

Syllabus: Ecogastronomy and Food Cultures of Italy (8 credits)

Instructor: Gigi Berardi

TA: Dan Nessly

Office: AH204 Email: Gigi.Berardi@wwu.edu

Phone: 1-360-739-7163

Description and Objective of the Course:

This 8-credit course builds on work in ENVS 110 (Ecogastronomy) and ENVS 410 (Agroecology and Sustainable Agriculture) with critical studies in food cultures, artisan foods, the conviviality of eating, and food consumption patterns and society. As such, this course offers intensive study in ecogastronomy and social movements that focus on key production and consumption debates in agriculture. Students study Slow Food in Florence, researching food cultures and practices. Students also study sensory taste science so as to critically examine the rhetoric of the Slow Food Movement. Some course sessions occur at a key center of ecogastronomic research and archives (University of Florence).

While in Italy, students complete close to 80 hours of lecture, laboratories, and field trips. The objective of the Italy program part of the course is to immerse the students in ecogastronomy study. Field experiences and enrichment activities include language study and guided tours in Florence, as well as local excursions and direct experience with Italian “kitchen literacy.” The course also includes one week of on-campus lectures and culinary intensives.

Course Structure\* and Evaluation:

The format for this course is a 20-day intensive. The intensive consists of 5 days of lectures and meetings on the WWU campus prior to departure, and 3 weeks in Florence.

Course work:\*\*

WWU campus

Attendance and participation, short projects and short-answer essays 25%

Florence

Attendance and participation, daily reflections (amounting to 22 pages or 11 pages of typed work)/lab reports, foreign language narrative essays 50%

Please bring notepads that you can share with me, once back in the United States – or I-pads (and files you can email), or loose-leaf paper. You’ll be keeping notes and answering prompts for reflections, while in Italy, but then I’ll need to see the compilation upon your return and before grades are due.

Texts\*\*:

Harper, Douglas and Faccioli, Patrizia. *The Italian way: Food & social life*. The University of Chicago Press, 2009.

Petrini, Carlo. *Slow Food Nation*. New York: Rizzoli ex libris, 2005, 2007. Vreeland, Susan. *The Passion of Artemisia*. New York: Penguin. 2002.

Articles, online, in BB.

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\*Students in Environmental and other Sciences, will have an option of readings more geared towards scientific practice in food production.