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## **COURSES OFFERED DURING THE FOOD CULTURE AND FOOD MEDIA IN ITALY - SPRING OPEN ENROLLMENT PROGRAM**

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

The course will examine Italian food (as a complex system) from the historical, political, economic, cultural, and culinary perspectives. Students will start with a general introduction to Italy and Italian food and wine with an emphasis on regional traditions. They will also examine contemporary issues, such as the success of the Mediterranean diet, food production, distribution, and consumption. Wine and specific food products, both artisanal and mass-produced, will be tasted and discussed, and their cultural signification evaluated.

### **FOOD AND MEDIA**

The course will focus on the intersection between food and media, a connection that has elicited much interest in communication studies over the past few years. Food has become a hot topic on TV, the Internet and the printed media. The goal of this course is to enhance the students' competence both on the subject matter and in the practical skills necessary to produce good communication about food and wine. This is a multi-faceted course that will give students a solid foundation in understanding Italy's unique media environment as well as the opportunity to utilize Rome (and Italy) as a living laboratory for producing a final video product. Students will complete an original video research project about food paradoxes.

### **LAYERS OF ROME**

The course will study the way in which Rome developed as a cultural center of world significance through its monuments and works of art. Rome's archaeological sites, monuments and architecture are stratified, and the layers of successive epochs remain visible. Through visits and field trips, students will be able to explore how familiar symbolic means have been employed to either reinforce or subvert established ideas and how certain sites, statues or even blocks of stone, have been invested with multiple layers of meaning by successive generations.

### **CONTEMPORARY ITALY: CULTURE AND SOCIETY**

This course aims to give an overall image of contemporary Italian society through the analysis of general aspects such as language, family, politics, religion, interaction between economic and social progress. Stereotypes and clichés related to Italian culture will be analyzed and challenged. The main goal of the course will be to deliver an up-to-date approach to a wide range of topics shaping the contemporary Italian culture stimulating a fruitful confrontation with the original culture of the participants.

### **ITALIAN LANGUAGE FOR FOOD AND BUSINESS (ITALIAN LEXICON FOR FOOD STUDIES) (3 credits)**

This course will be for students without any knowledge of the Italian language. This course aims to teach technical terms, vocabulary and words used in the specialized field of study and research of the Food Studies. Students will be able to analyze product packaging, advertising campaigns, but also scientific resources in Italian language. The teacher will help the students to identify the Italian words used in the field of Food Studies. This course will also include basic knowledge and skills of grammar, to help students to easily interact with native speakers. Credit Recommendation: 100-400 level Italian Language, Language Studies or related disciplines.

### **ITALIAN LANGUAGE COURSES (FROM ELEMENTARY TO ADVANCED LEVEL)**

GLI collaborates with the Scuola Leonardo da Vinci Rome to provide the Italian Language courses. Courses are applicable toward most U.S. Universities' language requirement. Higher levels of Italian language and Italian Conversation courses are available. Please contact us to receive more information on this. Courses are available at multiple levels depending on prior study or background. Information on an introductory course stressing food related vocabulary -- the Lexicon for Food Studies -- is available upon request.

Credit Recommendation: 100-400 level Italian Language, Language Studies or related disciplines.



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