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|  FLORIDA ATLANTIC UNIVERSITY | COURSE CHANGE REQUEST Undergraduate Programs | | UUPC Approval _____ UFS Approval _____ SCNS Submittal _____ Confirmed _____ Banner Posted _____ Catalog _____ |
| | Department LLCL College A&L | | |
| Current Course Prefix and Number ITA 3530 | | Current Course Title Italian Culture Through Food | |
| Syllabus must be attached for ANY changes to current course details. See Template . Please consult and list departments that may be affected by the changes; attach documentation. | | | |
| Change title to: Change prefix From: ITA To: ITT Change course number From: 3530 To: 3531 Change credits* From: To: Change grading From: To: Change WAC/Gordon Rule status** Add <input type="checkbox"/> Remove <input type="checkbox"/> Change General Education Requirements*** Add <input type="checkbox"/> Remove <input type="checkbox"/> <small>*See Definition of a Credit Hour.</small> <small>**WAC/Gordon Rule criteria must be indicated in syllabus and approval attached to this form. See WAC Guidelines.</small> <small>***GE criteria must be indicated in syllabus and approval attached to this form. See Intellectual Foundations Guidelines.</small> | | Change description to: Change prerequisites/minimum grades to: Change corequisites to: Change registration controls to: Please list existing and new pre/corequisites, specify AND or OR and include minimum passing grade (default is D-). | |
| Effective Term/Year for Changes: Fall 2023 | | Terminate course? Effective Term/Year for Termination: | |
| Faculty Contact/Email/Phone Ilaria Serra, iserra1@fau.edu / 7-0286 | | | |
| Approved by Department Chair  College Curriculum Chair _____ College Dean _____ UUPC Chair _____ Undergraduate Studies Dean _____ UFS President _____ Provost _____ | | Date 1/13/2023 _____ _____ _____ _____ _____ _____ | |

Email this form and syllabus to mjenning@fau.edu seven business days before the UUPC meeting.

FLORIDA ATLANTIC UNIVERSITY

SYLLABUS

ITT3531: ITALIAN CULTURE THROUGH FOOD

Taught in English – No pre-requisites



FALL 2023 3 crs

Mondays from 4:00-6:50 Fleming Hall 404

Instructor: Arianna Salomon

Office hrs:

Location:

E-Mail:

Note: Your professor reserves the right to modify the syllabus (including assignments) anytime in function of student and/or programmatic need and common sense.

Course Objectives:

- Dispel stereotypical notions about Italian culture;
- Develop an understanding of Italy's history conditioned by its geography and geology;
- Highlight key moments in Italian history;
- Engage in discussion of cultural representation in general and Italian cultural representation in particular;
- Encourage critical thinking;
- Encourage oral and written skills based on reliable sources and informed opinions;
- Create social and environmental awareness;
- Stimulate interest in the humanities as complimentary to the sciences via the topic of food in Italian culture and society.

Course description:

One mode of transmitting culture is through food, and (stereo)typically it is food that conditions one's perception of culture. Italy is a case in point as the country is often synonymous merely with the consumption of pasta and pizza, washed down with a glass of Chianti, ideally with operatic music in the background. This course will change your mind about what passes as Italian food, for we shall look at

food from a novel perspective, drawing attention not only to food production and consumption in Italy, but also to the cultural representation of food inside and outside Italy's borders. The changing character of Italy, the effects of globalization, as well as notions such as "campanilismo," "patriotismo," and "nazionalismo" will be inevitably present in what I hope will be a truly unique course.

To this end, in examining the role of food in this course, we will focus every week on one typical dish from one or more of the twenty "regioni" of Italy, starting in the North and ending in the South. From that one dish we will subsequently extrapolate elements of Italy's fascinating history and culture using film, video, excerpts from canonical literary texts, art, recent on-line news paper clips, and of course . . . food!

Grade requirements:

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| 1 written mid-term exam (short essays) | 15% |
| 3 reflection papers (2 pages) | 15% |
| 2 class presentations ("regione" reports) | 20% |
| Final oral project presentation | 15% |
| Final group project | 20% |
| Attendance + meaningful & informed participation | 15% |

Grading Scale:

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|------------|------------|------------|------------------|
| 92-100 = A | 90-91 = A- | | |
| 88-89 = B+ | 82-87 = B | 80-81 = B- | |
| 78-79 = C+ | 72-77 = C | 70-71 = C- | |
| 68-69 = D+ | 66-67 = D | 64-65 = D- | less than 64 = F |

Attendance requirement:

May your family and friends remain healthy and your trips to and from the airport be limited to weekends.

A class is a learning community. Especially in a small class offered only once a week in a three-hour time slot a student's absence is quite noticeable. Absenteeism affects the dynamics in that community, so please do contribute to the success of this class through your *engaged* presence and *active and informed* participation. The policy below is probably superfluous, but it is articulated here in the unlikely event it must be applied "to whom it may concern."

A total of 150 points can be earned merely by being present and showing that you came prepared for class. A 10-point grade reduction will be applied for the first absence (regardless of what the excuse is, since you were not there to participate); a 20-point grade reduction will be applied for the second unexcused and undocumented absence, an additional 30 for the third (your now down 60 points for P&A) an additional 40 for the fourth (-100 out of 150 at this point), etc.

After missing three classes total not only will your score for attendance keep going down, but, in addition, a one-letter grade reduction is applied per absence (a B- becomes a C- etc.), unless university-approved documentation can be provided. ***However, you are adults, and attendance has never been a problem in this class, so make sure to be there and enjoy learning. I am confident that you will not want to ever miss a class! Distance learning will not change that.***

Academic policies and regulations with regard to attendance:

<http://www.fau.edu/academic/registrar/FAUcatalog/academics.php>

Please note that class time cannot be made up, unless circumstances explained in the above website apply.

At all times have the phone number of at least one other student, so you can text each other, and remember that communication is possible and encouraged via CANVAS.

University policies:

Student accessibility statement: In compliance with the Americans with Disabilities Act Amendments Act (ADAAA), students who require reasonable accommodations due to a disability to properly execute coursework must register with Student Accessibility Services (SAS) and follow all SAS procedures. SAS has offices across three of FAU's campuses – Boca Raton, Davie and Jupiter – however disability services are available for students on all campuses. For more information, please visit the SAS website at www.fau.edu/sas/

Counseling and Psychological Services (CAPS) Center

Life as a university student can be challenging physically, mentally and emotionally. Students who find stress negatively affecting their ability to achieve academic or personal goals may wish to consider utilizing FAU's Counseling and Psychological Services (CAPS) Center. CAPS provides FAU students a range of services – individual counseling, support meetings, and psychiatric services, to name a few – offered to help improve and maintain emotional well-being. For more information, go to <http://www.fau.edu/counseling/>

Code of Academic Integrity policy statement: Students at Florida Atlantic University are expected to maintain the highest ethical standards. Academic dishonesty is considered a serious breach of these ethical standards, because it interferes with the university mission to provide a high quality education in which no student enjoys an unfair advantage over any other. Academic dishonesty is also destructive of the university community, which is grounded in a system of mutual trust and places high value on personal integrity and individual responsibility. Harsh penalties are associated with academic dishonesty. For more information, see

http://wise.fau.edu/regulations/chapter4/Reg_4.001_5-26-10_FINAL.pdf

The consequences of plagiarism can go as far as receiving an F in the course to expulsion from the university. Make sure to also familiarize yourselves with this important website and understand what plagiarism is: https://canvas.fau.edu/courses/6269/pages/plagiarism-dont-do-it?module_item_id=16939

University Calendar: <http://www.fau.edu/registrar/registration/calendar.php>

Required readings:

John Dickie, *Delizia! The Epic History of the Italians and Their Food*

Excerpts from:

Massimo Montanari, *Italian Identity in the Kitchen, or Food and the Nation*

Clara Sereni, *Keeping House: A Novel in Recipes* (SUNY series, Women Writers in Translation)

Massimo Montanari. *Italian Cuisine: A Cultural History (Arts and Traditions of the Table: Perspectives on Culinary History)*

Andrews, Geoff. *The Slow Food Story: Politics and Pleasure*. Montreal: McGill-Queens UP, 2008

Della Casa, Giovanni. *Il Galateo*.

De Luca, Erri. *Eggplant Parmesan*

Eco, Umberto. *The Name of the Rose* (could h be talking about cheese blintzes?)

Gramsci, Antonio. *The Southern Question*

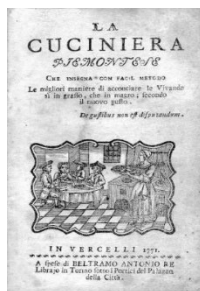
Tomasi di Lampedusa, Giuseppe. *The Leopard*

Vittorini, Elio. *Conversation in Sicily*

Marcopolo. *Il Milione*

Montale Eugenio, *Ossi di Sepia* (“I limoni”)

Course materials as scanned documents, as well as on-line resources will be made available throughout the semester.



Renato Guttuso, *La Vucciria*, 1974

Course itinerary

| WEEK | TOPIC | MATERIAL | ASSIGNMENTS |
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| Week 1 | Introduction – syllabus – guidelines | https://www.youtube.com/watch?v=enblsQIoxvE | |
| | Is food really an academic | https://www.theguardian.com/education/20 | |

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| | <p>subject?</p> <p>Italy's geography North vs South : "terroni" and "polentoni"</p> <p>Il piatto: polenta and risotto alla Milanese</p> | <p>03/oct/22/highereducation.uk</p> <p>Read: Antonio Gramsci, <i>The Southern Question (excerpts)</i>.</p> | |
| | <p>la regione: Lombardia</p> <p>A famous Lombard and the famine in Milan of 1629 x plague</p> | <p>https://viaggi.corriere.it/viaggi/eventi-news/gallery/grana-padano-il-tesoro-della-grande-pianura/</p> | |
| Week 2 | <p>Le regioni: Valle d'Aosta and Piemonte</p> <p>Il piatto: la bagna cauda; Il cioccolato e la gianduia Looking for truffles</p> <p>What does the Italian Unification have to do with Piedmontese food? <i>An annual tradition: La battaglia delle arance in Ivrea</i></p> <p>The Via del Sale (the Salt Road between Liguria and Piedmont)</p> <p>Two famous Piedmontese</p> | <p>http://www.academiabarilla.com/the-italian-food-academy/menu-collection/official-dinner-parties-savoy-family.aspx</p> <p>http://www.italia.it/en/travel-ideas/unesco-world-heritage-sites/turin-the-savoy-residences.html</p> <p>Read: chapters 1, 2, and 9 in <i>The Slow Food Story</i> On gastrodiploamacy: https://www.youtube.com/watch?v=Uvd6gxzq3So</p> <p>https://www.uscpublicdiplomacy.org/blog/eating-your-country-italys-lead-gastrodiploamacy</p> | Hand in written reflection 1 |
| Week 3 | <p>La regione: Liguria Le Cinque Terre – Genova</p> <p>Il piatto: le trofie/ le trenette con pesto genovese</p> | <p>https://www.nytimes.com/2013/06/02/books/review/galateo-by-giovanni-della-casa.html</p> <p>Read: Montale, Eugenio: "I limoni"</p> | |
| Week 4 | <p>Le regioni: il Veneto, il Trentino-Alto Adige, Friuli- Venezia-Giulia</p> <p>Il piatto: baccalà Gli spaghetti al nero di seppia Salt, salt, salt</p> <p>What does Marco Polo have</p> | <p>Mushroom hunting outside Verona: https://www.youtube.com/watch?v=y6odorzxMx0</p> <p>Read: Marco Polo, <i>Il Milione</i> (excerpt TBD)</p> <p>Read: excerpt from Eco, Umberto. <i>The name of the Rose</i> (TBD)</p> | |

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| | <p>to do with food?</p> <p>Il prosciutto San Daniele</p> <p>An annual tradition: The Carnival of Venice (I crostoli)</p> | | |
| Week 5 | <p>Le regioni: l'Emilia Romagna</p> <p>I piatti: ragù bolognese and tortellini in brodo</p> <p>Affettati misti</p> <p>Why does my ham and cheese sandwich taste better in Parma?</p> <p>Modena's balsamic vinegar</p> | <p>Luciano Pavarotti on Modena: https://www.youtube.com/watch?v=eXHoEKSzWZY</p> <p>https://www.cbsnews.com/news/balsamic-vinegar-the-black-gold-of-modena-italy/</p> <p>https://www.youtube.com/watch?v=y6odorzxMx0</p> | Hand in written reflection 2 |
| Week 6 | | <p>Screening and discussion of "Big Night" (Directed by Stanly Tucci & Campbell Scott (1996) 1:49</p> | |
| Week 7 | <p>Toscana and Marche</p> <p>DOP, DOC, IGP and STG</p> <p>The chianina <i>An annual tradition: The Palio of Siena</i></p> <p>I piatti: bistecca alla fiorentina</p> | | Hand in Mid-term exam |
| Week 8 | <p>Le regioni: Umbria and Lazio</p> <p>The Etruscan influence Olive oil</p> <p>I piatti: piccione</p> <p><i>An annual tradition: La Palombella</i></p> | | |
| Week | La regione: la Campania | Not only pizza | |

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| 9 | <p>A sea and a volcano</p> <p>Excerpt from “Misericordia e nobiltà” with Totò</p> <p>A Neapolitan New Year’s Eve</p> <p>I piatti: la parmigiana</p> | <p>https://www.nationalgeographic.com/archaeology-and-history/magazine/2016/07-08/daily-life-pasta-italy-neapolitan-diet/</p> <p>Read: De Luca, Erri. Eggplant Parmesan</p> | |
| Week 10 | <p>Le regioni: Abruzzo e Molise</p> <p>I piatti: gli arrosticini di pecora</p> <p>Gli spaghetti alla chitarra</p> | | Hand in written reflection 3 |
| Week 11 | <p>Le regioni Puglia, Calabria, and Basilicata</p> <p>I piatti: “pasta ccu’ ri sarde” Bread of Altamura</p> <p>Matera and Alberobello</p> | <p>“Cucina povera” and “grano arso”</p> <p>https://www.walksofitaly.com/blog/puglia/traditional-foods-from-italy</p> | |
| Week 12 | <p>Le regioni: SICILIA AND SARDEGNA</p> <p>I piatti: Insalata d’arancia</p> <p>Il pesce spada alla siciliana</p> <p>La mattanza (auch!)</p> <p>La Conca d’oro: Where have all the oranges gone?</p> <p>An annual tradition: La festa del sale in Cervia (Sardinia)</p> | <p>Read: Vittorini, Elio. Conversazione in Sicilia (excerpt)</p> <p>https://www.theguardian.com/global-development/2016/nov/24/hands-faces-slavery-exploitation-sicily-migrant-community</p> <p>Read: Della Casa, Giovanni. Il Galateo (excerpts).</p> | |
| Week 13 | | <p>FINAL PROJECT PRESENTATION & CELEBRATION!</p> <p>Oral project presentations-culinary practice – conclusion</p> | |
| | | Final exams | |

