# Interdisciplinary Studies
## INT 290: Italy Through Food: Italian Civilization

<table>
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<tr>
<th>Class meeting time &amp; place:</th>
<th>Rome, St. Johns University, MW 1:00-5:00pm OR T/Th 1:00-5:00pm</th>
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<tbody>
<tr>
<td>Instructor:</td>
<td>Matthew J. Wild</td>
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<tr>
<td>Office:</td>
<td>Rome</td>
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<tr>
<td>E-mail:</td>
<td><a href="mailto:mwild@oglethorpe.edu">mwild@oglethorpe.edu</a></td>
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<tr>
<td>Office hours:</td>
<td>Before/after class/By appt.</td>
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**REQUIRED TEXTS**

Additional readings to be provided via Moodle.

**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 questions human interaction with food within the Roman and Italian contexts. Embodying the phrase "you are what you eat," the course will examine how food builds us both biologically and culturally, exploring how food preferences code our social, economic and political identities. These personal 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 in an effort to understand how the Italian context fits within global gastronomic trends both historically and today. Using the city as our classroom, students will experience Roman and Italian food firsthand in an effort to better understand and appreciate Italian culture.

**No Italian language skills needed. Relevant 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.**

**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 METHOD**

Class will be used for lecture, discussion and field trips within Rome to gain a better understanding of Italian cuisine. This course is not an exhaustive look at Italian Cuisine but instead will provide students with an introduction to gastronomy in an effort to better understand Italian and Roman culture and cuisine.

**ATTENDANCE**
Attendance is mandatory due to the reduced time frame of the summer abroad term. One absence is permitted. After that, students will lose five (5) percentage points of their final grade due to each absence. Excused absences are only permitted on a case-by-case basis and students must provide valid medical documentation to substantiate the absence.

POLICY ON ACADEMIC ACCOMMODATIONS

Students with Disabilities: If you are a student with a disability or disability related issue and feel that you may need a reasonable accommodation to fulfill the essential functions of the course that are listed in this syllabus, you are encouraged to contact Disability Services in the Academic Success Center at 404.364.8869 or disabilityservices@oglethorpe.edu

HONOR CODE, CHEATING AND PLAGIARISM

This course, like all courses offered at Oglethorpe University is governed by the university Honor Code. All cases of suspected academic dishonesty will be handled in accordance to its provisions. Though students should be thoroughly familiar with the Honor Code, which is published in the Student Handbook, there are two areas of particular importance to the Freshman student: “Cheating” and “Plagiarism”.

Cheating is defined as:

a. The unauthorized possession or use of notes, texts or other such materials during an examination.
b. Copying another person’s work or participation in such an effort.
c. An attempt or participation in an attempt to fulfill the requirements of a course with work other than one’s original work for that course.

Students have the responsibility of avoiding participation in cheating incidents by doing their own work, taking precautions against others copying their work and in general not giving or receiving aid beyond what is authorized by the instructor.

Plagiarism includes representing someone else’s words, ideas, data or original research as one’s own and in general failing to footnote or otherwise acknowledge the source of such work. One has the responsibility of avoiding plagiarism by taking adequate notes on reference materials, including material taken off the internet or other electronic sources, used in the preparation of reports, papers and other coursework.

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.” ______________________________ (signature)

CLASSROOM BEHAVIOR

Proper decorum and respect must be exhibited at all times in the classroom. Please demonstrate respect to all fellow students during the learning process. This class will involve much self-reflection as well as peer criticism. All critiques must be constructive in nature in an effort to strengthen critical skills and must NOT drift into personal attacks. All viewpoints are of value and personal expression will NOT be impeded.

CLASS EXPECTATIONS

Students will treat taste tests as an active ‘reading’ activity. Notes must be taken as we will discuss each food and its importance within the larger Rome and Italian context. Technology use, talking or any other activity not related to class will not be permitted. During Field Trips, students are expected to exhibit respectful behavior. Field Trips are class time and as such, students will engage in active discussion and will not use technology or veer off topic in discussion.

POLICY ON TECHNOLOGY, CELLULAR PHONES AND TEXTING

Email is the official form of communication and Moodle the official online module of this course. It is the student’s responsibility to check these resources regularly.
The use of any technology for purposes different from course work is absolutely prohibited during the class period. THIS IS YOUR WARNING. Should you be found in violation of this policy, your technology privileges will be revoked for the entire semester.

**COURSE 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. As a seminar-style class, students will be expected to be prepared by having completed required readings and discussing those readings. Participation points will be awarded as follows: 50% for attendance and 50% active participation.
- **Tests (30%)**: There will be two tests throughout the semester. Tests will be essay based. Tests are written as a regular hourly exam and will be completed in one hour via Moodle.
- **Food Journal (30%)**: Students will complete a Food Journal comprised of 10 entries 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 and readings. Each entry will be one page in length (300 words). MLA formatting is required and students must use in-paper citations. These are not personal response papers or opinion pieces. The journals must be scholarly and critical in their approach.
- **Final Paper (20%)**: The final paper is 5 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**

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<th>Participation</th>
<th>Tests</th>
<th>Food Journal</th>
<th>Final Project</th>
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<tr>
<td>20%</td>
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This course utilizes a 10-point grading scale

**Interdisciplinary Studies**  
**INT 290/GO: Rome 2018**

**CLASS SCHEDULE**

*This is tentative. Changes may be necessary as the term progresses. (F) denotes a field day. (M) denotes reading on Moodle.*

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<tr>
<th>TOPIC</th>
<th>READING</th>
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<td><strong>Week 1 (July 2-5)</strong></td>
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| Monday | Course Introduction/Prati Walking Tour (F)  
*Readings: “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)/ (All on Moodle)* |
| Tuesday | Course Introduction/Prati Walking Tour (F)  
*Readings: “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)/ (All on Moodle)* |
| Wednesday | Ancient Rome (F)  
| Thursday | Ancient Rome (F)  
| **Week 2 (July 9-12)** | |
| Monday | Medieval Rome/Jewish Quarter (F)  
*Readings: Selections from Kitchens, Cooking and Eating in Medieval Rome (M)/ Montanari (19-47)* |
| Tuesday | Medieval Rome/Jewish Quarter (F)  
*Readings: Selections from Kitchens, Cooking and Eating in Medieval Rome (M)/ Montanari (19-47)* |
Wednesday 
Renaissance Rome (F)
Reading: Montanari (19-32)/ “Fruits and Vegetables as Sexual Metaphor in Renaissance” pp. 8-14 (M)/ “Please Play with Your Food” pp. 25-33 (M)

Thursday 
Renaissance Rome (F)
Reading: Montanari (19-32)/ “Fruits and Vegetables as Sexual Metaphor in Renaissance” pp. 8-14 (M)/ “Please Play with Your Food” pp. 25-33 (M)
“History Lesson on a Plate: Pizza in Italy” pp. 20-48 (M)

**Week 3 (July 16-19)**
Monday 
Markets of Rome (F)
Reading: Markets of Rome (M)/Montanari (47-64)

Tuesday 
Markets of Rome (F)
Reading: Markets of Rome (M)/ Montanari (47-64)

Wednesday 
Immigrant Rome (F)
Reading: Gasparreti, “Eating tie bou jenn in Turin...” pp. 257-78 (M)/ Goody “World Cuisine” pp. 338-57 (M)

Thursday 
Immigrant Rome (F)
Reading: Gasparreti, “Eating tie bou jenn in Turin...” pp. 257-78 (M)/ Goody “World Cuisine” pp. 338-57 (M)
“Urban Agriculture in Rome” pp. 774-83 (M)/Selections from Guidebooks (M)

**Week 4 (July 23-26)**
Monday 
Pizzarium and Pizza of Rome (F)
Readings: “History Lesson on a Plate: Pizza in Italy” pp. 20-48 (M)

Tuesday 
Pizzarium and Pizza of Rome (F)
Readings: “History Lesson on a Plate: Pizza in Italy” pp. 20-48 (M)

Wednesday 
EUR and Mussolini’s Rome (F)
Readings: “Fascist Food Politics: Mussolini’s Policy of Alimentary Sovereignty” pp.1-26 (M)

Thursday 
EUR and Mussolini’s Rome (F)
Readings: “Fascist Food Politics: Mussolini’s Policy of Alimentary Sovereignty” pp.1-26 (M)

**Week 5 (July 30-Aug. 2)**
Monday 
Rome through Gelato (F)
Readings: Petrini/”Slow Food Manifesto”/”Central Role of Food” pp. 1-22 (M)

Tuesday 
Rome through Gelato (F)
Readings: Petrini/”Slow Food Manifesto”/”Central Role of Food” pp. 1-22 (M)

Wednesday 
Italian Cuisine Wrap-up
Last day of class
Reading: Montanari (64-84)

Thursday 
Italian Cuisine Wrap-up
Last day of class
Reading: Montanari (64-84)

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