

*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*

<b>Course Title:</b>	Italian Food and Culture
<b>Course Number:</b>	IS 212
<b>Credits &amp; hours:</b>	3 credits – 3 hours
<b>Pre/Co-Requisites:</b>	ENG 102

### **Course description**

This interdisciplinary course will focus on the social and cultural aspects of food and eating in different geographical areas with a special emphasis on Italy and its history. The course will be taught through a variety of readings, class discussions and presentations and there will also be some practical experiences. Please note that this is not a cooking course. Conducted in English.

### **Required Textbook (subject to change)**

- Montanari, Massimo. Food is Culture. New York: Columbia UP: 2006
- Montanari, Massimo. Italian Identity. New York: Columbia UP: 2013

### **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 (CLO 1, 2, 3, 5): Class discussions will be initially structured around broad, general questions. They will then move to identify points that are related to the main themes of the course, to previous readings, or to issues already raised in class. Occasionally, students will be divided in small groups, and each group will focus on one or more specific aspects of the reading - usually formulated in terms of a question - identified at the beginning of the class. Each group will have 10-15 minutes to take notes, exchange ideas, and come up with a response to the issue/question. Groups will then take turns in presenting to others their ideas and findings. Other

- times, students will be asked to bring to class questions regarding the readings.
- Response paper (CLO 1, 2, 3, 5): Students choose and research a topic relating to Italian food culture and write a 2,000 word paper which includes critical reflections and their personal impressions/experiences regarding the topic.
  - Oral presentation (CLO 1-5): The purpose of this activity is to develop research skills and practice oral expository skills.
  - Fieldwork Group Project (CLO 1-3, 5) (oral presentation and report)  
The project is carried out in small groups of students who then present their findings to the class in an oral presentation and write individual 1,000 words reports regarding their findings. The goals of the project are to encourage team work and collaboration, strengthen traditional and field research skills and develop oral expository skills.

**Assessment tools**

Participation and preparation	10%
Response Paper	20%
Fieldwork project (oral presentation 15% and individual written report 5%)	20%
Oral presentations on region/staple food	15%
Mid-term Exam	15%
Final Exam	20%

## COURSE SCHEDULE

Week	Topic	Reading
Week 1	INTRODUCTION: Why this course? The History of Food and of Alimentary Habits as an Academic Subject. FOOD AND THE ROLE OF SENSES IN EATING	Brillat Savarin, Aphorism of the professor, (from: Brillat Savarin, The Physiology of taste, 1825) H. Keller, Three days to see, 1933. E. D. Anderson, Everyone eats, chapter 4: The Senses: Taste, Smell, and the Adapted Mind (p. 70-81)
Week 2	FOOD AS NATURE AND AS CULTURE. DISCUSSION OF ROLE OF FOOD AS INDICATOR OF CULTURAL IDENTITY IN VARIOUS CULTURES THE INVENTION OF CUISINE	M. Montanari, Food is culture; (p. 3-33) Kikonians and Lotus-eaters (MyAur) If this is a Man by Primo Levi (MyAur) M. Montanari, Food is culture p. 29-57. Deuteronomy, 14 (MyAur)
Week 3	FOOD AND IDENTITY – DISCUSSION OF ROLE OF FOOD AS INDICATOR OF CULTURAL IDENTITY IN VARIOUS CULTURES ARE WE WHAT WE EAT? – DISCUSSION OF ROLE OF FOOD AS INDICATOR OF CULTURAL IDENTITY IN VARIOUS CULTURES	M. Montanari, Food is culture p. 61-66, 71-89, 115-122 Donna Gabaccia, What do we eat? Who are we? (MyAur) 2. Igiaba Scego, short story Sausages (MyAur) ( <a href="http://www.warscapes.com/retrospectives/food/sausages">http://www.warscapes.com/retrospectives/food/sausages</a> )
Week 4	Wine tasting Oasi della birra, Piazza Testaccio 40 (Testaccio area) 12:45-3:00: Cooking Class One Day Chef, Viale Carlo Felice, 25 (near San Giovanni Metro Station)	
Week 5	Wine in ancient Greece and Roman society	Tom Standage, A History of the world in 6 glasses, chapter part 2, “Wine” (MyAur)
Week 6	WHEN IS ITALIAN FOOD BORN? What was and is the meaning of Italian cuisine?: Medieval fasting and feasting. Italy as a physical and mental space. FOOD DURING THE MIDDLE AGES AND RENAISSANCE.	Montanari, Italian Identity, p.1-31 Boccaccio’s novellas (MyAur) Caroline Walker Bynum, Fast, Feast and Flesh: the religious significance of Food to Medieval women (MyAur)
Week 7	Review Midterm exam	
Week 8	FROM THE ENLIGHTENMENT TO THE ITALIAN UNIFICATION ITALIAN FOOD AFTER THE UNIFICATION: Pellegrino Artusi: The science in the kitchen and the art of eating well.	Montanari, Italian identity, p. 33-46 Introduction to the “The science in the kitchen and the art of eating well” (MyAur) Montanari, Italian identity, p. 47-57
Week 9	FOOD AND EATING DURING FASCISM: 2 oral stories by women from the period THE ECONOMIC BOOM	K. Moyer-Nocchi, Chewing the Fat, “Giulia” and “Renata” (pp 3-32) (MyAur) John Dickie, “Miracle Food” (MyAur) Montanari, Italian identity, p. 59-83
Week 10	THE MEDITERRANEAN DIET THE SLOW FOOD MOVEMENT	K. Moyer-Nocchi, Chewing the Fat, “La cosidetta ‘Dieta Mediterranea’ – The So-called ‘Mediterranean Diet’” (pp 287-294) (MyAur) “Slow food” Movement; selected articles (MyAur) Alison Leitch, Slow Food and the Politics of Pork Fat: Italian Food and European Identity (MyAur)
Week 11	Project presentations week Written reports due	
Week 12	FILM VIEWING AND DISCUSSION: BIG NIGHT Response paper due	
Week 13	FEEDING THE WORLD CONTEMPORARY FOOD: LOCAL VS GLOBAL TODAY	Yunxiang Yan, Of hamburger and Social Space: Consuming McDonald's in Beijing (MyAur)
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		