OGLETHORPE
UNIVERSITY

Interdisciplinary Studies
INT 290: Italy Through Food: Italian Civilization

Class meeting time & place: Rome	
Instructor: Christina Price Washington	**Office:** Rome
E-mail:	**Office hours:** TBD

REQUIRED TEXTS

Montanari, Massimo. ***Italian Identity in the Kitchen, Or, Food and Nation***. Columbia UP, 2013.
Additional readings to be provided via Moodle.

COURSE DESCRIPTION

This course introduces students to the study of food through an exploration of Italian culture and history. Focusing on how food reflects identity, this class will engage students in interdisciplinary, experience-based learning and research that questions human interaction with food within the Roman and Italian contexts. Embodying the phrase "you are what you eat," the course will examine how food builds us both biologically and culturally, exploring how food preferences code our social, economic and political identities. These personal food identities also inform how we conceive of regional and national gastronomic identity as well. We will study local, regional and national Italian foodways and perspectives in an effort to understand how the Italian context fits within global gastronomic trends both historically and today. Using the city as our classroom, students will experience Roman and Italian food firsthand in an effort to better understand and appreciate Italian culture.

****No Italian language skills needed. Relevant terms will be discussed and learned in class.**
****Participation in Field Trips does not require students to eat. Due to allergies and preference, food consumption is not mandatory. Students may still participate in the learning activity without consuming food. If needed, alternate assignments will be provided.**

COURSE OBJECTIVES

At the end of this course, students will be expected to:
Form a critical understanding of food as a non-traditional text and develop a working knowledge of the Food Studies discipline.
Discuss how gastronomy relates to, informs and creates identity and culture.
Understand how gastronomy develops historically.
Describe Italian and Roman cuisine and its accompanying foodways.

COURSE METHOD

Class will be used for lecture, discussion and field trips within Rome to gain a better understanding of Italian cuisine. This course is not an exhaustive look at Italian Cuisine but instead will provide students with an introduction to gastronomy in an effort to better understand Italian and Roman culture and cuisine.

ATTENDANCE

Attendance is mandatory due to the reduced time frame of the summer abroad term. Students will lose five (5) percentage points of their final grade due to each absence. One excused absence is permitted. Excused absences are only permitted on a case-by-case basis and students must provide valid medical documentation to substantiate the absence.

POLICY ON ACADEMIC ACCOMMODATIONS

Students with Disabilities: If you are a student with a disability or disability related issue and feel that you may need a reasonable accommodation to fulfill the essential functions of the course that are listed in this syllabus, you are encouraged to contact Disability Services in the Academic Success Center at 404.364.8869 or disabilityservices@oglethorpe.edu

HONOR CODE, CHEATING AND PLAGIARISM

This course, like all courses offered at Oglethorpe University is governed by the university Honor Code. All cases of suspected academic dishonesty will be handled in accordance to its provisions. Though students should be thoroughly familiar with the Honor Code, which is published in the Student Handbook, there are two areas of particular importance to the Freshman student: **"Cheating"** and **"Plagiarism".**

Cheating is defined as:

a. The unauthorized possession or use of notes, texts or other such materials during an examination.
b. Copying another person's work or participation in such an effort.
c. An attempt or participation in an attempt to fulfill the requirements of a course with work other than one's original work for that course.

Students have the responsibility of avoiding participation in cheating incidents by doing their own work, taking precautions against others copying their work and in general not giving or receiving aid beyond what is authorized by the instructor.

Plagiarism includes representing someone else's words, ideas, data or original research as one's own and in general failing to footnote or otherwise acknowledge the source of such work. One has the responsibility of avoiding plagiarism by taking adequate notes on reference materials, including material taken off the internet or other electronic sources, used in the preparation of reports, papers and other coursework.

Students pledge that they have completed assignments honestly by attaching the following statement to each piece of work submitted in partial fulfillment of the requirements for a course taken for academic credit:

"I pledge that I have acted honorably." _____ (signature)

CLASSROOM BEHAVIOR

Proper decorum and respect must be exhbited at all times in the classroom. Please demonstrate respect to all fellow students during the learning process. This class will involve much self-reflection as well as peer criticism. All critiques must be constructive in nature in an effort to strengthen critical skills and must NOT drift into personal attacks. All viewpoints are of value and personal expression will NOT be impeded.

CLASS EXPECTATIONS

Students will treat taste tests as an active 'reading' activity. Notes must be taken as we will discuss each food and its importance within the larger Rome and Italian context. Technology use, talking or any other activity not related to class

will not be permitted. During Field Trips, students are expected to exhibit respectful behavior. Field Trips are class time and as such, students will engage in active discussion and will not use technology or veer off topic in discussion.

POLICY ON TECHNOLOGY, CELLULAR PHONES AND TEXTING

Email is the official form of communication and Moodle the official online module of this course. It is the student's responsibility to check these resources regularly.
The use of any technology for purposes different from course work is absolutely prohibited during the class period. If you are found doing this, you will be given a warning. Upon your second offense, your technology privileges will be revoked for the entire semester.

COURSE REQUIREMENTS

- Participation (20%):
Students must participate actively by 1) attending class and field trips, and 2) explaining and discussing their thoughts and ideas on the foods and readings. As a seminar-style class, students will be expected to be prepared by having completed required readings and discussing those readings.

- Tests (30%): There will be two tests throughout the semester. Tests will include matching, short answer and essay questions. Tests are written as a regular hourly exam and will be completed in one hour.
- Food Journal (30%): Students will complete a Food Journal comprised of 10 topics. These entries must approach each topic from a critical standpoint, incorporating theory, class discussions and readings. Each entry will be one page in length (300 words). MLA formatting is required and students must use in-paper citations. These are not personal response papers or opinion pieces. The journals must be scholarly and critical in their approach.
- Final Paper (20%): The final paper is 5 pages in length. It is a research-driven, critical restaurant review. Students will treat a restaurant of their choice as a text. To "read" this text, students must question how the location of the restaurant, food served, menu, décor, etc. reflect Italian cuisine. Students must utilize class readings and discussions AND additional outside research to fully develop their argument.

GRADE BREAK-DOWN ACCORDING TO CATEGORIES

Participation	20%	Tests	30%	Food Journal	30%
		Final Project	20%		

This course utilizes a 10-point grading scale

Interdisciplinary Studies
INT 290/GO: Rome

CLASS SCHEDULE

This is tentative. Changes may be necessary as the term progresses. (F) denotes a field day. (M) denotes reading on Moodle.

	TOPIC	READING
Week 1 (		
Monday	**Course Introduction/Lecture: Why Study Food?**	
	Readings: "Intro to Food Studies" (Counihan/Van Esterik pp. 1-9)/Dirks and Hunter, "The Anthropology of Food" (3-14)/McIntosh, "The Sociology of Food" (14-27)/Lizie, "Food and Communication" (27-39) (All on Moodle)	
Tuesday	**Food and Culture**	
	Readings: Valenze, "The Cultural History of Food" (101-114) (M)/Long, "Food in tourism studies" (342-352) (M)/ Barthes "Contemporary Food Consumption" pp. 20-28 (M)/ Levi-Strauss "Culinary Triangle" pp. 28-36 (M)	
	Reading/Discussion: Montanari (1-18)/Barthes "Contemporary Food Consumption" pp. 20-28 (M)	
Wednesday	**Food and Identity:**	

Readings: Bourdieu "Distinction" pp. 31-40 (M)/Fischler, "Food, Self and Identity" pp. 1-15 (M)/Heldke "Let's Cook Thai" pp. 394-409 (M)

Thursday **The Italian and Roman Foodscape (F):** Testaccio Market

Week 2

Monday **Mediterranean Empires, Early Gastronomies** and **The Medieval Era:**
Review: "The Myth of Apicius" pp. 71-77 (M)/ The Book of Apicius pp. 1-50 (M)/

Tuesday **Cheese (F):**
Artisanal Cheese Shop for Tasting and Demonstration of Mozzarella Production

Wednesday **Columbus and the New World:**
Reading: Montanari (19-32)/Triangle Trade (M)

Thursday **Pizza (F):**
Reading: "History Lesson on a Plate: Pizza in Italy" pp. 20-48 (M)
Pizza Taste Test at Campo de Fiori Market

Week 3

Monday **TEST #1 and Wine (F)**
Italian Wine Taste Testing (Off-Campus)

Tuesday **Italian Renaissance:**
Reading: "Fruits and Vegetables as Sexual Metaphor in Renaissance" pp. 8-14 (M)/ "Please Play with Your Food" pp. 25-33 (M)

Wednesday **Macaroni Eaters and Today's Italian Cuisine:**
Reading: Montanari (41-84)/ Goody "World Cuisine" pp. 338-57 (M)

Thursday **Rome's Gastronomy (F):**
Reading: "Urban Agriculture in Rome" pp. 774-83 (M)/Selections from Guidebooks (M)
Urban Farm Visit at Circo Massimo

Week 4

Monday **Taste Making: Michelin:**
Readings: Selections from Michelin Guide (M)/"Reinterpreting to Innovate" pp. 677-702 (M)/ "Art in Gastronomy" pp.1-12 (M)

Tuesday **Italian-American Influence:**
Readings: *The Big Night* (M)/"Café au Lait to Latte" pp. 94-120/"Now, 'That's Italian'" pp. 75-93 (M)

Wednesday **Slow Food (F):**
Readings: Petrini/"Slow Food Manifesto"/"Central Role of Food" pp. 1-22 (M)
Restaurant Visit to speak with chef regarding Slow Food

Thursday **TEST #2 AND Field Trip**
Pasta Making Class sponsored by LeadAbroad

Week 5

Monday **Food, War and Displacement:**
Readings: "Fascist Food Politics: Mussolini's Policy of Alimentary Sovereignty" pp.1-26 (M)/Gasparreti, "Eating tie bou jenn in Turin..." pp. 257-78 (M).

Tuesday **Gelato (F):**
Great Sites through Gelato Walking Tour

Wednesday **Espresso and Coffee Culture (F):**
Caffé Castroni Tour
Reading: Montanari (53-84)

Thursday **Italian Cuisine Wrap-up**
Last day of class

****** The instructor has the right to make any necessary changes to accommodate the material or the progress of the class.