

Syllabus of Record



Program: Pre-College at CET Florence: Global Perspectives

Course Code/ Title: (FL/GLBS 131) Introduction to Contemporary Italy: Food, Art, and Society

Total Hours: 45

Recommended Credits: 3

Primary Discipline/ Suggested Cross Listings: Global Studies / Italian Studies, History, Art History, Architecture, Sociology

Language of Instruction: English

Prerequisites/Requirements: None

Description

This course examines Italy through the perspective of its food, art and culture, each of which is central to the national identity. Students acquire a significant understanding of contemporary Italy and the country's social and cultural developments through a multi-disciplinary approach using methods from history, sociology, geography, and cultural anthropology. Classroom study is enhanced by field-based course components.

Objectives

Through their participation in this course, students learn to:

- understand the multiple facets of contemporary Italian society, going beyond the classic stereotypes
- be fluent in major Italian food customs, understand fundamental characteristics and elements of Italian cuisine, and have a deeper understanding of Italy through its food and foodways
- understand the significance of the Renaissance as it relates to the history of art and culture, and as it continues to inform the cultural life of 21st century Florence
- consolidate their experience through creative expression and critical reasoning
- approach a new culture with an enhanced ability to observe, reflect and appreciate differences

Course Requirements

Students are required to thoroughly prepare for each class and actively participate in all sessions. Students are expected to attend each class and field-based course component, as outlined in the CET Attendance Policy. Reading requirements are generally 20-30 pages per class session.

Participation: Students are marked on the basis of their contributions to class discussion, questions and involvement during in-class and outside activities, verbal interaction about Italian culture with their teachers, and engagement and cooperation with their classmates.

Readings: Students are responsible for completing approximately 20-30 pages of reading per class, to be completed during study hours each evening. They should come to class prepared to discuss and answer questions about the assigned reading.

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On-Site Activity Assignments: Students complete an assignment for module as indicated on the syllabus. These worksheets and exercises train students to identify and report on important content from visits, to make connections to course themes, and to think and respond creatively.

Final Exam: For Module 1 and 2, the Final Exam consists of three short answer questions, four multiple choice questions and one short essay. For Module 3, the Final Exam consists of two short answer questions, slide identification and a short essay.

Methods of Evaluation

The grade for the course is calculated as follows:

- Field-based activities assignments 30%
- Participation 15%
- Final Exam 45%

Readings

Barzini, Luigi. *The Italians*. Simon & Schuster, 2004.

Harper, Douglas and Faccioli, Patrizia. *The Italian Way: Food and Social Life*. Chicago and London: The University of Chicago Press, 2009.

Turner, A. Richard. *Renaissance Florence: the Invention of a New Art*. New Jersey: Prentice Hall, 2005.

Additional Resources

Belasco, Warren. 2008. *Food: The Key Concepts*. Oxford: Berg, 2008.

Counihan, Carole M. *Around the Tuscan Table: Food, Family and Gender in Twentieth-Century Florence*. New York, NY: Routledge, 2004.

Davidson, Alan. *The Oxford Companion to Food*. Tom Jaine (ed.), Oxford University Press, 1999.

Del Conte, Anna. *Gastronomy of Italy*. London U.K, Bantam Press, 1987

Riley, Gillian. *The Oxford Companion to Italian Food*. Oxford University Press, 2009.

Parasecoli, Fabio. *Food Culture in Italy*. Westport, Conn. & London: Greenwood Press, 2004

Partridge, Loren. *Art of Renaissance Florence*.

Piras, Caudia. *Culinaria Italy*. H.F.Ullmann, 2013.

Tartuferi, Angelo. *Michelangelo*. Florence: Scala, 2014

Welch, Evelyn. *Art in Renaissance Italy, 1350-1500*. Oxford: Oxford University Press, 2002.

White, Michael. *Leonardo: the First Scientist*. London: Abacus, 2001.

Zöllner, Frank. *Leonardo. 1452-1519*. Cologne: Taschen, 2005

Additional articles and websites may be assigned.

Outline of Course Content

- **Module 1 - Italian Society and Culture:** The historical origin of the multicultural Italian society; The social cleavages in Italy; Italian "Regionalism" and the division between the North and the South; The regionalist claims: political issues.
 - Italy: 1 Country; 20 Different Cultures
 - Community and Identity. Siena as a case study
 - The Palio of Siena
 - Italian Identity vs American Identity

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- **Module 2 - Italian Food and Culture**
 - Italian geography, *campanilismo* and regional cuisine
 - Food and wine consumption and customs. Italian meal structure. Commensality and family meals
 - Food shopping. Social interaction and community
 - Key food products, their place at the table and use in Italian cuisine. Olive oil, Cheese and Salumi
 - American Food Culture vs Italian Food Culture
- **Module 3 - Italian Art and Architecture**
 - Renaissance Florence: Life and Space. Introduction to Map of Renaissance Florence and Key Sites
 - The Medici Family
 - Michelangelo and the Changing Role of the Artist
 - Art and Science: Leonardo Da Vinci and the "Renaissance Man"