



**Trinity College
Faculty of Divinity
in the Toronto School of Theology**

THE CONTENT OF THIS DESCRIPTION IS NOT A LEARNING CONTRACT AND THE INSTRUCTOR IS NOT BOUND TO IT. IT IS OFFERED IN GOOD FAITH AND INTENDED AS A HELPFUL GUIDE TO THE STUDENT.

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TITLE: TRT 2872HF *Taste and See: A Theology of Food*

PROFESSOR: Jason McKinney

LOCATION: 201 Cowan Ave, Parkdale, Toronto

COURSE DESCRIPTION:

This course introduces students to some of the historical, ethical, and theological dimensions of food and eating, with an aim toward thinking about food and eating in the context of practical ministry. Whether one is thinking about a community potluck, a food based outreach program, a local partnership, or the Eucharist, food and eating remain central to the practice of the Christian faith and to a proper theological self-understanding of the church.

COURSE OUTCOMES:

Students successfully completing this course will be able to:

- think critically about food and eating.
- reflect theologically on their own experiences of food, eating, and hospitality.
- generate a theological framework for understanding food and eating.
- contextualize this thinking and reflection for practical ministry (from meal programs to the Eucharist)

PREREQUISITES:

None

TEXTS:

*Course texts are available at *Crux Books*.

[Required]

- Pollan, Michael. *The Omnivore's Dilemma: A Natural History of Four Meals*. New York, NY: Penguin, 2007.

- Roberts, Wayne. The No-Nonsense Guide to World Food: New Edition. Second Edition edition. New Internationalist, 2013.
- Schmemmann, Alexander. For the Life of the World: Sacraments and Orthodoxy. 2nd Revised & enlarged edition. Crestwood, N.Y: St. Vladimir's Seminary Press, 1973.
- Wirzba, Norman. Food and Faith: A Theology of Eating. New York: Cambridge University Press, 2011.

[Recommended]

- Berry, Wendell, and Michael Pollan. Bringing It to the Table: On Farming and Food. Berkeley: Counterpoint, 2009.

WRITTEN & ORAL ASSIGNMENTS/TESTS:

- Attendance at public lectures
- Participation in classroom sessions
- Food Biography – A 3-5 page biography on a food item.
- Paper Proposal - 1 to 2 page summary of final paper with thesis, basic outline and list of sources.
- Final Paper – a 10 -15 page paper exploring some dimension of the theology of food.

CLASSROOM PROCEDURES:

Public lectures, classroom sessions

GRADING PROCEDURES:

- Participation – 25%
- Food Biography - 25%
- Paper Proposal - 10%
- Final Paper - 40%

ATTENDANCE:

Required

ACADEMIC INTEGRITY:

- All TST students are subject to U of T's "Code of Behaviour on Academic Matters." Copies of the code are available at <www.governingcouncil.utoronto.ca/policies/behaveac.htm>. Please take special note of the section on plagiarism. For a helpful set of guidelines on how to avoid plagiarism, see <www.writing.utoronto.ca/advice/using-sources/how-not-to-plagiarize>. This is part of a more general—and equally helpful—website that provides advice on academic writing (<<http://www.writing.utoronto.ca/advice>>).

PRELIMINARY COURSE OUTLINE:*Readings marked with [square brackets] are *recommended* readings.

DATE	SESSION	READINGS	THEME	NOTES
Sept 17	Intro & Syllabus Review			
Sept 24		Schmemmann, 11-22 Wirzba, 1-34	Theological Framework	
Oct 1	PUBLIC LECTURE : Ralph Martin	Pollan, 123-273	Food	
Oct 8		Wirzba, 35-70	Food	
Oct 15	PUBLIC LECTURE: Barbara Emanuel & Angela Elizinga Cheng	Roberts, 8-53 [Wirzba, 71-109]	Food Security	
Oct 22		Roberts, 54-115 [116-175]	Food Security	
Oct 29	READING WEEK			
Nov 5		Wirzba, 110-143	Animals	<i>Food Biography Due</i>
Nov 12	PUBLIC LECTURE: Stefan Dolgert	Pollan, 287-333	Animals	
Nov 19		Sherwood,	Animals	
Nov 26	PUBLIC LECTURE: Stephen Scharper	Wirzba, 179-234, TBD	Integration	
Dec 3		Schmemmann, 23-46	Eucharist	
Dec 10		Lathrop, 59-76		<i>Proposals & Presentations</i>

PROGRAM OUTCOMES:

<p>COURSE OUTCOMES: KNOWLEDGE OF THE AREA OF CONCENTRATION</p>	<p>COURSE ELEMENT</p>	<p>PROGRAM OUTCOMES</p>
<p>Students successfully completing this course will be able to:</p>	<p>This outcome will be achieved through these course elements:</p>	<p>This course outcome corresponds to this aspect of the Basic Degree Learning Outcomes</p>
<ul style="list-style-type: none"> • Think critically about food and eating 	<ul style="list-style-type: none"> • lectures and class sessions • reflection paper • research paper 	<ul style="list-style-type: none"> • Religious heritage • Cultural context
<ul style="list-style-type: none"> • Reflect theologically upon personal experiences of food and eating 	<ul style="list-style-type: none"> • reflection paper 	<ul style="list-style-type: none"> • Personal well-being, vocational formation, and spiritual practices • Leadership in ecclesial and public contexts
<ul style="list-style-type: none"> • generate a theological framework for understanding food and eating. 	<ul style="list-style-type: none"> • lectures and class sessions • reflection paper • research paper 	<ul style="list-style-type: none"> • Religious heritage • Cultural context • Personal well-being, vocational formation, and spiritual practices • Leadership in ecclesial and public contexts
<ul style="list-style-type: none"> • contextualize this critical thinking and theological reflection for practical ministry 	<ul style="list-style-type: none"> • lectures and class sessions • reflection paper • research paper 	<ul style="list-style-type: none"> • Religious heritage • Cultural context • Personal well-being, vocational formation, and spiritual practices • Leadership in ecclesial and public contexts

COURSE OUTCOMES: ABILITY WITH SCHOLARLY TOOLS AND SKILLS	COURSE ELEMENT	PROGRAM OUTCOMES
1. Depth and Breadth of Knowledge	<ul style="list-style-type: none"> • lectures and class sessions • research paper 	To be determined
2. Research and Scholarship	<ul style="list-style-type: none"> • lectures and class session • reflection paper • research paper 	To be determined
3. Level of Application of Knowledge	<ul style="list-style-type: none"> • reflection paper • research paper 	To be determined
4. Professional capacity/ autonomy	<ul style="list-style-type: none"> • reflection paper • research paper 	To be determined
5. Level of communication skills	<ul style="list-style-type: none"> • class sessions • reflection paper • research paper 	To be determined
6. Awareness of limits of knowledge	<ul style="list-style-type: none"> • lectures and class sessions • reflection paper • research paper 	To be determined

FOOD + FAITH

PUBLIC LECTURE SERIES

201 COWAN AVE., PARKDALE, TORONTO

FAITH, FOOD + RESPECT FOR RESOURCES

THURSDAY, OCTOBER 1, 7:00 PM

Ralph C. Martin, Professor & Loblaw Chair in Sustainable Food Production,
University of Guelph

FAITH + FOOD SECURITY

Thursday, October 15, 7:00 PM

Barbara Emanuel, Manager, Toronto Food Strategy, Toronto Public Health
Angela Elizinga-Cheng, Urban Agriculture and Community Food
Animation Manager, Foodshare, Toronto

FAITH, FOOD, + ANIMALS

THURSDAY, NOVEMBER 12, 7:00 PM

Stefan Dolgert, Assistant Professor, Political Science, Brock University

FOOD + FAITH

THURSDAY, NOVEMBER 26, 7:00 PM

Stephen Scharper, Associate Professor of Environment, Dept. of
Anthropology, University of Toronto, Mississauga

