ANTH 223, Spring 2021
The Anthropology of Chocolate

Tuesdays and Thursdays: 12:15-1:45 on zoom
Discussion Sections by Assignment

Dr. Lynn Stephen
Office Hours on Zoom: Tuesdays, Thursdays, 2:15 – 3:15 p.m., schedule through calendar function of Canvas, 15-minute appointments
Email: stephenl@uoregon.edu

Graduate Employee
Sofia Vicente-Vidal, Office hours on zoom, Mondays, 12 noon – 1:30 p.m Join Zoom Meeting
https://uoregon.zoom.us/j/93677693274, Wednesdays, 12 noon – 1:30 p.m., Join Zoom Meeting
https://uoregon.zoom.us/j/98088118511. Both are drop in. Email: svicente@uoregon.edu

Course Description
This class explores the impact and meaning that chocolate has had on cultures around the world and on the human body. Cacao and its various products have played important roles in Indigenous societies, colonialism, ongoing settler and other forms of colonialism in Africa, Latin America, Asia, and Europe, and in modern industrial nations. We will use the production and consumption of cacao and chocolate through time and across cultures as a way to understand political economy and exchange; racial and ethnic difference, racism, racial hierarchy, and white supremacy; ritual, child and gendered labor issues; industrialization, the construction of taste and its reflection in popular culture and globalization; the role that Indigenous and subsequent knowledge of the medicinal use of cacao has had on its consumption as medicine; and the meaning of socially responsible and sustainable consumption. While centered on concepts that are central to cultural anthropology, this course also draws on linguistic anthropology, archaeology, ethnohistory, biological anthropology and concepts drawn from the broadly defined social sciences and humanities. This course meets requirements for social science group and international cultures multicultural—satisfying credit.

Learning Objectives
By the end of this class, students will be able to:

- Identify Indigenous foods of Mexico and Central America and explain the place of cacao and other foods in Mesoamerican societies, economies, and ritual life.
- Explain the political economy of exchange, colonialism, racial and ethnic difference and racism, the social construction of taste and advertising culture.
- Identify and explain the chains of social, political, cultural, and economic relations behind commodity production and consumption.
- Evaluate the labor issues found today and historically in cacao production.
- Outline how industrialization changed labor relations and habits of consumption.
- Articulate consumption habits in a larger historical and global context.
- Designate criteria for evaluating fair trade products.
- Articulate and discuss consumer responsibility and sustainability standards.
Open Learning Environment
The intention and structure of university level courses are to provide open, thoughtful forums for a wide variety of topics. While discussing these topics, students shall not discriminate on the basis of “race, color, sex, national origin, age, religion, marital status, disability, veteran status, sexual orientation, gender identity, gender expression, or any other consideration not directly and substantively related to effective performance. This policy implements all applicable federal, state, and local laws, regulations, and executive orders” as, outlined in the handbook on the Office of Affirmative Action and Equal Opportunity.
http://aaeo.uoregon.edu/AAEO%20Booklet%20Color.pdf

FLEXIBILITY: WE ARE IN A PANDEMIC. We are excited to meet you and work with you this term. We recognize that circumstances are different for every person and that they change through time. We want to prioritize your safety and health and also learn and have some fun. We look forward to building a collective and caring spirit with you as we navigate this term. We sincerely hope that you will come to our Zoom office hours and that we get a chance to talk one on one. If you have personal circumstances that change, if you get sick, need to quarantine, or take care of someone else, please let us know so we can make a plan together. We know that each of you is attached to a circle of family and loved ones who are a big part of your lives.

Accessible Education
The University of Oregon is dedicated to the principles of equal opportunity in education and accepts diversity as an affirmation of individual identity within a welcoming community. Disability is recognized as an aspect of diversity integral to the university and to society. Accommodations will be made for all students needing them in consultation with that student and any other support team members. You may also wish to contact the Office of Accessible Education in 164 Oregon Hall (346-1155, uoaec@uoregon.edu)

Office Hours and Email Inquiries
Anthropology of Chocolate is a large class taught by a team that includes our GE, Sofia Vicente-Vidal and Dr. Lynn Stephen. We are available in office hours and over email. To get the most efficient and timely answers to your questions, please keep the following in mind:

For questions regarding course content
Your GE is your first point of contact for this course. If you have questions about material covered in class or in your discussion section, how to best prepare for quizzes, the final exam, or about preparing your group project, please get in touch with your GE. If you have questions your GE cannot answer, would like to go beyond the course content, explore Anthropology as a major or minor, or learn about conducting research, contact Dr. Stephen.

For questions regarding course requirements and grading
Again, your GE should be your first point of contact regarding any questions about the course requirements or grading. If your question cannot be resolved with your GE, please contact Dr. Stephen.

Readings
Two required texts are available at the Duck Store. The True History of Chocolate is also on reserve at the Knight Library and Chocolate Nations is available as a free ebook through the Knight Library.

Additional required readings are posted on the class website on Canvas. The class website is organized into weekly modules where you will be able to find the reading assignments and PDFs, lecture powerpoints, and other supporting materials.
Course Mechanics: This course contains synchronous zoom class sessions and discussion sections. The classes will emphasize background, theoretical concepts, and case studies. These will be taught through mini-lectures, film clips, guest speakers, small group discussions in break-out rooms, report backs, discussions with all students, and student-led activities in small groups. The discussion sections will give students the chance to deepen their understanding of concepts and examples explored in regular classes and also to do exercises related to the material for that week. Students will participate in group projects organized through their discussion sections. The GE will organize and grade these projects. All questions should be directed to her. Discussion section attendance and exercises will count in the course grading scheme as specified below. A Canvas site will be maintained for this class. The course syllabus, quiz instructions and final exam, class readings, websites, film clips, discussion questions, and other relevant materials will be posted weekly under “modules” for this class. All assignments (quizzes, final exam, group project) will be run from the “assignments” section of Canvas. When you register for the class you will automatically be enrolled to the site. All problems concerning the use of Canvas will be handled at the ITC center in Knight Library. You are responsible for using the site and for retrieving course materials from it and for viewing materials such as discussion questions prior to meeting in your assigned discussion section.

ASSIGNMENTS AND GRADING
Students are expected to read all required readings, actively participate in class discussions and activities, and complete the following assignments:

Attendance and participation in discussion sections and class—including discussion board group activities (10 percent)
4 quizzes (10 percent each for total of 40 percent, done on Canvas in class)
Project in section (15 percent)
Final Exam: Short Essays (35 percent)

Details on assignments

Attendance and Participation in class and in sections. 10 percent of your grade

Quizzes 4 at 10 percent each. 40 percent total of your grade
Quizzes will be given in class on zoom and will be open book and will have a short essay format. The questions will focus on major concepts and processes covered in lecture, section, and the readings. Possible quiz questions will be distributed in advance to help students prepare. Quiz dates are specified in the syllabus.

Missed Quiz Policy: If you have an excused absence and miss a quiz, you can complete a take-home assignment to make it up.

Group Project. 15 percent of your grade
For your group project, you will work with four other students to explore a particular topic in relation to chocolate. A list of topics you can choose from include: child labor in cacao farming; military use of chocolate; gender and chocolate; fair trade and chocolate; Indigenous peoples use of chocolate today; Mayan, Mexica (Aztec) or other historical Indigenous use of cacao (beyond what we learn in class); Yucatec Maya language and contemporary terms for cacao; sugar, chocolate, and colonialism; global cacao/chocolate consumption today; chocolate and health historically and today, will be available. Group work will be done each week in sections to advance the project. More details on this project will be distributed in section.

Final Exam. 35 percent of your grade. Take home exam due Monday June 7th 11:59 pm.)
The final exam will be composed of four short essays (2-2.5 pages each). The questions will focus on major concepts and processes covered in lecture, section, and the readings. Take home final released on
Canvas on Friday May 28th at 12 noon. You will need to have your completed final uploaded to Canvas by 11:59 p.m. on Monday June 7th.

Late Exam Policy: Late exams may be uploaded to canvas for a 25% penalty until Friday, June 11th at 5pm. No exams will be accepted after that time.

Grading Scale

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<tr>
<td>A+</td>
<td>97-100%</td>
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<td>A</td>
<td>93-96.9%</td>
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<td>A-</td>
<td>90-92.9%</td>
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<td>B+</td>
<td>87-89.9%</td>
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<td>C</td>
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<td>C-</td>
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If the class is taken P/NP, a C- or higher is required to pass the course.

Expected levels of performance

A+: students demonstrate a superior level of knowledge of the course material, including analytical procedures, theoretical concepts; a superior ability to integrate this material within an analytic framework.

A: students demonstrate a detailed knowledge of the course material, including analytical procedures, and theoretical concepts; a demonstrated ability to integrate this material within an analytical framework.

B: students demonstrate substantive knowledge of the course material, including analytical procedures, and theoretical concepts; an ability to integrate this material within an analytical framework.

C: students demonstrate reasonable knowledge of the course material, including analytical procedures, and theoretical concepts; an adequate ability to integrate this material within an analytical framework.

D: students demonstrate basic knowledge of the course material, including analytical procedures, and theoretical concepts; a basic ability to integrate this material within an analytical framework.

F: students demonstrate minimal knowledge of the course material; make little or no effort to integrate this material within an analytical framework; poor written communication skills; an inadequate ability to integrate this material within an analytical framework.

Incomplete Policy

No incompletes will be given in this class except in relation to extreme circumstances such as a documented critical illness (mental or physical). If you have a serious issue that comes up and causes delays in your assignment or interrupts your attendance communicate immediately and tell us what is going on as soon as you can. Please do not wait until the term is over or nearly over. If you register for the class and do not complete the assignments and do not communicate and attain an agreement for the specific terms for granting you an incomplete, you will be given credit for the work you turned in and receive an F for work not turned in. This will be calculated as part of your final grade.

In this course, an incomplete grade will be used in accordance with the official university grading policy, which can be found at [http://registrar.uoregon.edu/incomplete_policy](http://registrar.uoregon.edu/incomplete_policy).

COURSE TOPICS AND READINGS

Week One

Tuesday March 30: Course Introduction. Get to know a chocolate company group activity. Post your results on the Discussion board prompt for this class.

Thursday April 1: Growing Cacao: Botany, Ecology, Agronomy

- Coe and Coe, *The True History of Chocolate*, Chapter 1 (Tree of the Food of the Gods, pp. 16-22)
Week Two

Tuesday April 6: Indigenous Cacao Use Before 1502 I: History and Origins
- Coe and Coe, *The True History of Chocolate*, Chapter 2 (Birth of Chocolate: Mesoamerican Genesis, pp. 33-64)

Thursday, April 8: Indigenous Cacao Use before 1502 II: Iconography and Material Culture (Guest Lecturer, Dr. Gabrielle Vail, Department of Anthropology, University of North Carolina)
- Visit [http://mayacodices.org/Madcod.asp](http://mayacodices.org/Madcod.asp)

Week Three

Tuesday, April 13: Indigenous Cacao Use before 1502 III: Chocolate and Indigenous Ritual
- ***QUIZ 1 for last 30 minutes of class.***

Thursday, April 15: The Inter-American Exchange and the Transformation of Cacao with the Arrival of Europeans. (Guest Lecturer, Dr. Alejandro de Avila, Jardin Etnobotánico de Oaxaca)

Week Four

Tuesday April 20: Chocolate Encounters: Trade, Wealth, and Early Spanish Colonialism
Thursday April 22: Chocolate Conquers Europe. (Guest speaker Emily Shinn, from Jordan Schnitzer Museum of Art, on the European Chocolate Pot.

- (Coe and Coe, *The True History of Chocolate*, Chapter 5 (Chocolate Conquers Europe, pp. 125-171)

**Week Five**

Thursday April 29: Plantation Culture in the Atlantic World; The Cadbury Scandal


*Tuesday April 27: Sugar, Chocolate and the Atlantic World

***QUIZ 2 IN LECTURE*** Collaborative Quiz, discussed, written and submitted in your group project groups of 5. One grade for entire group.


*Thursday April 29: Plantation Culture in the Atlantic World; The Cadbury Scandal*

**Week Six**

*Tuesday, May 4: Chocolate in Zapotec Cooking: From Oaxaca to LA, (Guest speaker, Odilia Romero (from CIELO)).

**Thursday, May 6: Industrialization of Chocolate**

- Coe and Coe, *The True History of Chocolate*, Chapter 8 (Chocolate for the Masses, pp. 232-261

**Week Seven**

*Tuesday, May 11: Contemporary Chocolate Production, Bonnie Glass, Guest Speaker Co-Owner Euphoria Chocolate, Eugene, OR

- *****QUIZ #3 for last 30 minutes of class

*Thursday, May 13: Popularizing Chocolate in the US: Chocolate Bars and their Offspring*


*Thursday, May 11: Contemporary Chocolate Production, Guest Speaker from Euphoria Chocolate*

Week Eight

Tuesday, May 18: Chocolate and Gender in the USA

Thursday May 20th: Cocoanomics and Chocolate in Global Political Context
• Ryan, *Chocolate Nations*, Chapters 1-5 (pp. 1-97). Film, Bitter Chocolate.

Week Nine

Tuesday, May 25th: Chocolate and the Gendered Division of Labor in Africa, (Guest Lecturer Dr. Daphne Gallagher)

*** QUIZ 4 During last 30 minutes of class.**** Collaborative Quiz, discussed, written and submitted in your group project groups of 5. One grade for entire group.

Thursday, May 27: Solutions: Is Fair Trade Chocolate Fair?
• Ryan, *Chocolate Nations*, Chapters 6-8 (pp. 98-158).

*Take home final released on Canvas on Friday May 28th at 12 noon.*

Week Ten

Tuesday June 1: Sustainability and Chocolate Consumption

Thursday June 3: Review and Wrap Up!
Take home final due on Canvas Monday, June 7th 11:50 p.m.