

HIS 380

Topics in Latin America: Diasporic Foodways

Satisfies: SBS+

M/W 3:30pm-4:50pm

Professor Valeria Mantilla Morales

Thematic Categories: “Empires, Violence, and Global Connections,”
“Health, Science & Environmental Change,” “Race, Religion, Gender, and Sexualities”

What can food tell us about Latin America’s past and present relationship to the world? This course takes foodstuff that originated in Latin America as a means of mapping global histories and histories of globalization, from the first outbursts of the Columbian Exchange to the present day. Each week we will study a single food’s diasporic journey from Latin America to different places around the globe. We will use the lens of food to examine histories of race, indigeneity, environment, gender, imperialism, (post)colonization, and nationalism. This course also includes discussions around materials assigned for each week. These materials are meant to familiarize students with the methodologies and approaches grounded in the fields of food history and food studies. Through these discussions, students will learn how to develop questions, analyze, and carry historical research with food-related sources. We will work with a wide range of material, including articles, recipes, cookbooks, menus, and culinary advertisements to question the global and interconnected culinary landscapes of Latin America. Together with our discussions of existing historiography, each assignment in the course will enable us to evaluate a subject that is at once central to, and yet often overlooked, in history: food.