This course will explore food in American history as a story of industrialization and globalization. Lectures, readings, and discussions will emphasize the historical dimensions of—and debates about—slave plantations and farm labor; industrialized processing and technologies of food preservation; the vagaries of nutritional science; the political economy and ecology of global commodity chains; fasting, food restrictions, appetite, and disgust; food surpluses and famines; cooking traditions and innovations; the emergence of restaurants, supermarkets, ‘fast food,’ and ‘slow food.’ The core concern of the course will be to understand the increasingly pervasive influence of American food production and consumption patterns. Students must be willing to complete a substantial amount of reading.