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

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Description and Objective of the Course

This multicultural, excursion-rich, and food-focused program offers intensive study and numerous field trips in a major European business and cultural center: Florence, Italy and its surrounding rural areas. Study is in ecogastronomy, economic, and social movements, as well as in sensory taste sciences and sustainable business practices. Students study food cultures and gastronomy entrepreneurship—and experience a unique food economy at Camporbiano in the Tuscan countryside. Experience authentic regional cuisine and cooking, and residential stay in Florence and the Maremma regional park.

Timing of Course

Travel dates: July 2-19, 2023

Course Structure and Evaluation

The format for this course is a 17-day intensive. The intensive consists of lectures (in Canvas) and meetings prior to departure, and two weeks in Florence, and three days in the Maremma regional park.

Course work and Grades

Bellingham and WWU campus: attendance and participation, short-answer essays **25% grade**

Due Sunday, July 3, 2023 and Discussion posts **10% grade**

Italy: participation, as well as daily reflections (amounting to about 15 pages of typed work), **40% grade** ….Please type your responses. The compilation is due July 14, 2023 (session 1) or July 28, 2023 (session 2) and before final grades are due. NB: This can be emailed to Gigi (if, for example, you are travelling).

Paper **25% grade** (outline due July 31 (session 1), paper due August 15, 2023); instructions in Canvas. NB: This can be emailed to Gigi (if, for example, you are travelling). For session 2, the respective due dates are August 7 and August 22, 2023.

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).

TENTATIVE Itinerary (Weeks 1-3): Business and Food Cultures of Italy: Entrepreneurship, sustainability, and heritage in Florence and Tuscan parks

SESSION 1

**Week 1**

Sunday, July 2/Day 0 (Travel day)

Monday, July3/Day 1 (7.5 hrs)—Language + Cultural Geographies: Business and Food Histories, Cooking intensive (18 pm - 20.30pm) Lunch incl.

Tuesday, July 4/Day 2 (4 hrs)— Language + Cultural Geographies: Cultural Geographies: Business and Food Histories, Excursion to Santa Croce 15pm - 18pm

Wednesday, July 5/Day 3 (8 hrs)—Food entrepreneurship sessions. Palazzo Vecchio tour (secret rooms) Lunch at San Ambrogio incl.

Thursday, July 6/Day 4 (4.5 hrs)— Language + Cultural Geographies: Business and Food Histories, Cooking intensive (18 pm - 20.30pm) Lunch incl. Excursion to Boboli Gardens

Friday July 7/Day 5 (4 hrs)—Fiesole excursion, including archeological museum (10:00-2:00pm) Visit to Senza Spreco (sustainable supply chain/waste management)

**Week 2**

Saturday and Sunday, July 8-9/Days 6-7—Florence weekend, free days

Monday, July 10/Day 8 (10 hrs)—Cultural Geographies: Business and Food Histories 9am - 11am, Countryside excursion to Camporbiano Italian agriculture workshop & visit to San Giminiano Lunch incl.

Tuesday, July 11/Day 9 (7 hrs)—Cultural Geographies: Business and Food Histories 9am - 11am, Visit to Mukki (integrated sustainable farm)

Wednesday, July 12/Day 10 (4.5 hrs)—Cultural Geographies: Business and Food Histories Galilei 9am - 11am, Food design tour, Mercato Centrale.

Thursday, July 13/Day 11 (5 hrs)—Cultural Geographies: Business and Food 9am - 11am, Novoli (a “zero-kilometer supermarket) excursion.

Friday, July 14/Day 12 (5 hrs)—Cultural Geographies: Business and Food Histories 9am -11am, Duomo Museums (3hrs)

Saturday, July 15/Day 13 (5 hrs)—Tuscany Excursion, Pratolino Park and cheese tasting, local foods, Lunch incl.

**Week 3**

Sunday, July 16/Day 14 (7 hrs)—Depart for the Maremma regional park after breakfast, then, agritourism tour and tastings, lecture on malarial cultural history in the Maremma. Breakfast and dinner incl.

Monday, July 17/Day 15 (6 hrs)—Maremma (cycling, tours, walking, museum tour and excursion to Etruscan ruins) and guest lecture on Maremma history. Breakfast and dinner incl.

Tuesday, July 18/Day 16 (5 hours)—Maremma (canoeing tour, wetlands excursion, guest lecture on Maremma culture). Breakfast and dinner incl.

Wednesday, July 19/Day 17—Depart after breakfast (We’ll get you back to the nearest hub city of Grosseto, from there you can return to Florence or leave for Milan or Rome airports, or start your post-program travel).