

LAB FEES

2023-2024

Updated 2023.09.06

This list is based on the ongoing Fall 2023 semester, and should be considered **indicative** for the next semesters.

A **Lab Fee** generally covers the use of a lab or art studio, with its shared equipment, tools, materials, replacements and other lab expenses.

In case of **IGC** and **NTR** courses, it also includes the cost of the **fieldtrip** (whenever planned), which is usually paid separately in the other courses.

The cost is expressed in **Euro (Euro)**.

Note: some courses may appear twice, due to their crosslistings.

Should you miss a course, please ask your LdM reference staff. It might be a new course still to be processed, or an old course not anymore offered

ANC 193 F	Archaeology Workshop	35-40
ANC 264 F	Co(ok)quinarius: Ancient Sources of Italian Cuisine	120
ANT 193 F	Archaeology Workshop	40
ANT 264 F	Co(ok)quinarius: Ancient Sources of Italian Cuisine	120
BUS 252 F	Wine Business & Marketing	75
CHM 135 F	General Chemistry I with Laboratory	145
CHM 136 F	General Chemistry II with Laboratory	145
CHM 221 F	Organic Chemistry I with Laboratory	145
CHM 222 F	Organic Chemistry II with Laboratory	145
ENV 280 F	Sustainable Food and the New Global Challenge	50
FAS 130 F	Fashion Figure Drawing	10
FAS 150 F	Construction Techniques	25
FAS 160 F	Fashion Illustration I	18
FAS 180 F	Patternmaking	25
FAS 210 F	Fashion Styling	45
FAS 220 F	Fabric Styling	57
FAS 245 F	Fashion Illustration II	15
FAS 250 F	Draping	30
FAS 270 F	Knitwear I	35
IGC 160 F	Not just Italian Food: Culinary & Cultural Traditions	170
IGC 170 F	Wine and Culture I: Wines of Italy	150
IGC 200 F	InGrained in our History: the Bread Experience	70
IGC 220 F	Current Trends in Italian Cuisine	170
IGC 234 F	Fundamentals of Food Design, Styling, and Photography	50-55
IGC 245 F	An Italian Sensory Experience: Pairing Food and Wine	185
IGC 250 F	From History to the Kitchen: Flavors and Traditions	120
IGC 264 F	Co(ok)quinarius: Ancient Sources of Italian Cuisine	120
ITC 335 F	Food in Italian Culture (in Italian only)	50
JWY 170 F	Wax Carving and Casting Techniques I	150
JWY 180 F	Jewelry Making I	150
JWY 255 F	Jewelry Making II	140
JWY 270 F	Stone Setting I	260
JWY 275 F	Florentine Jewelry Engraving Techniques	150
JWY 335 F	Jewelry Making III	220
JWY 370 F	Wax Carving and Casting Techniques II	190
JWY 380 F	Stone Setting II	260
JWY 410 F	Jewelry Making IV	220
JWY 415 F	Professional Jewelry Experience	25
NTR 205 F	The Journey to Well-Being	100
NTR 226 F	Vegetarianism between Culture and Lifestyle	50

NTR 232 F	Where Food Meets Health: The Mediterranean Diet	50
NTR 240 F	A Balanced Nutritional Experience: Italian-Style Cooking	130
NTR 249 F	The Science of Food, Health, and Well-Being	50
PHO 130 F	Introduction to Digital Photography	40
PHO 175 F	Principles of Landscape and Architecture Photography	50
PHO 185 F	Principles of Fashion Photography	55
PHO 215 F	Beyond the Postcard: Documenting Florence and Its Community	50
PHO 234 F	Fundamentals of Food Design, Styling, and Photography	55
PHO 300 F	Advertisement and Commercial Photography	50
PRI 120 F	Basic Printmaking	40
PRI 220 F	Etching	40
PRI 272 F	Relief Printmaking	40
RES 140 F	Furniture, Wood Objects, and Gilding Conservation	55
RES 160 F	Fresco Painting and Restoration I	70
RES 175 F	Painting Conservation I	75
RES 185 F	Drawing for Conservators	120
RES 193 F	Archaeology Workshop	40
RES 245 F	Historical Painting Lab I	40
RES 260 F	Fresco Painting and Restoration II	75
RES 275 F	Painting Conservation II	65
RES 345 F	Historical Painting Lab II	50
RES 360 F	Advanced Fresco Painting and Restoration	50
RES 375 F	Advanced Painting Conservation	45
RES 405 F	Advanced Project for Fresco and Mural Painting Restoration	30
SCU 130 F	Ceramics and Well-Being	115
SCU 160 F	Introductory Sculpture	100
SCU 260 F	Intermediate Sculpture	100