Syllabus: ENVS 437K, UEPP 437K Business and Food Cultures of Italy: Entrepreneurship, sustainability, and heritage in Florence and Tuscan coastal parks (8 credits)

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Description of the Course

This multicultural and excursion-rich food business/planning program offers intensive study and numerous field trips in a major European business and architecture center—Florence, Italy and surrounding Tuscan countryside and marine parks. Study is in environmental, economic, and social movements (both classical and contemporary), as well as in sensory taste sciences (with University of Florence faculty) and agroecology. Students study food cultures and entrepreneurship – and experience a uniquely sustainable food economy at Camporbiano in the Tuscan countryside. Experience language and culture at the Istituto Galileo Galilei, as well as authentic regional cuisine and cooking in Florence. Includes excursions with recreational cycling to the Maremma regional park in Tuscany.

Goals of the Course

### Become more culturally competent in Mediterranean languages and cultures.

### Connect with Tuscan urban, rural, and coastal communities.

### Develop intercultural communication skills.

### Increase self-confidence through immersion experiences.

### Be open to new cultural perspectives.

### Expand global awareness of food agro-ecologies and regional cuisines.

### All of the above—best achieved through Tuscan face-to-face experiences.

Timing of Course

Program dates: June 25-July 10, 2024 (students are to arrive in Florence by 8pm June 23; June 24 is an orientation)

Course Structure and Evaluation

The format for this course is a 16-day intensive. The intensive consists of meetings (mostly by Zoom) prior to departure, two weeks in Florence, and three days in the Maremma regional park.

Course work and Grades (grades based on effort and thoroughness in following page length guidelines)

Participation, as well as daily reflections (amounting to about 15 pages of typed work) **60% grade** ….Please type your responses. The compilation is due July 20, 2024. NB: This can be emailed to Gigi (if, for example, you are travelling).

Paper **40% grade** Outline due July 27, 2024, and paper due August 15, 2024; instructions in Canvas. The paper should be 8-10 pp in length, in addition to literature cited and bibliographies. NB: This can be emailed to Gigi (if, for example, you are travelling).

Texts

Texts to be read in preparation for pre-departure short-answer essays: Harper, Douglas and Faccioli, Patrizia. *The Italian way: Food & social life*. The University of Chicago Press. 2009. Required. Petrini, Carlo. *Slow Food Nation*. New York: Rizzoli ex libris. 2005, 2007. Required. Vreeland, Susan. *The Passion of Artemisia*. New York: Penguin. 2002. Berardi, G. FoodWISE. North Atlantic Books. 2020. Articles (available in Canvas).