COURSE DETAIL

THE MAKING OF ITALIAN IDENTITY AND CULTURE THROUGH FOOD
Country Italy
Host Institution UC Center, Florence
Program(s) Italian in Florence,Made in Italy, Florence
UCEAP Course Level Upper Division
UCEAP Subject Area(s) Sociology Italian History Anthropology
UCEAP Course Number 111
UCEAP Course Suffix
UCEAP Official Title THE MAKING OF ITALIAN IDENTITY AND CULTURE THROUGH FOOD
UCEAP Transcript Title ITAL IDENTITY FOOD
UCEAP Quarter Units 5.00
UCEAP Semester Units 3.30

Course Description

In the last twenty years, historians have turned with ever more urgency to food as a key for understanding culture. Italy is particularly interesting in this respect. Food is one of the pillars of modern Italian identities: the result, in part, of a conservative and resilient society and, in part, of the vagaries of Italian community life since the 1850s. Many Italian ‘staples’ from pasta to olive oil, from ice-cream to wine, from pizza to risotto also have instructive back-stories that offer insights into Italian culture and Italian history. The course has two aims: first, to achieve a proper understanding of the last two centuries of Italian (food) history – the period of ‘unity in diversity’ with a particular focus on the pre-Second-World-war period; and second, to get a handle on contemporary food culture. The course will employ both a historical and an ethnographic approach. Most weeks will have one lecture and one seminar and most readings will come from two books: one sociological and one historical. There will be between 500 and 600 pages of reading over the semester. There will be a number of tastings.

Language(s) of Instruction
English

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https://uceap.sharepoint.com/:b:/s/DocumentLibrary/EbDgn120l_9OuBMC9HIhaYwBtnW5...

Host Institution Campus
UC Center Florence

Host Institution Faculty

Host Institution Degree

Host Institution Department
ACCENT

Course Last Reviewed
2024-2025

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