

## Programme Specification

### I. Programme Details

<b>Programme title</b>	Anthropology of Food Anthropology of Food & Intensive Language (any available)
<b>Final award</b> ( <i>exit awards will be made as outlined in the <a href="#">Taught Degree Regulations</a></i> )	BA <input type="checkbox"/> MA <input checked="" type="checkbox"/> BSc <input type="checkbox"/> MSc <input type="checkbox"/> Other ... <input type="checkbox"/> LLM <input type="checkbox"/>
<b>Mode of delivery</b>	Distance-learning <input type="checkbox"/> On-campus <input checked="" type="checkbox"/>
<b>Professional body accreditation</b> ( <i>if applicable</i> )	n/a
<b>Academic year this specification was created</b>	2016/17
<b>Dates of any subsequent amendments</b>	

### II. Programme Aims: What will the programme allow you to achieve?

<ol style="list-style-type: none"> <li>1. Students examine food policy at national and international levels, as well as the role played in its formation by the food industry.</li> <li>2. Focus is given to the study of famine and the controversial role of food aid in securing food supplies.</li> <li>3. Debates over the impact of agricultural biotechnology on agrarian livelihoods and knowledge systems, as well as on the natural environment, are assessed.</li> <li>4. Movements toward organic agriculture, fair trade, and slow food are also analysed.</li> </ol>
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### III. Programme Learning Outcomes: What will you learn on the programme?

There are four key areas in which you will develop:

<b>Learning Outcomes: Knowledge</b>	
<ol style="list-style-type: none"> <li>1. To gain a fundamental understanding of the discipline of anthropology and to place the study of food within an anthropological context</li> <li>2. To relate the anthropological study of food to other disciplinary and area-focused approaches</li> <li>3. To develop an appreciation for the historical and cultural variability of human foodways</li> <li>4. To gain critical perspective on contemporary modes of food of production, exchange, preparation, and consumption</li> <li>5. To develop expertise in one or more areas of “food studies”</li> </ol>	
<b>Typical Teaching Methods</b>	<b>Typical Assessment Methods</b>
<ul style="list-style-type: none"> <li>• Students attend lectures, seminars, and classes in the department of anthropology as well as other departments depending to some degree upon individual interests.</li> <li>• Reading lists are provided for all taught components of the course, and reading materials provided via the SOAS library and other University of London libraries.</li> </ul>	<ul style="list-style-type: none"> <li>• Students prepare class and/or seminar presentations, term essays, and a dissertation. Some taught courses are assessed through examination.</li> </ul>

<b>Learning Outcomes: Intellectual (thinking) skills</b>	
<ol style="list-style-type: none"> <li>1. Students learn to approach issues from multiple perspectives</li> <li>2. Students learn to recognize and evaluate arguments, and to formulate their own arguments within the context of academic and policy-oriented debates</li> </ol>	
<b>Typical Teaching Methods</b>	<b>Typical Assessment Methods</b>
<ul style="list-style-type: none"> <li>• Students engage in discussion and debate in classes and seminars.</li> <li>• Extended essays and the dissertation serve as opportunities for the evaluation of a range of ideas and the development of one's own positions.</li> </ul>	<ul style="list-style-type: none"> <li>• Through class work.</li> </ul>

<b>Learning Outcomes: Subject-based practical skills</b>	
<ol style="list-style-type: none"> <li>1. Retrieve, sift and select information from a variety of sources</li> <li>2. Communicate effectively in writing, in academic English</li> <li>3. Listen to and discuss ideas introduced during seminars</li> <li>4. Presentation and debate of key concepts and issues</li> </ol>	
<b>Typical Teaching Methods</b>	<b>Typical Assessment Methods</b>
<ul style="list-style-type: none"> <li>• Students engage in discussion and debate in classes and seminars.</li> <li>• Extended essays and the dissertation serve as opportunities for the development of organizational and research skills.</li> </ul>	<ul style="list-style-type: none"> <li>• Through class work, terms essays, exams, and the dissertation.</li> </ul>

<b>Learning Outcomes: Transferrable skills</b>	
<ol style="list-style-type: none"> <li>1. Processing and organising information</li> <li>2. Evaluate and/or synthesize differing perspectives</li> <li>3. Present ideas orally and in written form</li> <li>4. Conducting research</li> <li>5. Deploying evidence in support of ideas</li> <li>6. Participating constructively in intellectual discussions and debate</li> </ol>	
<b>Typical Teaching Methods</b>	<b>Typical Assessment Methods</b>
<ul style="list-style-type: none"> <li>• Through attendance of lectures, seminars, and classes; through course reading and individual research.</li> <li>• Through class presentations, participation in seminars, and through preparation of essays, and a dissertation.</li> </ul>	<ul style="list-style-type: none"> <li>• Through class work, terms essays, exams, and the dissertation.</li> </ul>

<b>General statement on contact hours – postgraduate programmes</b>
<p>Masters programmes (with the exception of two-year full-time MAs) consist of 180 credits, made up of taught modules of 30 or 15 credits, taught over 10 or 20 weeks, and a dissertation of 60 credits. The programme structure shows which modules are compulsory and which optional.</p> <p>As a rough guide, 1 credit equals approximately 10 hours of work. Most of this will be independent study (see <a href="https://www.soas.ac.uk/admissions/ug/teaching/">https://www.soas.ac.uk/admissions/ug/teaching/</a>) such as reading</p>

and research, preparing coursework, revising for examinations and so on. Also included is class time, for example lectures, seminars and other classes. Some subjects may have more class time than others – a typical example of this are language acquisition modules. At SOAS, most postgraduate modules have a one-hour lecture and a one-hour seminar every week, but this does vary. More information can be found on individual module pages.

## MA Anthropology of Food

	<b>Dissertation</b>
credits	60
module code	15PANC999
module title	Dissertation in Anthropology & Sociology
status	compulsory module

**For students WITHOUT previous Anthropology degree:**

	<b>Taught Component</b>		<b>Taught Component</b>		<b>Taught Component</b>		<b>Taught Component</b>
credits	30		0		30		60
module code	15PANC013		15PANH002		15PANC008		
module title	The Anthropology of Food	+	Ethnographic Research Methods	+	Theoretical Approaches to Social Anthropology	+	Anthropology & Sociology options <b>or</b> relevant options from other department <b>or</b> language option
status	core module		compulsory module		compulsory module		guided option*

**For students WITH previous Anthropology degree:**

	<b>Taught Component</b>		<b>Taught Component</b>		<b>Taught Component</b>		<b>Taught Component</b>
credits	30		0		30		60
module code	15PANC013		15PANH002				
module title	The Anthropology of Food	+	Ethnographic Research Methods	+	Anthropology & Sociology options	+	Anthropology & Sociology options <b>or</b> relevant options from other department <b>or</b> language option
status	core module		compulsory module		guided option*		guided option*

**\*List of modules (subject to availability)**

Code	Title	Credits
<b>Anthropology &amp; Sociology</b>		
15PANH009	African and Asian Cultures in Britain	15
15PANH010	African and Asian Diasporas in the Modern World	15
15PANH053	Anthropological approaches to agriculture, food and nutrition	15
15PANH061	Anthropology of Globalisation (PG)	15
15PANH058	Anthropology of Human Rights (PG)	15
15PANH056	Anthropology of Law	15
15PANH028	Comparative Media Theory	15
15PANH062	Culture and Society of China	15
15PANH065	Culture and Society of Japan	15
15PANH064	Culture and Society of South Asia	15
15PANH066	Culture and Society of South East Asia	15
15PANH067	Culture and Society of Near and Middle East	15
15PANH063	Culture and Society of East Africa	15
15PANH068	Culture and Society of West Africa	15
15PANH045	Directed Practical Study in the Anthropology of Food	15
15PANH002	Ethnographic Research Methods	15
15PANH032	Issues in Mind, Culture and Psychiatry	15
15PANH022	Issues in Anthropology and Film	15
15PANH024	Issues in the Anthropology of Gender	15
15PANH050	Media Production Skills	15
15PANH033	Perspectives On Development	15
15PANH055	Religions on the move: New Currents and Emerging Trends in Global Religion	15
15PANC008	Theoretical Approaches to Social Anthropology	30
15PANH027	Therapy and Culture	15
15PANH059	Tourism and Travel: A Global Perspective	15
<b>Centre for Gender Studies</b>		
15PGNH001	Gender in the Middle East	15
15PGNH002	Gendering Migration & Diasporas	15
<b>Development Studies</b>		
15PDSH026	Agrarian Development, Food Policy and Rural Poverty	15
15PDSH001	Civil society, social movements and the development process	15
15PDSH048	Energy Transition, Nature, and Development in a Time of Climate Change	15
15PDSH022	Famine and food security	15
15PDSH010	Gender and Development	15
15PDSH031	Natural resources, development and change: putting critical analysis into practice	15
15PDSH030	The Working Poor and Development	15
<b>Religions and Philosophies</b>		
15PSRC024	Jainism: History, Doctrine and the Contemporary World	30
15PSRC062	Non-Violence in Jain Scriptures, Philosophy and Law	30
<b>Language Modules</b>		

<http://www.soas.ac.uk/languagecultures/courses/>