

Globalization Exercise # 2: Geography of Food

Mexican Food? Really?

Hard-shell tacos



Burrito



What is your favorite food/dish?



*Ceviche (Peru)

*Since this is the sample provided, no student is allowed to use this dish to compose their exercise.

Deconstructing a Dish: “Claimed” country of origin and Ingredients

- In this exercise you will compose an essay based on your favorite dish.
- The title of your essay will be: “The Geography of _____.”
- Your essay must first describe the “claimed” area of origin of the dish.
 - Many countries claim to be the place where a dish originates; **recipes are not the same**.
 - *Ceviche* (lime-marinated raw fish/shellfish);
 - *Arroz con pollo* (chicken and rice).

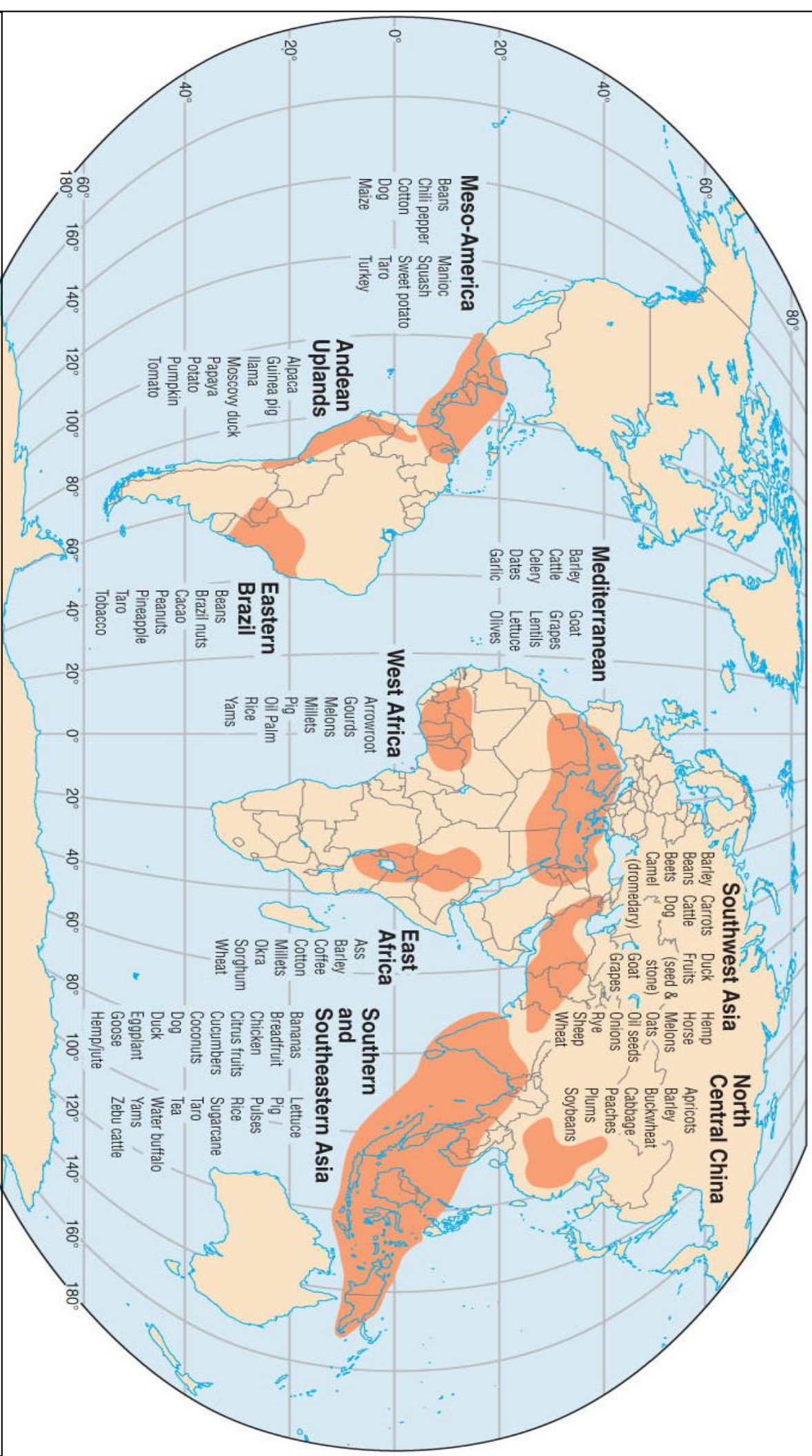
After selecting your dish...

- **Enumerate all the ingredients that are included in your recipe.**
 - Your recipe must have at-least 10 ingredients.
 - Include the basic elements that make up your recipe and not any processed food.
- Some examples:
 - Oil (i.e., olive, corn, etc.);
 - Sausages (i.e., beef, pork, turkey?);
 - Tomato paste;
 - Just include the name of the basic ingredient and in parenthesis its form.
 - » For example: “tomato (paste)”; “corn (oil)”; “pork (sausage)”; etc.

Area of Domestication

- Next, you will find the area where each of these elements were domesticated.
- Use map “Centers of Plant and Animal Domestication” (next slide) as the main source of reference.
- Note that most plants and animals that are used in many recipes have been domesticated in faraway regions where these recipes were developed.
 - For example, although *arroz con pollo* is a local favorite in many Latin American countries, chicken was domesticated in South and Southeast Asia and introduced to the Americas after the arrival of the European conquistadors (key definition: relocation diffusion).

Centers of Plant and Animal Domestication



Source: Getis, A., Getis, J. and J. Fellmann. 2008. *Introduction to geography*. New York: McGraw Hill.

Native/Indigenous Ingredients

- If it is an ingredient that is harvested locally, like a mineral (i.e., salt), or a native plant or animal species (i.e., fish, shellfish, etc.), these will be referred to as “native” or “indigenous.”
- If your dish originates in a country that is part of a region of domestication, then all ingredients domesticated here must be noted as either native or using the name of the region of domestication included, but not both.
 - This also applies to the first paragraph of this slide.

Ingredients not Listed in the Map?

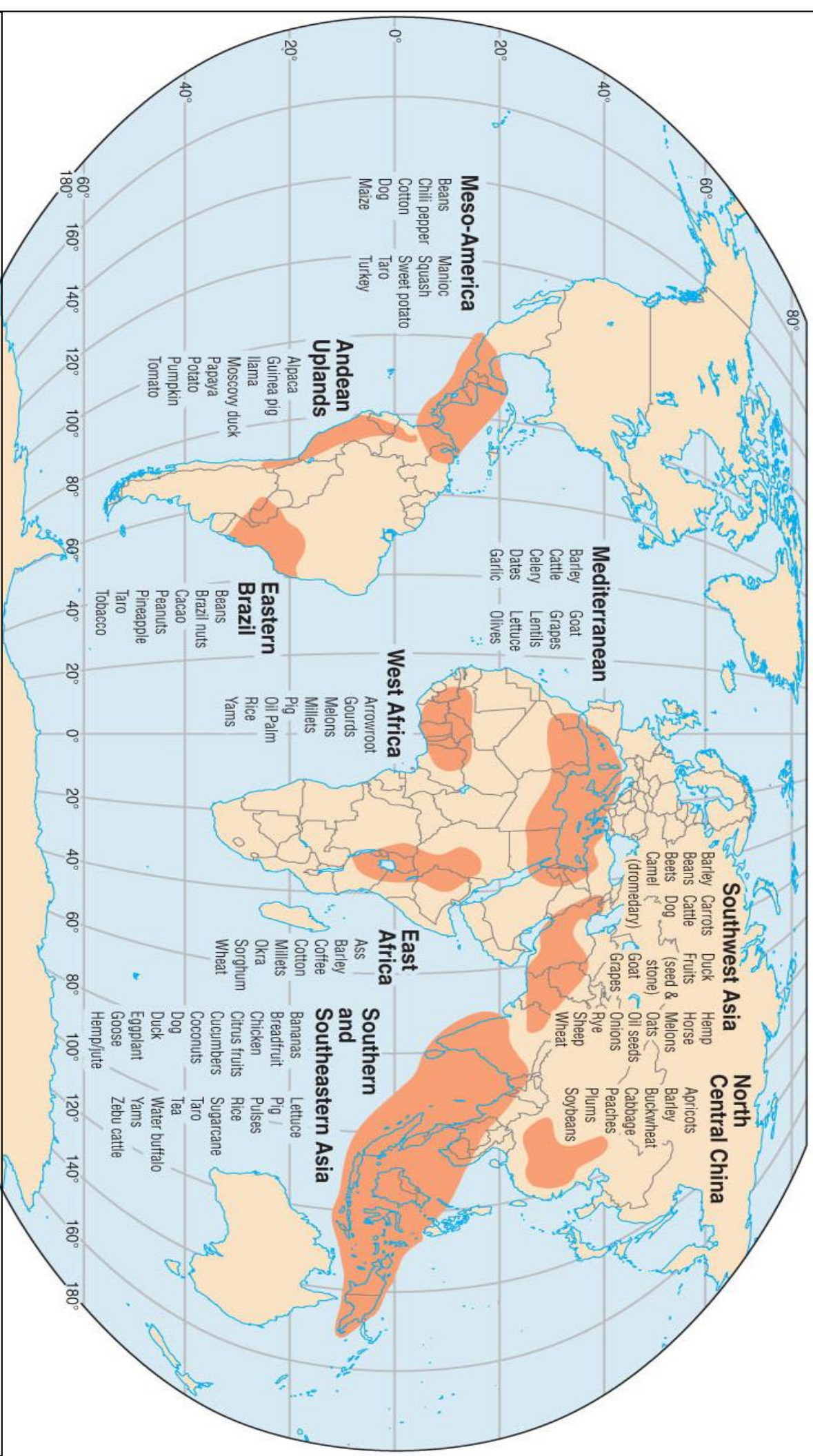
- If some of the ingredients that are included in your recipe are not listed in this map, you can google it.
 - “Area of domestication of _____?”
- However, I would highly recommend you to use the following website develop by Purdue University:
<http://www.hort.purdue.edu/newcrop/>
- Here you can use their search engine to find the specific crops (**plants only**) that you are looking for: (go to) CropSearch.

The Geography of Ceviche

- **“Claimed” country of origin: Peru**
- **Ingredients:**

	Region of origin: ?
1. Fish/Shellfish	
2. Salt	
3. Chili pepper	
4. Garlic	
5. Cilantro	
6. Lime	
7. Black pepper	
8. Onion	
9. Corn	
10. Sweet potato	

Centers of Plant and Animal Domestication



Source: Getis, A., Getis, J. and J. Fellmann. 2008. *Introduction to geography*. New York: McGraw Hill.

Table (25%)

The Geography of Ceviche

- “Claimed” country of origin: Peru

- **Ingredients:**

- **Region of origin:**

1. Fish/Shellfish	Native/Indigenous
2. Salt	Native/Indigenous
3. Chili pepper	Meso-America
4. Garlic	Mediterranean
5. Cilantro	Mediterranean
6. Lime	South and Southwest Asia
7. Black pepper	South and Southwest Asia
8. Onion	Southwest Asia
9. Corn	Meso-America
10. Sweet potato	Meso-America

Basic Stats

- Ingredients (10) = 100%
- Native/Indigenous (2) = 20%
- Meso-America (3) = 30%
- Mediterranean (2) = 20%
- South and Southeast Asia (2) = 20%
- Southwest Asia (1) = 10%

Making your Map (25%)

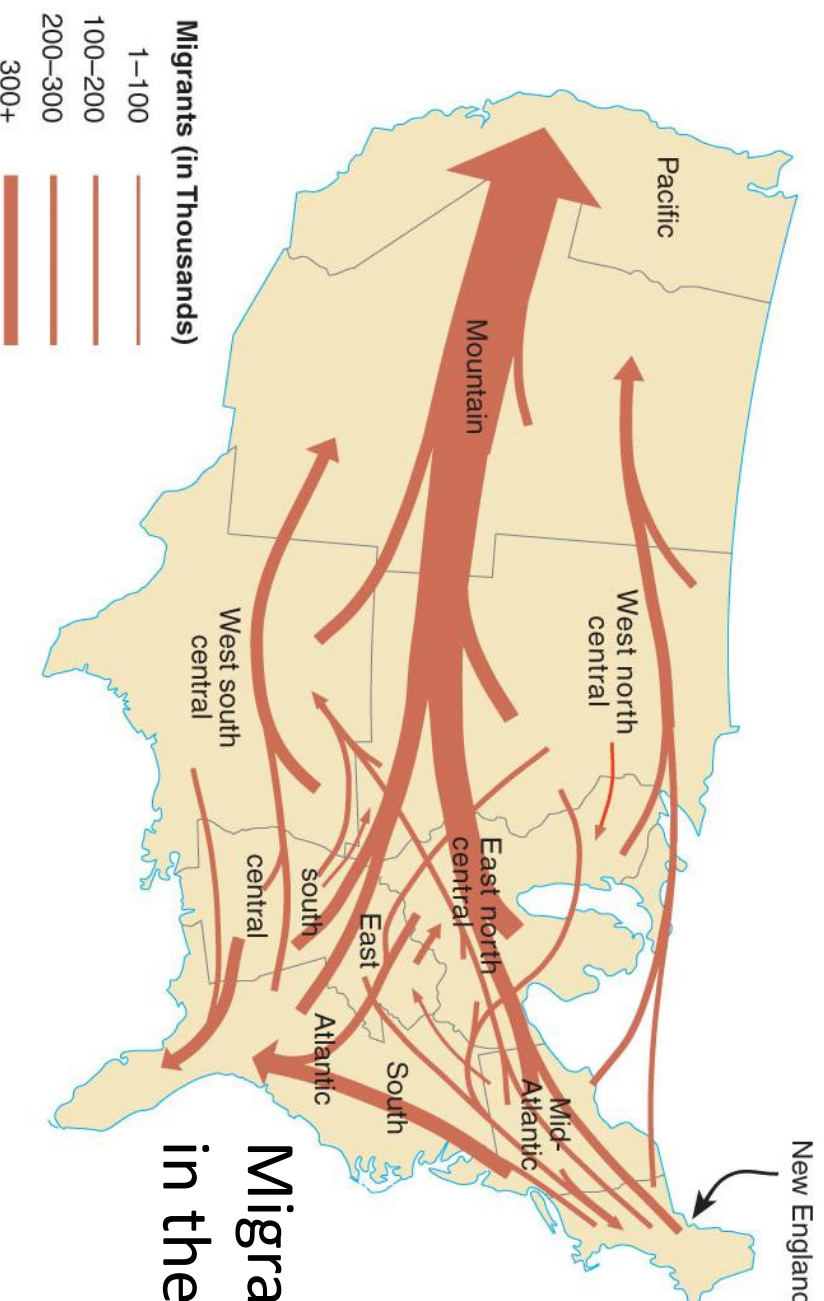


Map Elements

- **A) Title:** “The Geography of Ceviche” (top center).
- **B) Legend:** in a box at the lower left (or right) corner.
 - This must include all symbols used in the map (flow lines/arrows using different colors for each region if you wish).
- **C)** If the map you are using does not have the names of the regions where your ingredients originate, include them in the map using labels.
 - Your map must also include the shape of the regions of plant and animal domestication.
- **D) Orientation arrow** pointing to the North (upper right hand side).

Line Symbols

- **Isoline maps**
 - Lines of constant value
- **Flow-line maps**
 - Portray linear movement between places



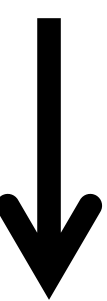
Basic Stats

- Ingredients (8) = 100%

Legend



- Native/Indigenous (2) = 20%



- Meso-America (3) = 30%



- Mediterranean (2) = 20%



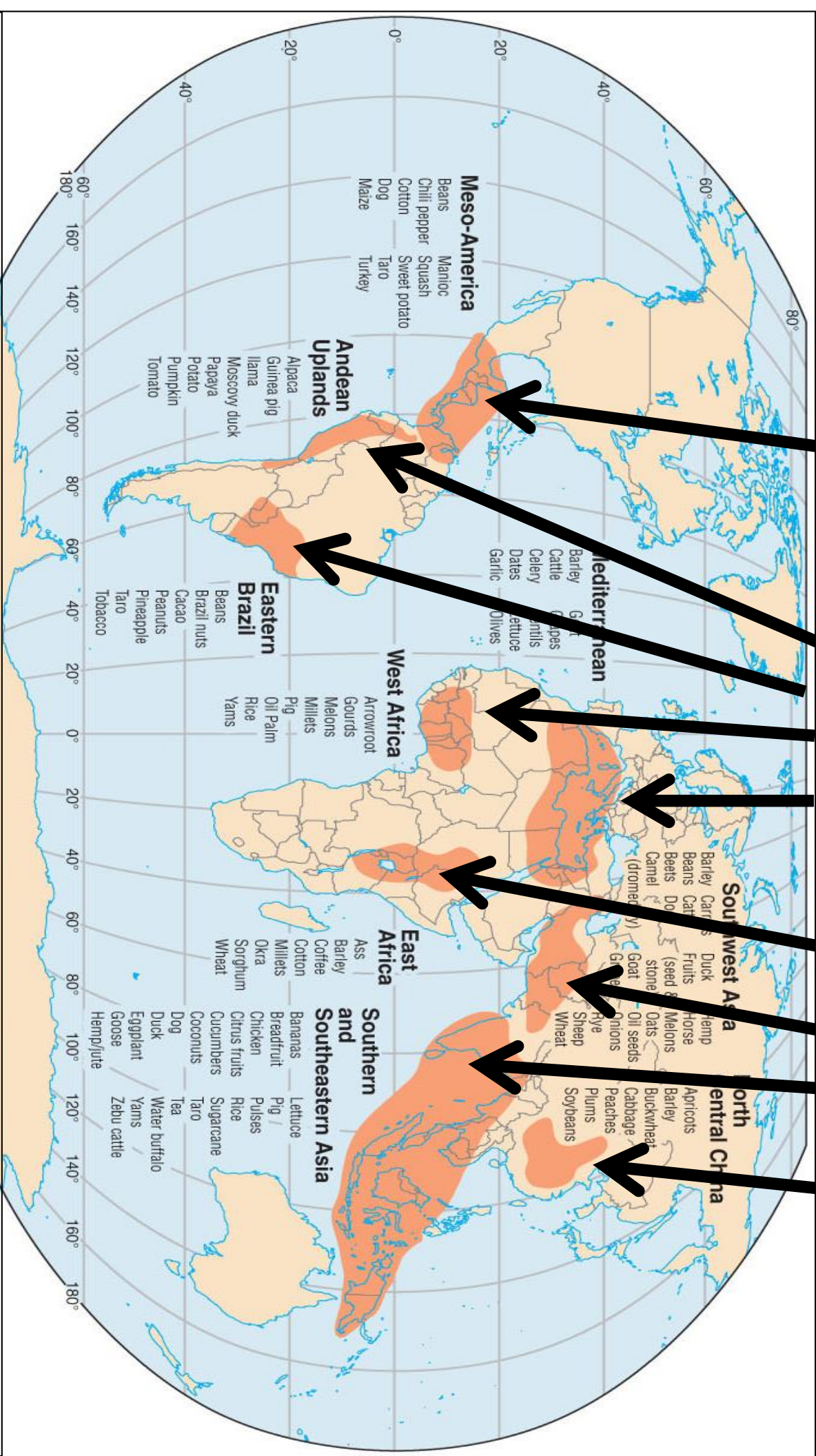
- South and SE Asia (2) = 20%

- Southwest Asia (1) = 10%



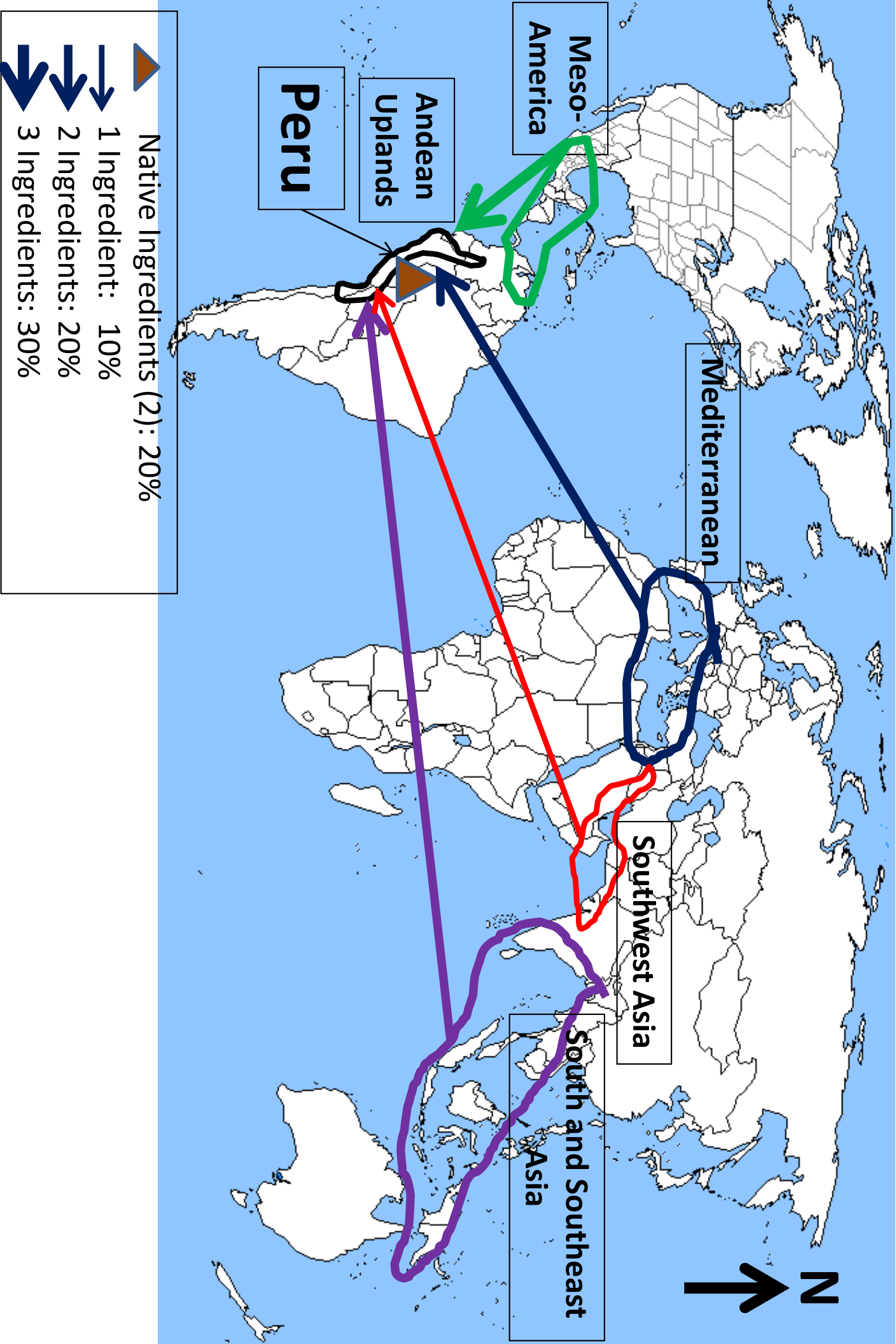
*Note that the width of the flow lines represents the contribution of each region of domestication (i.e., The flow line that represents Meso-America is 3 times larger than the one from SW Asia). In the legend of your map include each of these symbols once only.

**Don't forget to include these shapes
for the areas of domestication**



Source: Getis, A., Getis, J. and J. Fellmann. 2008. *Introduction to geography*. New York: McGraw Hill.

The Geography of Ceviche



Essay (45%) and Bibliography (5%)

- In this section you must de-construct and re-construct all the elements (ingredients) that are included in your dish, highlighting the area of origin of the ingredients, and the claimed area of origin of the dish.
- **This is an integral part of your work and must be as detailed as possible. Remember that this is a geography exercise and spatial distribution should be highlighted in your analysis.**
- Your essay must include comments of the number of ingredients that can be considered native (originated in the domestication region where the “claimed” country of origin if this is the case) and exotic (non-native/introduced species).

Essay (45%) and Bibliography (5%)

- In this section you will be evaluated in terms of the detail and thoroughness of the information you provide. This means that your analysis should be as descriptive and detailed as possible.
 - For example, you can start by making a basic statistical analysis commenting the contribution of each region of domestication using percentages.
- This essay should be at-least 800 words in length.
- You must also demonstrate knowledge of the topic, using key definitions, and include at least one additional reference (textbook or a reputable website) that relates to your favorite dish.
 - This can include a source that describes the recipe you are using. You must include this reference in a separate page (Bibliography/Reference), making a full citation of this source.

Bibliography (5%)

- **You must include at-least one pertinent reference in your essay portion making a notation (citation).**
 - i.e., **Quotation:** “This dish defines what it means to be a true Cuban citizen” (Castro 2013: 55).
 - i.e., **In your own words:** According to some authors, this dish defines citizenship in Cuban culture (Castro 2013).
- You must also include a full reference of this source in a separate page (Bibliography/References).
 - i.e., Castro, F. 2013. *Ropa vieja: The true story*. La Habana, Cuba: Fidelius Press.

Essay (45%)

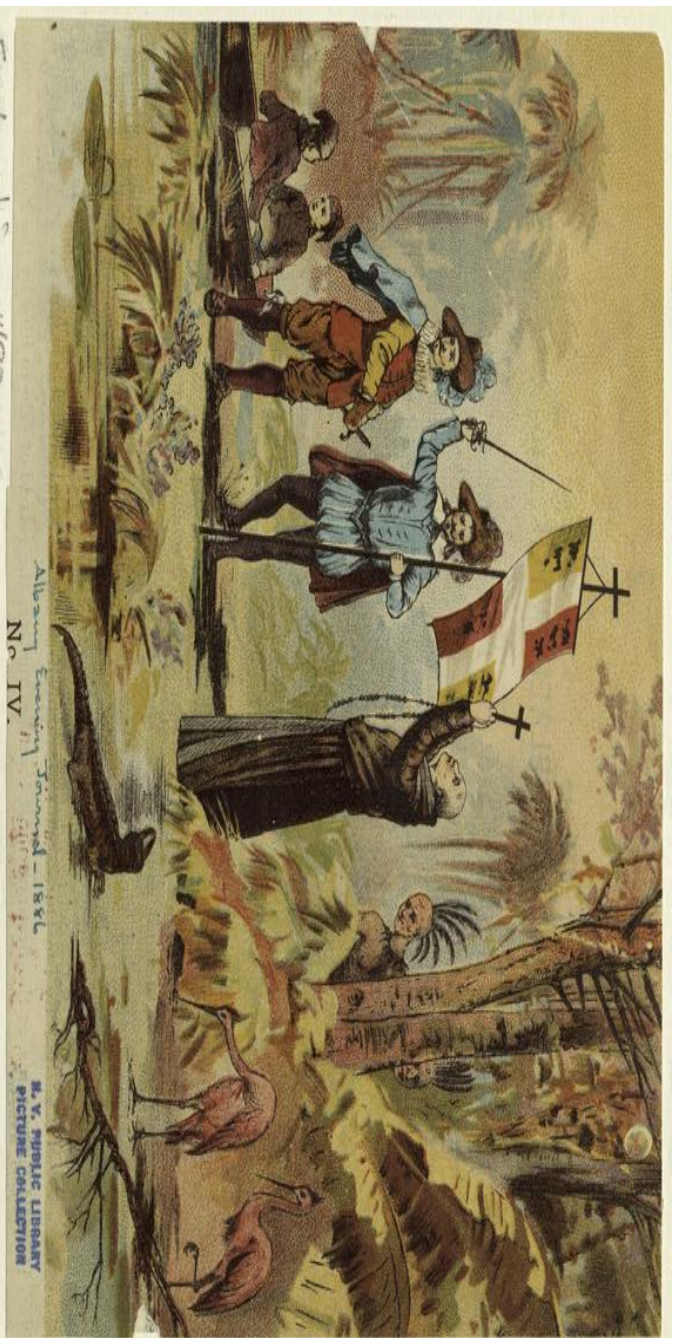
- Any geographically-based essay must answer three broad questions: **Where? Why? (and how?), and, So what? (or, why is this important?).**
- For example, where is the center of domestication of these plants and animals?
- Why (and how) were these ingredients introduced to the region where your recipe was developed?
- In answering to the “So what?” or, in other words, “why is this important?” question, you must use the information you have included in the first two sections (Where? and Why?). This is an overview of the principle elements of your recipe and must include a conclusion’s paragraph of your analysis.

- **Do not include the preparation (recipe) of your dish in your essay.**
- **This is irrelevant to the purpose of this exercise.**
- **If you do so, you will lose points.**

Key Definition:

Mobility: Relocation Diffusion

- ▶ *Relocation diffusion* occurs when individuals migrate to a new location carrying new ideas or practices with them.

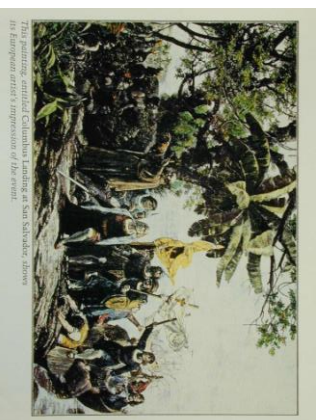


A prime example is the migration of Christianity with European settlers who came to America, or the introduction of plants and animals.

Key Definitions:

The Columbian Exchange

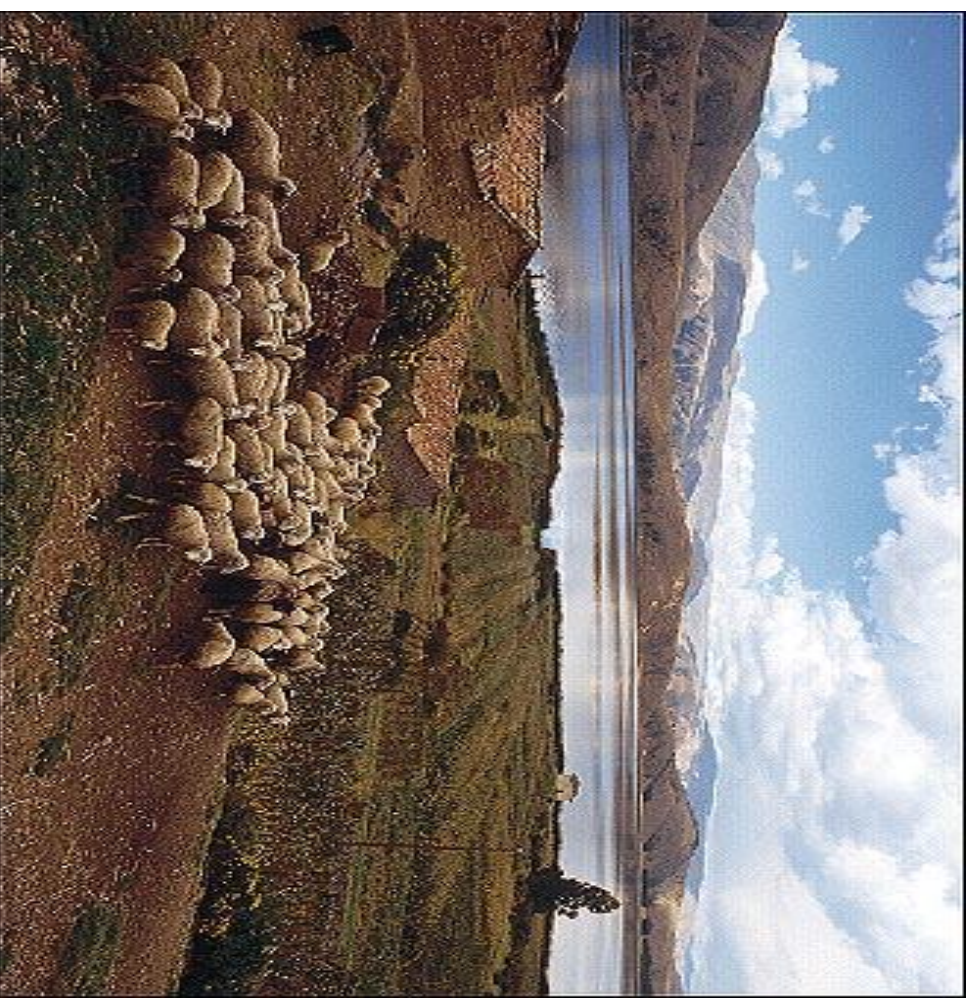
- The arrival of Europeans to the Americas brought two worlds previously isolated into contact.
- This led to environmental changes that transformed the peoples, economies, and landscapes of both continents.
- The “Columbian Exchange” resulted from the introduction of “exotic biological material” from both sides of the Atlantic (the Old and New worlds).
- **The exchange of plants is the most widespread and long-lasting impact of the “exchange”, affecting peoples and landscapes around the world** (i.e., potatoes, manioc/cassava, corn, tomatoes, chilies, chocolate, tobacco).



The Columbian Exchange: A painting by J. M. W. Turner, showing the arrival of Europeans in the Americas.

Transported European Landscape

- Spaniards introduced horses, pigs, cattle, sheep, wheat, barely, olives, and grapes transforming the Latin American and Caribbean landscapes.
- Sugarcane!
- The two systems merged and altered each other in different ways, changing the economic culture of both groups.



Technical Aspects

- **Your paper must conform to the following formatting:**
- 12-point font (Arial, Times New Roman, Garamond, or Book Antiqua),
- One-inch margins all around,
- Double-spaced, and,
- Number the pages.
- **Any exercise that does not follow this format will receive a 10% discount in the final grade for this assignment.**

The Checklist (Rubric)

- In the course website you will find four items related to this Globalization Exercise:
 - The Instructions (word document).
 - This presentation (PPT).
 - **The Checklist (Rubric).**
 - The Turnitin.com icon where you will upload your work.
- The checklist (rubric) provides detail information about the requirements of each section and their weights.
 - Before submitting your work, go through this list to make sure your work is complete.

Final Details

- You must upload your work to the Turnitin.com icon located inside the Assignment Dropbox.
- Late work will be accepted but will receive a 10-point discount for each week this is late.
- No late work will be accepted after two weeks from the deadline.

Plagiarism

- For the exercises or any other written assignment, your answer must be your own, original thoughts.
- If you plagiarize your thoughts from a website, journal, or any other source, not only you will be sad because you cannot write the small number of words of your own, but because **you will earn a failing grade in this class.**

It is not allowed to work in groups

- Even if the information is presented on a graph, figure, map, etc., Turnitin.com can determine if there is any plagiarism issues.
- I've seen these done before –plagiarizing a similar assignment.
- **Don't do it! It can cost achieving your academic goals (and dreams).**

Any questions?

**Send me a message
using the course
website ASAP.**