

# 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

### **Host Institution Course Number**

### **Host Institution Course Title**

BANQUETING CULTURE IN ANCIENT ITALY

### **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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