

## Consumption Food And Taste

Consumption, Food and Taste SAGE

The Cultural Politics of Food, Taste, and Identity examines the social, cultural, and political processes that shape the experience of taste. The book positions flavor as involving all the senses, and describes the multiple ways in which taste becomes tied to local, translocal, glocal, and cosmopolitan politics of identity. Global case studies are included from Japan, China, India, Belize, Chile, Guatemala, the United States, France, Italy, Poland and Spain. Chapters examine local responses to industrialized food and the heritage industry, and look at how professional culinary practice has become foundational for local identities. The book also discusses the unfolding construction of “local taste” in the context of sociocultural developments, and addresses how cultural political divides are created between meat consumption and vegetarianism, innovation and tradition, heritage and social class, popular food and authenticity, and street and restaurant food. In addition, contributors discuss how different food products—such as kimchi, quinoa, and Soylent—have entered the international market of industrial and heritage foods, connecting different places and shaping taste and political identities.

This richly illustrated book applies the discoveries of the new generation of food historians to the pleasures of dining and the culinary accomplishments of diverse civilizations, past and present. Freedman gathers essays by French, German, Belgian, American, and British historians to present a comprehensive, chronological history of taste.

From a Pulitzer Prize-winning investigative reporter at The New York Times comes the

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troubling story of the rise of the processed food industry -- and how it used salt, sugar, and fat to addict us. Salt Sugar Fat is a journey into the highly secretive world of the processed food giants, and the story of how they have deployed these three essential ingredients, over the past five decades, to dominate the North American diet. This is an eye-opening book that demonstrates how the makers of these foods have chosen, time and again, to double down on their efforts to increase consumption and profits, gambling that consumers and regulators would never figure them out. With meticulous original reporting, access to confidential files and memos, and numerous sources from deep inside the industry, it shows how these companies have pushed ahead, despite their own misgivings (never aired publicly). Salt Sugar Fat is the story of how we got here, and it will hold the food giants accountable for the social costs that keep climbing even as some of the industry's own say, "Enough already."

Canonical Authors in Consumption Theory is the first work to compile the contributions of the greatest social thinkers in the global conversation about consumption and consumer culture. A prestigious reference work, it offers original chapters by the world's most prominent thought leaders and surveys how the work of historical theorists has influenced and shaped consumption theory, both through history and at the cutting edge of research. Consumption is at the core of contemporary lifestyles, of political successes and failures and of discussions around sustainability and environmental change. Contemporary consumer culture shapes modern identities, and is the engine of the globalizing capitalist economy. Still, most social theorizations over the last century and a half have addressed production processes rather than consumption processes. This is about to change. Studies of consumption play an increasing role as a topic and a domain of study in marketing, anthropology, sociology and cultural

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studies. Currently, there is no single compilation that systematically links scholarly work published by the greatest social thinkers of the last 150 years to the understanding of contemporary consumer society. This book provides a solid framework for understanding the relevance of these canonical authors in social theory to facilitate analysis of consumer culture, and to act as a comprehensive reference point for consumer researchers, doctoral students and practitioners.

Exploring the expression of taste through the processes of consumption this book provides an incisive and accessible evaluation of the current theories of consumption, and trends in the representation and purchase of food. Alan Warde outlines various theories of change in the twentieth century, and considers the parallels between their diagnoses of consumer behaviour and actual trends in food practices. He argues that dilemmas of modern practical life and certain imperatives of the culture of consumption make sense of food selection. He suggests that contemporary consumption is best viewed as a process of continual selection among an unprecedented range of generally accessible items which are made available both commercially and informally.

This book marks a new departure in ethics, which has up to now been a question of 'the good life' in relation to other people, based on Greek concepts of friendship and the Judaeo-Christian ,caritas.' No early moral teaching discussed man's relation to the origin of foodstuffs and the system that produced them; doubtless the question was of little interest since the production path was so short.

With studies of China, India, West Africa, South America and Europe, this book provides a global perspective on food consumption in the modern world. Combing

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ethnographic, historical and comparative analyses, the volume celebrates the contributions of Jack Goody to the anthropology of food.

Drawing upon anthropological, sociological and historical perspectives, this volume provides a unique insight into women's domestic consumption. The contributors argue that domestic consumption represents an important lens through which to examine the everyday production and reproduction of socio-economic relations. Through a variety of case studies (such as gambling, wedding day consumption and bedroom décor), the essays explore and reconsider the nature of public and private spaces, and the subsequent nature of domestic space - often by challenging traditional notions of what constitutes 'the domestic'. The volume demonstrates the broad range of experiences that domestic consumption offers women and reveals some of the complex meanings and motivations underpinning women's consumption practices.

It is critical for the food industry to maintain a current understanding of the factors affecting food choice, acceptance and consumption since these influence all aspects of its activities. This subject has matured in recent years and, for the first time, this book brings together a coherent body of knowledge which draws on the experiences in industrial and academic settings of an international team of authors. Written for food technologists and marketers, the book is also an essential reference for all those concerned with the economic, social, and psychological aspects of the subject.

A unique insight into the decision-making and food consumption of the European

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consumer. The volume is essential reading for those involved in product development, market research and consumer science in food and agro industries and academic research. It brings together experts from different disciplines in order to address the fundamental issues related to predicting food choice, consumer behavior and societal trust in quality and safety regulatory systems. The importance of the social and psychological context and the cross-cultural differences and how they influence food choice are also covered in great detail.

' This fascinating and insightful volume introduces readers to food as a window to the social and cultural history and geography of Singapore. It demonstrates how the food we consume, the ways in which we acquire and prepare it, the company we keep as we cook and eat, and our preferences and practices are all revealing of a larger economic, social, cultural and political world, both historically and in contemporary times. Readers will be captivated by chapters that deal with the intersections of food and ethnicity, gender and class, food hybridity, innovations and creativity, heritage and change, globalization and localization, and more. This is a must-read for anyone interested in Singapore culture and society. Contents: Theorising Contemporary Foodscapes: Conceptual and Empirical Insights from Singapore (Lily Kong and Vineeta Sinha) Taking the Street Out of Street Food (Chua Beng Huat) Singapore's "Snackscapes" (Adeline Tay) Tasting Memories, Cooking Heritage: A Sensuous Invitation to Remember (Kelvin E Y Low) Placing Pig Farming in Post-Independence Singapore: Community,

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Development and Landscapes of Rurality (Harvey Neo)  
The Kopitiam in Singapore: An Evolving Story about Cultural Diversity and Cultural Politics (Lai Ah Eng)  
The Taste of Retro: Nostalgia, Sensory Landscapes and Cosmopolitanism in Singapore (Jean Duruz)  
Mapping Singapore's Culinary Landscape: Is Anyone Cooking? (Vineeta Sinha)  
Bloggers, Critics and Photographers in the Mediation of Food Consumption (Tan Xiang Ru, Amy)  
From Sushi in Singapore to Laksa in London: Globalising Foodways and the Production of Economy and Identity (Lily Kong)

Readership: General public and a must-read for anyone interested in Singapore culture and society. Key Features: There is currently no single volume that addresses the history and geography of food in Singapore in the post-colonial years; this is the first of its kind. The volume provides a critical analysis of food within a larger economic, social and cultural context, and is not merely a celebratory narrative. It brings together some of the key scholars on food in Singapore.

Keywords: Food; Foodways; Foodscapes; Post-colonial Singapore; Culture; Community; Consumption

"This book is a multidisciplinary masterpiece and the intensely researched examination that the foodways and foodscapes of Singapore deserves. Comprehensive in its examination of changing food practices, this volume powerfully connects consumption, production, built environments, home kitchens, hawker centres, and the sensory experience of food. It is a must read for anyone interested in how a multidisciplinary analysis can enliven the study of food in diverse cities." Daniel Bender Canada Research Chair in Global Culture and Director

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Culinaria Research Centre University of Toronto "In the many reflections for SG50, nothing comes closer to Singapore's identity than the city-state's diversified, multi-ethnic and delectable foods. The 10 chapters in this book are a much welcomed multidisciplinary academic intervention of the quintessential Singaporean passion of eating and snacking. This book savours all its foodscapes, foodways and cuisines through its street foods, hawker centres, kopitiam and restaurants. Singapore's food obsession best undergirds Joseph Nye's "soft power", an expression of "Eurasian" cultural fusion, Asian gastronomical delights and cosmopolitan consumption which variously defines Singapore's national identity, its innovative expressions, its tourist beaoning, its recollection of "sensory heritage", its transcultural involvement, and its global-local statement. Sample Singapore's mouth-watering creativity through its social, cultural, political, historical, and economic taste buds. This is definitely a digestible book worth consuming." Victor R Savage National University of Singapore "Journey through kampungs and kopitiam and find out why food is so important in Singapore culture! An essential read for anyone seeking to understand Singapore food!" Leslie Tay Author, blogger and self-proclaimed gastro-geek <http://ieatishootipost.sg> "Food, Foodways and Foodscapes is an extraordinary and a rare book that is simultaneously richly descriptive, deeply evocative, and sharply analytical. It provides a welcome and much needed shift in the locus of discussion from the over-written spaces of restaurants and TVs in North Atlantic nations, to the streets,

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the home, and the web, in a city-state in southeast Asia, which is precisely what makes it theoretically fecund." Krishnendu Ray New York University & President, Association for the Study of Food & Society "This is one of the most accessible and comprehensive book to chart Singapore's food history ... It is an excellent starting point for anyone keen to understand the ways in which Singaporeans think about and enjoy, food." The Sunday Times, Singapore '

Written by leading international experts, this book explores one of the central difficulties faced by nutritionists today; how to improve people's health by getting them to change their dietary behaviour. It provides an overview of the current understanding of consumer food choice by exploring models of food choice, the motivations of consumers, biological, learning and societal influences on food choice, and food choices across the lifespan. It concludes by examining the barriers to dietary change and how nutritionists can best impact upon dietary behaviour.

For the past four decades, increasing numbers of Americans have started paying greater attention to the food they eat, buying organic vegetables, drinking fine wines, and seeking out exotic cuisines. Yet they are often equally passionate about the items they refuse to eat: processed foods, generic brands, high-carb meals. While they may care deeply about issues like nutrition and sustainable agriculture, these discriminating diners also seek to differentiate themselves from the unrefined eater, the common person who lives on junk food. Discriminating Taste argues that the rise of gourmet,



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ethnic, diet, and organic foods must be understood in tandem with the ever-widening income inequality gap. Offering an illuminating historical perspective on our current food trends, S. Margot Finn draws numerous parallels with the Gilded Age of the late nineteenth century, an era infamous for its class divisions, when gourmet dinners, international cuisines, slimming diets, and pure foods first became fads. Examining a diverse set of cultural touchstones ranging from Ratatouille to The Biggest Loser, Finn identifies the key ways that “good food” has become conflated with high status. She also considers how these taste hierarchies serve as a distraction, leading middle-class professionals to focus on small acts of glamorous and virtuous consumption while ignoring their class’s larger economic stagnation. A provocative look at the ideology of contemporary food culture, *Discriminating Taste* teaches us to question the maxim that you are what you eat.

None of us can avoid being interested in food. Our very existence depends on the supply of safe, nutritious foods. It is then hardly surprising that food has become the focus of a wide range of ethical concerns: Is the food we buy safe? Is it produced by means which respect the welfare of animals and sustain the land? Are modern biotechnologies employed in food production immoral? This book addresses such issues by applying ethical principles to many areas of current concern. The contributors provide original and thought-provoking

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treatments of a number of highly topical issues - from global hunger and its ethical implications to the cultural habits affecting consumption. This interdisciplinary study will prove to be essential reading for all those concerned with food, as professionals, students or consumers.

Tracing the intertwined roles of food, ethnicity, and regionalism in the construction of American identity, this textbook examines the central role food plays in our lives. Drawing on a range of disciplines—including sociology, anthropology, folklore, geography, history, and nutrition—the editors have selected a group of engaging essays to help students explore the idea of food as a window into American culture. The editors' general introductory essay offers an overview of current scholarship, and part introductions contextualize the readings within each section. This lively reader will be a valuable supplement for courses on American culture across the social sciences.

Food Processing for Increased Quality and Consumption, Volume 18 in the Handbook of Food Bioengineering series, offers an updated perspective on the novel technologies utilized in food processing. This resource highlights their impact on health, industry and food bioengineering, also emphasizing the newest aspects of investigated technologies and specific food products through recently developed processing methods. As processed foods are more frequently

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consumed, there is increased demand to produce foods that attract people based on individual preferences, such as taste, texture or nutritional value. This book provides advantageous tools that improve food quality, preservation and aesthetics. Examines different frying techniques, dielectric defrosting, high pressure processing, and more Provides techniques to improve the quality and sensory aspects of foods Includes processing techniques for meat, fish, fruit, alcohol, yogurt and whey Outlines techniques for fresh, cured and frozen foods Presents processing methods to improve the nutritional value of foods Presents the State-of-the-Art in Fat Taste Transduction A bite of cheese, a few potato chips, a delectable piece of bacon – a small taste of high-fat foods often draws you back for more. But why are fatty foods so appealing? Why do we crave them? Fat Detection: Taste, Texture, and Post Ingestive Effects covers the many factors responsible for the sensory appeal of foods rich in fat. This well-researched text uses a multidisciplinary approach to shed new light on critical concerns related to dietary fat and obesity. Outlines Compelling Evidence for an Oral Fat Detection System Reflecting 15 years of psychophysical, behavioral, electrophysiological, and molecular studies, this book makes a well-supported case for an oral fat detection system. It explains how gustatory, textural, and olfactory information contribute to fat detection using carefully designed

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behavioral paradigms. The book also provides a detailed account of the brain regions that process the signals elicited by a fat stimulus, including flavor, aroma, and texture. This readily accessible work also discusses: The importance of dietary fats for living organisms Factors contributing to fat preference, including palatability Brain mechanisms associated with appetitive and hedonic experiences connected with food consumption Potential therapeutic targets for fat intake control Genetic components of human fat preference Neurological disorders and essential fatty acids Providing a comprehensive review of the literature from the leading scientists in the field, this volume delivers a holistic view of how the palatability and orosensory properties of dietary fat impact food intake and ultimately health. Fat Detection represents a new frontier in the study of food perception, food intake, and related health consequences.

We often hear that selves are no longer formed through producing material things at work, but by consuming them in leisure, leading to 'meaningless' modern lives. This important book reveals the cultural shift to be more complex, demonstrating how people in postindustrial societies strive to form meaningful and moral selves through both the consumption and production of material culture in leisure.

Focusing on the material culture of food, the book explores these theoretical questions through an ethnography of those individuals for whom food is central to

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their self: 'foodies'. It examines what foodies do, and why they do it, through an in-depth study of their lived experiences. The book uncovers how food offers a means of shaping the self not as a consumer but as an amateur who engages in both the production and consumption of material culture and adopts a professional approach which reveals the new moralities of productive leisure in self-formation. The chapters examine a variety of practices, from fine dining and shopping to cooking and blogging, and include rare data on how people use media such as cookbooks, food television, and digital food media in their everyday life. This book is ideal for students, scholars, and anyone interested in the meaning of food in modern life.

No judgement of taste is innocent - we are all snobs. Pierre Bourdieu's *Distinction* brilliantly illuminates the social pretensions of the middle classes in the modern world, focusing on the tastes and preferences of the French bourgeoisie. First published in 1979, the book is at once a vast ethnography of contemporary France and a dissection of the bourgeois mind. In the course of everyday life we constantly choose between what we find aesthetically pleasing, and what we consider tacky, merely trendy, or ugly. Taste is not pure. Bourdieu demonstrates that our different aesth

Consumption research is burgeoning across a wide range of disciplines. The

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Routledge Handbook on Consumption gathers experts from around the world to provide a nuanced overview of the latest scholarship in this expanding field. At once ambitious and timely, the volume provides an ideal map for those looking to position their work, find new analytic insights and identify research gaps. With an intuitive thematic structure and resolutely international outlook, it engages with theory and methodology; markets and businesses; policies, politics and the state; and culture and everyday life. It will be essential reading for students and scholars across the social and economic sciences.

Reducing the intake of sodium is an important public health goal for Americans. Since the 1970s, an array of public health interventions and national dietary guidelines has sought to reduce sodium intake. However, the U.S. population still consumes more sodium than is recommended, placing individuals at risk for diseases related to elevated blood pressure. *Strategies to Reduce Sodium Intake in the United States* evaluates and makes recommendations about strategies that could be implemented to reduce dietary sodium intake to levels recommended by the Dietary Guidelines for Americans. The book reviews past and ongoing efforts to reduce the sodium content of the food supply and to motivate consumers to change behavior. Based on past lessons learned, the book makes recommendations for future initiatives. It is an excellent resource for federal and

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state public health officials, the processed food and food service industries, health care professionals, consumer advocacy groups, and academic researchers.

Approximately 380 million people worldwide are 60 years of age or older. This number is predicted to triple to more than 1 billion by 2025. *Aging, Nutrition and Taste: Nutrition, Food Science and Culinary Perspectives for Aging Tastefully* provides research, facts, theories, practical advice and recipes with full color photographs to feed the rapidly growing aging population healthfully. This book takes an integrated approach, utilizing nutrition, food science and the culinary arts. A significant number of aging adults may have taste and smell or chemosensory disorders and many may also be considered to be undernourished. While this can be partially attributed to the behavioral, physical and social changes that come with aging, the loss or decline in taste and smell may be at the root of other disorders. Aging adults may not know that these disorders exist nor what can be done to compensate. This text seeks to fill the knowledge gap. *Aging, Nutrition and Taste: Nutrition, Food Science and Culinary Perspectives for Aging Tastefully* examines aging from three perspectives: nutritional changes that affect health and well-being; food science applications that address age-specific chemosensory changes, compromised disease states

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and health, and culinary arts techniques that help make food more appealing to diminishing senses. Beyond scientific theory, readers will find practical tips and techniques, products, recipes, and menus to increase the desirability, consumption and gratification of healthy foods and beverages as people age. Presents information on new research and theories including a fresh look at calcium, cholesterol, fibers, omega-3 fatty acids, higher protein requirements, vitamins C, E, D, trace minerals and phytonutrients and others specifically for the aging population Includes easy to access and usable definitions in each chapter, guidelines, recommendations, tables and usable bytes of information for health professionals, those who work with aging populations and aging people themselves Synthesizes overall insights in overviews, introductions and digest summaries of each chapter, identifying relevant material from other chapters and clarifying their pertinence

'Ordinary Lifestyles' contains a collection of new essays that explore how various media texts bring ideas about taste and fashion to consumers, helping audiences to fashion their lifestyles as well as defining what constitutes an appropriate lifestyle for particular social formations.

Eating enough food to meet nutritional needs and maintain good health and good performance in all aspects of life--both at home and on the job--is important for all



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of us throughout our lives. For military personnel, however, this presents a special challenge. Although soldiers typically have a number of options for eating when stationed on a base, in the field during missions their meals come in the form of operational rations. Unfortunately, military personnel in training and field operations often do not eat their rations in the amounts needed to ensure that they meet their energy and nutrient requirements and consequently lose weight and potentially risk loss of effectiveness both in physical and cognitive performance. This book contains 20 chapters by military and nonmilitary scientists from such fields as food science, food marketing and engineering, nutrition, physiology, psychology, and various medical specialties. Although described within a context of military tasks, the committee's conclusions and recommendations have wide-reaching implications for people who find that job-related stress changes their eating habits.

Taste is a core concept for the social sciences and an orienting notion in everyday practice. It is of equal relevance to academics and laypeople alike. Theorizations of taste are frequently multi-disciplinary, bringing an opportunity to cross-fertilize ideas and concepts. At the same time, a reader, challenged by the diverse body and dispersed nature of theories on taste, needs guidance navigating the literature and framing areas of interest. Until now, those interested

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in an academic perspective on the concept have had to traverse a wide range of literature. This is the first book that assembles a range of writings on taste from across disciplines to provide the reader with a sense of the emerging and expanding boundaries of this field of study. *Taste, Consumption and Markets* offers a comprehensive and up-to-date review of taste, with an emphasis on how taste shapes boundaries, subcultures, and global culture, complemented by an introduction that provides a scaffold for the reader and a concluding section that reflects on the past, present, and future of research on taste. It shows the latest state of knowledge on the topic and will be of interest to students at an advanced level, academics, and reflective practitioners. It addresses the topics with regard to the sociology of taste and consumption and will be of interest to researchers, academics, and students in the fields of consumer studies, consumption ethics, sociological perspectives on consumption, and cultural studies.

This comprehensive text provides the latest research on key concepts, principles and practices for promoting healthy and sustainable food systems. There are increasing concerns about the impact of food systems on environmental sustainability and, in turn, the impact of environmental sustainability on the capacity of food systems to protect food and nutrition security into the future. The contributors to this book are leading researchers in the causes of and solutions to

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these challenges. As international experts in their fields, they provide in-depth analyses of the issues and evidence-informed recommendations for future policies and practices. Starting with an overview of ideas about health, sustainability and equity in relation to food systems, *Healthy and Sustainable Food Systems* examines what constitutes a food system, with chapters on production, manufacturing, distribution and retail, among others. The text explores health and sustainable diets, looking at issues such as overconsumption and waste. The book ends with discussions about the politics, policy, personal behaviours and advocacy behind creating healthy and sustainable food systems. With a food systems approach to health and sustainability identified as a priority area for public health, this text introduces core knowledge for students, academics, practitioners and policy-makers from a range of disciplines including food and nutrition sciences, dietetics, public health, public policy, medicine, health science and environmental science.

*Multisensory Flavor Perception: From Fundamental Neuroscience Through to the Marketplace* provides state-of-the-art coverage of the latest insights from the rapidly-expanding world of multisensory flavor research. The book highlights the various types of crossmodal interactions, such as sound and taste, and vision and taste, showing their impact on sensory and hedonic perception, along with

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their consumption in the context of food and drink. The chapters in this edited volume review the existing literature, also explaining the underlying neural and psychological mechanisms which lead to crossmodal perception of flavor. The book brings together research which has not been presented before, making it the first book in the market to cover the literature of multisensory flavor perception by incorporating the latest in psychophysics and neuroscience. Authored by top academics and world leaders in the field Takes readers on a journey from the neurological underpinnings of multisensory flavor perception, then presenting insights that can be used by food companies to create better flavor sensations for consumers Offers a wide perspective on multisensory flavor perception, an area of rapidly expanding knowledge

The modern society of consumption is a society of fashion. Fashion has extended its influence over various fields of social life and, together with taste, become central to our understanding of the inner dynamics of any modern society. The *Sociology of Taste* looks at the role of taste - or the aesthetic reflection - in society at large and in modern society in particular. Taking case studies from social life, for example eating and food culture, it illustrates the role of fashion in the formation of collective taste.

The *Oxford Handbook of Consumption* consolidates the most innovative recent work conducted by social scientists in the field of consumption studies and identifies some of

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the most fruitful lines of inquiry for future research. It begins by embedding marketing in its global history, enmeshed in various political, economic, and social sites. From this embedded perspective, the book branches out to examine the rise of consumer culture theory among consumer researchers and parallel innovative developments in sociology and anthropology, with scholarship analyzing the roles that identity, social networks, organizational dynamics, institutions, market devices, materiality, and cultural meanings play across a wide variety of applications, including, but not limited to, brands and branding, the sharing economy, tastes and preferences, credit and credit scoring, consumer surveillance, race and ethnicity, status, family life, well-being, environmental sustainability, social movements, and social inequality. The volume is unique in the attention it gives to consumer research on inequality and the focus it has on consumer credit scores and consumer behaviors that shape life chances. The volume includes essays by many of the key researchers in the field, some of whom have only recently, if at all, crossed the disciplinary lines that this volume has enabled. The contributors have tried to address several key questions: What motivates consumption and what does it mean to be a consumer? What social, technical, and cultural systems integrate and give character to contemporary consumption? What actors, institutions, and understandings organize and govern consumption? And what are the social uses and effects of consumption?

The exhibition features twelve established and emerging contemporary artists whose

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work focuses on our reciprocal relationship to food: what we consume, how we consume it and how it consumes us. In recent years, the culinary arts have seen a rise in popularity through cable television cooking shows; increased public awareness of food politics; and the explosion of impassioned food movements such as slow food, pop-up restaurants and gourmet food trucks. In *Acquired Taste*, visual artists use a variety of mediums to address the underlying issues surrounding food and consumption: Greg Stewart's living sculptures and *Moveable Gardens* envision sustainable agriculture as both utopic and democratic; Jennifer Rubell's playful, participatory work uses food as a vehicle for social interaction; and Dustin Wayne Harris's *Cake Mixx* photographs offer a humorous, narrative take on first encounters. Artwork in the exhibition ranges from site-specific installations to sculpture and oil paintings. In addition, curators Alyssa Cordova and Heather Richards are collaborating with local food enthusiasts to offer exciting programming and events: cooking demonstrations by chef Jonathan Dye; KCRW Good Food contributor Delilah Snell's *Jam Van* of preserves and other goodies; lectures by featured artist-in-residence Greg Stewart, and more! Artists include: Sita Bhaumik, Shannon Faseler, Dustin Wayne Harris, Pamela Johnson, Jennifer Knox, MyersBerg Studios, Mary Parisi, Justin Perricone, Victoria Reynolds, Jennifer Rubell, Stephen Shanabrook, Greg Stewart and Tattfoo Tan. Accompanying *Acquired Taste: Food and the Art of Consumption* is a full-color exhibition catalog of artwork and essays slated to be published October/November 2011. Essayists include freelance writer and blogger

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Nicole Caruth (Contemporary Confections); art historian and blogger Megan Fitzell (Feasting on Art); and Pulitzer prize-winning writer Jonathan Gold (LA Weekly, KCRW's Good Food)."

Eating Out is a fascinating study of the consumption of food outside the home, based on extensive original research carried out in England in the 1990s. Reflecting the explosion of interest in food, ranging from food scares to the national obsession with celebrity chefs, the practice of eating out has increased dramatically over recent years. Through surveys and intensive interviews, the authors have collected a wealth of information into people's attitudes towards, and expectations of, eating out as a form of entertainment and an expression of taste and status. Amongst other topics they examine social inequalities in access to eating out, social distinction, interactions between customers and staff, and the economic and social implications of the practice. Eating Out will be a valuable resource to academics, advanced students and practitioners in the sociology of consumption, cultural studies, social anthropology, tourism and hospitality, home economics, marketing, and the general reader. Lifestyles have a history, and lifestyle media is fundamentally implicated in this history. This original volume examines issues of taste, media and lifestyle from the 1900s to 1970s, providing a wealth of empirical evidence and debate from varied international perspectives. Including examples as diverse as 'Good Housekeeping' and 'Playboy', it explores the continuities and discontinuities between the past and present to provide a

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better understanding of the representation of lifestyle and its relationship to the self. The volume demonstrates how ideas about gender, nation and 'race' problematize taken-for-granted assumptions about lifestyle, with particular emphasis on the new middle classes in the US. The book also examines the role of advertising and marketing in mediating ideas about lifestyle, the role of material culture in the construction of cultural hierarchies and the positioning of social groups within wider cartographies of taste. The volume makes a significant contribution to this growing field and will interest academics and students in media and cultural studies, communication studies, cultural history and sociology.

This book critically reviews recent social scientific investigations of consumption, a controversial topic with moral overtones, and of popular public interest and political and economic significance. The author explores how consumption affects personal identity and social position, developing a sociological analysis using theories of practice to account for everyday consumption, its role in the social order, and its consequences for environmental sustainability. The book offers a controversial analysis which explains consumption not in terms of the purchasing of commodities but of the organization and coordination of daily practices. Consumption will be of interest to scholars and students of sociology, anthropology, geography, cultural studies, consumer research, business studies and social theory.

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