



J-TERM TRAVELING SEMINAR
WINE, GASTRONOMY AND SUSTAINABILITY OF THE MEDITERRANEAN
France, Spain

ES 375/575, GEO 375/575, IR 375/575

3 CREDITS (45 CONTACT HOURS)

PROFESSORS: Amy Mumma, Director and Professor of Global Wine Studies, IAU; Anthony Triolo, Professor of International Relations and Environmental Politics, IAU

PROGRAM WEBSITE: <https://www.iaufrance.org/studyabroad/programs/jterm/wine>

Important Notice: One of the goals of IAU's J-Term traveling seminars is to provide students with access to multiple cities and countries in order for them to gain as great a perspective as possible related to the course content. The travel aspect of the program is critical to its success, but can also sometimes pose logistical challenges. Therefore, due to issues related to global security, country- and industry-related strikes, inflated travel costs, and health and well-being issues that are specific to regions in which the seminars are scheduled to take place, IAU reserves the right to modify the itinerary accordingly and will communicate any changes to the students as soon as they are known.

I. ACADEMIC & PROGRAM OVERVIEW

Human civilizations and farming have been present in the Mediterranean basin for millennia. Giving rise to a number of cultures where fine cuisine and wine are a corner stone of daily life. The Mediterranean region today produces some of the world's finest wines, cheeses, plus a delicate cuisine that is marked with raw materials sown locally from the land or taken from the Mediterranean Sea. The Mediterranean diet itself is enjoyed throughout the world and is known for its potential health benefits.

But what about the health of the environment? The impact of agriculture/food production on the environment is well known and severe. It is one of the leading causes of climate change as well as biodiversity loss, not to mention fresh water consumption and pollution. While each one of these ills has a return effect on our food production systems.

This class will examine these linkages in depth. It will focus on the appreciation of gastronomy and wine exploring regional and local delicacies while also appreciating how these products are produced, understanding how this impacts the environment as well as recognizing how our consumption choices may be a potential solution or hazard to the global environmental crisis.

II. CONTACT HOURS

This course carries 3 credits or 45 contact hours. Students complete readings prior to the program and finalize their assignments after departure, which extends the academics of the component past the on-site components. Lectures and site-visits are conducted 7-days per week throughout the J-Term.



III. COURSE OBJECTIVES

- a) With a number of visits to wine producers, vineyards, local foods producers students will be exposed to local producers, their methods of production and the intricacies of their products.
- b) Present the linkages between wine and food consumption choices and environmental sustainability.
- c) Expose students in both theory and practice to the impacts that agriculture has on the environment, especially on biodiversity loss, climate change and water scarcity.

IV. LEARNING OUTCOMES

- a) Students will be able to know the various wine regions of France and Spain and express the differences and similarities between these regions.
- b) Students will understand the importance of gastronomy and wine in the Mediterranean lifestyle and culture.
- c) Students will be able to understand and articulate the drastic effects that food production has on climate change and biodiversity loss and how their consumption choices can make a difference. As well as how alternative approaches to wine and food production can have positive effects on mitigating environmental crises.
- d) Students will be able to discuss the practical realities of the nexus that exists between food production, water consumption, energy use, environmental and human well-being.

V. INSTRUCTIONAL METHODS AND ACTIVITIES

- a) On-site lectures and discussions
- b) Seminars and lectures
- c) Discussions/reading assignments for each area visited

VI. PRIMARY TEXTBOOKS/READINGS

- Jeffrey Sachs, “The Age of Sustainable Development,” 2015
- Carlo Petrini, “Slow Food Nation”, 2013

Primary Digital Material:

- Global Biodiversity Outlook 4, (GBO) Convention on Biological Diversity, 2014; *found here:* <https://www.cbd.int/gbo/gbo4/publication/gbo4-en-hr.pdf>
- Climate Change 2014 IPCC Assessment 5 Synthesis Report, (IPCC), 2014; *found here:* https://www.ipcc.ch/pdf/assessment-report/ar5/syr/SYR_AR5_FINAL_full_wcover.pdf

VII. EVALUATION AND GRADING

- a. Participation during the site visits, seminars and lectures (20%)
- b. Two exams related to the visits and the lectures taken all along the J term (30 %)
- c. One exam (take-home) to be due after return (30 %)
- d. One report on a site visit (20 %)



Any assignment submitted later than the day / time it is due will have the grade lowered.

Masters Students:

The graduate seminar will include a 15-20-page paper on an assigned topic at the end of the course.

Grading Scale:

Note IAU	US
A	95-100%
A-	90-94%
B+	89%-88%
B	84-87%
B-	80-83%
C+	79%-78%
C	74-77%
C-	70-73%
D+	69%-68%
D	64-67%
D-	60-63%
F	59%-0%

Attendance:

Students are required to attend all classes, site visits, and class activities barring serious illness or an emergency.

Plagiarism:

Submitting material that in part or in whole is not entirely one's own work without attributing those same portions to their correct source is prohibited.

Accommodations:

It is IAU's goal to provide reasonable accommodations for students with a documented disability. If students need accommodations to fully participate in this class, they should contact enroll@iaufrance.org right away.



VIII. OTHER INFORMATION

General Travel Advisory:

This trip is a serious one, both academically and culturally. Students are expected to be prepared for intellectual, linguistic, social, and travel challenges. We are traveling as a team, and each member must be prepared, punctual, cautious, and professional. With those important caveats, the trip promises to be an incredible experience, including fun and adventure.

Pre-Departure:

Leading up to departure, be sure to check your email diligently so we can get in touch with you should there be any adjustments to the program.

IX. CONTENT

Session	Content
AIX Friday, Dec. 28	Arrival to Aix-en-Provence Orientation Welcome dinner
AIX Saturday, Dec. 29	Morning: visit Calanques Afternoon: visit Cassis winery
AIX Sunday, Dec. 30	Tour of Aix Afternoon: visit to Marseille
AIX Monday, Dec. 31	Morning: class Afternoon: professional tasting NYE dinner – Restaurante de la Fontaine
AIX Tuesday, Jan. 1	Morning: class Rhône Valley Châteauneuf du Pape
AIX Wednesday, Jan. 2	Cooking workshop Visit to Lacoste Coteaux Aix



<p>AIX/BORDEAUX Thursday, Jan. 3</p>	<p>Morning: flight to Bordeaux Tour of Bordeaux Group dinner</p>
<p>BORDEAUX Friday, Jan. 4</p>	<p>Visit Cite du Vin Afternoon: wine tasting</p>
<p>BORDEAUX Saturday, Jan. 5</p>	<p>Full day wine tour</p>
<p>BORDEAUX Sunday, Jan. 6</p>	<p>Sunday tour – Bordeaux ½ day wine tour Free evening</p>
<p>BORDEAUX/BARCELONA Monday, Jan. 7</p>	<p>Fly to Barcelona Tour of Barcelona Afternoon: visit and tapas</p>
<p>BARCELONA Tuesday, Jan. 8</p>	<p>Class: Spanish wine Professional tasting</p>
<p>BARCELONA Wednesday, Jan. 9</p>	<p>Visit Freixenet Afternoon: class</p>
<p>BARCELONA Thursday, Jan. 10</p>	<p>Visit Llopart Gran Reserva tour and lunch Free evening</p>
<p>BARCELONA Friday, Jan. 11</p>	<p>Free morning Visit Sagrada Familia Visit Park Guëll</p>
<p>BARCELONA</p>	<p>Visit Bouquet Allela</p>



Saturday, Jan. 12	Calcato BBQ
BARCELONA Sunday, Jan. 13	Final exam Farewell dinner
BARCELONA Monday, Jan. 14	Depart according to individual schedules