

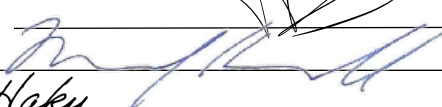
 FLORIDA ATLANTIC UNIVERSITY	NEW COURSE PROPOSAL Undergraduate Programs		UUPC Approval <u>10-12-20</u> UFS Approval _____ SCNS Submittal _____ Confirmed _____ Banner Posted _____ Catalog _____
	Department Languages, Linguistics, and Comp. Lit. College Arts & Letters <i>(To obtain a course number, contact erudolph@fau.edu)</i>		
Prefix ITT Number 3532	<i>(L = Lab Course; C = Combined Lecture/Lab; add if appropriate)</i> Lab Code	Type of Course <div style="border: 1px solid black; padding: 2px; display: inline-block;">Lecture</div>	Course Title Italian Culture through Food
Credits <i>(Review Provost Memorandum)</i> 3	Grading <i>(Select One Option)</i> Regular <input checked="" type="radio"/> Pass/Fail <input type="radio"/> Sat/UnSat <input type="radio"/>	Course Description <i>(Syllabus must be attached; Syllabus Checklist recommended; see Guidelines)</i> An in-depth study of the relationship between Italy's food culture and other areas of the humanities, especially literature and the arts, showing its richness far beyond the stereotypes.	
Effective Date <i>(TERM & YEAR)</i> Spring 2022	Prerequisites, with minimum grade*		
		Corequisites	Registration Controls <i>(Major, College, Level)</i>
*Default minimum passing grade is D-. Prereqs., Coreqs. & Reg. Controls are enforced for all sections of course			
WAC/Gordon Rule Course <input type="radio"/> Yes <input checked="" type="radio"/> No <small>WAC/Gordon Rule criteria must be indicated in syllabus and approval attached to proposal. See WAC Guidelines.</small>		Intellectual Foundations Program (General Education) Requirement <i>(Select One Option)</i> None <small>General Education criteria must be indicated in the syllabus and approval attached to the proposal. See GE Guidelines.</small>	
Minimum qualifications to teach course PhD in Italian Studies			
Faculty Contact/Email/Phone Myriam Ruthenberg/Ruthenbe@fau/7-2682		List/Attach comments from departments affected by new course Sociology	
Approved by Department Chair <u></u> College Curriculum Chair <u></u> College Dean <u></u> UUPC Chair <u>Jerry Haky</u> Undergraduate Studies Dean <u>Edward Pratt</u> UFS President _____ Provost _____			Date 9/30/2020 10.5.20 10-6-2020 10-12-20 10-12-20 _____ _____

Email this form and syllabus to mjenning@fau.edu seven business days before the UUPC meeting.

FLORIDA ATLANTIC UNIVERSITY

SYLLABUS

ITT 3532: ITALIAN CULTURE THROUGH FOOD

Taught in English – No pre-requisites



ITT Italian Culture 3532-001 CRN ???, 3 credits

Spring 2022 Mondays from 4:00-6:50 Fleming Hall 404

Prof. Myriam Swennen Ruthenberg

Office hrs: Mondays 3:00-4:00 + Tuesdays & Thursdays: 2:30-3:30

Location: CU 232 G (main office suite LLCL, in the Culture & Society building)

E-Mail: Ruthenbe@fau.edu ; Tel. (561) 297-2682

Profile: <https://www.fau.edu/artsandletters/llcl/faculty/faculty-profiles/ruthenberg/>

Note: Your professor reserves the right to modify the syllabus (including assignments) anytime in function of student and/or programmatic need and common sense.

Prerequisites: none

Course Objectives:

- Dispel stereotypical notions about Italian culture;
- Develop an understanding of Italy's history conditioned by its geography and geology;
- Highlight key moments in Italian history;
- Engage in discussion of cultural representation in general and Italian cultural representation in particular;
- Encourage critical thinking;
- Encourage oral and written skills based on reliable sources and informed opinions;
- Create social and environmental awareness;
- Stimulate interest in the humanities as complimentary to the sciences via the topic of food in Italian culture and society.

Catalogue description:

An in-depth study of the relationship between Italy's food culture and other areas of the humanities, especially literature and the arts, showing its richness far beyond the stereotypes.

Course description:

One mode of transmitting culture is through food, and (stereo)typically it is food that conditions one's perception of culture. Italy is a case in point as the country is often synonymous merely with the consumption of pasta and pizza, washed down with a glass of Chianti, ideally with operatic music in the background. This course will change your mind about what passes as Italian food, for we shall look at food from a novel perspective, drawing attention not only to food production and consumption in Italy, but also to the cultural representation of food inside and outside Italy's borders. The changing character of Italy, the effects of globalization, as well as notions such as "campanilismo," "patriotismo," and "nazionalismo" will be inevitably present in what I hope will be a truly unique course.

To this end, in examining the role of food in this course, we will focus every week on one typical dish from one or more of the twenty "regioni" of Italy, starting in the North and ending in the South. From that one dish we will subsequently extrapolate elements of Italy's fascinating history and culture using film, video, excerpts from canonical literary texts, art, recent on-line news paper clips, and of course . . . food!

Grade requirements:

1 written mid-term exam (short essays)	15%
3 reflection papers (2 pages)	15%
2 class presentations ("regione" reports)	20%
Final oral project presentation	15%
Final group project	20%
Attendance + meaningful & informed participation	15%

Grading Scale:

92-100 = A	90-91 = A-		
88-89 = B+	82-87 = B	80-81 = B-	
78-79 = C+	72-77 = C	70-71 = C-	
68-69 = D+	66-67 = D	64-65 = D-	less than 64 = F

Attendance requirement:

May your family and friends remain healthy and your trips to and from the airport be limited to weekends.

A class is a learning community. Especially in a small class offered only once a week in a three-hour time slot a student's absence is quite noticeable. Absenteeism affects the dynamics in that community, so please do contribute to the success of this class through your *engaged* presence and *active and informed*

participation. The policy below is probably superfluous, but it is articulated here in the unlikely event it must be applied “to whom it may concern.”

A total of 150 points can be earned merely by being present and showing that you came prepared for class. A 10-point grade reduction will be applied for the first absence (regardless of what the excuse is, since you were not there to participate); a 20-point grade reduction will be applied for the second unexcused and undocumented absence, an additional 30 for the third (your now down 60 points for P&A) an additional 40 for the fourth (-100 out of 150 at this point), etc.

After missing three classes total not only will your score for attendance keep going down, but, in addition, a one-letter grade reduction is applied per absence (a B- becomes a C- etc.), unless university-approved documentation can be provided. ***However, you are adults, and attendance has never been a problem in this class, so make sure to be there and enjoy learning. I am confident that you will not want to ever miss a class! Distance learning will not change that.***

Academic policies and regulations with regard to attendance:

<http://www.fau.edu/academic/registrar/FAUcatalog/academics.php>

Please note that class time cannot be made up, unless circumstances explained in the above website apply.

At all times have the phone number of at least one other student, so you can text each other, and remember that communication is possible and encouraged via CANVAS.

Make-up assignments are not allowed unless with a valid explanation and per university guidelines for make-up tests.

University policies:

Student accessibility statement: “In compliance with the Americans with Disabilities Act Amendment Act 2008 (ADAAA), students who require reasonable accommodations due to a disability to properly execute coursework must register with the Student Accessibility Services (SAS)—in Boca Raton, SU 133 (561-297-3880); in Davie, LA 131 (954-236-1222); or in Jupiter, SR 111 (561-799-8585) —and follow all SAS procedures.”

Counseling Services – Crisis Line (561) 297-3540

Life as a university student can be challenging physically, mentally and emotionally. Students who find stress negatively affecting their ability to achieve academic or personal goals may wish to consider utilizing FAU’s Counseling and Psychological Services (CAPS) Center. CAPS provides FAU students a range of services -- individual counseling, support meetings, and psychiatric services, to name a few -- offered to help improve and maintain emotional well-being. For more information, go to <http://www.fau.edu/counseling/>

Code of Academic Integrity policy statement: Students at Florida Atlantic University are expected to maintain the highest ethical standards. Academic dishonesty is considered a serious breach of these ethical standards, because it interferes with the university mission to provide a high quality education in which no student enjoys an unfair advantage over any other. Academic dishonesty is also destructive of

the university community, which is grounded in a system of mutual trust and places high value on personal integrity and individual responsibility. Harsh penalties are associated with academic dishonesty. For more information, see

http://wise.fau.edu/regulations/chapter4/Reg_4.001_5-26-10_FINAL.pdf

The consequences of plagiarism can go as far as receiving an F in the course to expulsion from the university. Make sure to also familiarize yourselves with this important website and understand what plagiarism is: https://canvas.fau.edu/courses/6269/pages/plagiarism-dont-do-it?module_item_id=16939

University Calendar: <http://www.fau.edu/registrar/registration/calendar.php>

Required readings:

Excerpts from:

Andrews, Geoff. *The Slow Food Story: Politics and Pleasure*. Montreal: McGill-Queens UP, 2008

Della Casa, Giovanni. *Il Galateo*.

De Luca, Erri. *Eggplant Parmesan*

Eco, Umberto. *The Name of the Rose* (could he be talking about cheese blintzes?)

Gramsci, Antonio. *The Southern Question*

Tomasi di Lampedusa, Giuseppe. *The Leopard*

Vittorini, Elio. *Conversation in Sicily*

Marcopolo. *Il Milione*

Montale Eugenio, *Ossi di Sepia* ("I limoni")

Course materials as scanned documents, as well as on-line resources will be made available throughout the semester. Power Point presentations are available for every class.

Course itinerary

August 19 Introduction – syllabus – guidelines –

<https://www.youtube.com/watch?v=enblsQloxvE>

Is food really an academic subject?

<https://www.theguardian.com/education/2003/oct/22/highereducation.uk>

Italy's geography

North vs South

Read: Antonio Gramsci, *The Southern Question* (excerpts).

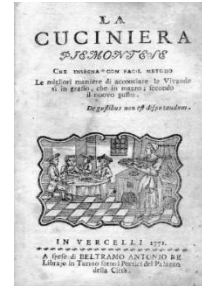
“terroni” and “polentoni”

Il piatto: polenta and risotto alla Milanese

la regione: Lombardia

<https://viaggi.corriere.it/viaggi/eventi-news/gallery/grana-padano-il-tesoro-della-grande-pianura/>

A famous Lombard and the famine in Milan of 1629 x plague



August 26

Le regioni: Valle d'Aosta and Piemonte

Il piatto: la bagna cauda;

Il cioccolato e la gianduia

Looking for truffles

What does the Italian Unification have to do with Piedmontese food?

<http://www.academiabarilla.com/the-italian-food-academy/menu-collection/official-dinner-parties-savoy-family.aspx>

<http://www.italia.it/en/travel-ideas/unesco-world-heritage-sites/turin-the-savoy-residences.html>

Read: chapters 1, 2, and 9 in The Slow Food Story”

RR 1 and 2

On gastrodiploacy:

<https://www.youtube.com/watch?v=Uvd6gxzq3So>

<https://www.uscpublicdiplomacy.org/blog/eating-your-country-italys-lead-gastrodiploacy>

An annual tradition: La battaglia delle arance in Ivrea

The Via del Sale (the Salt Road between Liguria and Piedmont)

Two famous Piedmontese

Read: Montale, Eugenio: “I limoni”

September 2

LABOR DAY University closed

September 9

Hand in written reflection 1

Il piatto: le trofie/ le trenette con pesto genovese

La regione: Liguria

Le Cinque Terre – Genova

<https://www.nytimes.com/2013/06/02/books/review/galateo-by-giovanni-della-casa.html>

Read: Marco Polo, Il Milione (excerpt TBD)

September 16

Il piatto: baccalà

Gli spaghetti al nero di seppia

Le regioni: il Veneto, il Trentino-Alto Adige, Friuli-Venezia-Giulia

Salt, salt, salt

What does Marco Polo have to do with food?

Il prosciutto San Daniele

An annual tradition: The Carnival of Venice (I crostoli)

Mushroom hunting outside Verona:

<https://www.youtube.com/watch?v=y6odorzxMx0RR> 3 and 4

Read: excerpt from Eco, Umberto. The name of the Rose (TBD)

September 23

Le regioni: l'Emilia Romagna

I piatti: ragù bolognese and tortellini in brodo

Affettate miste

Why does my ham and cheese sandwich taste better in Parma?

Modena's balsamic vinegar

Luciano Pavarotti on Modena:

<https://www.youtube.com/watch?v=eXHoEKSzWZY>

<https://www.cbsnews.com/news/balsamic-vinegar-the-black-gold-of-modena-italy/>

<https://www.youtube.com/watch?v=y6odorzxMx0>

September 30

Hand in written reflection 2

Screening and discussion of "Big Night" (Directed by Stanly Tucci & Campbell Scott (1996) 1:49

October 7

Hand in Mid-term exam

I piatti: bistecca alla fiorentina

Toscana and Marche

DOP, DOC, IGP and STG

The chianina

An annual tradition: The Palio of Siena

RR 5

October 14

I piatti: **piccione**

Le regioni: Umbria and Lazio

The Etruscan influence

Olive oil

RR 6 and 7

An annual tradition: La Palombella

Read: De Luca, Erri. *Eggplant Parmesan*

October 21

I piatti

La regione: la Campania

A sea and a volcano

Excerpt from “Miseria e nobiltà” with Totò

Not only pizza

<https://www.nationalgeographic.com/archaeology-and-history/magazine/2016/07-08/daily-life-pasta-italy-neapolitan-diet/>

A Neapolitan New Year’s Eve

October 28

I piatti: **gli arrosticini di pecora**

Gli spaghetti alla chitarra

Le regioni: Abruzzo e Molise

RR 1 and 2

November 4

Hand in written reflection 3

I piatti: **“pasta ccu’ ri sarde”**

Bread of Altamura

Le regioni Puglia, Calabria, and Basilicata

“Cucina povera” and “grano arso”

<https://www.walksofitaly.com/blog/puglia/traditional-foods-from-italy>

Matera and Alberobello

R 3, 4, and 5

Read: Vittorini, Elio. *Conversazione in Sicilia (excerpt)*

November 11

VETERANS' DAY University closed

November 18

Le regioni: SICILIA AND SARDEGNA



Renato Guttuso, *La Vucciria*, 1974

I piatti: Insalata d'arancia

Il pesce spada alla siciliana

La mattanza (auch!)

La Conca d'oro: Where have all the oranges gone?

An annual tradition: La festa del sale in Cervia (Sardinia)

<https://www.theguardian.com/global-development/2016/nov/24/hands-faces-slavery-exploitation-sicily-migrant-community>

RR 6 and 7

Read: Della Casa, Giovanni. *Il Galateo (excerpts)*.

November 25

Oral project presentations-culinary practice – conclusion

December 2

1st day of 3 Reading Days

December 5

Final exams begin (Th) ; SEE FINAL EXAM CALENDAR BELOW

https://www.fau.edu/registrar/pdf/Fall_2019_Final_Exam_Schedule-Mar_27.pdf

December 9 (Monday) Regular class day and time (but the space will likely vary)

FINAL PROJECT PRESENTATION & CELEBRATION! VIRTUALLY if we must, in person if we can!



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