

# **Individual Exercise: The Geography of Food**

# **Deconstructing a Dish: “Claimed” country of origin & Ingredients**

- In this exercise you will compose an essay based on a traditional European dish.
- Only one student will be allowed to work on a particular dish, so you must send me a message with the name of the dish you wish to use to compose your exercise and the Europe country where it originates.
  - i.e., Shepard's pie (Scotland)
  - Moussaka (Greece)
- Assignments will be based on a first-come first-serve basis, so it is a good idea if you send me more than one choice.

# Deconstructing a Dish: “Claimed” country of origin & Ingredients

- In this exercise you will compose an essay based on a traditional European dish.
- Only one student will be allowed to work on a particular dish, so you must send me a message with the name of the dish you wish to use to compose your exercise and the European country where it originates.
- The title of your essay will be: “The Geography of \_\_\_\_\_” (here you will add the name of the dish you are using).
- 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 seafood);
    - *Arroz con pollo* (chicken and rice).

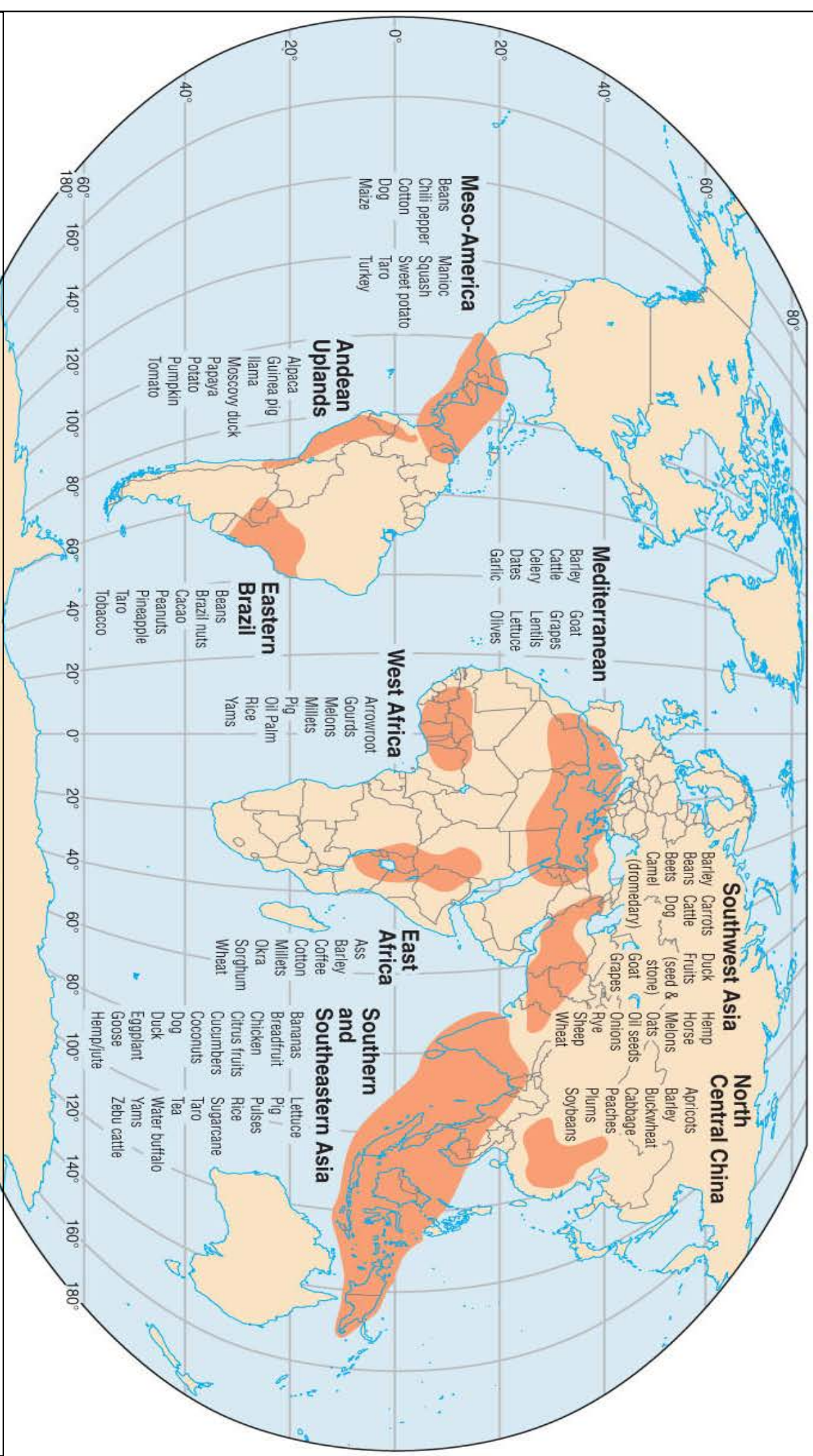
# After selecting your dish...

- **Enumerate all the ingredients that are included in your recipe.**
  - Your recipe must have 10 ingredients.
    - If your dish does not include 10 ingredients, include some sides (i.e., salad).
  - Include the basic elements that make up your recipe and, in parenthesis, its “form.” not any processed food.
  - Some examples:
    - oil (i.e., olive, corn, etc.),
    - sausages (i.e., beef, pork, turkey?),
    - tomato (paste).

# Area of Domestication

- Next, you will find the area where each of these elements (ingredients) were domesticated.
- 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 some European and Latin American countries, chicken were domesticated in Southeast Asia, garlic and cilantro were domesticated in the Mediterranean region, and introduced to the Americas after the arrival of the European conquistadors.

# 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 your recipe include/s ingredient(s) that were domesticated in the same region where your dish is original from, or it is harvested locally like a mineral (i.e., salt) or a native plant or animal species that is caught locally (i.e., fish, shellfish, etc.), these will be referred to as “native” or “indigenous” ingredients.
- For example: if you are using an Italian or Greek recipe, and it includes garlic, olives, grapes, these will be noted in your table as native/indigenous.
  - You can also use the name of the region of domestication (i.e., Mediterranean).

# Ingredients not Listed in the Map?

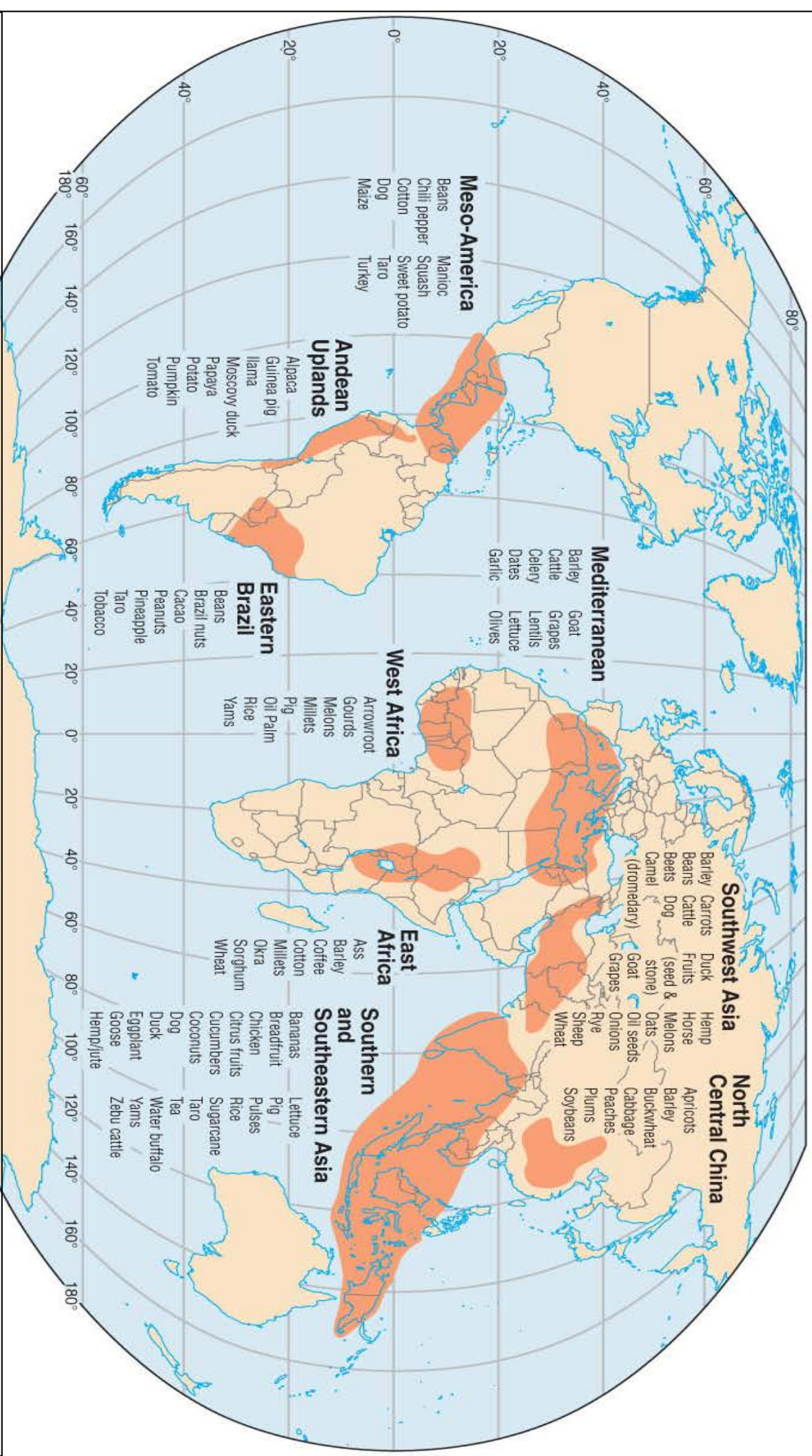
- If some of the ingredients that are included in your recipe are not listed in this map, you can google it.
- However, I would highly recommend you to use [the following website develop by Purdue University:](http://www.hort.purdue.edu/newcrop/) (<http://www.hort.purdue.edu/newcrop/>)
- Here you can use their search engine to find the specific crops 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% of your final grade)

## 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 Southeast Asia

7. Black pepper

South and Southeast 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 SE Asia (2) = 20%
- Southwest Asia (1) = 10%

# **Making your Map (25% of your final grade)**

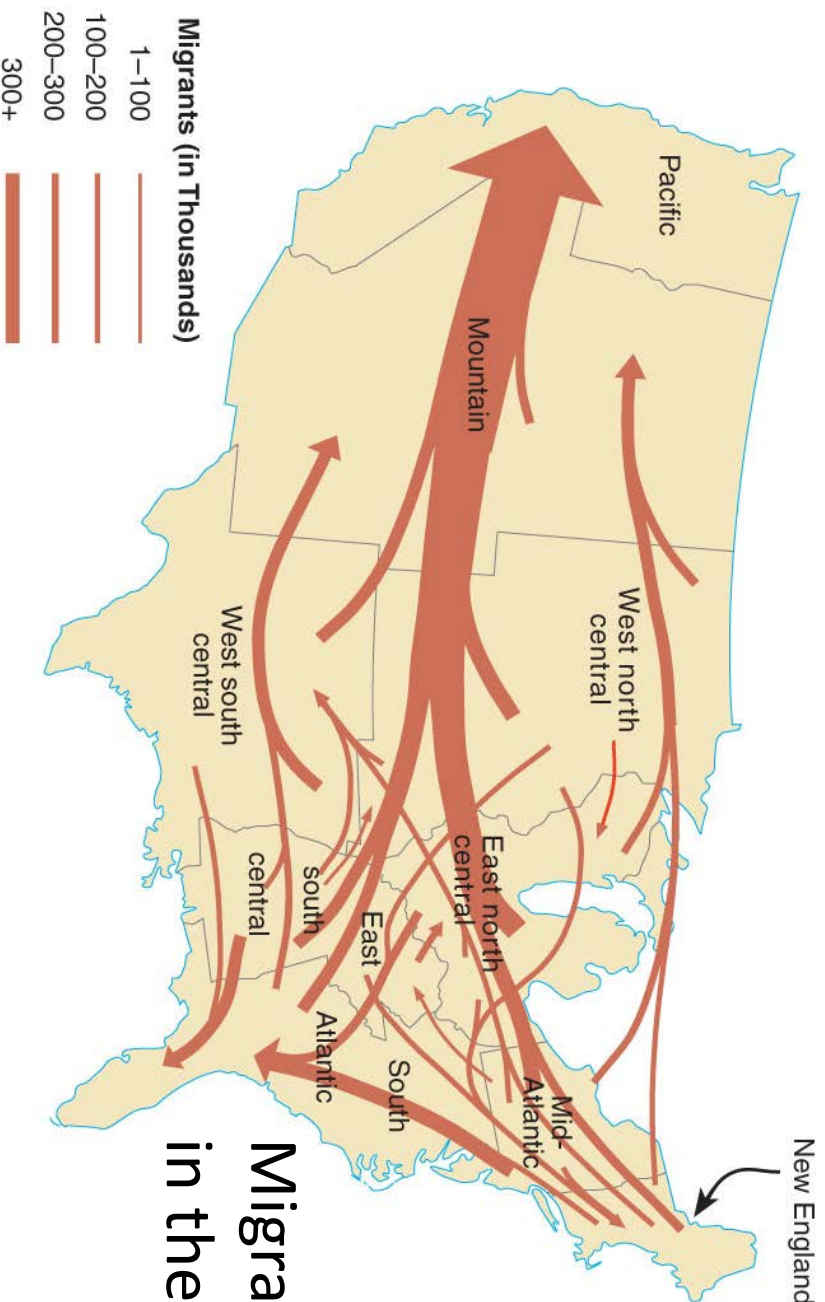


# Map Elements

- **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



Migration patterns  
in the US in the 1950s.

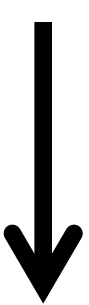
# Basic Stats

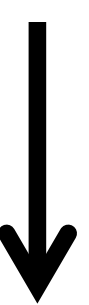
- Ingredients (8) = 100%

## Legend



- Native/Indigenous (3) = 37.5%

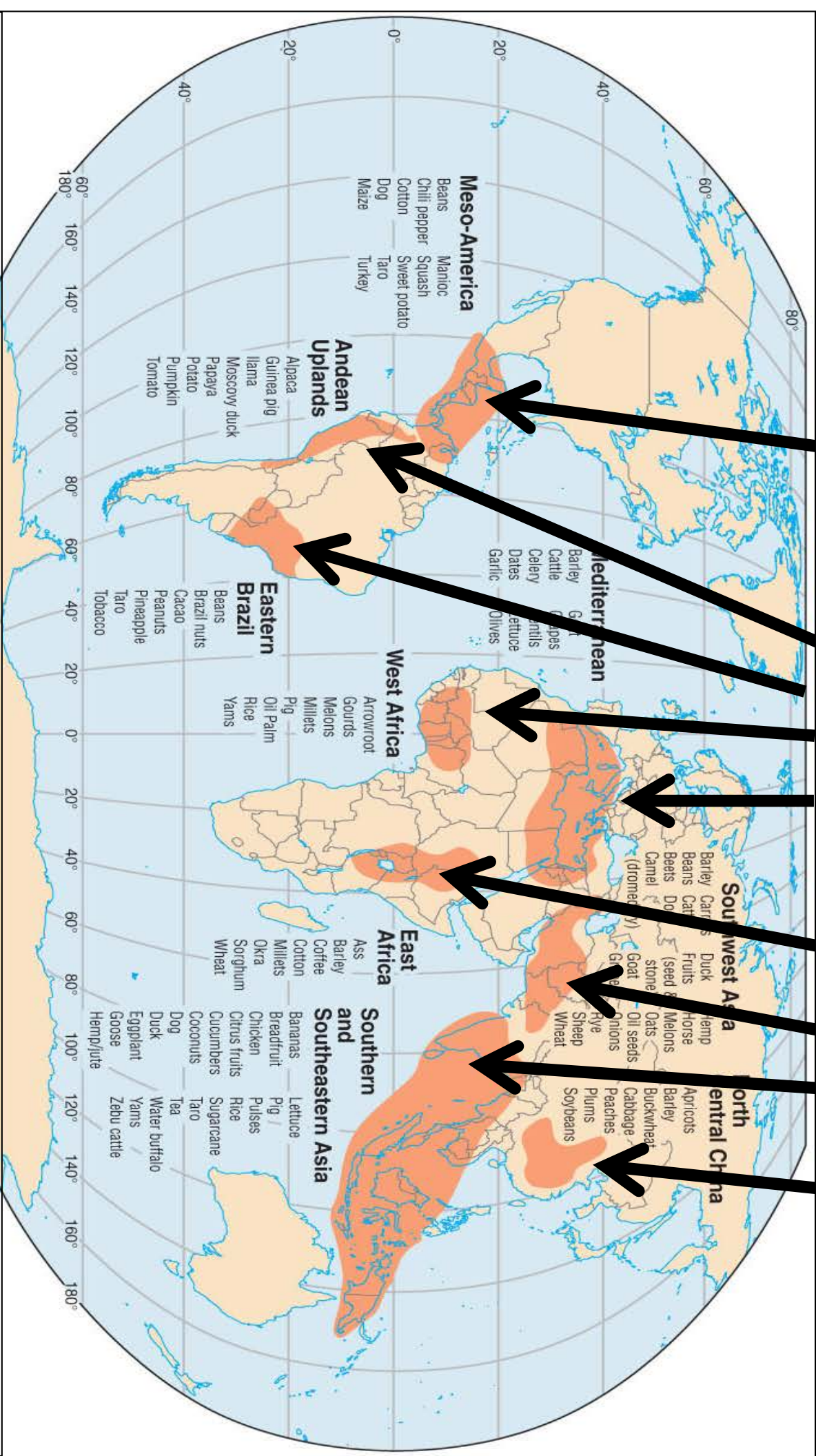
- Mediterranean (2) = 25% 

- South and SE Asia (2) = 25% 

- Southwest Asia (1) = 12.5% 

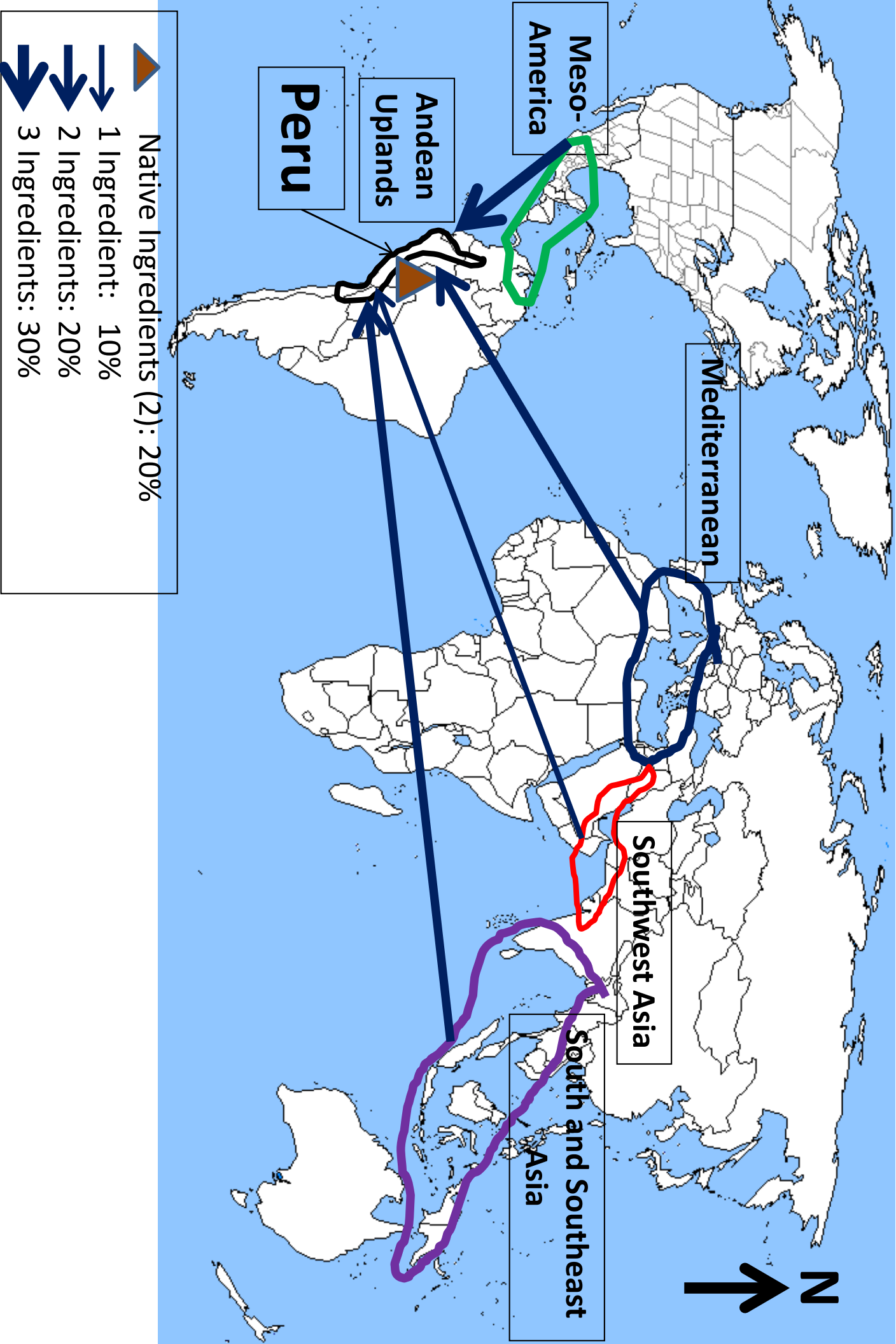
Note that the isolines used to represent the contribution of the Mediterranean and South and SE Asia regions of domestication (2 ingredients each) are twice the size of the one used to represent the contribution of SW Asia (1 ingredients).

**Don't forget to include these shapes  
for the areas of domestication (see sample map)**



**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 reference from our course textbook and one additional reference (book or a reputable website) that relates to your favorite dish (not WIKIPEDIA!).
  - 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.

# Suggested Structure of the Essay:

## Questions that must be answered using a geographical perspective/analysis

- 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 the plants and animals included in your recipe?
  - **Why (and how)** were these (plants and animals) ingredients introduced to the region where these recipes were developed?
  - The “**So what?**” (or, in other words, “**why is this important?**”) question is an overview of the principle elements of your recipe and must include a conclusion’s paragraph of your analysis.

# Structure of the Essay:

## Introduction

- Introduce the topic of globalization in the context of this assignment, using **key definitions**:
  - Food as an indicator of cultural identity (ethnic, national, regional, etc.).
  - Globalization (why your dish is or is not a good example of globalization?).
  - Cultural Diffusion:
    - **Expansion Diffusion** (i.e., The Agriculture Revolution; ingredients introduced from nearby regions of domestication).
    - **Relocation Diffusion** (i.e., the Age of Discovery and Colonization, the Slave Trade, The Columbian Exchange; ingredients introduced from far away locations – i.e., Andean Uplands or Meso-American ingredients used in European dishes).
  - **Acculturation/Cultural Hybridization** (i.e., the use of chili peppers (Meso-American) in some European dishes).

# Structure of the Essay:

## Description and Analysis

## Conclusions

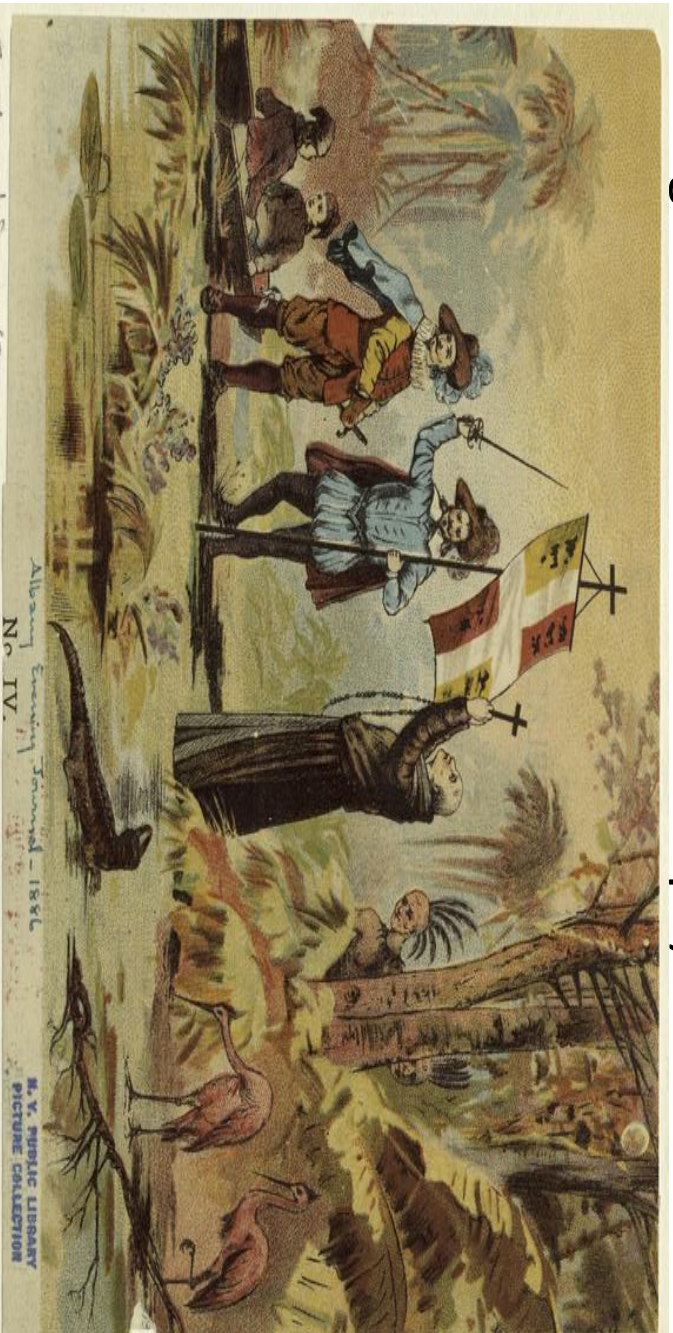
- **Describe** the origin (region of domestication) of the ingredients included in your recipe
  - Answer here the **Where** question (how many ingredients are considered native? how many are introduced –exotic? What is the relative contribution of each region of domestication to the make-up of your dish?).
- **Analyze** how the exotic (non-native) ingredients were introduced to the region/country of origin of your dish, answering the **Why** and **How** questions.
  - Show knowledge of the terms cultural diffusion by stating which ingredients were introduced by expansion diffusion? which were introduced by relocation diffusion? [ingredients domesticated in the Americas and used in European dishes are examples of relocation diffusion and its most salient example: The Columbian Exchange).
- **Conclusions**: Answer the question, “Why is your dish a good example of globalization (or not)?” (**So what?** or, **why is this important?**).

- **Do not include the preparation (recipe) of your dish in your essay.**
- **This is irrelevant to the purpose of this exercise.**
- **Works that include this information will receive a 10-point discount.**

# Key Definitions:

## Mobility: Expansion and Relocation Diffusion

- **Relocation diffusion** occurs when individuals migrate to far away locations carrying new ideas, materials (i.e., plant and animals), or practices with them. **Expansion diffusion** correspond to nearby locations (i.e., introduction of plants of animals to Europe from Southwest Asia or Mediterranean ingredients to northern Europe).



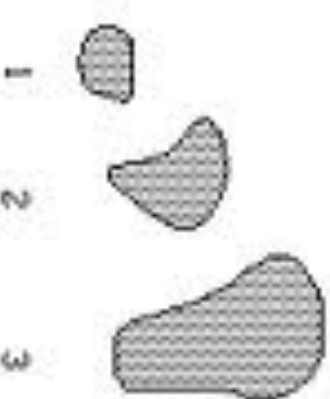
A prime example of **relocation diffusion** is the migration of Christianity with European settlers who came to America, or the introduction of plants and animals. In this last case we are referring to the Columbian Exchange (a prime example of relocation diffusion).

# Mobility

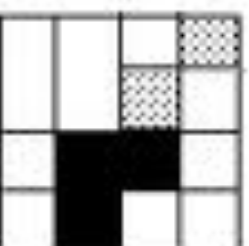
- Types of diffusion:
  - Relocation;
  - Expansion:
    - Contagious;
    - Hierarchical;
    - Stimulus.



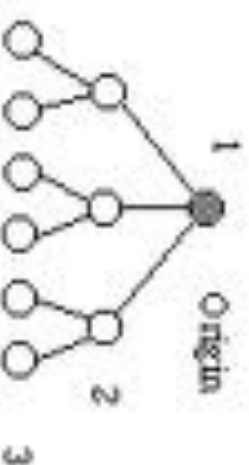
(a) Expansion diffusion



(b) Relocation diffusion



(c) Contagious diffusion

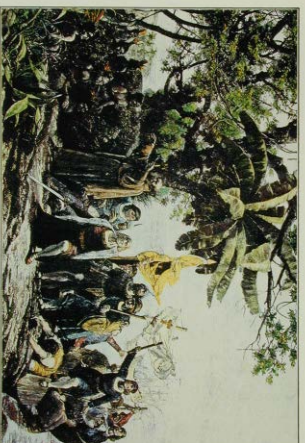


(d) Hierarchical diffusion

# Key Definitions and Example:

## Relocation Diffusion: 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 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).



*This painting, entitled Columbus Landing at San Salvador, shows the European artist's impression of the event.*

# 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.



# Bibliography (5%)

- **You must include at-least one pertinent reference in your essay portion making a notation.**
  - 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.

# 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-point discount in the final grade for this assignment.

# The Checklist (Rubric)

- In the course website you will find in the Individual Exercise section four items:
  - 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

- The deadline to submit this assignment to Turnitin.com is Saturday, September 22.
- You must upload your work using the Turnitin.com link located in the Assignment Dropbox section of the course webpage.
- 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 the class.
- **LATE WORK WILL BE ACCEPTED BUT WILL RECEIVE A 10-POINT DISCOUNT FOR EACH WEEK IT IS LATE.** The weekly point-deduction will be applied starting on the next day after the deadline. **NO LATE WORK WILL BE ACCEPTED AFTER TWO WEEKS OF THE DUE DATE (Saturday, October 6).**

- **Please send me a message as soon as possible with your selections, which must include the name of the dish and the country of origin.**
- **Remember, only one person will be allowed to use a dish to compose their exercise.**

# Questions?

**Send me a message as soon as possible.**