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 Anthropology
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

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Host Institution Course Details
https://uceap.sharepoint.com/:b:/s/DocumentLibrary/EcQMzZcdLKxIkKxGAfech8cB40jS...

Host Institution Campus
Accent Rome

Host Institution Faculty

Host Institution Degree

Host Institution Department

Course Last Reviewed
2025-2026

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