

## **COURSES OFFERED DURING THE FOOD IN ITALY: SUSTAINABLE MARKETS, PRODUCTS AND PROCESSES - FALL 2018 OPEN ENROLLMENT PROGRAM**

### **SUSTAINABLE FOOD SYSTEMS IN ITALY**

Sustainable Food Systems in Italy takes an interdisciplinary and comparative approach to understanding sustainable agriculture and food in Italy. Combining in-class teaching, fieldwork and study tours Food Systems helps students acquire the knowledge and skills for developing sustainable farming systems. Field trips focus on sustainability initiatives in Lazio region, among others. Readings and lectures link the ecology of the Italian peninsula with the profound role food plays in Italian communities, families, and national identity.

Credit Recommendation: 200-300 level, social science discipline

### **NUTRITION AND FOOD CULTURE IN ITALY**

Nutrition and Food Culture presents an analysis of the Mediterranean diet as found in current-day Italy. It focuses on consumption patterns and their impact on health and well-being. Topics include taste preferences, food aversions, hunger and satiety, food as comfort and friendship, eating as a social ritual, and the social norms of blame for food problems. The politics of food is examined focusing on sustainable agriculture, organic farming, genetically modified foods, nutrition policy, and the influence of food and agriculture industries. Malnutrition, eating disorders, and obesity, as well as the impact of food advertising, and the ways in which personal food choice is shaped by our modern environment are examined.

Credit Recommendation: 200~300 level, social science discipline, history, or nutrition.

### **SUSTAINABLE FOOD BUSINESS AND MARKETING IN ITALY**

Sustainable Food Business and Marketing provides a foundation, within the Italian context, of core concepts in food business, including management, finance, economics, sales, marketing, human resource management, and supply chain management. Emphasis is placed on the Italian -- and the European -- food markets. This course will be of particular interest to students exploring a career in food marketing, import/export markets, and food hospitality and tourism.

Credit Recommendation: 200~300 level, social science discipline, agricultural science, or business.

### **FOOD PRODUCTION: OLIVE OIL AND WINE**

Food Production: Olive Oil and Wine focuses on two of Italy's signature products -- as they are being produced in sites across Italy. Emphasis is placed on the local production of these crops and the processes transforming them into market commodities. Discussions and readings are situated within historical, cultural and economic contexts. Students participate in two forms of fieldwork. They assist in harvesting and related activities at nearby farms. They also accompany their instructor on an educational tour, from Northern to Southern Italy, of farms and markets exploring local production processes.

Credit Recommendation: 200~300 level, social science discipline, agricultural science, business.

### **LEXICON FOR FOOD STUDIES (ITALIAN LANGUAGE COURSE)**

The course is designed to develop listening, speaking, reading, and writing skills in Italian and to explore the richness and diversity of Italian food culture.

Credit Recommendation: 100 level in Italian or modern languages, advanced credits available for students with prior study of Italian.