

HUM 306: The History & Culture of Food: A Comparative Analysis

Instructor: Peter Fischer, PhD

Credits: 3

Schedule: TBA

Site Visits Fee: TBA

Course Description:

In this course we will examine the relationship between food and culture in Italy through a variety of readings, discussions, field trips and tasting experiences. The study of culinary customs offers great insight into societies' past and present, from agriculture to social life, from religious beliefs to cultural habits, and will lead the student to a richer and more complete understanding of Italy. The course will trace the historical evolution of the numerous and diverse Italian regional food cultures for which Italy is justly famous. Emphasis is placed on how food relates to history, geography and society.

Because the study of food cultures in Italy invites comparison with our own alimentary habits, we will also examine the American way with food.

By the end of this course the student should be able:

- to understand the relevance of a sociological approach to studying food
- to be familiar with the historical and social construction of taste
- to develop an understanding of food as a fundamental cultural aspect of Italian society.

Course descriptions may be subject to occasional minor modifications at the discretion of the instructor.

Textbooks:

TBA

During orientation at the Institute, students will receive a list of textbooks they are required to purchase. Students should not purchase any texts before orientation.