

The following information will be published on the Courses page of the <a href="#">Summer Sessions Website</a> :			
<b>Course Title:</b>	ITA 3704 Made-in-Italy: <i>Italianness</i> in Italy and Abroad. A Culinary Journey.		
<b>Course Number:</b>	ITA 3704	<b>Credit Hours:</b>	3 credit hours
<b>First Instructor:</b>	Anna Marra	<b>First Instructor Email:</b>	Anna.marra@vanderbilt.edu
<b>Second Instructor:</b>	<a href="#">Click here to enter text.</a>	<b>Second Instructor Email:</b>	<a href="#">Click here to enter text.</a>
<b>Program start date:</b>	May 6, 2024	<b>Program end date:</b>	May 31, 2024
<b>Program destination(s):</b> (Each city, country - start/end date)	Bologna, Italy.		
<b>Does this course fulfill any AXLE credit? If so, what?</b>	AXLE: International Cultures		
<b>What are the academic pre-requisites (if any) for enrolling in this course?</b>	None		
<b>What are some are some conditions or challenges that students will face?</b> (Ex. Hiking long distances, extreme temperatures, rocky terrain, etc.)	N/A		
<b>What is covered in the student budget:</b>	Detailed answers below.		
Lodging (Total nights + included amenities):	20 days in Bologna		
Meals:	Total breakfasts:5 Total lunches: 6 Total dinners: 5		
Transportation (Airfare, public transit, etc.):	Transit transportation for excursions		
Supplies (Textbooks, gear, etc.):	<a href="#">Click here to enter text.</a>		
Excursions (Tour fees, admission fees, etc.):	All the excursions, museum visits, and cooking classes are included.		
<b>What is <u>not</u> covered in the student budget:</b>	Detailed answers below.		
Lodging (Total nights):	The first week of classes will be in Nashville. The cost of lodging for that week is not covered in the budget.		
Meals:	Total breakfasts: Only 5 breakfasts are covered. Total lunches: Only 6 lunches are covered. Total dinners: Only 5 lunches are covered.		
Transportation (international airfare, public transit, etc.):	International airfare and public transit to and from the airport is not covered.		
Supplies (Textbooks, gear, personal items, etc.):	<a href="#">Click here to enter text.</a>		
Excursions (Optional activities, tour fees, admission fees, etc.):	<a href="#">Click here to enter text.</a>		

<p><b>Visa needed for US passport holders?</b></p>	<p>U.S. citizens may enter Italy for up to 90 days for tourist or business purposes without a visa. <a href="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).">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).</a></p>
<p><b>Is the cost of the via included in the student fee?</b></p>	<p>N/A</p>
<p><b>Does the course have a service-learning component:</b></p>	<p>NO</p>
<p><b>Please provide the course description below:</b></p>	
<p><b>Italian History and Culture Through Food.</b>  <b>Join us for a transformative journey into Italian culinary history!</b> Come savor the flavors, stories, and traditions of Bologna cuisine and its heritage. In this course, Professor Anna Marra will guide students through a unique and immersive experience, delving into historical, cultural aspects of Italian diet traditions. Through a combination of lectures, hands-on experiences, tastings 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"> <li>1) <b>Culinary Exploration:</b> 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.</li> <li>2) <b>Food History Seminars:</b> 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 the evolution of traditional recipes, food production, and the role of food in shaping cultural identities.</li> <li>3) <b>Cultural Immersion:</b> Immerse yourself in the vibrant Bolognese culture by walking under the 24 miles network of porticoes, visiting historical landmarks like the medieval Piazza Maggiore, the world's oldest University, the Two Towers, the Seven Churches, and the Archiginnasio.</li> <li>4) <b>Gastronomic Tours:</b> Embark on guided tours to local trattorias and osterias, where you'll savor authentic dishes and regional recipes and learn about their cultural significance.</li> <li>5) <b>Field Trips:</b> Explore the surrounding Emilia-Romagna region, tasting the renowned Prosciutto in Parma; learn the art of producing the world's most expensive balsamic vinegar in the world in Modena; savor traditional and new flavors of ice cream at the Gelato Museum Carpigiani; visit the prestigious Ferrari Museum in Maranello. These trips will provide firsthand exposure to the production of the renowned Made in Italy brand.</li> <li>6) <b>Enjoy</b> Free weekends to explore Italy and Europe on your own.</li> </ol> <p>"Whether you have questions, doubts, concerns, or simply wish to learn more about the program, please don't hesitate to send an email to <a href="mailto:anna.marra@vanderbilt.edu">anna.marra@vanderbilt.edu</a>"</p>	