

ITAL 365: ITALIAN FOOD AND CULTURE

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Dey 140 Office Hours:
Mon 8-11 Wed 1:30-3:30

Assigned Readings found on Sakai
Syllabus includes Reading List
Office Hours on Sakai Calendar

Fulfills HS & NA Gen Ed

Course Description

ITAL 365 focuses on the relationship between food and culture in Italian society. The readings and discussions will be centered around the following: (1) learning the historical factors that have influenced the development of national and regional cuisine; (2) exploring the histories behind certain Italian foods and gastronomical traditions; (3) exploring the relationships between food and politics and identity in Italy, through a study of select social and cultural movements (e.g. Futurism and Slow Food); (4) reflecting upon the images of food in Italian art, literature and film; (5) understanding contemporary patterns of consumption and their relationship to public health, psychological, and sociological issues in Italy; (5) considering the role and the adaptations of Italian cuisine in American culture.

Learning Goals

The primary goal of this course is to advance your understanding of the cultures of food in Italy. The secondary goal of this course is to give you the opportunity to enhance your language skills through speaking and writing in Italian at whatever level you are currently at. Toward this end, each of you should keep a journal in which you list (and learn) new vocabulary words and in which you write reflections in response to each of the readings you do for this course. This will allow you to speak more Italian during class.

Course Requirements

(1) You should come to class prepared and participate actively every day. While a couple of absences will not be ruinous, all absences will create a drag on your participation grade, because you will not be present to share your ideas. (2) You will keep a journal of vocabulary and reflections, as described above. I will check your journals every day at the beginning of the semester, gradually spacing out to "spot checks" as you get accustomed to this practice. (3) You will write two 4-page papers on topics related to (but going beyond) the readings discussed in class; (4) You will take three tests on assigned readings and class notes. (5) Each of you will facilitate one group discussion on one of the assigned readings. (6) Each of you will complete a creative project which will demonstrate connections with the readings and discussions of the course (e.g. an original recipe, a poem; a proposal for a food festival). (7) You will write a 2-page final paper reflecting upon the connections you make in your creative project, which you will hand in with your project on the last day of class. (8) You will take a final exam at the time scheduled by the Registrar.

Class Format and Language of Instruction

This course has a hybrid style. All of the required readings are in English. You will have a reading to do in preparation for most classes. Please take a few notes on what you read and highlight comments to share or questions to ask in Italian for the subsequent class. Please also keep a running list of new vocabulary you learn relevant to these topics. At the beginning of class on Monday and Wednesday, I will lecture for 10-15 minutes in Italian, after which you will have discussion activities to do in pairs, small groups, large groups, or occasionally the whole class. On Fridays we will devote the first half of class to group discussions lead by the discussion leaders for that day; the second half of the class we will devote to activities specifically devoted to language skill development and creative expression (i.e. games, role-plays, music, vocab, etc.) Occasionally at the beginning or end of class you will have a five-minute free write in which I ask you to synthesize ideas

related to class readings, lecture, and discussion. I would like this to be done in Italian. All of you have different levels of Italian and, in particular, different comfort levels in speaking. Over the first two weeks of classes, you may find a working group that shares your level and your goals for language production during class. Some of you will decide to speak entirely in Italian; others will decide how many minutes to speak in Italian before moving to English. Occasionally, I will randomly assign you to new groups. Please be mindful of the range of speaking abilities found in this class. If speaking is challenging for you (likely this applies to almost everyone in the class!), please do not be intimidated by talking to someone who speaks more fluently. If you speak fluently, or if you have the tendency to speak softly or quickly, please be ready to slow down and speak up, so that your interlocutors can follow you.

Grade Breakdown:

Participation 20%	Short Papers 15%	Tests 20%	Journal 5%
Discussion Leading 5%	Creative Project 5%	Final Paper 10%	Final Exam 20%

Honor Code: The Department of Romance Studies complies with the University Honor Code. A student's work is considered their own and copying any portion of another student's work is a violation of the code. Use of textbooks, notes and dictionaries is not permitted on quizzes and exams. Students may not have any work they do outside of class proofed or corrected by a native speaker of Italian, another instructor or other students or non-students with knowledge of Italian. Copying material in Italian from electronic or printed sources is not permitted. **It is not permitted to use online translators, not even for getting the right verb form. You should express your own thoughts in your own words for every assignment!** Submitting papers that you have written for another course is also forbidden. Violations will be reported to the Undergraduate Student Attorney General. If you have any questions about the Honor code, see your instructor or refer to <http://studentconduct.unc.edu>.

Diversity: The University of North Carolina does not discriminate in offering access to its educational programs and activities on the basis of age, gender, race, color, national origin, religion, creed, disability, veteran status, sexual orientation, gender identity, or gender diversity.

Harassment: We all have the right to our opinions. Everyone should feel comfortable expressing their opinions. We do not need to agree but we do need to respect others' thoughts. The University does not tolerate harassment. Please support your classmates' and others' rights to worship, act, look, and think, in their own way. Harassment is a violation of the Honor Code, Title VII of the Civil Rights Act (1964), and Title IX. If you are harassed or feel threatened, please bring it to your instructor's attention or contact the Dean of Students.

Disability: The University of North Carolina at Chapel Hill facilitates the implementation of reasonable accommodations, including resources and services, for students with disabilities, chronic medical conditions, a temporary disability or pregnancy complications resulting in difficulties with accessing learning opportunities. All accommodations are coordinated through the Accessibility Resources and Service Office, Tel - 919-962-8300 or Email - accessibility@unc.edu. Detailed information about the registration process is available at <https://accessibility.unc.edu/about-ars/policies/student-and-applicant-a>

Italian at UNC: The Department of Romance Studies offers Italian courses from beginning to advanced levels, as well as a major and minor with courses in advanced language, literature, culture, and film. The Italian major and minor are good choices for careers in international policy, economics & business, journalism, communications, and education and are also good for rounding out resumes for professional schools after graduation. For information about the program or about study-abroad opportunities, talk to your instructor or the Italian Undergraduate Advisor **Amy Chambliss:** achamble@email.unc.edu

ITAL 365: UNIT READINGS

UNIT READINGS WILL BE SELECTED FROM THE LIST BELOW. CHECK LAST SLIDE OF DAILY LESSON PLAN FOR READING ASSIGNMENT. NOT ALL READINGS OR PAGES LISTED BELOW WILL BE COVERED.

TOPICS and READINGS	Dates and Deadlines
<p>I. Introductions & Italian Food as Cultural History Jan 9 (Wed); Jan 11 (Fri); Jan 14 (Mon); Jan 16 (Wed); Jan 18 (Fri); Jan 23 (Wed)</p>	
<p>how to think and talk about food: approaches, vocabulary, theoretical considerations; regional variety; relationship between foodways and geography, history and economy; appreciating the relationship between food and political power in medieval Italy</p> <ul style="list-style-type: none"> ● Giacon Castleman, Elisabeth. "Northern Italy." <i>Encyclopedia of Food and Culture</i>. Ed. Solomon H. Katz. Vol. 2. New York: Charles Scribner's Sons, 2003, p. 298-303. ● Katona-Apte, Judit. "Southern Italy." <i>Encyclopedia of Food and Culture</i>. Ed. Solomon H. Katz. Vol. 2. New York: Charles Scribner's Sons, 2003, p. 303-307. ● Katona-Apte, Judit. "Tradition in Italian Cuisine." <i>Encyclopedia of Food and Culture</i>. Ed. Solomon H. Katz. Vol. 2. New York: Charles Scribner's Sons, 2003, p. 311-313. ● Katona-Apte, Judit. "The Italian Meal." <i>Encyclopedia of Food and Culture</i>. Ed. Solomon H. Katz. Vol. 2. New York: Charles Scribner's Sons, 2003, p. 307-311. ● Montanari, Massimo. <i>Food is Culture</i>. (Excerpts) New York: Columbia University Press, 2006. ● Parasecoli, Fabio. "Chapter 1: Historical Overview." <i>Food Culture in Italy</i>. Westport, CT: Greenwood Press, 2004, p. 1-40. ● Capatti, Alberto & Massimo Montanari. "Chapter 1: Italy: A Physical and Mental Space." <i>Italian Cuisine: A Cultural History</i>. New York: Columbia University Press, 2003, p. 1-34. ● Capatti, Alberto & Massimo Montanari. "Chapter 2: Italy: The Italian Way of Eating." <i>Italian Cuisine: A Cultural History</i>. New York: Columbia University Press, 2003, p. 35-83. 	
<p>II. Food, Religion, Art, and Literature: Before Nationhood Jan 25 (Fri); Jan 28 (Mon); Jan 30 (Wed); Feb 2 (Fri); Feb 5 (Mon)</p>	
<p>examining the role of food in literature: the narratives of class, power, and virtue; an exploration of culinary images in Boccaccio's masterpiece, the <i>Decameron</i> and of the relationship between food and sensuality in Renaissance art</p> <ul style="list-style-type: none"> ● Dickie, John. "Chapter 3: Milan, 1288: Power, Providence and Parsnips." <i>Delizia: An Epic History of Italians and Their Food</i>. London: Hodder & Stroughten, 2007, p. 31-47. ● Dickie, John. "Chapter 7: Rome, 1549-1550: Bread and Water for their Eminences." <i>Delizia: An Epic History of Italians and Their Food</i>. London: Hodder & Stroughten, 2007, p. 106-134. ● Boccaccio, Giovanni. "Novella 9." <i>The Decameron</i>. Trans. Wayne A. Rebhorn. New York: W.W. 	<p>TEST 1: MONDAY, FEBRUARY 5</p>

<p>Norton & Co., 2013. (excerpts)</p> <ul style="list-style-type: none"> ● "Food and Food Images in the Decameron." <i>The Canadian Journal of Italian Studies</i>; Vol 10, Issue 34. 1/1987, p. 1-13. ● Palma, Pina. "Chapter 1: The Language of Food in Boccaccio's Decameron." <i>Savoring Power, Consuming the Times: The Metaphors of Food in Medieval and Renaissance Italian Literature</i>. Notre Dame: The University of Notre Dame Press, 2013, p. 33-56. ● Varriano, John. <i>Tastes and Temptation: Food and Art in Renaissance Italy</i>. Berkeley: University of California Press, 2009. ● Camporesi, Piero. <i>Exotic Brew: Art of Living in the Age of Enlightenment</i>. Oxford: Polity Press, 1994. 	
<p>III. Food and Nation: Italian Unification and Beyond Feb 7 (Wed); Feb 9 (Fri); Feb 12 (Mon); Feb 14 (Wed); Feb 16 (Fri)</p>	
<p>understanding the relationship between food and national identity; exploring poverty, hunger and the meditation on the moral basis of consumption in Pinocchio and <i>verismo</i>.</p> <ul style="list-style-type: none"> ● Dickie, John. "Chapter 10: Turin, 1846: Viva L'Italia!" <i>Delizia: An Epic History of Italians and Their Food</i>. London: Hodder & Stroughten, 2007, p. 178-193. ● Dickie, John. "Chapter 11: Naples, 1884: Pinocchio Hates Pizza." <i>Delizia: An Epic History of Italians and Their Food</i>. London: Hodder & Stroughten, 2007. p. 193-210. ● Collodi, Carlo. <i>The Adventures of Pinocchio</i>. Berkeley: University of California Press, 1986. (excerpts) ● Biasin, Gian Paolo. "Chapter 2: How to Make a Stew: Giovanni Verga, <i>I Malavoglia</i>." The Flavors of Modernity: Food and the Novel. Princeton, N.J. Princeton University Press, 1993, p. 43-53 ● Verga, Giovanni. <i>The House By the Medlar Tree</i>. Berkeley, Calif: University of California Press, 1983. (excerpts) 	<p>PAPER 1: DUE FRIDAY, FEBRUARY 16</p>
<p>IV. Food and Nationalism: The Cases of Fascism and Futurism Feb 19 (Mon); Feb 21 (Wed); Feb 23 (Fri)</p>	
<p>reflecting on the relationship between food and Italian nationalism; learning about foodways manifestos by Futurists</p> <ul style="list-style-type: none"> ● Dickie, John. "Chapter 14: Rome, 1925-1938: Mussolini's Rustic Village." <i>Delizia: An Epic History of Italians and Their Food</i>. London: Hodder & Stroughten, 2007. p. 265-269. ● Dickie, John. "Chapter 15: Turin, 1931: The Holy Palate Tavern." <i>Delizia: An Epic History of Italians and Their Food</i>. London: Hodder & Stroughten, 2007. p. 270-276. ● Dickie, John. "Chapter 16: Milan, 1936: Housewives and Epicures." <i>Delizia: An Epic History of Italians and Their Food</i>. London: Hodder & Stroughten, 2007. p. 277-289. http://en.wikipedia.org/wiki/Futurist_meals http://www.academiabarilla.com/gastronomic-library/books-italian-cuisine-1/futurism-kitchen.aspx http://www.londonfoodfilmfiesta.co.uk/Artmai~1/Futurist%20Cookbook.htm 	

V. War and Hunger Feb 26 (Mon) ; Feb 28 (Wed); March 2 (Fri)	
meditating on meaning of food (and its absence) among prisoners at Auschwitz <ul style="list-style-type: none"> ● Levi, Primo. <i>Survival in Auschwitz</i>. Primo Levi. New York : Summit Books, 1986. (excerpts) ● Biasin, Gian Paolo. "Chapter 7: Our Daily Bread: Primo Levi, <i>Se questo è un uomo.</i>" <i>The Flavors of Modernity: Food and the Novel</i>. Princeton, N.J. Princeton University Press, 1993, p. 128-142. 	TEST 2: FRIDAY, MARCH 2
VI. Food, Health, and Politics March 5 (Mon); March 7 (Wed); March 9 (Fri); March 18 (Mon); March 20 (Wed); March 22 (Fri)	
examine the patterns of consumption in contemporary Italian society; understand their implications for health; debate the importance of preserving foodways in modern global culture; exploring the politics of Slow Food and other social/political movements <ul style="list-style-type: none"> ● Taylor, Anna-Louise. "Has Italian Food Lost Its Authenticity?" Food: Knowledge and Learning, BBC. http://www.bbc.co.uk/food/0/19648820 ● Parasecoli, Fabio. "Chapter 7: Diet and Health." <i>Food Culture in Italy</i>. Westport, CT: Greenwood Press, 2004, p. 181-204. ● Petrini, Carlo. <i>Slow Food: A Case for Taste</i>. New York : Columbia University Press, 2003. (excerpt) ● Andrews, Geoff. "Politics in Search of Pleasure." <i>The Slow Food Story</i>. Montreal: McGill-Queens University Press, 2008, pp. 3-28. ● Helstoskey, Carol. <i>Garlic and Oil: Politics and Food in Italy</i>. Oxford, NewYork: Berg, 2004. 	
VII. Italian Foods Mar 25 (Mon); Mar 27 (Wed); Mar 29 (Fri); Apr 1 (Mon)	
taking a closer look at staple Italian foods: their historical, anthropological significance <ul style="list-style-type: none"> ● Buccini, Anthony. "From Necessity to Virtue. The secondary uses of Bread in Italian Cookery." <i>Food and Morality: Proceedings of the Oxford Symposium on Food and Cookery</i>. Ed. Susan Friedland. Devon, England: Prospect Books, 2007. pp. 57-69. ● Varriano, John. <i>Wine: A Cultural History</i>. London: Reaktion Books, 2010. (excerpts) ● Serventi, Silvano & Françoise Sabban. <i>Pasta: The Story of a Universal Food</i>. New York: Columbia University Press, 2002. (excerpts) ● La Cecla, Franco. <i>Pasta and Pizza</i>. Chicago: Prickley Paradigm Press, 2007 	PAPER 2: DUE FRIDAY, MARCH 29
VIII. Food, Migration, and Identity Apr 3 (Wed); Apr 5 (Fri); Apr 8 (Mon); Apr 10 (Wed); Apr 12 (Fri); April 15 (Mon)	
understanding how food customs anchor individual identity and memory in family and in history; reflecting on the popularity of Italian food in America; the significance of food for Italian-American culture; and the representation of food and culture in Italian-American literature and film <ul style="list-style-type: none"> ● Black, Rachel. "Porta Palazzo: The Anthropology of An Italian Market." Philadelphia: University of 	TEST 3: MONDAY, APRIL 15

<p>Pennsylvania Press. 2012</p> <ul style="list-style-type: none"> ● Mariani, John. <i>How Italian Food Conquered the World.</i> New York: Palgrave Macmillan, 2011; excerpts. ● DeSalvo, Louise and Edvige Giunta. <i>The milk of almonds : Italian American women writers on food and culture,</i> CUNY, NY: New York Feminist Press, 2002; excerpts ● Campbell, Scott and Stanley Tucci. <i>Big Night.</i> 	
<p>IX. Food in Contemporary Italian Cinema April 17 (Wed); April 22 (Mon); April 24 (Wed)</p>	
<ul style="list-style-type: none"> ● Kashdan, Harry. "Eating to Become: Italian Counter-Narratives of Assimilation, Identity, and Migration." <i>The Routledge Companion to Literature and Food.</i> Ed. Lorna Piatti-Farnell & Donna Lee Brian. New York: Routledge. 2018. p. 175-183. ● Guadagnino, Luca. <i>Io sono l'amore (I Am Love),</i> 2009. ● Di Gregorio, Gianni. <i>Pranzo di Ferragosto (Mid-August Lunch),</i> 2008. ● Soldini, Silvio. <i>Giorni e nuvole (Days and Clouds),</i> 2008. 	
<p>Presentations & Review April 26 (Fri)</p>	<p>CREATIVE PROJECT + 2-page FINAL PAPER: DUE FRIDAY, APRIL 26</p>

EXTRA RESOURCES:

✦ For vocabulary related to food, consult one of the sites below for a list of helpful food terms.

<http://en.wikibooks.org/wiki/Italian/Vocabulary/Food>

✦ Website for Literary Works influenced by Food:

http://www.irifugidellospirito.org/pagina_libri.html