

## COURSE DETAIL

### ITALY: TERRITORY, FOOD, AND ANTHROPOLOGY

**Country**

Italy

**Host Institution**

UC Center, Rome

**Program(s)**

Art, Food and Society

**UCEAP Course Level**

Upper Division

**UCEAP Subject Area(s)**

Italian Anthropology Agricultural Sciences

**UCEAP Course Number**

112

**UCEAP Course Suffix****UCEAP Official Title**

ITALY: TERRITORY, FOOD, AND ANTHROPOLOGY

**UCEAP Transcript Title**

ITALIAN FOOD

**UCEAP Quarter Units**

5.00

**UCEAP Semester Units**

3.30

## Course Description

Italy possesses one of the richest culinary traditions in the world, with roots reaching back to ancient times. Students explore literature detailing matters of Italian food culture in a dense array of settings. Part of the course is conducted on site, exposing students to Rome's rich network of food distribution systems, as well as touring areas in proximity of Rome to discover the close linkage between the territory, its inhabitants, and consumable food products. Topics covered include the cultural ecology of pasta, the historical evolution of spices, the special character of Alpine ecosystems, the moral implications of food consumption, modern food distribution, the globalization of taste, and responses to globalization especially through the Slow Food movement. Throughout the course attention is paid to the role of food practice in contemporary Italian society and culture, with special attention to gender. In order to put principles into practice, the structured experience of food and wines is an integral part of the course.

### Language(s) of Instruction

English

### Host Institution Course Number

### Host Institution Course Title

ITALY: TERRITORY, FOOD, AND ANTHROPOLOGY

### Host Institution Campus

### Host Institution Faculty

### Host Institution Degree

### Host Institution Department

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