

## **Food and Revolutionary History in Buenos Aires, Argentina**

### **LATI125GS: Latin America and the Latinx World**

This course explores the shared experiences and interconnectedness across the Americas with an emphasis on social movements throughout the region. It turns the world upside down – as we say in LAS: “Our North is the South.” In other words, it emphasizes the flow of ideas from South to North to show Latin America’s avant-garde role in the global quest for racial, economic, reproductive, environmental, and gender-based justice.

Much of the course pays special attention to disrupting negative stereotypes of Latin America by exploring the origins and endurance of certain narratives and assumptions in media, entertainment, foreign policy, advertising, and academic institutions. Whereas a Eurocentric bias may view certain approaches to resolving Global South problems from the region itself as flawed due to being backwards, ill-informed, “wasteful,” or corrupt, counter-hegemonic thought and practice take on a life of their own regardless of how well they fit into the North’s standard. While the course draws from historical narratives it should assist students in developing a better understanding of the world today, especially at this moment of crisis in US global hegemony. In this way, many students will find parallels between the workings of the US Empire abroad and their own experiences in its core.

### **LATI166GS: The Criollo Kitchen: Ethnography of Latin American Cuisine**

This course explores the culture and political economy of Latin American food staples beginning with their native and colonial origins. The term criollo describes the synthesis of Amerindian, African, and European peoples and cultures especially found in Latin America’s rural territories – one that gives the continent its distinct character.

Students will conduct local ethnographic research in Buenos Aires, Argentina by selecting a particular regional dish and documenting its history, culture, and contemporary production. What is the dish’s origin? What meaning is ascribed to the dish by those who make/consume it? What are the political, economic, and social factors that have contributed to any shared local meaning? How is this meaning contested? How does understanding the past and present of the dish help us to better understand Argentine society?

The course expands Latin American Studies’ culture of oral testimony and ethnographic methodology. It encourages engagement with everyday Argentine people to ensure students an immersive study abroad experience.