

COURSE DETAIL

BANQUETING CULTURE IN ANCIENT ITALY

Country

Italy

Host Institution

UC Center, Rome

Program(s)

Made in Italy, Rome

UCEAP Course Level

Upper Division

UCEAP Subject Area(s)

History Classics

UCEAP Course Number

112

UCEAP Course Suffix**UCEAP Official Title**

BANQUETING CULTURE IN ANCIENT ITALY

UCEAP Transcript Title

BANQUET CULTR ITALY

UCEAP Quarter Units

5.00

UCEAP Semester Units

3.30

Course Description

This course explores banquet culture in the Mediterranean, investigating the traditions of the Greeks, Etruscans, and Romans. Our journey will take us to museums and archaeological sites in and around Rome, as well as Tuscany, Lazio, and Campania. In particular, we study the material remains from the Etruscan town of Tarquinia, the Villa of Tiberius at Sperlonga, the Greek city of Paestum, and the luxury villas of the Bay of Naples. As we explore these ancient aristocratic villas, we also explore the pastimes of the elite related to banquets, such as raising fish, birds, and flora, by studying their gardens, fisheries, and wine and olive presses, as well as the entertainment accompanying these feasts. Key ancient texts, such as the ancient Roman cookbook by Apicius, invite us into the Roman kitchen with original recipes and menus. Through the investigation of the ritual of feasting, this course assesses how the Roman banquet has shaped our ideas of culture, leisure, and status today.

Language(s) of Instruction

English

Host Institution Course Number

Host Institution Course Title

BANQUETING CULTURE IN ANCIENT ITALY

Host Institution Campus

Accent Rome

Host Institution Faculty

Host Institution Degree

Host Institution Department

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