



UNIVERSITY OF ILLINOIS AT URBANA-CHAMPAIGN (UIUC) - ROME center
SUMMER 2017 STUDY AND INTERN ON FOOD IN ITALY PROGRAM

The summer program will consist of 4 weeks of coursework in Rome from May 29 - June 24, 2017 followed by an optional 4-week internship from June 24 - July 24, 2017 in locations throughout Italy depending on the internship placement. The aim of the program is to help students to identify the major components of the term “food culture” in Italy and abroad.

Students can take up to three courses among the following: Critical Studies on Food and Wine; Food Media, Communication and Trends; Food, Nutrition, and Culture in Italy and Italian Lexicon for Food Studies.

Short description of the program:

CRITICAL STUDIES ON FOOD AND WINE: This course combines traditional lectures and discussion meetings with hands-on co-curricular activities and field trips in and around Rome, as well as in the Lazio region and Cilento's seaside. Food is presented in all its complex connections with culture, nutrition, environment, society, economics and politics. All course topics are accompanied by practical activities, ranging from classes in professional kitchens to food and wine pairing and tasting workshops. Lectures are delivered by prestigious experts for each topic, providing a dynamic and interdisciplinary learning environment. Practical assignments allow students to explore and experience first-hand food culture in the streets of Rome.

FOOD MEDIA, COMMUNICATION AND TRENDS: This course focuses on the intersection between food and media. In recent years, food has become a hot topic on TV, the internet, and printed media. The goal of this course is to enhance the students' competence both on food and media and in the practical skills necessary to produce effective communication about food, wine and related topics. Students learn through hands-on practice with different kinds of media, including digital video. This multi-faceted course gives students a solid foundation in understanding Italy's unique media environment as well as the opportunity to utilize Rome (and Italy) as a living laboratory for producing a final portfolio of journalistic writings. Students also complete an original video research project (a documentary production) based on student interests. Guest lecturers include local and international journalists, writers and bloggers.

FOOD, NUTRITION, AND CULTURE IN ITALY: This course focuses on how culture and ethnicity affect dietary practices, with particular emphasis on Italy as compared to the U.S. The influence of politics on food availability and food practices is explored. Emphasis is on cross-cultural communication processes to address nutrition and cultural issues. Classes will include lectures presenting new material, but will also heavily focus on in-class discussions pulling together field experiences lectures and site visits.

ITALIAN LEXICON FOR FOOD STUDIES: This course is designed for the beginning student of Italian language. This course aims to help students to learn the most common and useful words in the field of food and culture. In each section of the course, a variety of activities will be used to develop the students' skills to use Italian in everyday situations.

INTERNSHIP (CREDIT HOURS WILL VARY BY STUDENT'S ACADEMIC DEPARTMENT/COLLEGE): During this one-month internship, students will have the opportunity to work at a farm, shop, institute, association headquarter, vineyard, cheese factory, etc. and will assist in the management of its operations. The internship will help students to gain invaluable insight into the many aspects of agriculture, food business, food habits and policy issues in Italy. Students will also acquire knowledge about the organizational, cultural and social dynamics of organizations present in the food and wine field in Italy. The intercultural nature of the internship will give students the opportunity to understand Italian culture, and business practices. Students will learn how to identify solutions, create communication plans, and propose innovative products and services. Students will also design and complete their personal research project.