

COURSE SPECIFICATION DOCUMENT

Academic School/Department:	Communications, Arts and Social Sciences
Programme:	International History
FHEQ Level:	5
Course Title:	Italian Food and Culture
Course Code:	HST 5825
Course Leader:	Rosanna Graziani (Rome)
Student Engagement Hours:	120
Lectures:	45
Seminar / Tutorials:	
Independent / Guided Learning:	75
Semester:	Fall/Spring/Summer
Credits:	12 UK CATS credits 6 ECTS credits 3 US credits

Course Description:

ITALIAN STUDY CENTRES ONLY. According to anthropologist Jon Holtzman, the tastes and flavours of a country's traditional table are a meaningful representation of its collective memory. This course examines the geography, history and culture of Italian regional dishes that have brought Italy worldwide renown. The course looks at regional gastronomic traditions and their origins, including differences in how food is prepared, the representation of Italian food practices in media and cinema, food symbolism in Italian culture, food ethics and sustainable agriculture, with an examination of today's fast and slow food traditions. A visit to a wine and olive oil farm in Tuscany will give a practical illustration of how resources are linked to food practices

Prerequisites: none

Aims and Objectives:

This course aims to provide students with an overview of the close connection between soil resources, agricultural practices and food culture in Italy throughout the centuries. It aims to provide an understanding of the cultural anthropology contribution to the study of food consumption, as well as the type of foods perceived as symbols of Italian Identity.

Programme Outcomes:

5A(ii); 5A(iii); 5B(i); 5B(ii); 5C(i); 5C(ii); 5C(iii); 5D(i); 5D(ii)

A detailed list of the programme outcomes are found in the Programme Specification.

This is located at the archive maintained by the Academic Registry and found at:
<http://www.richmond.ac.uk/content/academic-schools/academic-registry/program-and-course-specifications.aspx>

Learning Outcomes:

By the end of this course, successful students should be able to:

1. Demonstrate a detailed knowledge of Italian food culture
2. Demonstrate an in-depth understanding of the history of Italian food from the perspective of agricultural production
3. Demonstrate an ability to relate Italian food culture to Italian cultural identity

Indicative Content:

- Site visits and field trips
- Ethnic influences on Italian food culture
- The symbolic representation of food consumption
- The Tuscan cuisine
- The Mediterranean diet
- Italian industrial food processing
- Italian-American food culture
- Food and the film industry
- The slow food movement

Assessment:

This course conforms to the Richmond University Standard Assessment Norms approved at Academic Board (formerly Learning & Teaching Policy Committee) and located at: <http://www.richmond.ac.uk/admitted-students/>

Teaching Methodology:

Classes are mainly lecture-based, although some time will be devoted each week to discussing the content of that week's readings, which all need to be completed before class. Students will typically be required to contribute to class discussions and to give short presentations on selected topics. They will also carry out individual research projects. The classes will draw on extracts from documentary material and include field trips, on-site visits, and the contribution of guest speakers.

