

**Italian for Food Culture**  
**1 credit**

**Instructor:** Caterina Agostini

**Class Hours & Location:** 5 weeks; 2 hours/ week

**Office Hours:** TTh 3:00-4:00 pm, and by appointment

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**COURSE DESCRIPTION**

This course is designed for students of Italian food culture who are interested in acquiring basic skills in Italian that would be useful to their understanding of food culture, preferences, and traditions. The course is intended for students with no previous knowledge of Italian. Students will practice spoken Italian in a variety of contexts and acquire communicative skills and vocabulary to improve oral expression and conversation. The class is conducted in Italian and it is designed to expose the students to Italian and its culture, with special reference to food culture topics. For more in-depth study of Italian, students should consider taking it at the elementary level or a course at their appropriate level of placement during the next academic year.

**I. COURSE OBJECTIVES**

This course aims to help students

**LE1.** Improve their proficiency in a language other than their own, irrespective of level, according to criteria determined for the specific course or activity; and/or

**LE2.** Learn about the processes and outcomes of second-language learning, according to criteria determined for the specific course or activity; and/or

**LE3.** Learn about the cultural dimension or relevance of language in general, or of one or several language(s) in particular, according to criteria determined for the specific course or activity.

The specific goals of the course are:

- To introduce and accustom students to the sounds of Italian.
- To help students in their comprehension of Italian in its written and spoken forms
- To expose students to different aspects of Italian culture, with specific reference to food.

**II. COURSE REQUIREMENTS**

The course objectives, expectations, outcomes and study/work time are two (1) one-hour weekly meetings in a traditional format (face-to-face) with two (2) hours preparation for each meeting for seven (7) weeks. All course material including audio & video activities are posted on Sakai.

Italian is the language of instruction and the use of English will be minimal.

**III. ASSIGNMENTS**

**Videos:**

Students will create short videos (3-5 minutes) based on a scenario provided by the instructor. The videos will be evaluated on the basis of vocabulary, pronunciation, and fluency. These

activities will allow students to demonstrate comprehensibility and fluency of their speech and use of acquired vocabulary. There will also be 2 short presentations.

**Final multimedia project:**

Students will work together on a final creative project based on what they learned in this course. The performance will include written and spoken sections in Italian. Details will be discussed with the instructor from week 3 on. Students will be evaluated on the use of register, submit a multimedia project related to their presentation in Italian. Students will be evaluated on the use of register, vocabulary, pronunciation, and their contribution to the group.

<b>Italian for Food Culture – Fall 2019</b>				
All course material including audio & video activities are posted on <b>Sakai</b>				
<b>Week</b>	<b>Functions</b>	<b>Vocabulary</b>	<b>Food Culture Topic</b>	<b>Tasks and Assignments due</b>
	Students will learn how to:			
1	Greet  Introduce oneself and others  Exchange personal information about nationality, city and state of origin, major, and age  Use basic classroom language	Greetings  Nationalities  Cities  <i>Essere and avere</i>  Numbers 1-30  Classroom objects  Names of foods and drinks	A daily menu for Italian meals and habits  Mediterranean diet, UNESCO Cultural Heritage  Nutrition facts  Map of cheese  Map of wines	Homework: words about food
2	Ask and tell what time it is  Describe foods and drinks  Ask and tell how much it costs Describe people and things	Numbers 30-100  Adverbs of time and space  Colors  Physical looks and personality	Interviews with famous cooks  Cook shows in Italy  Family members	Homework: shopping lists
3	Talk about daily activities	Daily actions	Ordering at a café	<b>Homework on Sakai</b>

	<p>Express likes and dislikes</p> <p>Ask and tell about one's plans</p> <p>Offer, accept, refuse invitations</p> <p>Schedule work and meetings</p>	<p>Daily meals</p> <p>Parts of the day</p> <p>Days of the week</p> <p>Some expressions with <i>fare</i></p> <p>Frequency adverbs</p>	<p>Ordering at a restaurant</p> <p>Famous cafes and restaurants in Italy</p>	<p><b>Assignments or Dropbox:</b> <b>Video 1 (team work):</b> students will make a video where they show their favorite food and explain its features (a model is provided in class)</p>
4	<p>Ask and tell where things are located</p> <p>Ask for and give directions</p> <p>Talk about favorite food</p> <p>Talk about healthy food choices (Rutgers Food and Nutrition Institute)</p>	<p>Expressions to tell where things are</p> <p>Public places and parts of the city</p> <p>Food and vocabulary to describe it</p>	<p>Regional specialties</p> <p>Regional ingredients</p> <p>Denominations of origin (DOC, DOCG, DOP)</p> <p>European laws regarding food</p>	<p>Homework on Sakai</p> <p><b>Class Presentation:</b> students will talk about cafeterias and food courts available on campus</p>
5	<p>Order at the restaurant</p> <p>Ask and talk about future plans</p> <p>Talk about food options based on diets and lifestyles</p> <p>REVIEW</p>	<p>Different kinds of restaurant</p> <p>Meals, courses, dishes, and beverages</p> <p>Ordinals</p> <p>Personal tastes</p> <p>Personal plans after school</p>	<p>Cooking websites</p> <p>A historical menu, inspired by Pellegrino Artusi's cookbooks</p> <p><i>Gambero Rosso</i>, a food and wine magazine</p>	<p>Final Project due October 12: PowerPoint presentation, short report, or video (prompts will be posted by October 5; topics are related to what you learned about Italian food in this class)</p>

#### IV. GRADE DISTRIBUTION.

Attendance & Class Participation = 15%

Homework = 10%

Video di una cena italiana = 30%  
Class Presentation = 20%  
Final Project = 25%

## **V. STUDENT WELLNESS SERVICES & POLICIES**

**ACCOMMODATIONS AND ASSISTANCE:** Any student who feels that s/he may need an accommodation based on a disability should bring the proper documentation from the ODS Office (<http://ods.rutgers.edu>) and discuss his or her specific needs privately with the instructor. Any student dealing with extraordinary personal situation should contact <http://rhscaps.rutgers.edu>.

**ATTENDANCE:** If you are going to miss a class or evaluation, within 24 hours of your absence you are **required** to use the University absence reporting website <https://sims.rutgers.edu/ssra> to indicate the date and reason for your absence. Please keep in mind that using the reporting system does not mean that your absence is automatically considered “excused,” nor that you will be offered a make-up. In some instances, you may need to get further documentation excusing your absence. If you must miss a class or exam for religious reasons, please consult <http://www.state.nj.us/education/genfo/holidays1718.pdf>. It is your responsibility to inform about your absence.

**ACADEMIC HONESTY:** Students are not allowed to use computer-assisted translation software or seek outside help in any form. In other, words, the writing is to be entirely your own work (words and ideas) if you are using material produced by another person under any circumstances, you must acknowledge it. Any outside help is considered unacceptable collaboration and will be dealt with accordingly. You are responsible for reviewing the University’s definitions and policies for plagiarism and academic dishonesty (<http://academicintegrity.rutgers.edu/academic-integrity-at-rutgers>).

Plagiarism is the representation of the words or ideas of another as one own’s in any academic exercise. To avoid plagiarism, every direct quotation must be identified by quotation marks and must be properly cited in the text or in a footnote. Acknowledgement is required when material from another source stored in print, electronic or other medium is paraphrased or summarized in whole or in part in one’s own words. To acknowledge a paraphrase properly, one might state: “to paraphrase Plato’s comment...” and conclude with a footnote indicating the exact reference. A footnote acknowledging only a directly quoted statement does not suffice to notify the reader of any preceding or succeeding paraphrased material. Information which is common knowledge such as the names of leaders of prominent nations, basic, scientific laws, etc., need not be footnoted; however, all facts or information obtained in reading or research that are not common knowledge among students in the course must be acknowledged.

## **VI. Rubrics**

Attached on Sakai