



FLORIDA
ATLANTIC
UNIVERSITY

COURSE CHANGE REQUEST Undergraduate Programs

Department LLCL
College A&L

UUPC Approval 1/29/24
 UFS Approval _____
 SCNS Submittal _____
 Confirmed _____
 Banner Posted _____
 Catalog _____

Current Course Prefix and Number ITA3530

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 Remove

Change General Education Requirements***

Add Remove

*See Definition of a Credit Hour.

**WAC/Gordon Rule criteria must be indicated in syllabus and approval attached to this form. See WAC Guidelines.

***GE criteria must be indicated in syllabus and approval attached to this form. See Intellectual Foundations Guidelines.

Change description to:

The course is an Italian culture course in translation. It offers an in-depth study of the relationship between Italy's food culture and other areas of the humanities, especially literature and the arts, showing its richness far beyond the stereotypes.

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 2024

Terminate course? Effective Term/Year for Termination:

Faculty Contact/Email/Phone Ilaria Serra, iserra1@fau.edu

Approved by

Department Chair Eric Berlatsky
 College Curriculum Chair Eric Hogan
 College Dean [Signature]
 UUPC Chair Korey Sorge
 Undergraduate Studies Dean Dan Meeroff
 UFS President _____
 Provost _____

Date

1/8/24
1/8/2024
1/8/24
1/29/24
1/29/24

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

FLORIDA ATLANTIC UNIVERSITY

SYLLABUS

Fall 2024

ITT3531: ITALIAN CULTURE THROUGH FOOD

Taught in English – No pre-requisites



3 crs

Instructor: Arianna Salomon

Office hrs: TBD

Location: TBD

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

NO Prerequisites

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.

Catalog Course description:

The course is an Italian culture course in translation. It offers an in-depth study of the relationship

between Italy's food culture and other areas of the humanities, especially literature and the arts, showing its richness far beyond the stereotypes.

Expanded 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:

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:

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/.

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>

Attendance Policy: Students are expected to attend all of their scheduled University classes and to satisfy all academic objectives as outlined by the instructor. The effect of absences upon grades is determined by the instructor, and the University reserves the right to deal at any time with individual cases of non-attendance. Students are responsible for arranging to make up work missed because of legitimate class absence, such as illness, family emergencies, military obligation, court-imposed legal obligations or participation in University-approved activities. Examples of University-approved reasons for absences include participating on an athletic or scholastic team, musical and theatrical performances and debate activities. It is the student's responsibility to give the instructor notice prior to any anticipated absences and within a reasonable amount of time after an unanticipated absence, ordinarily by the next scheduled class meeting. Instructors must allow each student who is absent for a University-approved reason the opportunity to make up work missed without any reduction in the student's final course grade as a direct result of such absence.

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/>

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*

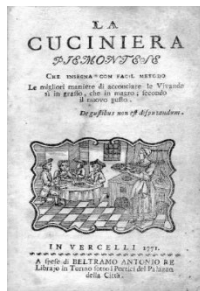
Tomasi di Lampedusa, Giuseppe. *The Leopard*

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
Week 1	<p>Introduction – syllabus – guidelines</p> <p>Is food really an academic subject?</p> <p>Italy's geography North vs South : “terroni” and “polentoni”</p> <p>Il piatto: polenta and risotto alla Milanese</p>	<p>https://www.youtube.com/watch?v=enblsQlOxvE</p> <p>https://www.theguardian.com/education/2003/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</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>”</p> <p>On gastrodiploamacy: https://www.youtube.com/watch?v=Uvd6gxzq3So</p> <p>https://www.uscpublicdiplomacy.org/blog/e</p>	Hand in written reflection 1

	Road between Liguria and Piedmont) Two famous Piedmontese	ating-your-country-italys-lead-gastrodiplomacy	
Week 3	La regione: Liguria Le Cinque Terre – Genova Il piatto: le trofie/ le trenette con pesto genovese	https://www.nytimes.com/2013/06/02/books/review/galateo-by-giovanni-della-casa.html Read: Montale, Eugenio: “I limoni”	
Week 4	Le regioni: il Veneto, il Trentino-Alto Adige, Friuli-Venezia-Giulia Il piatto: baccalà Gli spaghetti al nero di seppia Salt, salt, salt What does Marco Polo have to do with food? Il prosciutto San Daniele An annual tradition: The Carnival of Venice (I crostoli)	Mushroom hunting outside Verona: https://www.youtube.com/watch?v=y6odorzxMx0 Read: Marco Polo, Il Milione (excerpt TBD) Read: excerpt from Eco, Umberto. The name of the Rose (TBD)	
Week 5	Le regioni: l’Emilia Romagna I piatti: ragù bolognese and tortellini in brodo Affettati misti Why does my ham and cheese sandwich taste better in Parma? Modena’s balsamic vinegar	Luciano Pavarotti on Modena: https://www.youtube.com/watch?v=eXHoEK SzWZY https://www.cbsnews.com/news/balsamic-vinegar-the-black-gold-of-modena-italy/ https://www.youtube.com/watch?v=y6odorzxMx0	Hand in written reflection 2
Week 6		Screening and discussion of “Big Night” (Directed by Stanly Tucci & Campbell Scott (1996) 1:49	

Week 7	<p>Toscana and Marche 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 The Etruscan influence Olive oil</p> <p>I piatti: piccione</p> <p><i>An annual tradition: La Palombella</i></p>		
Week 9	<p>La regione: la Campania</p> <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>Not only pizza 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" https://www.walksofitaly.com/blog/puglia/traditional-foods-from-italy</p>	
Week 12	<p>Le regioni: SICILIA AND SARDEGNA</p>	<p>Read: Vittorini, Elio. Conversazione in Sicilia (excerpt)</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>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	

