

The Cultural Feast An Introduction To Food And Society

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Consuming Geographies - David Bell 2013-01-11

Food occupies a seemingly mundane position in all our lives, yet the ways we think about shopping, cooking and eating are actually intensely reflexive. The daily pick and mix of our eating habits is one way we experience spatial scale. From the relationship of our food intake to our body-shape, to the impact of our tastes upon global food-production regimes, we all read food consumption as a practice which impacts on our sense of place. Drawing on anthropological, sociological and cultural readings of food consumption, as well as empirical material on shopping, cooking, food technology and the food media, this book demonstrates the importance of space and place in identity formation. We all think place (and) identity through food - we are where we eat!

Nutrition in Public Health - Arlene Spark 2007-05-11

Nutrition plays a key role in many areas of public health such as pre-term delivery, cancer, obesity, diabetes, and cardiovascular and renal diseases. Government nutrition policy, therefore, bears a huge influence on the nation's biggest health concerns. There is a clear need for information on this topic that unarguably holds the key to the primar

FNS - 1986

The Anthropology of Obesity in the United States - Anna Bellisari 2016-03-17

This volume examines the biocultural dimensions of obesity from an anthropological perspective in an effort to broaden understanding of a growing public health concern. The United States of America currently has the highest rates of obesity among developed countries, with an alarming rise in prevalence in recent decades which promises to affect the nation for years to come. Bellisari helps students to grasp the complex nature of this obesity epidemic, demonstrating that it is the consequence of many interacting forces which range from individual genetic and physiological predispositions to national policies and American cultural beliefs and practices. As much a social problem as an individual one, the development of obesity is in fact encouraged by the pattern of high consumption and physical inactivity that is promoted by American economic, political, and ideological systems. With a range of up-to-date scientific and medical data, *The Anthropology of Obesity in the United States* provides students with a comprehensive picture of obesity, its multiple causes, and the need for society-wide action to address the issue.

Introduction to Cultural Ecology - Mark Q. Sutton 2013-12-12

All peoples and cultures face environmental issues—but as this accessible text shows, how they respond to such issues varies widely around the world and across human history. *Introduction to Cultural Ecology*, Third Edition, familiarizes students with the foundations of the field and provides a framework for exploring what other cultures can teach us about human/environment relationships. Drawing on both biological and cultural approaches, the authors first cover basic principles of cultural anthropology, environmental studies, and human biological adaptations to the environment. They then consider environmental concerns within the context of diverse means of making a living, from hunting and gathering to modern industrial societies; detailed case studies add depth and breadth to the discussion.

The Civilization of Illiteracy - Mihai Nadin 1997

Phenomena related to the transition from a literacy-dominated civilization to one of various means of expression and communication are at the center of his book. The fall of totalitarian regimes, the current structural difficulties of the European Community, the burden of state bureaucracies, the world-wide effort

of re-engineering, and the global economy are part of the bigger picture of a necessary development.

African Food Systems in Crisis: Contending with change - Rebecca Huss-Ashmore 1989

First Published in 1991. Routledge is an imprint of Taylor & Francis, an informa company.

African Food Systems in Crisis - Rebecca Huss-Ashmore 2019-07-19

Originally published in 1991. Commissioned by the Task Force on African Famine of the American Anthropological Association, this the second part of a project examining the causes of food system failure in Africa and the effects of attempts to remedy the situation. It evaluates the often-retrogressive results of foreign aid to African nations and offers an anthropological perspective on how to reverse this trend. The contributors emphasize integrating all development programs with the regional customs and traditions already in place that have thus far allowed its people to cope with food and water shortages. In the past, various strategies have failed due to misunderstandings and incorrect assumptions concerning gender roles, food consumption habits, social relations, kinship networks, land use and government function. New understanding of the culture must be complemented with multifaceted programs incorporating education, a concern for grass-roots opinion and control, attention to production and consumption patterns, and various forms of broad-spectrum integrated development. The uniqueness research is recommended for all who are concerned about worldwide malnutrition and those who understand the need to recognize local traditions as resources that must be included in any successful development program.

The Cultural Feast - Carol A. Bryant 1985

This book blends the knowledge from the various disciplines with a goal of communicating three major points; that the relationship of people, their culture and society, and their food are complex; a awareness that food issues are global as well as some actions that can and are being taken; and how combiing nutritional and social skills can increase success in helping people meet their nutrient needs.

Appetites and Anxieties - Diane Carson 2013-12-01

Cinema is a mosaic of memorable food scenes. Detectives drink alone. Gangsters talk with their mouths full. Families around the world argue at dinner. Food documentaries challenge popular consumption-centered visions. In *Appetites and Anxieties: Food, Film, and the Politics of Representation*, authors Cynthia Baron, Diane Carson, and Mark Bernard use a foodways paradigm, drawn from the fields of folklore and cultural anthropology, to illuminate film's cultural and material politics. In looking at how films do and do not represent food procurement, preparation, presentation, consumption, clean-up, and disposal, the authors bring the pleasures, dangers, and implications of consumption to center stage. In nine chapters, Baron, Carson, and Bernard consider food in fiction films and documentaries—from both American and international cinema. The first chapter examines film practice from the foodways perspective, supplying a foundation for the collection of case studies that follow. Chapter 2 takes a political economy approach as it examines the food industry and the film industry's policies that determine representations of food in film. In chapter 3, the authors explore food and food interactions as a means for creating community in Bagdad Café, while in chapter 4 they take a close look at 301/302, in which food is used to mount social critique. Chapter 5 focuses on cannibal films, showing how the foodways paradigm unlocks the implications of films that dramatize one of society's greatest food taboos. In chapter 6, the authors demonstrate ways that insights generated by the foodways lens can enrich genre and auteur studies. Chapter 7 considers documentaries about food and water resources, while chapter 8 examines food documentaries that slip through the cracks of film censorship by going into exhibition without an MPAA rating. Finally, in chapter 9, the authors study

films from several national cinemas to explore the intersection of food, gender, and ethnicity. Four appendices provide insights from a food stylist, a selected filmography of fiction films and a filmography of documentaries that feature foodways components, and a list of selected works in food and cultural studies.

Cultural Anthropology - JoAnn Jacoby 2007

An annotated bibliography of print and electronic resources central to the field of social and cultural anthropology.

Discovering Nutrition - Paul Insel 2009-03-19

Discovering Nutrition, Third Edition is a student-friendly introduction to nutrition on a non-majors level. Coverage of material such as digestion, metabolism, chemistry, and life cycle nutrition is clearly written, accessible, and engaging to undergraduate students.

Discovering Nutrition - Paul M. Insel 2013

Discovering Nutrition, Fourth Edition is a student-friendly introduction to nutrition on a non-majors level. Coverage of material such as digestion, metabolism, chemistry, and life cycle nutrition is clearly written, accessible, and engaging to undergraduate students. Includes new section on diet and health, including obesity and physical activity.

What's in a Meal? - Child Nutrition Programs (U.S.) 1994

Intended to assist Child and Adult Care Food Program (CACFP) personnel in providing quality, nutritious meals which comply with CACFP meal pattern requirements. Sections include: nutrition, recipe modification, food labeling, feeding infants, food handling and sanitation, ethnic foods, recipe evaluation, and crediting foods.

The Face on Your Plate: The Truth About Food - Jeffrey Moussaieff Masson 2010-04-26

"It's a challenge to create transformative moments with books, but [Masson] does it."—Susan Salter Reynolds, Los Angeles Times In this revelatory work, Jeffrey Moussaieff Masson shows how food affects our moral selves, our health, and our planet. Masson investigates how denial keeps us from recognizing the animal at the end of our fork and urges readers to consciously make decisions about food.

Special Reference Briefs - 1983

The Social Archaeology of Food - Christine A. Hastorf 2017

Introduction : The Social Life of Food -- Part I. Laying the Groundwork -- Framing Food Investigation -- The Practices of a Meal in Society -- Part II. Current Food Studies in Archaeology -- The Archaeological Study of Food Activities -- Food Economics -- Food Politics : Power and Status -- Part III. Food and Identity : The Potentials of Food Archaeology -- Food in the Construction of Group Identity -- The Creation of Personal Identity : Food, Body and Personhood -- Food Creates Society

Infant Nutrition and Feeding - 1994

Nature's Perfect Food - E. Melanie Dupuis 2002-02-01

For over a century, America's nutrition authorities have heralded milk as "nature's perfect food," as "indispensable" and "the most complete food." These milk "boosters" have ranged from consumer activists, to government nutritionists, to the American Dairy Council and its ubiquitous milk moustache ads. The image of milk as wholesome and body-building has a long history, but is it accurate? Recently, within the newest social movements around food, milk has lost favor. Vegan anti-milk rhetoric portrays the dairy industry as cruel to animals and milk as bad for humans. Recently, books with titles like, "Milk: The Deadly Poison," and "Don't Drink Your Milk" have portrayed milk as toxic and unhealthy. Controversies over genetically-engineered cows and questions about antibiotic residue have also prompted consumers to question whether the milk they drink each day is truly good for them. In *Nature's Perfect Food* Melanie Dupuis illuminates these questions by telling the story of how Americans came to drink milk. We learn how cow's milk, which was associated with bacteria and disease became a staple of the American diet. Along the way we encounter 19th century evangelists who were convinced that cow's milk was the perfect food with divine properties, brewers whose tainted cow feed poisoned the milk supply, and informal wetnursing networks that were destroyed with the onset of urbanization and industrialization. Informative and entertaining, *Nature's Perfect Food* will be the standard work on the history of milk.

Archaeology and Cultural Mixture - Philipp W. Stockhammer 2013-04-01

Everyone Eats - E. N. Anderson 2014-02-07

Everyone eats, but rarely do we investigate why we eat what we eat. Why do we love spices, sweets, coffee? How did rice become such a staple food throughout so much of eastern Asia? *Everyone Eats* examines the social and cultural reasons for our food choices and provides an explanation of the nutritional reasons for why humans eat what they do, resulting in a unique cultural and biological approach to the topic. E. N. Anderson explains the economics of food in the globalization era; food's relationship to religion, medicine, and ethnicity; and offers suggestions on how to end hunger, starvation, and malnutrition. This thoroughly updated Second Edition incorporates the latest food scholarship, most notably recognizing the impact of sustainable eating advocacy and the state of food security in the world today. Anderson also brings more insight than ever before into the historical and scientific underpinnings of our food customs, fleshing this out with fifteen new and original photographs from his own extensive fieldwork. A perennial classic in the anthropology of food, *Everyone Eats* feeds our need to understand human ecology by explaining the ways that cultures and political systems structure the edible environment.

Food History - Sylvie Vabre 2021-05-18

This pioneering book elevates the senses to a central role in the study of food history because the traditional focus upon food types, quantities, and nutritional values is incomplete without some recognition of smell, touch, sight, hearing, and taste. Eating is a sensual experience. Every day and at every meal the senses of smell, touch, sight, hearing, and taste are engaged in the acts of preparation and consumption. And yet these bodily acts are ephemeral; their imprint upon the source material of history is vestigial. Hitherto historians have shown little interest in the senses beyond taste, and this book fills that research gap. Four dimensions are treated: • Words, Symbols and Uses: Describing the Senses – an investigation of how specific vocabularies for food are developed. • Industrializing the Senses – an analysis of the fundamental change in the sensory qualities of foods under the pressure of industrialization and economic forces outside the control of the household and the artisan producer. • Nationhood and the Senses – an exploration of how the combination of the senses and food play into how nations saw themselves, and how food was a signature of how political ideologies played out in practical, everyday terms. • Food Senses and Globalization – an examination of links between food, the senses, and the idea of international significance. Putting all of the senses on the agenda of food history for the first time, this is the ideal volume for scholars of food history, food studies and food culture, as well as social and cultural historians. Putting all of the senses on the agenda of food history for the first time, this is the ideal volume for scholars of food history, food studies and food culture, as well as social and cultural historians.

The Georgian Feast - Darra Goldstein 2013-12-24

"Every Georgian dish is a poem."—Alexander Pushkin According to Georgian legend, God took a supper break while creating the world. He became so involved with his meal that he inadvertently tripped over the high peaks of the Caucasus, spilling his food onto the land below. The land blessed by Heaven's table scraps was Georgia. Nestled in the Caucasus mountain range between the Black and Caspian seas, the Republic of Georgia is as beautiful as it is bountiful. The unique geography of the land, which includes both alpine and subtropical zones, has created an enviable culinary tradition. In *The Georgian Feast*, Darra Goldstein explores the rich and robust culture of Georgia and offers a variety of tempting recipes. The book opens with a fifty-page description of the culture and food of Georgia. Next are over one hundred recipes, often accompanied by notes on the history of the dish. Holiday menus, a glossary of Georgian culinary terms, and an annotated bibliography round out the volume.

An Introduction to Cultural Ecology - Mark Q. Sutton 2020-08-26

This contemporary introduction to the principles and research base of cultural ecology is the ideal textbook for advanced undergraduate and beginning graduate courses that deal with the intersection of humans and the environment in traditional societies. After introducing the basic principles of cultural anthropology, environmental studies, and human biological adaptations to the environment, the book provides a thorough discussion of the history of, and theoretical basis behind, cultural ecology. The bulk of the book outlines the broad economic strategies used by traditional cultures: hunting/gathering, horticulture, pastoralism, and

agriculture. Fully explicated with cases, illustrations, and charts on topics as diverse as salmon ceremonies among Northwest Indians, contemporary Maya agriculture, and the sacred groves in southern China, this book gives a global view of these strategies. An important emphasis in this text is on the nature of contemporary ecological issues, how peoples worldwide adapt to them, and what the Western world can learn from their experiences. A perfect text for courses in anthropology, environmental studies, and sociology.

The Essence of Japanese Cuisine - Michael Ashkenazi 2013-10-11

The past few years have shown a growing interest in cooking and food, as a result of international food issues such as BSE, world trade and mass foreign travel, and at the same time there has been growing interest in Japanese Studies since the 1970s. This volume brings together the two interests of Japan and food, examining both from a number of perspectives. The book reflects on the social and cultural side of Japanese food, and at the same time reflects also on the ways in which Japanese culture has been affected by food, a basic human institution. Providing the reader with the historical and social bases to understand how Japanese cuisine has been and is being shaped, this book assumes minimal familiarity with Japanese society, but instead explores the country through the topic of its cuisine.

The Role of Food, Agriculture, Forestry and Fisheries in Human Nutrition - Volume IV - Victor R. Squires 2011-11-15

The Role of Food, Agriculture, Forestry and Fisheries in Human Nutrition is a component of Encyclopedia of Food and Agricultural Sciences, Engineering and Technology Resources in the global Encyclopedia of Life Support Systems (EOLSS), which is an integrated compendium of twenty one Encyclopedias. Human health and wellbeing depend strongly on production, quality, and availability of food. Agriculture, or cultivation of the soil, harvesting crops, and raising livestock, which are the main sources of food, has no single origin. At different times and in numerous places, many plants and animals have been domesticated to provide food for humankind. Fishing, like farming, is a form of primary food production. Through food gathering, primitive humans first obtained fish and other aquatic products in the shallow waters of lakes and along the seashore, in areas with ebb tides, and in small streams. The breadth and complexity of the subject matter presented here is vast. This volume traces the extraordinary history of human colonization of the habitable world and is a chronicle of humankind's early communion with the underlying realities of the earth's physical environment, the eventual destruction of this harmonious relationship, and efforts to repair the damage. To make it easier for the reader the volume is divided into 7 sections Food and agriculture and the use of natural resources examines the relationship between food production and the resource base and demonstrate how humans have adapted and exploited Nature to feed the burgeoning populations of humans and their domestic animals. History of forestry from ancient times to the present day is analyzed and shows the linkage between forest clearance for agriculture and the rise of human populations, and current global environmental issues. History of Fishing is a saga explained that spans the full range from traditional fishing for subsistence through to the evolution of modern factory fishing fleets Impact of global change on agriculture outlines the impact of climate change, human demographic trends and the sustainability issues that arise. Economics and policy of food production analyzes the global trade in foodstuffs and the regional specializations and land use complexities. Fundamentals of human health and nutrition explains the complexities of providing a balanced and safe diet for humans throughout their life cycle from birth to old age. It explores some of the linkages between human health and the quality and quantity of food provided. Human nutrition: an overview provides, a wide ranging summary of the issues and imperatives associated with providing humans with food of a quality and standard that will ensure healthy lives. In the history of human development from the time of the earliest agricultural activities humans have cleared the natural forests and woodlands to obtain building materials and fuel wood, and to provide lands for domestic animals and crops. It is this aspect that is the main focus of the volume. The authors in this volume have analyzed and reviewed the interactions between the utilization of natural resources and human nutrition. Much attention focuses on the specific contribution by agriculture (including livestock husbandry), forestry and fisheries in meeting human needs. This synoptic overview assesses the pattern of past change in the relationship between humans and the resource base on which their lives depend. Lessons learned, or still to be learned, are teased out and elaborated. The vast breadth

of the subject matter covered in this volume has meant that the work has benefited from the input of many individual contributors from vastly different parts of the globe. I am grateful to the contributors and reviewers for their time and effort and the exchange of ideas and the learning experience that I obtained by working with such a diverse and learned group. We all owe a debt of gratitude to the vast "invisible college" of colleagues whose publications that have shed light on some of the most pertinent problems facing humankind today. These four volumes are aimed at the following five major target audiences: University and College students Educators, Professional practitioners, Research personnel and Policy analysts, managers, and decision makers and NGOs.

Discovering Nutrition -

The Taste of American Place - Barbara Gimla Shortridge 1998

Compilation of articles examining the culture, ethnicity, socioeconomics, geography, and demography of American food.

Holy Feast and Holy Fast - Caroline Walker Bynum 1988-01-07

In the period between 1200 and 1500 in western Europe, a number of religious women gained widespread veneration and even canonization as saints for their extraordinary devotion to the Christian eucharist, supernatural multiplications of food and drink, and miracles of bodily manipulation, including stigmata and inedia (living without eating). The occurrence of such phenomena sheds much light on the nature of medieval society and medieval religion. It also forms a chapter in the history of women. Previous scholars have occasionally noted the various phenomena in isolation from each other and have sometimes applied modern medical or psychological theories to them. Using materials based on saints' lives and the religious and mystical writings of medieval women and men, Caroline Walker Bynum uncovers the pattern lying behind these aspects of women's religiosity and behind the fascination men and women felt for such miracles and devotional practices. She argues that food lies at the heart of much of women's piety. Women renounced ordinary food through fasting in order to prepare for receiving extraordinary food in the eucharist. They also offered themselves as food in miracles of feeding and bodily manipulation. Providing both functionalist and phenomenological explanations, Bynum explores the ways in which food practices enabled women to exert control within the family and to define their religious vocations. She also describes what women meant by seeing their own bodies and God's body as food and what men meant when they too associated women with food and flesh. The author's interpretation of women's piety offers a new view of the nature of medieval asceticism and, drawing upon both anthropology and feminist theory, she illuminates the distinctive features of women's use of symbols. Rejecting presentist interpretations of women as exploited or masochistic, she shows the power and creativity of women's writing and women's lives.

Feasts and Fasts - Colleen Taylor Sen 2014-11-15

From dal to samosas, paneer to vindaloo, dosa to naan, Indian food is diverse and wide-ranging—unsurprising when you consider India's incredible range of climates, languages, religions, tribes, and customs. Its cuisine differs from north to south, yet what is it that makes Indian food recognizably Indian, and how did it get that way? To answer those questions, Colleen Taylor Sen examines the diet of the Indian subcontinent for thousands of years, describing the country's cuisine in the context of its religious, moral, social, and philosophical development. Exploring the ancient indigenous plants such as lentils, eggplants, and peppers that are central to the Indian diet, Sen depicts the country's agricultural bounty and the fascination it has long held for foreign visitors. She illuminates how India's place at the center of a vast network of land and sea trade routes led it to become a conduit for plants, dishes, and cooking techniques to and from the rest of the world. She shows the influence of the British and Portuguese during the colonial period, and she addresses India's dietary prescriptions and proscriptions, the origins of vegetarianism, its culinary borrowings and innovations, and the links between diet, health, and medicine. She also offers a taste of Indian cooking itself—especially its use of spices, from chili pepper, cardamom, and cumin to turmeric, ginger, and coriander—and outlines how the country's cuisine varies throughout its many regions. Lavishly illustrated with one hundred images, Feasts and Fasts is a mouthwatering tour of Indian food full of fascinating anecdotes and delicious recipes that will have readers devouring its pages.

Nutrition - Paul M. Insel 2014

Foods of Association - Nina Lilian Etkin 2009

ÒWe should look for someone to eat and drink with before looking for something to eat and drink.Ó
ÑEpicurus This fascinating book examines the biology and culture of foods and beverages that are consumed in communal settings, with special attention to their health implications. Nina Etkin covers a wealth of topics, exploring human evolutionary history, the Slow Food movement, ritual and ceremonial foods, caffeinated beverages, spices, the street foods of Hawaii and northern Nigeria, and even bottled water. Her work is framed by a biocultural perspective that considers both the physiological implications of consumption and the cultural construction and circulation of foods. For Etkin, the foods and beverages we consume are simultaneously Òbiodynamic substances and cultural objects.Ó The book begins with a look at the social eating habits of our primate relatives and discusses our evolutionary adaptations. It then offers a history of social foods in the era of European expansion, with a focus on spices and Òcaffeinated cordials.Ó (Of course, there were some powerful physiological consequences of eating foods brought home by returning explorers, and those are considered tooÑalong with consequences for native peoples.) From there, the book describes Òstreet food,Ó which is always served in communal settings. Etkin then scrutinizes ceremonial foods and beverages, and considers their pharmacological effects as well. Her extensive examination concludes by assessing the biological and cultural implications of bottled water. While intended primarily for scholars, this enticing book serves up a tantalizing smorgasbord of food for thought.

Cross-cultural Counseling - 1987

The Cultural Feast - Carol A. Bryant 2003

Examines the evolutionary and historical factors influencing human dietary practices, the relationship between food and culture, and nutrition problems.

Community Nutrition - Gail C. Frank 2008

This graduate-level community nutrition textbook presents a conceptual framework for understanding the course of health and disease and matching community nutrition or applied nutrition epidemiology to the model.

Cultural Perspectives on Food and Nutrition - Marcy Schveibinz 1994

Engage: College Reading - Ivan Dole 2012-01-01

Taking a holistic approach to developmental reading, ENGAGE: COLLEGE READING is the third book in a 3-book series, covering reading levels grades 10-12. It guides students through a stepped and incremental approach, activating background or prior knowledge as many of the skills students need to become critical

readers are skills they already possess and use on a daily basis. Often using popular media as a springboard, Dole and Taggart show students how the skills used when watching television or movies can easily transfer to their academic reading. In this third book, Engage offers a much greater emphasis on critical thinking, academic reading and reading for careers. Reviewers have lauded the inclusion of varied, interesting readings that will stimulate students' interest in reading and will provide them with background knowledge needed for the most popular college courses. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Coffee Culture - Catherine M. Tucker 2011-01-26

"The Anthropology of Stuff" is part of a new Series dedicated to innovative, unconventional ways to connect undergraduate students and their lived concerns about our social world to the power of social science ideas and evidence. Our goal with the project is to help spark social science imaginations and in doing so, new avenues for meaningful thought and action. Each "Stuff" title is a short (100 page) "mini text" illuminating for students the network of people and activities that create their material world. From the coffee producers and pickers who tend the plantations in tropical nations, to the middlemen and processors, to the consumers who drink coffee without ever having to think about how the drink reached their hands, here is a commodity that ties the world together. This is a great little book that helps students apply anthropological concepts and theories to their everyday lives, learn how historical events and processes have shaped the modern world and the contexts of their lives, and how consumption decisions carry ramifications for our health, the environment, the reproduction of social inequality, and the possibility of supporting equity, sustainability and social justice.

Routledge Library Editions: Food Supply and Policy - Various 2021-08-29

Reissuing works originally published between 1952 and 1999, this set provides a wide spread of scholarship on issues surrounding food provision throughout the world. The earlier books look at import and export changes during times when previous trade routes and options changed while later ones mostly consider food assistance policies, poverty and famine, and welfare. These books cover third world studies, economics, anthropology, politics, environment, agriculture and population studies as well as food and nutrition.

Food and Society - William C. Whit 1995-01-01

The importance of food is undeniable. Yet, because it is so close and obvious, we often fail to pay attention to it. In *Food and Society: A Sociological Approach*, author William C. Whitt attempts to develop a multi-level, multidisciplinary approach to the relationship between food and the larger world. Organized from the experiences of food consumption through its preparation, distribution, storage and production, this book discusses the role of food in past societies, the basics of nutrition, contemporary issues, including body size, food and culture, food production, world hunger and food innovation.