



## **SPRING 2024 COURSES**

### **ILLINOIS IN ROME: SPRING 2024**

**Dates: Thur, January 11 - Saturday, May 5, 2024 (16 weeks inc. 1 week break)**

**4 Students take 2 core courses and one or two electives for a total of 10 or 13 credits.**

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#### **CORE COURSES**

##### **ITA 101/102 ELEMENTARY ITALIAN LANGUAGE**

**Spring, Italy (4)**

Open to: all majors

GLi collaborates with the Scuola Leonardo da Vinci Rome to provide Italian Language courses. This course teaches Elementary Italian Language as well as Italian Conversation. Courses are applicable towards most U.S. universities language requirements.

##### **OCL 210 SUSTAINABLE ROME**

**Spring, Italy (3)**

Open to: All majors. Recommended for students in Architecture, Sustainable Urban Development, Urban and Public Affairs, Community Development, Agricultural Science

The course presents Roma as a laboratory for sustainable urbanism where 2700 years of continuous inhabitation has left valuable material for today's designer to study and learn from. Taught in the



classroom and onsite in the field, the intended result is that students develop a rich understanding of the operational technologies of cities and a critical attitude towards the negative impact these technologies

have on our environment. Students will learn and use basic analytic techniques and terminology through readings, lectures, seminars and local site visits and apply these observations and interpretations in the creation of the required short video.

## **ELECTIVES**

### **GLI 201 ITALIAN FOOD AND CULTURE**

#### **Spring, Italy (3)**

Open to all. Recommended for students interested in food studies, food systems, sustainability, environmental studies, cultural tourism, gastronomic studies, food heritage, sustainable hospitality, agribusiness, communication, nutrition, anthropology, sociology, food science, Agricultural, Consumer and Environmental Sciences.

The course will examine food and nutrition from 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 Mediterranean diet success, and food production, distribution, and consumption. Wine and specific food products, both artisanal and mass-produced, will be tasted and discussed, and their cultural significance evaluated. Field trips and some cooking classes are included, aimed at helping students understand traditional food production techniques and ingredients that blend together to produce the Italian food culture.

Throughout the course, meetings with experts (restaurant owner, nutritionists, farmers, sommeliers...) will help students to make connections between history, economy and people's food practices and reach informed conclusions about the Mediterranean diet.

In the second half of the course, the class will be divided into small teams to attend in-depth cooking labs with a noted Italian chef. Students will gain awareness of the vast historical and cultural heritage of Italian cuisine, develop an understanding of the practice and rituals of meal preparation and consumption specific to Italian and European cultures, and learn how to cook in a sustainable way.



## **HRL 201 CONTEMPORARY ITALY: CULTURE & SOCIETY**

### **Spring, Italy (3)**

Open to all. Recommended for students interested in History, Anthropology, Sociology, European studies, Italian Studies, Cultural Studies, communication, Consumer and Environmental Sciences.

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.

## **INT 101 ONSITE ACADEMIC INTERNSHIP (80)**

### **Spring, Italy (3)**

Open to all majors and minors. Recommended for students interested in gaining experience working in a vibrant international setting on cutting edge issues.

Our academic internships are field-based learning experiences combining study, observation, and placement with an organization. The Onsite Academic Internship includes 80 hours of academic internship experience carried out in parallel with other coursework.

Students receive mentoring from the Gustolab International's academic advisor and learning facilitator. Additionally, they will receive guidance from their internship site supervisor. Internships are unpaid, and focus on developing skills and academic insights in new settings, languages and cultures.



## **TMD 101 COMMUNICATING CULTURE**

### **Spring, Italy (3)**

Open to all. Recommended for students interested in Technology, Communication, Cultural Studies, History, Anthropology, Sociology and Italian Studies.

The course introduces students to technological achievements in Italian history and provides an investigation of innovative communication practices in contemporary Italy's cultural and creative sectors.

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