



Ital 365 Italian Food and Culture

Dr. Amy Chambless

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140 Dey Hall

Office Hours: MF 8-10 (Daily Grind)

W 1:30-2:30 (140 Dey)

Readings will be posted on Sakai.

Undergraduate Bulletin Description:

365 Italian Food and Culture (3).
Prerequisite, ITAL 204 or 402.
Permission of the instructor for students lacking the prerequisite.
Examines the historical relationships between food and culture in Italian society

Course Description and Objectives

Italian 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.

Ital 365 will fulfill the HS (Historical Analysis) Approaches requirement and the NA (North Atlantic World) Connections requirement.

Course Requirements

You should come to class prepared and contribute actively every day. There is no such thing as excused absences, and every absence will hurt your participation grade, because you will not be present to share your ideas. (1) You will keep a journal of vocabulary and reflections (see details below); (2) You will write two 3-page papers on topics related to (but going beyond) the readings discussed in class; (3) You will take three tests on assigned readings and class notes. (4) Each of you will facilitate one group discussion on one of the assigned readings. (5) Everyone will do a group presentation on a different regional cuisine. (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 4-page final paper reflecting upon these connections 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.

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 to each of the readings you do for this course. This will allow you to speak more readily during the lessons, which depend largely upon student involvement, including group work.

To get started, consult one of the sites below for a list of helpful food terms.

<http://www.vocab.co.uk/files/uk/italian/food.htm>

<http://robinonawire.wordpress.com/2012/09/28/food-cooking-vocabulary-part-2/>

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

Grade Breakdown

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

Honor Code

All students should respect the rules of the UNC-Chapel Hill Honor Code (see: <http://instrument.unc.edu/instrument.text.html#appendicesa>).

Italian at UNC

UNC-Chapel Hill's Department of Romance Languages offers Italian courses from a beginning to advanced level. It also offers a major and minor in Italian, for which you may take courses in advanced language, literature, culture, and film. Please talk to me to learn more.

TOPICS and READINGS	Dates and Deadlines
I. Introductions: Preliminary Ideas about Foodways in Italy.	
<p>how to think and talk about food: approaches, vocabulary, theoretical considerations; fundamentals about Italian food, regional variety, and the traditional Italian meal; assignment of regions for group projects</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. 	<p>August 19: Lezione 1</p> <p>August 21: Lezione 2</p> <p>August 24: Lezione 3</p>
II. Getting Started: Italian Food as Cultural History	
<p>considering the 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"> ● 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. ● 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. 	<p>August 26: Lezione 4</p> <p>August 28: Lezione 5</p> <p>August 31: Lezione 6</p> <p>September 2: Lezione 7</p> <p>Journal 1 Due:</p>
III. Food, History and Literature: Before Nationhood	
<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 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. Norton & Co., 2013. (excerpts) ● "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 	<p>September 4: Lezione 8</p> <p>September 9: Lezione 9</p> <p>September 11: Lezione 10</p> <p>September 14: Lezione 11</p> <p>Paper 1 Due:</p>

of California Press, 2009.	
<ul style="list-style-type: none"> ● Camporesi, Piero. <i>Exotic Brew: Art of Living in the Age of Enlightenment.</i> Oxford: Polity Press, 1994. 	
Review Test 1	September 16: Lezione 12
Test 1	September 18: Lezione 13
IV. Food and Nation: Italian Unification and Beyond	
<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>." <i>The Flavors of Modernity: Food and the Novel.</i> 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>September 21: Lezione 14</p> <p>September 23: Lezione 15</p> <p>Journal 2 Due:</p>
V. Food and Nationalism: The Cases of Fascism and Futurism	
<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. <p>http://en.wikipedia.org/wiki/Futurist_meals</p> <p>http://www.academiabarilla.com/gastronomic-library/books-italian-cuisine-1/futurism-kitchen.aspx</p> <p>http://www.londonfoodfilmfiesta.co.uk/Artmai~1/Futurist%20Cookbook.htm</p>	<p>September 25: Lezione 16</p> <p>September 28: Lezione 17</p>
VI. War and Hunger	
<p>meditating on meaning of food (and its absence) among Italians during wartime and among prisoners at Auschwitz</p> <ul style="list-style-type: none"> ● Collingham, Lizzie. <i>The Taste of War: World War Two and the Battle for Food.</i> London: Allen Lane, 2011. (excerpt) ● https://sites.google.com/site/alimentazioneintempodiguerra/Home ● Levi, Primo. <i>Survival in Auschwitz.</i> Primo Levi. New York : Summit Books, 1986. (excerpts) 	<p>September 30: Lezione 18</p> <p>October 2: Lezione 19</p> <p>Paper 2 Due:</p>

<ul style="list-style-type: none"> • 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. 	
VII. Food, Health, and Politics	
<p>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</p> <ul style="list-style-type: none"> • Taylor, Anna-Louise. "Has Italian Food Lost Its Authenticity?" <i>Food: Knowledge and Learning</i>, 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. 	<p>October 5: Lezione 20:</p> <p>October 7: Lezione 21</p> <p>October 9: Lezione 22</p> <p>October 12: Lezione 23</p>
Review Test 2	October 14: Lezione 24
Test 2	October 19: Lezione 25
VIII. Italian Foods	
<p>taking a closer look at staple Italian foods: their historical, anthropological significance</p> <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 & Francoise 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 	<p>October 21, 23</p> <p>Creative Project Proposals Due:</p>
Review Test 2	October 26
Test 2	October 28
IX. Food and Identity	
<p>understanding how food customs anchor individual identity and memory in family and in history through examining excerpts from a food-based memoir</p> <p><i>Keeping House: A Novel in Recipes</i>. Clara Sereni. Trans. Giovanna Miceli Jeffries and Susan Briziarelli. New York: State of NY Press, 2005. (orig. 1989) (excerpts)</p>	<p>October 30 November 2</p> <p>Journal 3 Due:</p>
X. Food and Italo-American Culture	
<p>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</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</i> 	November 4, 6

<i>food and culture</i> , CUNY, NY: New York Feminist Press, 2002; excerpts	
• Campbell, Scott and Stanley Tucci. <i>Big Night</i> .	
XIII. Food in Contemporary Italian Cinema	
• Guadagnino, Luca. <i>Io sono l'amore (I Am Love)</i> , 2009. <i>Selections of:</i> • Di Gregorio, Gianni. <i>Pranzo di Ferragosto (Mid-August Lunch)</i> , 2008. • Soldini, Silvio. <i>Giorni e nuvole (Days and Clouds)</i> , 2008.	November 9, 11, 13, 16 Creative Project & Final Paper Due:
Review TEST 3	November 18
Test 3	November 20
XIV. Review for Final Exam / Work on Creative Projects	November 23, 30
XV. Presentation of Creative Projects / Pranzo italiano	December 2