

Lecturer: Sidney Cheung [sidneycheung@cuhk.edu.hk](mailto:sidneycheung@cuhk.edu.hk)

Lecture: 10:30 ~ 12:15 (Thu); Humanities Building 12

Tutorial: 1:30 ~ 2:15 (Thu); TC Cheng 208

Tutor: Yuan Xiaoqian [xqyuan14@link.cuhk.edu.hk](mailto:xqyuan14@link.cuhk.edu.hk)

### Introduction:

In this course students learn about various aspects of foodways, as studied through the cultural anthropological perspectives. This course is divided into three modules after the Introduction. In **module one**, students will learn about various theoretical frameworks for the Anthropology of Food and Eating; in **module two**, students will learn about how foodways is related to social values and cultural practices in different Asian countries; and in **module three**, students will learn about the roles of foodways and its development by examining various cases both in the urban and rural areas around the world. In particular, students will be guided to design a research topic in order to investigate the cultural significance of understanding foodways as a way for the discern of the social changes and cultural practices in the context of our everyday life.

### Learning outcomes:

1. Students will learn major theories with examples of various foodways practices around the world and will be able to critically identify the different factors brought by food production, trading, and consumption.
2. Students will be guided in examining changing cultural values in East Asian countries by re-thinking food related activities such as colonial development, tourism, religious and traditional rituals.
3. Students will learn about different local Hong Kong foodways and their interaction with the changing social environment as well as impacts brought by globalization and urbanization.
4. After the course, students will appreciate the diversity of culture related to foodways, and the processes that mold and shape cultural identity.
5. Students will also learn skills in research design, cultural data collection, communication, and presentation of results.

### Course Description:

**Week 1 (4 September) Introduction: Choosing Food as a research topic**

**Week 2 (11 September) Development of Anthropology of Food**

*Readings:* Tambiah 1969; Watson 2014; Cheung 2021

**Week 3 (18 September) A Matter of Communication**

*Readings:* Lum 2013; Serizawa 2007; Watson 1987

**Week 4 (25 September) Caste System and Social Class**

*Readings:* Leitch 2003; Phillips 2006; Ho 2020

**Week 5 (4 October [Sat]) Fieldtrip to Nam Pak Hong 南北行**

**Nam Pak Hong** was a combination of individual hongs, or trading houses, the traditional form of business organization in China. They represented Chinese merchants who were often associated with overseas trade, both the "Gold Mountain" trade with the United States and Australia, and the older trade

in the Nanyang. The association was established in 1868 in Hong Kong by merchants from various dialect groups and its influence quickly expanded.

**Week 6 (9 October) Hong Kong (landscape and food traditions)**

*Readings:* Cheung 2022 (Ch. 1-3)

**Week 7 (16 October) China (national cuisine)**

*Readings:* Cheung 2022 (Ch. 4-5); Fabinyi 2011

**Week 8 (23 October) Japan (postwar food development)**

*Readings:* Allison 1991; Tsu 1999; Cheung 2002

**Week 9 (25 October [Sat]) Fieldtrip to Lamma Fisherfolk's Village**

「南丫島漁民文化村」是一個全新意念的旅遊景點，建於南丫島索罟灣養魚區，面積約四萬平方尺的漁排上，介紹香港原居漁民傳統文化和魚業發展歷程。場內為實際仍在運作的魚排陳列著漁民昔日的生活照片和用具，由導賞員娓娓道出在大海上作業的情景和漁家傳統風俗故事；一艘極具歷史的三桅漁船，由船頭的祈福用品到船倉內的百家毯，以至船尾的雞籠，一一把漁民起居生活和環境重現眼前。

**Week 10 (6 November) Migration and Ethnicity (Peranakan and Macanese)**

*Readings:* Liu 2020; Mamak 2007; Jackson 2020

**Week 11 (13 November) Colonization and Urbanization**

*Readings:* Cheung 2015; Duruz 2001; King 2019

**Week 12 (20 November) Intangible Cultural Heritage (ICH)**

*Readings:* Appadurai 1988; Cwiertka 2019; Farrer and Wang 2020.

**Week 13 (27 November) Project presentation**

Each Ug student needs to present the research topic with outlines. (~10 mins)

**Reading references:**

Allison, Anne (1991) Japanese Mothers and *Obentos*: The Lunch-Box as Ideological State Apparatus.

*Anthropological Quarterly*, 64: 195-208.

Appadurai, Arjun (1988) How to Make a National Cuisine: Cookbooks in contemporary India. *Comparative*

*Study of Society and History*, 30 (1): 3-24.

Cheung, Sidney C.H. (2002) The Invention of Delicacy: Cantonese Food in Yokohama Chinatown. In *The Globalization of Chinese Food*, David Wu and Sidney Cheung eds. Surrey: RoutledgeCurzon, pp. 170-182.

----- (2015) The Social Life of American Crayfish in Asia. In *Re-Orienting Cuisine: East Asian Foodways in the Twenty-First Century*, Kwang Ok Kim ed. Oxford: Berghahn, pp. 221-237.

----- (2021) Hybridity and Authenticity in Global East Asian Food. In *Global East Asia: Into the Twenty-First Century*. Frank Pieke and Koichi Iwabuchi eds. Oakland, California: University of California Press, pp. 81-90, 2021.

----- (2022) *Hong Kong Foodways*. Hong Kong: Hong Kong University Press.

- Cwierka, Katarzyna J. (2019) From Military Rations to UNESCO Heritage: A Short History of Korean Kimchi. In *Culinary Nationalism in Asia*. Michelle King ed. New York: Bloomsbury Academic, pp. 73-91.
- Duruz, Jean (2001) Home Cooking, Nostalgia, and the Purchase of Tradition. *Traditional Dwellings and Settlements Review*, 12 (2): 21-32.
- Fabinyi, Michael (2011) Historical, Cultural and Social Perspectives on Luxury Seafood Consumption in China. *Environmental Conservation*, 39 (1) 83-92.
- Farrer, James and Wang Chuanfei (2021) Who Owns a Cuisine? The Grassroots Politics of Japanese Food in Europe. *Asian Anthropology*, 20 (1) 12-29.
- Ho, Hao-Tzu (2020) Cosmopolitan Locavorism: Global Local-food Movements in Postcolonial Hong Kong. *Food, Culture & Society*, 23 (2): 137-154.
- Jackson, Annabel (2020) Chapter 5. In *The Making of Macau's Fusion Cuisine: From Family Table to World Stage*. Hong Kong: Hong Kong University Press.
- King, Michelle T. (2019) A Cookbook in Search of a Country: Fu Pei-mei and the Conundrum of Chinese Culinary Nationalism. In *Culinary Nationalism in Asia*, pp. 56-72.
- Leitch, Alison (2003) Slow Food and the Politics of Pork Fat: Italian food and European identity. *Ethnos*, 68 (4): 427-462.
- Liu, Haiming (2020) Chop Suey, P.F. Chang's, and Chinese Food in America. In *American Chinese Restaurants: Society, Culture and Consumption*. Jenny Banh and Liu Haiming eds. New York: Routledge, pp. 155-168.
- Lum, Casey M. K. (2013) Understanding Urban Foodways and Communicative Cities: A Taste of Hong Kong's Yumcha Culture as Urban Communication. In *The Urban Communication Reader III: Communicative Cities and Urban Communication in the 21<sup>st</sup> Century*, Susan Drucker, Victoria Gallenger, and Matthew Matsaganis eds. New York: Peter Lang, pp. 53-76.
- Mamak, Alex (2007) In Search of a Macanese Cookbook. In *Food and Foodways in Asia: Resource, Tradition, and Cooking*, Sidney Cheung and Tan Chee-Beng eds. London: Routledge Press, pp. 159-170.
- Phillips, Lynne (2006) Food and Globalization. *Annual Review of Anthropology*, 35: 37-57.
- Serizawa, Satoshihiro (2007) Edible Mercy: Charity Food Production and Fundraising Activities in Hong Kong. In *Food and Foodways in Asia: Resource, Tradition, and Cooking*, pp. 83-95.
- Tambiah, Stanley J. (1969) Animals are Good to Think and Good to Prohibit. *Ethnology*, 8(4): 423-59.
- Tsu, Timothy (1999) From Ethnic Ghetto to 'Gourmet Republic': The Changing Image of Kobe's Chinatown in Modern Japan. *Japanese Studies*, 19 (1): 17-32.
- Watson, James L. (1987) From the Common Pot: Feasting with Equals in Chinese Society. *Anthropos*, 82: 389-401.
- (2014) Meat: A Cultural Biography in (South) China. In *Food Consumption in Global Perspective: Essays in the Anthropology of Food in Honour of Jack Goody*. Jacob Klein and Anne Murcott eds. New York: Palgrave MacMillan, pp. 25-44.

### **Course requirements**

1. Do the readings;
2. Participate in class discussions; and
3. Write one **Book Report** and one individual **Research Paper** on a topic related to foodways

### **Grading**

Class performance and Fieldtrip participation	10%
Book Report (7~8 pages)	40% (deadline: 18 December, 2025)
Individual Research Paper (15~18 pages)	50% (deadline: 18 December, 2025)

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### **For the Book Report assignment, please choose one of the following books:**

- Farrer, James and David Wank eds (2023) *The Global Japanese Restaurant: Mobilities, Imaginaries, and Politics*. Honolulu: University of Hawaii Press.
- Liu, Haiming (2015) *From Canton Restaurant to Panda Express: A History of Chinese Food in the United States*. New Jersey: Rutgers University Press.
- Mintz, Sidney W. (1985) *Sweetness and Power: The Place of Sugar in Modern History*. New York: Viking Penguin.
- Sutton, David E. (2001) *Remembrance of Repasts: An Anthropology of Food and Memory*. Oxford and New York: Berg.
- Tan, Chee-Beng ed. (2011) *Chinese Food and Foodways in Southeast Asia and Beyond*. Singapore: NUS Press.
- Zhang, Jinghong (2013) *Puer Tea: Ancient Caravans and Urban Chic*. Seattle: University of Washington Press.

### ***Note:***

**For the format, I prefer if you use the Anthropology Department citation style which you can find at [www.cuhk.edu.hk/ant](http://www.cuhk.edu.hk/ant) under Current Students -> Thesis Style.**

**Students are required to submit all papers to VeriGuide system (the Chinese University Plagiarism Identification Engine System). No paper will be graded without a receipt from VeriGuide system included by the student with his or her paper.**

**Please check the website <https://veriguide1.cse.cuhk.edu.hk/> for more information on plagiarism and on how to submit papers through the system.**