

**GLI**Gustolab® International
Food Systems and Sustainability7 Piazza dell'Orologio - Rome 00186 Italy
Office +39 066 880 4073 Fax +39 069 291 204612231 Academy Rd NE #301 PMB #245
Albuquerque, NM 87111 USA - Office +1 505 985 3080info@gustolab.com
www.gustolab.com

COURSES OFFERED DURING THE CRITICAL STUDIES ON FOOD IN ITALY - FOOD SYSTEMS AND SUSTAINABILITY - SUMMER OPEN ENROLLMENT PROGRAM

CRITICAL STUDIES ON FOOD (3 credits)

This course combines traditional lectures and discussion meetings with hands-on co-curricular activities and field trips in and around Rome, as well as in the Lazio region and Cilento's seaside. Food is presented in all its complex connections with culture, nutrition, environment, society, economics and politics. All course topics are accompanied by practical activities, ranging from classes in professional kitchens to food and wine pairing and tasting workshops. Lectures are delivered by prestigious experts for each topic, providing a dynamic and interdisciplinary learning environment. Practical assignments allow students to explore and experience first-hand food culture in the streets of Rome.

Credit Recommendation: 200-300 level food studies, anthropology or related disciplines.

FOOD MEDIA, COMMUNICATION AND TRENDS (3 credits)

This course focuses on the intersection between food and media. In recent years food has become a hot topic on TV, the internet, and printed media. The goal of this course is to enhance the students' competence both on food and media and in the practical skills necessary to produce effective communication about food, wine and related topics. Students learn through hands-on practice with different kinds of media, including digital video. This multi-faceted course gives 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 portfolio of journalistic writings. Students also complete an original video research project (a documentary production) based on student interests. Guest lecturers include local and international journalists, writers and bloggers.

Credit Recommendation: 200-300 level food studies, media studies, advertising or related disciplines.

FOOD, NUTRITION AND CULTURE IN ITALY (3 credits)

This course focuses on how culture and ethnicity affect dietary practices, with particular emphasis on Italy as compared to the U.S. The influence of politics on food availability and food practices is explored. Emphasis is on cross-cultural communication processes to address nutrition and cultural issues. Classes will include lectures presenting new material, but will also heavily focus on in-class discussions pulling together field experiences lectures and site visits.

Credit Recommendation: 200-300 level food studies, nutrition studies, anthropology or related disciplines.

FOOD WASTE IN ITALY (3 credits)

In Italy, food is celebrated, and many Italians cite the pleasure of eating and sharing meals as core cultural values. However, even with its long history of attention to regional and national cuisine, and veneration to taste and authenticity of food, less attention has been paid to the fact that a great deal (around 14.5 billion USD) of food goes unused. The Italian government is hoping to change this phenomenon. A recent (2016) Italian law requires that markets donate "usable" food to reduce waste and feed hungry people. In this course, students will study these issues by analyzing current research, conducting fieldwork, and looking at current implementation of the law. Students will work (through interviews, observation, and partnerships with community recovery agencies) to analyze where, when, why and how the line is drawn between food and food waste in Rome and the impacts and consequences of these categories.



Gustolab Institute



@glinstitute



@GustolabInst



www.gustolab.com

**GLi**Gustolab® International
Food Systems and Sustainability/ 7 Piazza dell'Orologio - Rome 00186 Italy
Office +39 066 880 4073 Fax +39 069 291 2046/ 12231 Academy Rd NE #301 PMB #245
Albuquerque, NM 87111 USA - Office +1 505 985 3080/ info@gustolab.com
www.gustolab.com**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.

ELEMENTARY ITALIAN LANGUAGE (3 credits, ITALIAN 110) OR INTENSIVE ELEMENTARY ITALIAN LANGUAGE (6 credits, ITALIAN 126, minimum of 8 participants)

GLi collaborates with the Scuola Leonardo da Vinci Rome to provide the Italian Language courses. Higher levels of Italian language and Italian Conversation courses are available. Please contact us to receive more information on this. No prerequisites for the Elementary Italian Language or Intensive Elementary Italian Language courses.



Gustolab Institute



@glinstitute



@GustolabInst



www.gustolab.com