

Disclaimer: This is an indicative syllabus only and may be subject to changes. The final and official syllabus will be distributed by the Instructor during the first day of class.

The American University of Rome Italian Studies Program

Department or degree program mission statement, student learning objectives, as appropriate

Course Title:	Italian Food and Culture
Course Number:	IS 212
Credits & hours:	3 credits – 3 hours
Pre/Co-Requisites:	None

Course description

This interdisciplinary course will examine the relationship between food and culture in contemporary Italian society through a variety of readings, class discussions and personal and practical experiences. The course will also consider, from historical and cultural studies perspectives, how Italian cuisine has become a staple around the world and particularly in the U.S., comparing the culture and politics of food in Italy to that of the U.S. Students will undertake a group-learning project around Rome that will enhance their classroom experience. Conducted in English.

Required Textbook (subject to change)

- Montanari, Massimo, *Food Is Culture* Columbia University Press, New York, 2006.
ISBN: 231137907
- Fort, Matthew: *Eating Up Italy: Voyages on a Vespa*, Harper Perennial, 2005.
ISBN: 0007365187

Course Learning Objectives

At the end of the course, students will be able to:

1. demonstrate knowledge of essential elements of contemporary Italian culture and society related to the topic of food using the historical and cultural studies frameworks
2. compare and contrast one's own cultural values with those of Italian culture.
3. critically analyze a cultural item, identifying key issues and themes, style and form
4. demonstrate information literacy skills that would enable them to conduct good quality bibliographical research, consult academic electronic sources and master citation techniques with competence and in accordance to anti-plagiarism standards and regulations
5. demonstrate written and oral communication skills with suitable accuracy and confidence

Course Learning Activities

- Class participation (LO 1, 2, 3, 5)
- Journal (LO 1, 2, 3, 5)
- Two Oral presentations (LO 1-5)
- Midterm project (LO 1-5)

Assessment tools

Participation and preparation	10%
Journal	20%
Midterm project (oral presentation & report)	30%
Oral presentations (2, 10% each)	20%
Final Exam	20%

COURSE SCHEDULE

Week	Topic	Reading
Week 1	Course Introduction. Why this course? The History of Food and of Alimentary Habits as an Academic Subject. Are We What We Eat? Food and Identity.	What do we eat? Who are we? ("We are what we eat", Donna R. Gabaccia, photocopies) H. Keller, Three days to see (photocopies) Matthew Fort, Eating up Italy
Week 2	Eating in Italy: the differences in eating habits between Italy and your own country. (Where, when, how, why do we consume our food)	M. Montanari, Food is culture; p. 3-26. Reader: Fred Plotkin, Italy for the gourmet traveler: The land of wine; Wine. Matthew Fort, Eating up Italy
Week 3	The Kitchen Brigade - Who is in the kitchen today? Personal experiences. - The gender of cooking. - Science and technology in the Kitchen: an Italian and an American kitchen: how technologies have changed our way of life - Oral and written cuisine	M. Montanari, Food is culture, p. 27-58 Matthew Fort, Eating up Italy
Week 4	First journal entry due What is CUISINE and what is ANTI-CUISINE? Definitions and examples. - Tell me how you cook and I will tell you who you are. The ideological importance of culinary preparations Week	
Week 5	The pleasure and duty of choice: - the difference between FLAVOR and TASTE. Taste as a cultural product. - Food and medicine: "it's tasty and good for your health!" - The geography of taste: when did we start to eat regionally in Italy? From LOCAL to GLOCAL.	M. Montanari, Food is culture, p. 59-90. Matthew Fort, Eating up Italy
Week 6	Pellegrino Artusi: The science in the Kitchen and the art of eating well, 1891. The historical and social importance of his recipe collection book. How Italy was unified through food. Food, language, identity (first part) - From the fear of hunger to the fear of obesity: Food and body, an esthetical idea that changes. Food and the calendar: a lost dimension? A comparison between Italy and your own country.	Reader: Pellegrino Artusi, Science in the Kitchen and the Art of Eating well, p. 33-36; From: The magic harvest: Bourgeois cooking in the Nineteenth century; Pellegrino Artusi, Science in the Kitchen and the Art of Eating well (1891). P. 37 (p. 113-152 of the book) M. Montanari, Food is culture, p. 115-140

Week 7	Midterm project presentations week	
Week 8	What We Know about Eating in Antiquity: -Eating in the Classical World: Civic Rituals, Symposium. -Cooking and Dining in Imperial Rome	Reader: Symposium p. 1-7; Cookery and Dining in Imperial Rome, p. 8 (p 1-38 of the book) Matthew Fort, Eating up Italy
Week 9	What's the meaning of Italian cuisine? Italy as a physical and mental space: the Mediterranean sea. Sweet or sour? Sugar and salt.	Reader: From "Italian cuisine, a cultural history": Introduction: Identity as Exchange; Italy a physical and mental space; The Italian way of eating Matthew Fort, Eating up Italy
Week 10	Food, language, identity (second part) - If food is a language, we can study its grammar: the grammar of food. - The language of food. Some proverbs. -The language of food in your family.	M. Montanari, Food is culture, p. 94-113 Reader: Food and eating in Renaissance and Baroque art.
Week 11	Second journal entry due. Toward a history of appetite. Today: the perfect body. Italy's Multi-cultural Cuisine: Future Trends of Italian Food Due to the Effects of Globalization and Immigration to Italy	Reader: From "Italian cuisine, a cultural history": Toward a history of Appetite; Food and language, p. 38-40 Matthew Fort, Eating up Italy
Week 12	The "Slow Food" Movement and Californian cuisine: Alice Waters. Italy: Regional food.	Reader: From "Italian cuisine, a cultural history": Toward a history of Appetite; Food and language, p. 38-40 Matthew Fort, Eating up Italy (Reader and internet resources) Reader: "Slow food" Movement ; A selection of articles, p. 41-66 Matthew Fort, Eating up Italy
Week 13	Course conclusion Review for final exam	
Week 14	FINAL EXAM	

ATTENDANCE POLICY

In keeping with AUR's mission to prepare students to live and work across cultures, the University places a high value on classroom experience. As a result attendance is expected in all classes and attendance records are maintained. The University's attendance policy is as follows:

1.0. Minimum Attendance Requirement: Students must attend a minimum of 70% of a course in order to be eligible to be considered for a passing grade.

1.1. Automatically Accepted Absences

Students will not be penalized for one absence from classes meeting once a week;
Students will not be penalized for three absences from classes meeting twice a week;
Students will not be penalized for four absences from classes meeting more than twice a week, as in the case of some intensive courses.

1.2. If further absences are recorded, grade penalties will be applied according to the Instructor's specific attendance policy, as stated in the syllabus, and following the institutional parameters given in the Note* below.

1.2.1. If the Instructor does not specify an attendance policy, there will be no grade penalty other than that attached to the minimum attendance requirement, and any penalized absences recorded above the basic 70% attendance requirement for the course will be invalidated.

1.3. During Summer sessions where courses are taught more intensively over a shorter period the following applies:

- Students will not be penalized for two absences from class.

2.0. Tolerated Absences

Certain categories of absence will not be penalized but they will be counted as an absence (for a 3-credit course meeting twice a week). These absences are:

- The Model United Nations (MUN);
- Permit to Stay,
- SG's "Ambassador Program" (Student Government initiative)
- Religious Holidays

The American University of Rome makes all reasonable efforts to accommodate students who must be absent from classes to observe religious holidays. (Please refer to the Provost's Office list of accepted absences for religious holidays)

Not attending a class due to the observance of a religious holiday will normally not be counted as an absence.

Students who will need to miss class in order to observe religious holidays must notify their Instructors by the end of the Add/Drop period (first week of classes), and must make prior arrangements with their Instructors to make up any work missed.

2.1. The list does NOT include academic field trips because these (including arrangements for travel) must not overlap with other classes.

3.0. Cases of prolonged absences caused by an emergency or a medical condition may require students to withdraw from some or all of their courses. Under such circumstances students should first consult their academic advisors.

*Note: No Instructor may penalize a student more than half a letter grade for each absence beyond the tolerated limit (e.g. from A- to B+).

Grade Point Average

A student's grade point average (GPA) is computed by multiplying the quality points achieved by the number of credits for each course. The result is then divided by the total number of credit hours taken. The Cumulative or Career Total Grade Point Average (CGPA) is the grade point average for all credit hours taken at the University and at approved study abroad programs. The GPA and CGPA are calculated by truncating after the second digit after the decimal point. Transfer credits have no effect on the CGPA at The American University of Rome.

Grades

Grades are posted on a secure area of the University's official website and are mailed to AUR degree students only upon written request. Grades are mailed to the various study abroad programs. Grades computed in the (GPA) reflect the following grade equivalents:

GRADE		GPA	
A	Excellent	4.00	94 – 100 points
A-		3.70	90 – 93.99 pts
B+	Very Good	3.30	87 – 89.99
B	Good	3.00	83 – 86.99
B-		2.70	80 – 82.99
C+		2.30	77 – 79.99
C	Satisfactory	2.00	73 – 76.99
C-	Less than Satisfactory	1.70	70 – 72.99
D	Poor	1.00	60 – 69.99
F	Failing	0.00	59.99 – 0
WU	Unofficial withdrawal counts as an F	0.00	
P	Applicable to development courses	0.00	
<i>Grades not computed into the grade point average are:</i>			
W	Withdrawal		
AUDIT (AU)	Only possible when the student registers for a course at the beginning of the semester as an audit student		
I	Incomplete work must be completed within the ensuing semester. Failure to do so results in automatically converting the I grade to the default grade, which is then computed into the grade point average		
P	Pass grade is applicable to courses as indicated in the catalog.		
WIP	Work in progress		