ITALIAN FOOD CULTURE - FALL 2019

Instructor: Prof. Laura S. White
Italian Department
15 Seminary Place
Office Hours: Th. 11:00-12:00 pm and by appointment
email: lawhite@italian.rutgers.edu

Course Description:
Lexicon, images and metaphors of food have an essential role in the Italian literary tradition, and gastronomy is interwoven into all aspects of Italian culture. Through the reading of short stories, poems, and texts of different genres, the course will highlight the diverse roles and functions of food: as nourishment of body and spirit, as social divider or unifier, as means of seduction or communication, as catalyst for an atmosphere or as a statement of power, as stimulus of memories or projection to the future. Food in children’s literature also will be analyzed and related issues – such as the absence or excess of food and the ethic of food and consumerism - will be considered. The course will conclude with a discussion of the Slow Food Revolution, a movement initiated in Italy and now with world-wide following, and its social, economic, ecological, aesthetic and cultural impact. Excerpts from movies of great directors such as De Sica, Fellini, and Visconti, and slides of classical and modern masters such as Annibale Carracci, Michelangelo, Caravaggio, and Giorgio Morandi, will be included as essential background. The course is in English.

Learning Outcome Goals:
At the end of the course, students will be able to identify and describe crucial historical developments of the Italian society and culture and understand the main aspects of political and artistic movements. They will be able to critically analyze and interpret individual works of art and literature in and of themselves and in relation to their specific historical, social, and cultural context. Students will demonstrate the ability to effectively express and communicate complex ideas concerning the historical nature of cultural production in standard written and oral English.

Core Curriculum Learning Goals (IIIC, o and p)
This course satisfies Part II, Areas of Inquiry of the Core Curriculum Requirements, area of inquiry C, goals o and p.
At the end of the course students will be able to:
o. Examine critically theoretical issues concerning the nature of reality, human experience, knowledge, value, and the cultural production related to the topics addressed.
p. Analyze arts and literatures in themselves and in relation to specific histories, values, languages, cultures, and technologies.

**Required Readings:**
A Reader will be made available by the instructor.
Material will be posted on Sakai over the semester.

**Recommended Reference Text:**

**Course Requirements:**
The abilities defined in the learning goals will be assessed through oral and written activities.

*Active class participation* (15%); Students are expected to actively participate in class discussions demonstrating analytical capabilities and attentiveness.

*Quiz* (15%); Students are required to write an essay choosing from three topics discussed in class. They are expected to demonstrate the ability to address and communicate complex ideas in standard written English. Then the students are to compose four short paragraphs from a list of six items.

*Midterm exam* (25%); The students are to write two essays choosing from four topics discussed in class during the first part of the course. Then the students are to compose five short answers from a list of seven items. The essays will assess the student’s ability to analyze various themes from a social, historical, and cultural perspective while having the possibility to discuss pieces from the literary, artistic, musical, and cinematic genres. The identifications will confirm the student’s ability to decipher details pertaining to these perspectives and genres.

*Composition* (10%).

*Final exam* (35%); The students will write two critical essays choosing from four topics and a creative essay. They will also compose five short answers from a list of seven.
See above description.

**Attendance, Participation, and Disabilities Policies.**
Due to the nature of the course, consistent class participation is mandatory. If a student misses more than three classes without medical documentation, her/his grade will be automatically reduced by one fraction (for instance, an A will become a B+); missing more than five classes will imply a further decrease of a grade fraction; the same rule will apply for each additional class the student will not attend.

**Please note:** no late assignments and make-up exams.
In case students with disabilities should require any special type of assistance and would like to request accommodations, they must follow the procedures outlined at:
[http://disabilityservices.rutgers.edu/request.html](http://disabilityservices.rutgers.edu/request.html)

**Academic Integrity and Plagiarism**
In order to avoid plagiarism (the representation of the words or ideas of others as one’s own), every quotation must be indentified by quotation marks or appropriate indentation and must be properly cited in the text or in a footnote, Always acknowledge your sources clearly and completely when you paraphrase or summarize material from another source
(in print, electronic, or other medium) on whole or in part. If you are in doubt, please consult the policy on plagiarism and academic integrity at Rutgers and do not hesitate to ask for clarifications, if needed.

http://academicintegrity.rutgers.edu/integrity.shtml
# Italian Food Culture
## Course 391—Fall 2019

<table>
<thead>
<tr>
<th>Date</th>
<th>Topic</th>
</tr>
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<tbody>
<tr>
<td>September 3</td>
<td>Introduction to the course, requirements and syllabus</td>
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<tr>
<td>September 5</td>
<td><strong>A Roman Banquet</strong>: Petronius: <em>Satyricon</em>, “Dinner with Trimalchio”</td>
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| September 10| Discussion on *Satyricon*  
  Federico Fellini, *Satyricon* (clips)                                                           |
| September 12| **A Roman Cookbook**: M.Gavius Apicius, *De Re Coquinaria* (selections)  
  Columella and Roman recipes                                                                    |
| September 17| **The Middle Ages and the Feudal Society**: metaphors and reality.  
  “Bread” as nourishment of the spirit and body: from the liturgy to the lord’s table.  
  Dante Alighieri, *The Banquet* (selections)  
  Novellino, IX and XXIII                                                                        |
| September 19| **The medieval Banquet**  
  Folgôre da San Geminiano, *A Wreath for San Geminiano* (selections)  
  Slides. *Tacuina Sanitatis*                                                                    |
| September 24| The banquet as celebration of harmony, reconciliation, and epiphanic revelations: Giovanni Boccaccio, *Decameron*, X, 2; V, 9  
  Wit and fantasy of food, *Decameron*, VI, 2; VIII, 3                                           |
| September 26| Movie  
  Review for the Quiz                                                                            |
| October 1  | QUIZ                                                                                            |
| October 3  |                                                                                                 |
| October 8  | **Humanism**: the Ethics (and Esthetics) of food:  
  Platina: *On Right Pleasure and Good Health* (selections)                                         |
| October 10 | **The Renaissance**: Feasts and Famine.  
  **A Venetian banquet**: Marin Sanudo: *Diaries* (selections)  
  **Famine on Rialto**: Marin Sanudo: *Diaries* (selections)                                       |
| October 15 | **Food as the great communicator**: socio-political statements through food:  
  Marin Sanudo: *Diaries* (selections)  
  **Food and the Arts**: Caravaggio, Caracci, Michelangelo, Garzoni                                 |
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<tbody>
<tr>
<td>October 17</td>
<td><strong>Table Etiquette:</strong>&lt;br&gt;Giovanni Della Casa, <em>Galateo</em> (selections)&lt;br&gt;&lt;br&gt;<strong>Discussion on R. Barthes' Essay</strong></td>
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<td>October 22</td>
<td><strong>Of kitchens and Cooks:</strong> <em>Decamerone</em>, VI, 4&lt;br&gt;IPPOLITO NIEVO, <em>The Castle of Fratta</em> (selections)&lt;br&gt;&lt;br&gt;<strong>Review for the Midterm</strong></td>
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<td>October 24</td>
<td><strong>The Enlightenment. Venetian Meals:</strong> food of merchants and food of servants: Carlo Goldoni, <em>La donna di garbo</em> (selections)&lt;br&gt;&lt;br&gt;<strong>Food as means of seduction:</strong> Goldoni, <em>The Innkeeper</em> (video)&lt;br&gt;&lt;br&gt;<strong>The Age of Romanticism.</strong>&lt;br&gt;Alessandro Manzoni: <em>The Bethrothed</em> (selections)&lt;br&gt;&lt;br&gt;Slides</td>
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<td>October 29</td>
<td><strong>The Modern Age. Food for puppets and food for children:</strong>&lt;br&gt;COLLODI: <em>Pinocchio</em></td>
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<td>October 31</td>
<td><strong>Scents of food.</strong>&lt;br&gt;Luigi Pirandello, <em>Sicilian Limes</em>&lt;br&gt;<strong>Eugenio Montale, <em>The Lemon Trees</em></strong></td>
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<td>November 5</td>
<td><strong>MIDTERM</strong>&lt;br&gt;Individual project on Food Culture</td>
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<td>November 7</td>
<td><strong>Shortage of Food:</strong> De Sica, <em>Two Women</em> (clips)&lt;br&gt;<strong>Excess of Food:</strong> Fellini, <em>Roma</em> (clips)&lt;br&gt;Luigi Pirandello, “A Dinner Guest”</td>
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<td>November 12</td>
<td><strong>Food as Catalyst.</strong>&lt;br&gt;Tomasi di Lampedusa, <em>The Leopard</em> (selections)&lt;br&gt;Luchino Visconti, <em>The Leopard</em> (clips)</td>
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<td>November 14</td>
<td><strong>Food and Consumerism</strong>&lt;br&gt;Italo Calvino, <em>Marcovaldo</em> (selections)&lt;br&gt;&lt;br&gt;<strong>Foreign Food Italian Palate:</strong> Italo Calvino, <em>Under the Jaguar Sun</em>**</td>
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<td>November 19</td>
<td><strong>Food and Memoir:</strong> Memories of food in Italian American Literature.&lt;br&gt;Selections from <em>The Milk of Almonds</em> edited by Louise DeSalvo and Edvige Giunta</td>
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<td>Date</td>
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<td>November 26</td>
<td>Fast Food / Slow Food&lt;br&gt;Elio Petrini, <em>Slow Food Nation</em> (selections)</td>
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<td>November 28</td>
<td>Thanksgiving</td>
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<td>December 3</td>
<td>Stanley Tucci, <em>Big Night</em></td>
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<tr>
<td>December 5</td>
<td>Stanley Tucci, <em>Big Night</em>&lt;br&gt;Steno, <em>Un americano a Roma</em> (clips)</td>
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<td>December 10</td>
<td>Conclusions</td>
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**QUIZ 15%**  
**MIDTERM 25%**  
**COMPOSITION 10%**  
**FINAL 35%**  
**ATTENDANCE, PUNCTUALITY AND PARTICIPATION 15%**  

The use of cell phones or computers in class is not allowed. Thank you!
Student-Wellness Services:

Just In Case Web App
http://codu.co/cee05e
Access helpful mental health information and resources for yourself or a friend in a mental health crisis on your smartphone or tablet and easily contact CAPS or RUPD.

Counseling, ADAP & Psychiatric Services (CAPS)
(848) 932-7884 / 17 Senior Street, New Brunswick, NJ 08901/ rhscaps.rutgers.edu/
CAPS is a University mental health support service that includes counseling, alcohol and other drug assistance, and psychiatric services staffed by a team of professional within Rutgers Health services to support students’ efforts to succeed at Rutgers University. CAPS offers a variety of services that include: individual therapy, group therapy and workshops, crisis intervention, referral to specialists in the community and consultation and collaboration with campus partners.

Violence Prevention & Victim Assistance (VPVA)
(848) 932-1181 / 3 Bartlett Street, New Brunswick, NJ 08901 / vpva.rutgers.edu/
The Office for Violence Prevention and Victim Assistance provides confidential crisis intervention, counseling and advocacy for victims of sexual and relationship violence and stalking to students, staff and faculty. To reach staff during office hours when the university is open or to reach an advocate after hours, call 848-932-1181.

Disability Services
(848) 445-6800 / Lucy Stone Hall, Suite A145, Livingston Campus, 54 Joyce Kilmer Avenue, Piscataway, NJ 08854 / https://ods.rutgers.edu/
The Office of Disability Services works with students with a documented disability to determine the eligibility of reasonable accommodations, facilitates and coordinates those accommodations when applicable, and lastly engages with the Rutgers community at large to provide and connect students to appropriate resources.

Scarlet Listeners
(732) 247-5555 / http://www.scarletlisteners.com/
Free and confidential peer counseling and referral hotline, providing a comforting and supportive safe space.