THE ARCHAEOLOGY OF WILD FOODS

Instructor: Professor Madonna L. Moss
CRN: 10229
Monday & Wednesdays 12:00 – 1:20 am, 240C MCK

Course Materials: There is no textbook; all readings are available through the Canvas.

Required Resources: I-Clicker 2.

COURSE DESCRIPTION

Food is necessary for human survival, but it is also a vital form of material culture. Archaeological evidence of the foods eaten in the ancient past can reveal aspects of identity, community, and interaction. In this course we explore some of the earliest evidence of food, how it is interpreted archaeologically, and what this tells us about people's lives. This course focuses on four topics:

1) how diet and the earliest cooking technologies affected human evolution
2) the harvest and processing of several key wild foods of the Pacific Northwest
3) cooking technologies that pre-date the advent of pottery and metal
4) how food is central to the identities and cultures of Native Americans, First Nations, & Alaska Natives

In this course, students will learn about the origins of cooking over 1 million years ago, various “Paleodiets,” how First Nations, Native Americans, and Alaska Natives developed ingenious ways to support themselves, and how people boiled in baskets and boxes, cooked in underground ovens, dried and smoked fish, and made bone grease and fish oils. Along the way, we learn about the myriad ways archaeologists and anthropologists study food remains and traces of consumption and processing.