Cocoa and chocolate will serve as our entry to our global system. Beginning with a historical overview of cocoa's origin in the Americas, we will approach the topic from the perspective of production, distribution, consumption and thus gain an understanding of the manner in which different parts of the world are connected both through tangible and intangible links. Topics include the pre-colonial, colonial and postcolonial organization of cocoa production, the emergence of global commodity regimes and their governance, the centralization and concentration of production of chocolate, and the role of chocolate as a cultural sign in different contexts.

**Principles:**

- **Integrity** – we will conduct ourselves with authenticity, sincerity and wholeness.
- **Failure Leads to Success** – failures provide us with opportunities for learning, therefore, there are no failures, only outcomes and feedback.
- **Speak with Good Purpose** – we will speak in a positive sense, be responsible for honest and direct communication and avoid gossip and harmful communications.
- **This Is It** – we will focus our attention on the present moment and give each task our best effort.
- **Commitment** – we will follow through on promises and obligations and do whatever it takes to get the job done.
- **Ownership** – we will take responsibility and be accountable for our actions.
- **Flexibility** – we will be open to change and try a new approach if it helps us get to the desired outcome.
- **Balance** – We will keep our mind, body and spirit in alignment.

**Policies:**

- I expect you to be in class. If you must miss a class for a valid reason, please inform me beforehand either via email or telephone call. You may not miss more than two classes.
- Punctuality is important. Class begins at 1:15pm sharp. Please inform me beforehand if you must be late.
- All written assignments will be submitted electronically via the ‘digital drop box’ feature of Blackboard. They should be formatted as follows:
- Please read the sections regarding intellectual honesty in your student handbook. Plagiarism is a serious academic offense!
**Requirements**
Everyone will participate in the online discussion on a regular basis. The Blackboard discussion board provides an excellent possibility to exchange information, ask questions and explore ideas outside of the classroom. A minimum of two contributions per week is required and these must be made each week. One of these must problematize the reading assignments for each session and must be made by Tuesday night.

Each substantive class session will be organized by a team of two students. Based on the readings for each session, they will collaborate in developing activities that highlight the topic(s) of the week and the key issues raised by the readings. It is the responsibility of each pair to alert the rest of the class in a timely fashion of any additional preparation required for the session. Activities may include debates, role plays, multimedia, etc. The only requirement is that they productively engage the readings.

The rest of the requirements are based on your written work:

- You will write one 300-word reflection paper each week in which you respond to and integrate the readings.
- You will complete a semester project which is the equivalent of a 20-page paper.
- Finally, the course subject leaves us no choice but to actually sample chocolate and cocoa in its various forms. You will keep a journal of these samplings to keep track of the differences.

More information on the written assignments can be found in the assignments section of Blackboard.

The weight of each of the requirements is as follows: reflection papers-35%, term project- 35%, class conduct-15%, online participation-10%, chocolate tasting journal-5%,

**Readings**
The complete list of readings can be found at the Blackboard website for this class.

**Course Outline**

Jan. 22  Introduction

**History**

Jan. 29  Cocoa in Pre-Conquest Meso America  
Readings: Coe, ch. 1-4, McAnany & Murata

**Production**

Feb. 5  Colonial and early Modern Cocoa Production  
Readings: Coe, ch. 6, Gasco, Austin, Lewis, Maiguashca, Alence
### Feb. 12
Current Cocoa Production  
Readings: Walker, Walker, Pomp, Ruf, Boadu, Crook

### Feb. 19
The Manufacture of Chocolate  
Readings: Brenner, Coe, ch. 8, Jones, Cooper

### Distribution

<table>
<thead>
<tr>
<th>Date</th>
<th>Topic</th>
<th>Readings</th>
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<tbody>
<tr>
<td>Mar. 5</td>
<td>The Cocoa trade</td>
<td>Smith, Dand, Maizels,</td>
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<td>Mar. 12</td>
<td>Commodity Regimes and Markets</td>
<td>Morgan, Gilbert, ICCA (pp. 22-30), Common Fund (pp. 1-16)</td>
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<td>Mar. 26</td>
<td>Fair Trade Cocoa</td>
<td>Ransom, Blowfield, John, IITA, International Labor Rights Fund, Duodu</td>
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### Consumption

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<thead>
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<th>Date</th>
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<tr>
<td>Apr. 2</td>
<td>What is it about Chocolate?</td>
<td>Coe, ch. 5,7, Bruinsma, Mintz, ch. 2-3</td>
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<td>Apr. 9</td>
<td>Chocolate and Consumption Behavior</td>
<td>Bonham, Greenberg, Shiv, Mintz, ch. 5</td>
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<td>Apr. 16</td>
<td>Constructing Tastes</td>
<td>Elliot, Reed, Terrio, Mintz, ch. 6-8</td>
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<td>Apr. 23</td>
<td>Student Reports</td>
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<tr>
<td>Apr. 30</td>
<td>Student Reports</td>
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</table>

### Readings

**Books:**

**Articles:**
- Austin, Gareth. "Mode of Production or Mode of Cultivation: Explaining the Failure of European Cocoa Planters in Competition with African Farmers in Colonial Ghana." In: *Cocoa Pioneer Fronts Since 1800: The Role of Smallholders, Planters and..."

**Common Fund for Commodities.** "Basic Facts." Amsterdam, May 2003.


