the date on which they appear on the syllabus. Additional readings will be made available through Moodle or will be on reserve in Hewes Library.

- Dunbabin, Katherine M. D. *The Roman banquet: images of conviviality*. New York and Cambridge: Cambridge University Press, 2003.

All textbooks should be available in the Monmouth College Bookstore. While preference is given to the edition cited above, you may consult later or eBook editions.

### COURSE ENGAGEMENT EXPECTATIONS

This course is scheduled to meet 2 days per week for 75 minutes for eight (8) weeks.

You should expect to spend on course reading, homework and assignments approximately two hours outside of class for every hour in class. Assigned activities may take each student a different amount of time to finish, however, the weekly average for all students in the course should be 10 hours. Further estimates include:

|  |                   |
|--|-------------------|
| In class activities                              | 3.0 hours         |
| Homework   | 6.0 hours         |
| <u>Review of Course Materials and Class Prep</u> | <u>3.0 hours</u>  |
| <b>Average per week</b>                          | <b>12.0 hours</b> |

## GRADING AND REQUIREMENTS

- *In class activities:* Students are expected to attend all class meetings, unless prevented from doing so by serious illness or some other important over-riding obligation. Those who do not attend class regularly will find it difficult to do well on the tests and on written exercises. If you miss one of the lectures, it is completely your responsibility to get the notes from a fellow classmate. DO NOT email that you have the sniffles and thus could not make it to class. If you are unable to attend a class in which a test is given or an exercise due, THEN you should let the instructor know via email on the day in question, preferably prior to the class, AND document the reason for your absence. Participation will be measured by both the extent and degree to which you contribute to any class discussion, whether you have completed the reading assignment(s), and/or you make a concerted effort on any classroom activities. I will take attendance randomly, and these will count toward your participation. You will be allowed only **one** unexcused absence.
- *Project:* two teams will each present a restaurant concept with competing menus and sample dishes based on ancient recipes. Two additional teams will design the décor and space for one of the restaurants. Given the brevity of the term, we will have a strict schedule of progressive parts, each of which must be passed before moving to the next step. The steps and due dates are as follows:
  - Name and theme: (due Thursday, Oct. 30th)
  - Bibliography: (due Thursday, Nov. 20th)
  - Menu and Design: (due Tuesday, Dec. 2nd)
  - Restaurant war! (during finals week)
- *Exams:* There are two exams in this course. The exams are not comprehensive. Students will be expected to discuss issues and themes central to the Classes covered by the individual exam.
- Point distribution for the course is as follows:

|                     |             |
|---------------------|-------------|
| In class activities | 30          |
| Project             | 30          |
| Exams ( 2 @ 20%)    | 40          |
| <b>TOTAL</b>        | <b>100%</b> |

The grading scale for each component and for final grades is as follows:

|        |    |       |    |       |    |
|--------|----|-------|----|-------|----|
| 100-94 | A  | 83-80 | B- | 69-68 | D+ |
| 93-90  | A- | 79-78 | C+ | 67-64 | D  |
| 89-88  | B+ | 77-74 | C  | 63-60 | D- |
| 87-84  | B  | 73-70 | C- | 59-00 | F  |

**Please note:** All assignments must be submitted on time. No extensions will be granted without proper university consent. Late papers will be marked down a letter grade (e.g. from A to an A-, an A- to a B+, etc.) per day (i.e., if an assignment is due Friday and you turn it in on Monday, then it is three days late). The instructor reserves the right not to accept any assignment submitted after the due date. There will be NO curve for the course. If you keep up with the readings,

attend the lectures, and participate in discussion, then you should do well in this course. Please come see me during office hours or contact me via e-mail should you have any questions.

#### **POLICY ON SPECIAL ARRANGEMENTS FOR LECTURES AND EXAMS**

Make-up exams will be offered only in the event of a true emergency. If an emergency prevents you from attending class, contact me as soon as possible. Make up exams will be given **only** to students who have provided notification and a clear explanation of their absence. If you have any questions, then be sure to speak to the instructor. In all cases, the instructor reserves the right to modify or amend these rules on a case-by-case decision in order to reflect the particular circumstances.

In this class, students may not make audio or video recordings of course activity, except students permitted and who have discussed this with the instructor. Those students who are permitted to record are not permitted to redistribute audio or video recordings of statements or comments from the course to individuals who are not students in the course without the express permission of the instructor any students who are recorded. Students found to have violated this policy are subject to discipline.

Monmouth College wants to help all students be as academically successful as possible. It is the goal of Monmouth College to accommodate students with disabilities pursuant to federal law, state law, and the college's commitment to equal educational opportunity. Any student with a disability who needs an accommodation should speak with the Teaching and Learning Center, which is located on the 2nd floor of Poling Hall (Tel.: 309-457-2257). Students who wish to use the testing services of the **Office of Disability Services (ODS)** need to notify the instructor with a written request for academic accommodations from the ODS office by the end of the second week of class (see <http://www.monmouthcollege.edu/life/disability-services>).

#### **SUPPORT FOR SUCCESS**

##### *Writing Center*

The Monmouth College Writing Center offers unlimited, free peer tutoring sessions for students at MC. Peer writing tutors work with writers from any major, of any writing ability, on any type of writing assignment, and at any stage of their writing processes, from planning to drafting to revising to editing. The Writing Center is located on the 3rd floor of the Mellinger Teaching and Learning Center, and is open Sunday-Thursday 7-10 p.m. and Monday-Thursday 3-5 p.m. on a first-come, first-served basis. No appointment is necessary. Contact [bdraxler@monmouthcollege.edu](mailto:bdraxler@monmouthcollege.edu) or visit the website, <http://writingatmc.wordpress.com/writing-center/> for more information.

##### *Teaching & Learning Center (TLC)*

The Teaching and Learning Center offers various resources to assist Monmouth students with their academic success. All programs are FREE to Monmouth students and are here to help you excel academically. Their services are not just for struggling students, but designed to assist all students to get better grades, to learn stronger study skills, and to be able to manage your academic time. Visit them at the 2nd floor of Poling Hall from 8 a.m.-4:30 p.m. or online at

<http://www.monmouthcollege.edu/academics/support/tlc>. They can also be reached at, [tlc@monmouthcollege.edu](mailto:tlc@monmouthcollege.edu) or 309-457-2257.

### **ACADEMIC DISHONESTY**

Unless otherwise stated, each assignment is to reflect the efforts of a single student. Identical work, nearly identical work, or collaboration is treated as plagiarism and will be reported to the proper authorities (<http://www.monmouthcollege.edu/life/residence-life/scots-guide/disciplinary-procedures.aspx>). At Monmouth College, we view academic dishonesty as a threat to the integrity and intellectual mission of our institution. Any breach of the academic honesty policy—either intentionally or unintentionally—will be taken seriously and may result not only in failure in the course, but in suspension or expulsion from the college. It is each student’s responsibility to read, understand and comply with the general academic honesty policy at Monmouth College, as defined in the Scots Guide (<http://www.monmouthcollege.edu/life/residence-life/scots-guide/academic.aspx>). The following areas are examples of violations of the academic honesty policy:

1. Cheating on tests, labs, etc.; Plagiarism, i.e., using the words, ideas, writing, or work of another without giving appropriate credit;
2. Improper collaboration between students, i.e., not doing one’s own work on outside assignments unspecified as group projects by the instructor;
3. Re-submitting work previously submitted in another course, without authorization by the previous instructor.

NB: This list is not intended to be exhaustive.

### **CLASSROOM CIVILITY**

The college classroom is a public space requiring a certain degree of civility. Please uphold the following guidelines in order to ensure an appropriate environment for your fellow students and for classes that share the space.

- Please refrain from eating in class. If you must have a snack, then remove any trash.
- Turn off all electronic devices, such as cellular phones.
- Those who wish to read the newspaper or sleep in class may be asked to leave.
- Those who wish to use their laptops to take notes should refrain from updating their Facebook pages, checking email, or surfing the web.
- If you need to arrive late to class or leave early, please sit near the back of the room and make every effort to make your entry or exit as unobtrusive as possible.
- Please refrain from disturbing the students near you by talking during lecture

Please come see me during office hours or contact me via e-mail should you have any questions regarding these policies.

### **READINGS**

Reading assignments should be completed for the week on which they appear in the schedule of topics. Reading loads vary, so plan your study time accordingly. Additional readings may be added to the class schedule and will appear on Moodle. NB: The professor reserves the right to make changes or additions to this schedule as he sees fit. Changes will be announced either in

class or via e-mail. If a student is not in class when such an announcement is made, then it is that student's responsibility to obtain updated schedule information from either the professor or a classmate. Misunderstandings of the schedule will not be considered a sufficient excuse for lack of preparation or missing an assignment or exam.

#### SCHEDULE

**Class 1.** Th 10/16 Introduction and background

**Class 2.** T 10/21: Major crops and commodities

**Class 3.** Th 10/23: Storage and packaging

**Class 4.** T 10/28: Fast food? Transportation and distribution

**Class 5.** Th 10/30: Food for the Dead

**Class 6.** T 11/4: Spices, condiments, and aphrodisiacs

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| <b>Class 7.</b> Th 11/6: <b>Exam 1 (Classes 1-6)</b> |
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**Class 8.** T 11/11: Out of the Fire, into the Kitchen

**Class 9.** Th 11/13: I'll drink to that!

**Class 10.** T 11/18: Private Dining or eating out?

**Class 11.** Th 11/20: *TBD*

**Class 12.** T 11/25: *TBD*

**Thanksgiving Holiday Break (27), NO CLASS**

**Class 13.** T 12/2: Holy mackerel! Or other religious food practices

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| <b>Class 14.</b> Th 12/4: <b>Exam 2 (Classes 8-12)</b> |
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**Class 15.** W 12/8 Restaurant Wars!