

The following information will be published on the Courses page of the Summer Sessions Website :			
Course Title:	Made-in-Italy: <i>Italianness</i> in Italy and Abroad. A Culinary Journey.		
Course Number:	ITA 3704	Credit Hours:	3
First Instructor:	Anna Marra	First Instructor Email:	Anna.marra@vanderbilt.edu
Second Instructor:	Click here to enter text.	Second Instructor Email:	Click here to enter text.
Program start date:	May 5th	Program end date:	May 31st
Program destination(s): (Each city, country - start/end date)	<ul style="list-style-type: none"> - First week on ZOOM - Bologna, Italy - May 12-May 26 - Florence, Italy- May 27-31 		
Does this course fulfill any AXLE credit? If so, what?	INT		
What are the academic pre-requisites (if any) for enrolling in this course?	N/A		
What are some are some conditions or challenges that students will face? (Ex. Hiking long distances, extreme temperatures, rocky terrain, etc.)	Click here to enter text.		
What is covered in the student budget:	Detailed answers below.		
Lodging (Total nights + included amenities):	<p>All accommodations from the night of May 12th to the night of May 30th will be covered in the cost of the program (19 nights).</p> <p>Bologna: Shared Apartments in Bologna (within city walls) for students: double to triple occupancy per room (14 nights).</p> <p>Florence: Hotel for students: double occupancy with breakfast (5 nights.)</p>		
Meals:	<p>Total breakfasts: 7</p> <p>Total lunches: 4</p> <p>Total dinners: 8 (Some dinners will feature the dishes prepared by students during cooking demonstrations.)</p>		
Transportation (Airfare, public transit, etc.):	All the transportations after students arrive at their apartment in Bologna.		
Supplies (Textbooks, gear, etc.):	N/A		
Excursions (Tour fees, admission fees, etc.):	All the excursions, museum visits, day trips, city tour, and cooking classes are included.		
What is <u>not</u> covered in the student budget:	Detailed answers below.		
Lodging (Total nights):	The first week of the program will be held on Zoom, and no accommodations will be provided.		
Meals:	Total breakfasts: 12		

	<p>Total lunches: 15 Total dinners: 8 When breakfast, lunch, or dinner is not provided in Bologna, students can utilize kitchenettes for meal preparation. Additionally, even when a formal dinner isn't scheduled, students eat the dishes they create during cooking demonstrations.</p>
Transportation (international airfare, public transit, etc.):	International airfare, transportation to and from the airport. Trips on the weekends.
Supplies (Textbooks, gear, personal items, etc.):	International phone plan is not included in the cost of the program.
Excursions (Optional activities, tour fees, admission fees, etc.):	Trips on the weekends.
Visa needed for US passport holders?	<p>U.S. citizens may enter Italy for up to 90 days for tourist or business purposes without a visa. https://travel.state.gov/content/travel/en/international-travel/International-Travel-Country-Information-Pages/Italy.html#:~:text=U.S.%20citizens%20may%20enter%20Italy,presence%20(dichiarazione%20di%20presenza).</p>
Is the cost of the visa included in the student fee?	N/A
Does the course have a service-learning component:	No
Please provide the course description below:	
<p>Italian History and Culture Through Food. Join us for a transformative journey into Italian culinary history! Come savor the flavors, stories, and traditions of Bolognese and Florentine cuisine and their heritage. In this course, Professor Anna Marra will guide students through a unique and immersive experience, delving into historical and cultural aspects of Italian diet traditions. Through a combination of lectures, hands-on experiences, tasting tours, and field trips, you will gain a profound understanding of the food culture that has made Italy a gastronomic paradise.</p> <p>Highlights of the course:</p> <ol style="list-style-type: none"> Culinary Exploration: Experience hands-on cooking classes with local chefs and artisans. Learn to prepare classic Italian dishes and regional specialties using the freshest ingredients from local markets. Food History Seminars: Engage in classroom discussions and seminars on topics such as food history, sustainability, the slow food movement, the Mediterranean diet, and the globalization of Italian cuisine. Gain a deeper understanding of Italian foodways in geographical, historical, and socio-economic contexts from the Middle Ages to today. Explore how traditional recipes, food production, and food itself have shaped cultural identities. Cultural Immersion: Immerse yourself in the vibrant cultures of Italy by exploring Bologna's twenty-four miles of porticoes and historic landmarks like Piazza Maggiore, the world's oldest university, and the Two Towers. Then wander through Florence's iconic streets to discover the Duomo, the Uffizi Gallery, and savor local delicacies at the Mercato. Gastronomic Tours: Embark on guided tours to local trattorias and osterias, where you'll savor authentic dishes and regional recipes and learn about their cultural significance. Field Trips: Explore the surrounding Emilia-Romagna and Tuscan regions by tasting the renowned prosciutto in Parma, learning the art of producing the world's most expensive balsamic vinegar in Modena, savoring traditional and innovative flavors of ice cream at the Gelato Museum Carpigiani, and visiting the prestigious Ferrari Museum in Maranello. These trips offer firsthand exposure to the production of the celebrated Made in Italy brand. Enjoy free weekends to explore Italy and Europe on your own. 	

"Whether you have questions, doubts, concerns, or simply wish to learn more about the program, please don't hesitate to send an email to anna.marra@vanderbilt.edu"