



Santa Reparata International School of Art
Course Syllabus

Semester Course

Course Title: Food as Culture: Italian Cooking and Culinary Culture

SRISA Course Number: SOCI 1201

Maryville Course Number: INTD 103

Credit Hours: 3, Contact Hours: 45

1. COURSE DESCRIPTION

This course deals with the relationships between Italian traditions, folklore and contemporary Italian society, for example the links between festivals, food and wines, tourism and today's Italian economy. Nowadays the image of Italy in the world is tightly connected with the global diffusion and promotion of its leading "Made in Italy" products, among which food and wines are the most important. The land of poor emigrants has become the land of class and style, Italian chefs are as popular as Italian fashion designers, Italian wines feature among the best wines of the world, and Italian recipes have found their way to the world's most renowned restaurants menus. This course will give students the opportunity to discover the reasons for this miracle through a wide range of hands-on cooking lessons, food tasting, field trips and guest lectures.

2. CONTENT INTRODUCTION

This is a course where student participation is fundamental. Each week a different group of students will be giving an oral presentation of the material that is assigned to the class for that week. I will be adding information to the presentation and there will be a class discussion based on the readings that were assigned and on personal opinions of the students. Food is a fantastic vehicle to analyse and understand Italian Culture and Society.

3. PREREQUISITES:

There are no prerequisites for this course.

4. GOALS AND OBJECTIVES:

At the successful completion students will have a historical view of Italian Food and Culture.

5. REQUIRED TEXTBOOKS AND MATERIALS: ALL INCLUDED in the Course Reader:

- * Elena Kostioukovitch: Why Italians Love To Talk About Food
- * Carole M. Counihan : Around the Tuscan Table: Food, Family, and Gender in Twentieth-Century Florence
- * Packet of Articles and Reviews in the Course Reader (see weekly calendar)

6. GRADING POLICY AND EVALUATION PROCEDURES:

Your final grade will be based on the following percentages:

- 25% Participation
- 25% Oral Presentation
- 25% Mid-term exam
- 25% Final Exam

Attendance and participation are essential! The student is required to complete the weekly assignments. There might be Pop-quizzes during the semester.

Following **grading system** will be observed:

A	Excellent 4.0 (grade points awarded) 95% percentage of 100%
A-	3.7, (90% to 94%)
B+	3.3 (87% to 89%)
B	Above Average 3.0 (83% to 86%)
B-	2.7 (80% to 82%)
C+	2.3 (77% to 80%)
C	Average 2.0 (73% to 76%)
C-	1.7 (70% to 72%)
D	Below Average 1.0 (60% to 69%)
F	Failure 0.0 (59% and below)
W	Withdrawal 0.0

7. PLAGIARISM AND COPYING

SRISA severally condemns ignorant plagiarism and copying during examinations. Any student that makes use of words or ideas taken from another person's work without properly citing credit for the specific purpose of deceiving their professor will receive an automatic "F" on that assignment or exam. Should the offense be repeated, the student will receive an automatic "F" in the class.

8. EXAMS

There are a Mid-term and a Final Exam for this course. Both exams are essay questions. No make-ups are admitted for the exams and the dates of the exams CANNOT be changed for any reason. If a student is absent for the Final exam the final grade will be "F". If a student is absent for the mid-term exam the final grade will be lowered of one full letter grade.

9. ATTENDANCE AND BEHAVIOR POLICY:

Due to the fact that I meet with the class only once a week the attendance policy is as follows:

Students may miss up to 1 class with no penalty to their grade.

Students who miss 2 or more classes will have their grade lowered by one letter grade for each additional absence. For example, if you have an "A" in this class and you are absent 2 times you will receive a "B" in the course.

If you are absent more than 5 times you will receive an "F" on your transcript.

- Tardiness: After 20 minutes into class time, students are considered absent.
- Students who leave 20 minutes before class time ends will be considered absent
- Excused absences require a doctor's note or a written note from the Director.
Arriving in class unprepared to work is considered an unexcused absence.
The use of cellular phones is prohibited during class time.

Students are expected to participate in class, act responsibly, and behave properly while on the school premises. Classrooms are to be left in order and clean. Students must take care of equipment and materials and promptly report any damage and/or loss.

10. COURSE CALENDAR

Week one:

Introduction to the course

Chocolat film viewing Director: Lasse Hallström year 2000

Week two:

Excursion to the San Lorenzo Central Market and Sant'Ambrogio

Assignments:

Reader Pages 1-11

Week three:

Cooking class

Week four:

Chocolate Tasting

Assignments:

Marguerite Bonneville: Can Chocolate Benefit Your Health? (Course Packet)

Italian Chocolate History (Course Packet)

Student Presentation and Class Discussion

Week five:

Tasting around the City

Week six:

Cooking Class

Week seven:

Arts and Crafts

Assignments:

<https://lauramorelli.com/the-craft-traditions-of-florence-italy/>

Week eight:

Break

Week nine:

Cooking Class

make up class

Week ten:

Cooking Class

Week eleven:

Thanksgiving!

Week twelve:

Olive Oil Tasting

Assignments: in class: youtube: youchef.tv-eng-olive oil 5

Elena Kostioukovitch: Olive Oil pages 29-33

Olives and Olive Oil (Course Packet) Olive Oil (Course Packet)

Week thirteen:

Slow Food: Lecture in class: youtube slow food nation: An Evening with Carlo Petrini 1,41

Assignments:

Elena Kostioukovitch: Slow Food pages 63-70

Visit the website: www.slowfood.it and click on "international" to prepare questions for the lecture

Practically Edible: Slow Food (Course Packet)

Carole M. Counihan: Florentine Diet and Culture

Food Production Reproduction and Gender

Week fourteen:

Final Exam

11. ACADEMIC ACCOMMODATIONS

SRISA strives to foster an all-inclusive learning environment that best caters to its students' needs. While faculty frequently work one-on-one with students, there are some situations in which special accommodations are required. Should a student have any academic accommodations regarding test taking or otherwise, they must present an official letter from their home University to the SRISA Director within the first week of class stating the accommodations.

12. DISCLAIMER

This Syllabus may be amended as the course proceeds. You will be notified of any changes.