



### Course Overview

Soup is a Community Arts / Diversity Studies Studio course based on the concept of soup. It can be difficult to find commonalities when examining such diverse multiethnic societies as the Bay Area yet all cultures in their own distinct culinary traditions have a history with some form of soup. As part of the new ENGAGE at CCA initiative, which combines project-based learning with community engagement, this course will work in collaboration with La Cocina, a non for-profit incubator program that cultivates food entrepreneurs as they formalize and grow their businesses. Located in the culturally diverse Mission neighborhood, La Cocina focuses primarily on working with women from culturally diverse and immigrant communities. Key to this partnership, students will be working with five women from La Cocina's Food Entrepreneur program to make a soup that has special significance to them. The goal of the course is for students to not only help in the preparation of soup during each cooking session, but also to engage in a dialogue with the guest to gain a better understanding of the dynamic histories (personal and collective), social and cultural events and traumas that are often contained within a particular recipe. It is important to note that this course is not solely about how to prepare soup but rather uses soup as a fulcrum for the collection of testimonies from these women and to gain a clearer, more intimate understanding of their communities. Some of the over arching questions we will be addressing include:

1. *In what ways can we use art and design to address issues of cultural diversity, migration and cultural displacement?*
2. *How can we use soup-making as method to record and communicate non-linear histories and personal testimonies?*
3. *How can representing these histories in varied and dynamic manners assist a small incubator program like La Cocina in telling it's story?*

This is a research-intensive course. Participants in the course will be responsible for utilizing various qualitative research methods such as interviewing, photography, writing, mapping and other forms of documentation in order to design a representation of the community partners' stories. Critical understanding within the course is supported by intensive readings on culinary anthropology, qualitative research methods, immigration, cultural democracy, oral history, and subsequent discussions along with multiple site visits. Students will be expected to bring their own extensive personal and medium-based experiences to bear on this course. This course will culminate with a collective presentation of a class-designed document (cookbook/website/dvd?) to La Cocina.

### Instructors

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### Course Objectives

- Gain understanding of other cultures through the processes of food preparation and eating experiences.
- Engage in critical thinking and reflection
- Gain understanding of the research tools that can be used to engage, document and re-represent narratives in an approachable and inclusive way.

### Course Structure

WHEN: Fridays from 12pm - 6pm

WHERE: CCA, San Francisco Campus, N5 from 12-6 and GC 5 from 3:30-6

Community partner cooking sessions will occur onsite at La Cocina located at:  
2948 Folsom San Francisco, CA 94110  
Dates and times TBA

This course is primarily a studio course but will include extensive class discussion revolving around readings and in-class exercises centered around investigative research methods that explore cultural narratives hidden with food and cooking .

**Studio Projects** The first four weeks will consist of an overview of conventional and experimental research methods such as ethnography, psychogeography, interviewing, photographic documentation and mapping. Starting in week five, students will be divided into groups and will begin engaging with the community partners through soup-making onsite at La Cocina. Students will be responsible for determining the method of documenting the experience as well as drafting questions and themes for discussion during the session. The form of the final exhibition will be determined by analyzing the language, textures, materials and sensory experiences gathered during the soup sessions and what type of medium is most appropriate for re-telling the stories of the soup and its maker.

**Seminar** Studio projects will be complemented by in-class discussions and lectures on topics relevant to the issues surrounding cooking, diversity and culture . Participation in class discussions is mandatory and will prepare students to be attuned artists and educators who know how to analyze, engage and communicate with diverse audiences.

### Required Materials

**Reader** There is a required reader for the course. A digital PDF version of the reader can be accessed on Moodle. **Students are responsible for bringing 5 questions about the reading assignment along with a printed copy of the readings to each class.** You will be required to present your questions for class discussions. Failure to do so will result in loss of grade points.

**Journal** Each student is required to keep a research journal for the class. Your journal should serve a place to record class notes, research and observations, sketches of projects as well as personal reflections/thoughts on experiences outside of class. You will turn in your journals at the end of the semester and it will count towards your final grade.

### Resources

Here is a list of websites that can provide you with additional info on the topics discussed.

<http://languageoffood.blogspot.com/> Blog of Dan Jurafsky, Asst. Professor of [Linguistics](#) at Stanford University

[www.nothingness.org](http://www.nothingness.org) Home of the Situationist International

<http://foodandculture.blogspot.com/> Blog of [Critical Studies in Food and Culture](#) (CSFC) is a research cluster sponsored by the Davis Humanities Institute and the American Studies Department at the University of California, Davis.

<http://www.ucpress.edu/books/series/csfc.php> University of California Press lists of books on food and culture studies.

<http://designthinking.ideo.com> Blog on design thinking and designing for social causes

### Grading

Final grades will be determined by the following:

- engagement, comprehension and understanding of concepts presented in class•
- ability to communicate to others about your work and ideas•
- dedication to quality work and pushing ideas forward•
- contribution to critiques, discussion and group projects•
- attendance of client meetings, in-class lectures and featured school lectures•
- completion of assignments on time; presentation of assignments in a professional manner•
- upkeep of journal

### Final Exhibition

There will be a Final Critique at the end of the semester, where you will present your group projects.

The time and place for this final exhibition is TBD. Final projects are graded on the final criteria:

Quality and appropriateness of content

Design (organization, format, balance and continuity)•

Concept (originality and clarity of idea)•

Production (quality of execution)

**Course Schedule (DRAFT)**

Jan 15	SF	Course Intro / Qualitative Research methods: Interviewing & Listening / In-class exercise / Assignment <b>READING ASSIGNMENT: Weekone.pdf</b>
Jan 22	SF	Presentation of assignment / Qualitative Research methods: Psychogeography & The Derive / Mapping / In class derive / Assignment <b>READING ASSIGNMENT: Weektwo.pdf</b>
Jan 29	SF	Presentation of assignment / Qualitative Research methods: Practices of dream interpretation and language mapping / In class exercise / Assignment <b>READING ASSIGNMENT: Weekthree.pdf</b>
Feb 5	SF	Discussion of Readings / Brief on soup session
Feb 12	LAC	Presentation of assignment / Qualitative Research methods: Practices of dream interpretation and language mapping / In class exercise / Assignment <b>READING ASSIGNMENT: Weekfive.pdf</b>
Feb 19	SF	Discussion of soup session / Stories and take-aways / Brief on next soup session <b>READING ASSIGNMENT: TBD</b>
Feb 26	LAC	Onsite at La Cocina
Mar 5	LAC	Onsite at La Cocina <b>READING: Weekeight.pdf</b>
Mar 12	SF	Discussion of soup session / Stories and take-aways <b>READING ASSIGNMENT: Weeknine.pdf</b>
Mar 19		SPRING BREAK: No Classes
Mar 26	LAC	Brief on next soup session / TBD <b>READING ASSIGNMENT: TBD</b>
April 2	LAC	Onsite at La Cocina <b>READING: Weektwelve.pdf</b>
April 9	SF	Discussion of soup session / Stories and take-aways / Exhibition planning <b>READING ASSIGNMENT: Weekthirteen.pdf</b>
April 16	SF	Reading discussion / Studio work / In-Class critique <b>READING ASSIGNMENT: Weekthirteen.pdf</b>
April 23	SF	Reading discussion / Studio work / In-Class critique <b>READING ASSIGNMENT: Weekfourteen.pdf</b>

April 30 (Tentative)

SF

FINAL EXHIBITION / CRITIQUE

**Bibliography (Draft)**

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