Teacher Answer Key

Case Study

1. Sextus performs unglamorous physical labor — stirring decomposing fish — that produces a luxury product destined for senatorial tables. This chain shows how Roman elite culture depended on invisible industrial workers whose lives and conditions are very different from the dining experiences they make possible.

2. Stamped amphora distributions mapped across the empire show trade routes, production volumes, and the geographic reach of the garum industry in ways that ancient textual sources, which discuss garum as a consumer product, never record.

Multiple Choice

1. C

2. A

3. C

Matching

1-C, 2-A, 3-B, 4-E, 5-D

Fill-in-the-Blank

1) 150, 2) triclinium, 3) Apicius

Short Answer (Sample Responses)

Q1: Archaeobotanists study preserved seeds and pollen; zooarchaeologists analyze butchered animal bones; organic residue analysis identifies what was stored in ceramic vessels; and isotope analysis of human bones reveals long-term dietary patterns — all contributing different layers of evidence.

Q2: Stamped producer amphorae found from Britain to the Black Sea allow archaeologists to trace garum trade routes, identify major production centers like Lixus in Morocco, and map the distribution network of a single commodity across the entire empire.

Q3: Elite Roman dining was designed to demonstrate the host's wealth, connections, and access to luxury through exotic ingredients and elaborate dishes. Satirists mocked hosts who faked luxury with cheap substitutes, showing that managing social status through food was a constant anxiety for aspiring Romans.