



Edible History

fyp.uoregon.edu

FALL 2021

COURSES

First-Year Experience Seminar

UGST 109

1 credit

Introduction to Food Studies

ENVS 225

Core Education Social Science (>2)

Global Perspectives (>GP)

4 credits

Food in World History

HIST 215

Core Education Social Science (>2)

Global Perspectives (>GP)

4 credits

*This is a Deep-Dive FIG

CALENDAR

First FIG Meeting

You will get to meet your FIG classmates, FIG Assistant (FA), and Faculty before classes start!

Check your FIG page in September to find out more details.

ACADEMIC TEAM

First-Year Experience Seminar Professor

Galen Martin

Program Director of International Studies

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FIG Assistant

Peyton Kniffin

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Division of
Undergraduate Education and
Student Success

ABOUT THIS FIG

FYE Seminar

This FIG helps answer the questions: "Where does my food come from?" and "What difference does it make?" Associated classes explore the importance of food in history and in contemporary society. Half of our meeting time takes place off campus on Professor Martin's farm and in the kitchen. In this FIG, students will participate in harvesting, processing and cooking food, all culminating in homemade pumpkin pie to be eaten and shared with other food FIGs at our annual Harvest Party.

Introduction to Food Studies

This course provides an introduction to the emerging interdisciplinary "field" of food studies and an introduction to the place of food in society. Using a comparative global perspective, we will explore the complex ways in which our foodways have emerged and explore the roles food plays at present. We will examine large-scale patterns and as well as the more intimate ways we engage or experience food in our daily lives.

Food in World History

This course introduces students to the history of food practices from ancient times to the present. The course is divided into two chronological halves, the first centered on the ancient and premodern world and the second on the modern world. Topics in the first half include the development of constellations of eating habits and culinary philosophies characteristic of major world religions and the long-distance transfer of foodstuffs and culinary philosophies through migration, conquest, and trade. The second half of the course covers such themes as the impact of food cultivation and harvesting on the environment, the industrialization of food systems, the rise of restaurants and fast food, and the relationship between cooking and eating and national, ethnic, class, and gender identities.

NEXT STEPS

After you're registered for your FIG, you will want to check out the Meet Your FIG page (<https://fyp.uoregon.edu/fall-2021-figs>). This page will have everything you need to know before the beginning of fall term, including how to email your FIG Assistant, your summer assignment, and when you will be meeting your FIG for the first time in September. In order to prepare for your coursework and be notified about important academic deadlines you will want to download the "Canvas" and "Navigate" apps to your devices. Also, be sure to visit the FYE Community page in September, which has all the resources you'll need to achieve success in your first-year (<https://fyp.uoregon.edu/community>). If you have questions about anything, make sure you email your FIG Assistant – they are here to help!



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FALL 2021

Edible History					
	Monday	Tuesday	Wednesday	Thursday	Friday
11AM					
12PM		HIST 215 13014 MCK 129 12:00pm-1:20pm		HIST 215 13014 MCK 129 12:00pm-1:20pm	
1PM					
2PM					
3PM					ENVS 225 17525 VOL 101 3:00pm-3:50pm
4PM	ENVS 225 17520 MCK 129 4:00pm-5:20pm		ENVS 225 17520 MCK 129 4:00pm-5:20pm		
5PM				UGST 109 17628 FEN 105 5:00pm-7:00pm	
6PM					
7PM					

ENROLLED IN A FIG AND CHANGE YOUR MIND?

Visit this link to find out the best way to make FIG changes for you: <https://fyp.uoregon.edu/fig-enrollment-2021>