# COURSE DETAIL

## SUSTAINABILITY, TRADITION & INNOVATION IN MEDITERRANEAN FOOD SYSTEMS

**Country**
Italy

**Host Institution**
UC Center, Sicily (Multi-Site)

**Program(s)**
Sustainable Food Systems in the Mediterranean

**UCEAP Course Level**
Upper Division

**UCEAP Subject Area(s)**
History European Studies Anthropology

**UCEAP Course Number**
130

**UCEAP Course Suffix**

**UCEAP Official Title**
SUSTAINABILITY, TRADITION & INNOVATION IN MEDITERRANEAN FOOD SYSTEMS

**UCEAP Transcript Title**
MED FOOD SYSTEMS

**UCEAP Quarter Units**
7.50

**UCEAP Semester Units**
5.00

**Course Description**

This course offers a cultural history journey of the Mediterranean, employing the lens of food as a unique entry point. Through critical reflection on the intricate interplay of tradition and innovation in food systems within Syracuse, Florence, and Istanbul, the course traverses the Mediterranean's evolution from antiquity to the modern era. The exploration analyzes the social history of exchanges, interactions, and cultural encounters, emphasizing their pivotal role in shaping sustainable food practices. Drawing upon the United Nations 2030 Agenda for Sustainable Development as a guiding framework, the course facilitates an understanding of the relationship between innovation and sustainability in contemporary food systems. Key themes covered in the course are as follows: 1) Relational Dynamics: Explore regionalism, cosmopolitanism, and orientalism as distinct forms of relationality that shape cultural encounters within the Mediterranean. These dynamics, whether resulting in rapprochements or conflicts, provide a conceptual toolbox for comparative analysis across the three city modules. 2) Historical Impacts: Discuss the transformative impact of the opening of the Atlantic and the Columbian exchange on food systems and Mediterranean trade relations. Critically analyze imperial networks within the Mediterranean, highlighting the pivotal role of port cities as hubs for economic interactions among diverse cultures. 3) Cultural Encounters: Study various forms of cultural encounters and their implications for the development and transformation of regional and local identities. Through this exploration, students gain insights into the intricate dynamics that have shaped the cultural tapestry of the Mediterranean.

**Language(s) of Instruction**
English

**Host Institution Course Number**

**Host Institution Course Title**

| |
|---|
| SUSTAINABILITY, TRADITION & INNOVATION IN MEDITERRANEAN FOOD SYSTEMS |
| **Host Institution Course Details** |
| **Host Institution Campus** |
| **Host Institution Faculty** |
| **Host Institution Degree** |
| **Host Institution Department** |
| **Course Last Reviewed**<br>2024-2025 |

Print