



## IT/CU 370 ITALIAN CONVERSATION: CULTURE AND CUISINE OF ITALY

IES Abroad Milan

### DESCRIPTION:

This course gives students the opportunity to practice Italian language while helping them approach one of the most important and world-renowned aspects of Italian culture: *la cucina italiana*. Classes will alternate conversations sessions, where students will use the language to explain recipes and to exchange information about Italian regional characteristics, with practical cooking lessons. Classes at IES Center will be focused on Italian language practice: students will be asked to discuss about Italian recipes, cultural differences in cooking and in the approach to food. We will also discuss idiomatic expressions related to food, together with historical and cultural reasons behind the development of different cuisines, ingredients and cooking practices throughout the country.

*Cucina In* is the cooking facility where the practical lessons will take place (Piazza Gerusalemme 7, Metro Stop Gerusalemme). Practical cooking lessons at *Cucina In* are based on Italian regional food preparations. A skilled chef will introduce the class to the recipes from the different regions. Students are required to use their hands in the food preparation, as well as to take notes on the ingredients and procedure, and to use only Italian (no English allowed, except for clarifications). When the cooking is over, students, instructor and chef sit around the table and eat while discussing about the food and other matters in Italian.

**CREDITS:** 3

**CONTACT HOURS:** 45

**LANGUAGE OF INSTRUCTION:** Italian

Pledge for Italian only in class. Students are invited to formally commit themselves to use only Italian in class. The professor will reward the respect of the pledge for Italian only (regardless of linguistic accuracy).

**PREREQUISITES:** This course is intended for Intermediate and Advanced Italian students.

**ADDITIONAL COST:** 100€

### METHOD OF PRESENTATION:

The uniqueness of this course derives from the combination of a communicative approach to language teaching in class with hands-on-lessons at *Cucina In*. The course offer insights into Italian culture related to food and cooking habits. The vocabulary used in the course will cover ingredients, kitchen tools, and verbs relating to preparing meals, food-related adjectives, idiomatic forms and expressions, etc. There will be in-class discussions, students' presentations, course-related trips, and hands-on lessons.

### REQUIRED WORK AND FORM OF ASSESSMENT:

Regular attendance and active participation in class (both at the IES Abroad Milano Center and at the Cooking School) will be fundamental for grade assessment. Unexcused absences will not be allowed. Students are required to assimilate the new vocabulary and information presented during class and demonstrate how they are able to apply it during the practice lessons and conversations in the classroom. At home, students will be asked to complete exercises, to read and comment on texts, to do research work for in-class presentations, and to use the language to interview Italian speakers. Uncompleted homework assignments will result in the loss of points. Written quizzes will test grammar, idiomatic expressions, vocabulary, and the topics covered in class.

- Course Participation – 15%
- Midterm Exam – 15%
- Final Exam – 20%
- Final Essay – 10%
- Oral Presentation – 15%
- Video – 10%



### Final Essay

The final essay is a paper on any subject related to Italian cuisine: students are expected to discuss their topic showing familiarity with it, both from a linguistic and content perspective. The paper has to be submitted as a typed text, with 400 words.

### Oral Presentation

There are 2 oral presentations. Oral presentation 1 is a research project on the Italian region assigned to the student by the professor. It is due during the semester according to the teacher's directions. Oral presentation 2 is a personal research project that students conduct throughout the semester on a specific topic that particularly interests them.

### Video

The video assignment is a group project that will be explained in class by the professor.

### LEARNING OUTCOMES:

By the end of the course, students will get familiar with the main Italian cooking methods and the appropriate terminology of food and food preparations. They will learn Italian cooking traditions (what Italians eat during the holidays), and Italian habits related to food, eating, and food preparation. Students are expected to learn most of the Italian regions along with information on typical foods, main food preparations from the different areas of Italy and their historical origins. Students will learn detailed information on food culture in Italy by reading selected newspaper articles.

### ATTENDANCE POLICY:

Regular class attendance is mandatory. Students are expected to attend classes each day. IES Abroad Milano allows a maximum of two excused absences per semester to be used for emergencies related to health, family, and/or religion. Each further absence will automatically result in a penalty of a half point on the final grade (05./100) Please note that this rule does not apply to exams: failure to attend your Midterm and/or Final Exam will automatically result in an F grade on that paper/exam. Furthermore, absence on the date of scheduled tests, presentations, or quizzes does not entitle you to recover/reschedule such tests. If using absences for travel, students must be aware that they may not have any absences available in case of an illness.

### CONTENT:

Subject to change

Week	Content	Assignments
Week 1	<b>Introduction to the course</b> 1. Introduction 2. The history of Italian cuisine; vocabulary: tools and actions in the kitchen	
Week 2	<b>Culinary Tradition in Lombardy</b> 1. Recipes and Stories 2. Hands-on lesson at Eataly	
Week 3	<b>Italian Tradition</b> 1. La pasta e il risotto 2. Course-Related Trip: Peck 3. Old Milano Food Tour	

<b>Week 4</b>	<ol style="list-style-type: none"> <li>Hands-on lesson at Eataly</li> <li><i>Antipasto e aperitivo</i>: Student presentations</li> </ol>	
<b>Week 5</b>	<ol style="list-style-type: none"> <li>Student presentations</li> <li>Midterm Exam</li> </ol>	
<b>Week 6</b>	<ol style="list-style-type: none"> <li>Hands-on lesson at Eataly</li> <li>Student presentations: <i>The Mediterranean Diet</i>: Studies, Research, Discussions</li> </ol>	
<b>Week 7</b>	<ol style="list-style-type: none"> <li>Idiomatic expressions related to food</li> <li>The <i>Slow Food</i> movement</li> </ol>	
<b>Week 8</b>	<b>Spring Break</b>	
<b>Week 9</b>	<ol style="list-style-type: none"> <li>Hands-on lesson at Eataly</li> <li>Pizza and bread. Idiomatic expressions related to read</li> </ol>	
<b>Week 10</b>	<ol style="list-style-type: none"> <li>The coffee tradition Oral Presentation 2</li> <li>Desserts in Italy: "<i>La pasticceria italiana</i>" Oral Presentation 2</li> </ol>	
<b>Week 11</b>	<ol style="list-style-type: none"> <li>Video Assignment due</li> </ol>	
<b>Week 12</b>	<ol style="list-style-type: none"> <li>Final Exam</li> </ol>	

**COURSE-RELATED TRIPS:**

- Eataly
- Peck

**REQUIRED READINGS:**

- *Sapori d'Italia. Viaggio nella cultura gastronomica italiana*, Massei, G., Bellagamba, L., Eli Edizioni, Recanati, 2012
- Articles and materials posted on Moodle

**RECOMMENDED READINGS:**

- *Dizionario della cucina regionale italiana*, Bra, Slow Food, 2008.
- *Enciclopedia della cucina regionale italiana*, Milano, Borolli Editore, 2005
- *Buon appetito*, Bonacci Editore, 2004