

INTERDISCIPLINARY STUDIES: INT 290 Italy Through Food Italian Civilization

Class Meetings, Time, and Place: Monday—Thursday, 10:30—12:30, St. Johns University. (Note: 1/2 of the class will meet in class from 10:30—12:30, while the other half will explore assigned areas in Rome; the following day, we will switch, and the first in-class group will explore Rome, while the latter group that explored Rome at first will stay in class to discuss. We will alternate like this each day throughout our course). **You will be assigned which section during orientation, on June 30th.**

We will also meet on the first Friday, July 2nd, and only for that one time, on Friday for that class. The rest of the course will be Monday—Thursday classes, 10:30—12:30.

Professor: Dr. Jeffrey Hale Collins, Professor, Interdisciplinary Studies, Oglethorpe University, author of 5 books, including *Illuminations in Italy*.

Office Hours: St Johns University, before and after class if needed, or with Face Time, or Google Meet, by appointment.

Contact Methods: phone/necessary text: +1-404-573-2173. Email: jcollins@oglethorpe.edu. Moodle and ZOOM will be the internet platforms for the course.

Required texts:

Capatti, Alberto, Montanari, Massimo. *Italian Cuisine: A Cultural History*. Columbia University Press, 1999.

Additional readings through internet exploration of sites expected.

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 examines human interaction with food within the Roman and Italian contexts. Embodying the idea that food IS culture, the course will examine how food builds culture, exploring how food preferences shape our social, economic, and political identities. These 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 to understand how the Italian context fits within global gastronomic trends. Using the city as our classroom, students will experience Roman and Italian food firsthand to better understand and fully embrace Italian culture.

****No Italian language skills needed. Relevant food and restaurant 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.**

****Appropriate dress/preparation is required for all field days. Students must be vigilant in their surroundings and follow all guidelines for restaurant behavior and food etiquette as outlined in class.**

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 and is related to external cultural factors.

--Describe Italian and Roman cuisine and its accompanying foodways.

Course Methods:

Classroom meetings will be used for lecture, discussions, and oral reports. Half of the class on each day will be in discussion, and the other half will be on a field trip to a restaurant, open-air market, or a store within Rome to gain a better understanding of Italian cuisine, and then we will switch the halves every session for lecture and field trip. **Masks and social distancing required in class, in restaurants, in buildings, and outside, or as required by Italian law.**

In addition, when not on a field trip, students will access internet assignments, and online work will be conducted by one half of the class, while the other half is on a field trip or in lecture, and then we will switch the halves the following class session.

This course is not an exhaustive look at Italian Cuisine by any standard; instead, students will develop good introductory insights into gastronomy to understand Italian and Roman culture and cuisine.

This course will also require you to teach and explore yourself as much as possible, to walk in Rome, to give oral reports when assigned in class, and be fully attentive and focused while on field trips, observing all guidelines, with additional oral reports given at specific locales in the city.

Attendance and Being Late to Class:

Attendance is mandatory due to the reduced time frame of the summer abroad term. **Only one 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 to the Go: Rome staff and me.

Being late to class is certainly unprofessional, and indicative of poor discipline. Please show up on time every day, Monday through Thursday. I

will need a legitimate excuse for showing up late. Please be courteous and be in class on time as required.

Class Expectations:

Students will treat taste tests and viewing of food in restaurants as an active 'reading' activity.

Notes must be taken during any lecture, discussion, or outing, as we will discuss each food and its importance within the larger Rome and Italian context.

Please do not use your cell phone, talk about other topics, or engage in any other activity, like window-browsing or shopping. During Field Trips, students are expected to exhibit respectful and adult behavior. Field Trips are class time and, as such, students will engage in active discussion and reports.

You are expected to be fully present, alert, and ready with your assigned reports. Your grade depends upon being ready with any report or class project leadership.

Class 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 in oral reports. Each student will give a **minimum of at least 5 reports**. As a seminar-style class, students will be expected to be prepared by having completed required readings and discussing our readings and giving individual reports while out in the field. Participation points will be awarded as follows: 50% for attendance and 50% active participation.

- Exams (30%):

There will be **two essay tests** throughout the semester. Exams will be essay based. Prompts for the exams and uploading your exam are all on Moodle.

- Food Journal (30%): Students will complete a Food Journal comprised of **10 entries based upon explorations in Rome**, plus a daily journal of all food eaten during the term. These entries must approach each topic from a critical standpoint, incorporating theory, class discussions, readings, possible interviews, and pics of food researched. **Each entry will be one page in length (300 words)**. MLA formatting required and students must use citations if quoting from articles or texts. **These are not personal response papers or opinion pieces.** Instead, the journals must be scholarly and critical in their approach. **The journal should be at least 40-50 pages in length, typed, double-spaced, and uploaded to Moodle as a word.doc. Transfer any written notes in the field to your journal and include any photos as well.**

- Final Paper (20%): The final paper is **5-7 pages** in length. It is a critical review of your food journal. Students will interpret their data and draw conclusions to describe Italian and Roman cuisine today as well as the tourist's experience. Students must utilize class readings and discussions to fully develop their argument. In-text citation must be used and the paper will be written in MLA format.

Grade Break-Down according to categories:

Participation 20%
Essay Exams 30%
Food Journal 30%
Final Project 20%

This course utilizes a 10-point grading scale.

Projects, Class Meetings, Assignments, Exams, Due Dates:

This is tentative. Changes may be necessary as the term progresses. (a) denotes that a group in the class will discuss and stay in the classroom; (b) denotes the other half will be on an assignment in the field or reading assigned articles. Note the reverse as well: the following day, we switch, and group (a) will go into the field, and group (b) will discuss in class.

Week 1 (6/30, 7/1, + July 2nd, Friday)

Wednesday **Course Introduction/Prati Exploration**

Readings and Suggested Research: Ch. 1, Italian Cuisine, C/M; “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)/ **(alpha explores); (beta group discusses/researches internet and responds in journal).**

Thursday **Course Introduction/Prati Exploration**

Readings and Suggested Research: same as above; (alpha group discusses); (beta group explores).

Friday **Ancient Rome**

Readings and Suggested Research: Ch. 2, Italian Cuisine, C/M; “The Myth of Apicius” pp. 71-77 (M)/ The Book of Apicius pp. 1-50 JSTOR, Montanari (1–19) **(beta group discusses in class) (alpha group explores assigned area in Rome)**

Week 2 (July 5–8th)

Monday **Medieval Rome/Jewish Quarter**

Readings and Suggested Research: Selections from *Kitchens, Cooking and Eating in Medieval Rome*, Montanari (19-47), **internet research, (alpha discusses); (beta explores the Jewish Quarter)**

Tuesday **Medieval Rome/Jewish Quarter**

Readings and Suggested Research: Selections from *Kitchens, Cooking and Eating in Medieval Rome*, Montanari (19-47) **(beta discusses); (alpha explores)**

Wednesday **Renaissance Rome**

Readings and Suggested Research: Ch.3, Italian Cuisine, C/M; art images in class; Montanari (19-32)/ “Fruits and Vegetables as Sexual Metaphor in Renaissance” pp. 8-14, “Please Play with Your Food” pp. 25-33, **(alpha discusses); (beta explores Renaissance Rome)**

Thursday **Renaissance Rome**

**Readings and Suggested Research: same as above;
(alpha explores); (beta discusses)**

**ESSAY EXAM ONE DUE: JULY 11TH Monday, midnight,
uploaded to Moodle. Prompt posted on Moodle.**

Week 3 (July 12--15th)

Monday Markets of Rome

**Readings and Suggested Research: Chs.4, 5, Italian Cuisine,
C/M; Markets of Rome Montanari (47-64) (beta explores markets);
(alpha discusses)**

Tuesday Markets of Rome

**Readings and Suggested Research: same as above; (alpha
explores); (beta discusses)**

Wednesday Immigrant Rome

**Readings and Suggested Research: Ch, 7, Italian Cuisine, C/M;
Gasparreti, "Eating tie bou jenn in Turin..." pp. 257-78 Goody "World
Cuisine"
pp. 338-57 (M) (alpha discusses); (beta explores)**

Thursday Immigrant Rome

**Readings and Suggested Research: same as above
(beta discusses); (alpha explores)**

Week 4 (July 19--22nd)

Monday Pizza of Rome

**Readings and Suggested Research: Ch. 8 Science in the Kitchen,
Italian Cuisine, C/M; internet research; (beta explores); (alpha
discusses)**

Tuesday Pizza of Rome

Readings: same as above (alpha explores); (beta discusses)

Wednesday **EUR and Mussolini's Rome**

Readings and Suggested Research: internet explorations (beta explores); (alpha discusses)

Thursday **EUR and Mussolini's Rome**

Readings and Suggested Research: internet explorations; "Fascist Food Politics: Mussolini's Policy of Alimentary Sovereignty" (beta discusses): (alpha explores)

ESSAY EXAM TWO DUE: JULY 26TH, Monday, midnight, uploaded to Moodle, Prompt posted on Moodle.

Week 5 (July 26--29th)

Monday **Rome and the History of Appetite**

Readings and Suggested Research: Ch 9, Italian Cuisine, C/M; Petrini/"Slow Food Manifesto"/"Central Role of Food" pp. 1-22 (beta explores); (alpha discusses)

Tuesday **Rome and the History of Appetite**

Readings and Suggested Research: same as above; (alpha explores); (beta discusses)

Wednesday **Italian Cuisine Wrap-up**

Readings and Suggested Research: Small group discussions and journal writing

Thursday **Italian Cuisine Wrap-up**

Last day of class Readings and Suggested Research: Small group discussions and journal writing.

Final Paper uploaded to Moodle, midnight Due: Monday, August/9th

Food Field Journal, uploaded to Moodle, midnight Due: Monday, August 9th

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

DISABILITY STATEMENT AND HONOR CODE

In keeping with the university's policy of providing equal access for students with disabilities, any student with a disability who needs academic accommodations is welcome to meet with me privately. All conversations will be kept confidential. Students requesting any accommodations will also need to contact the Academic Success Center (ASC). The ASC will conduct an intake and, if appropriate, the office will provide an academic accommodation notification letter for you to bring to me. Please contact the Academic Success Center at disabilityservices@oglethorpe.edu or visit them in the basement of the Weltner Library to coordinate reasonable accommodations.

Please do not hesitate to contact with any questions.

THE HONOR CODE

Persons who come to Oglethorpe University for work and study join a community that is committed to high standards of academic honesty. The honor code contains the responsibilities we accept by becoming members of the community and the procedures we will follow should our commitment to honesty be questioned. The students, faculty and staff of Oglethorpe University expect each other to act with integrity in the academic endeavor they share. Members of the faculty expect that students complete work honestly and act toward them in ways consistent with that expectation. Students are expected to behave honorably in their academic work and are expected to insist on honest behavior from their peers.

Oglethorpe welcomes all who accept our principles of honest behavior. We believe that this code will enrich our years at the University and allow us to practice living in earnest the honorable, self-governed lives required of society's respected leaders.

Our honor code is an academic one. The code proscribes cheating in general terms and also in any of its several specialized sub-forms (including but not limited to plagiarism, lying, stealing and interacting fraudulently or disingenuously with the honor council). The Code defines cheating as "the umbrella under which all academic malfeasance falls. Cheating is any willful activity impacting or connected to the academic enterprise and involving the use of deceit or fraud in order to attempt to secure an unfair advantage for oneself or others or to attempt to cause an unfair disadvantage to others. Cheating undermines our community's confidence in the honorable state to which we aspire."

The honor code applies to all behavior related to the academic enterprise. Thus, it extends beyond the boundaries of particular courses and classrooms *per se*, and yet it does not extend out of the academic realm into the purely social one. 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.” (Followed by the student’s signature)

The honor code is in force for every student who is enrolled (either full- or part-time) in any of the academic programs of Oglethorpe University at any given time. All cases of suspected academic dishonesty will be handled in accordance with the provisions established in this code. The honor council has sole jurisdiction in matters of suspected academic dishonesty. Alternative ways of dealing with cases of suspected academic fraud are prohibited. In cases of alleged academic dishonesty on the part of students, the honor council is the final arbiter.