

**ANT396Y0: Special Topics in Anthropology**  
**Italian Regional Foodways and Culture**  
**Siena, Italy**  
**August 4 – September 2, 2023**  
**Preliminary Syllabus**

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This course introduces you to the central place occupied by food, agriculture, eating and cooking in modern Italian culture. It will help you develop a deep and sensitive understanding of the history of Italian cuisine and provide you with an appreciation of the critical connection of local climate and ecology with Italian cuisine through comparison of various regional foodways. We'll be looking at the scholarly literature on *la cucina italiana*, enhancing our readings with field trips to food producers, and various tastings.

This year we will visit a number of cities and towns in Tuscany, Umbria, Puglia and Basilicata to explore their unique foodways and environment.

In keeping with Italian cultural attitudes to food and camaraderie, you will have ample opportunity for class discussion, group and pair collaboration, and interaction with the Italians who offer us their hospitality and expertise during the mandatory Field Trips. Your active participation and discussions will be of utmost importance to your enjoyment and success in this course.

**LEARNING OUTCOMES:**

In participating in the seminars, lectures and assignments of this course, you should enhance *critical and creative thinking skills* (reflective thinking beyond memorization), *communication skills* (expressing ideas and arguments cogently and effectively), and *information literacy* (finding, evaluating, creating and using knowledge in the classroom and beyond).

By the end of this course you should be able to:

- describe important elements of Italian cuisine in a select number of regions from a socio-historical and also political perspective
- determine how the history of past cuisine culture in Italy has changed through the centuries
- identify the main issues informing Italy's contemporary cuisine culture
- compare with issues regarding food and foodways in Canada
- reflect critically and report in an informed manner on a variety of themes and issues regarding food and foodways

**\*\*This course conforms with NSSE guidelines for High Impact Practices Courses.**

**REQUIRED TEXTS:**

All readings will be posted as articles or as URLs on the class Quercus site three weeks before departure.

**EVALUATION:**

Midterm Reflection (1 hr)	20%
End of Term Reflection (1hr)	20%
Exploring Foodways Review (Essay/Report, 1500 words)	30%
Class presentation of Exploring Foodways Review	20%
Participation	10%

### **Midterm and End of Term REFLECTION PAPERS (further details to follow) 40%**

You will complete a guided reflection sheet to demonstrate your learning. Each exercise will take about 60 minutes. You must work independently on this exercise, but you may refer to your notes and to course materials as you work. This activity is NOT a formal test but it is graded.

There will be no make-up opportunities for this exercise except by prior arrangement or with medical certificate. Documentation (such as the official UofT medical form, which can be found here: <http://www.illnessverification.utoronto.ca>) must be submitted.

### **ASSIGNMENT: EXPLORING FOODWAYS**

#### **FOOD LITERATURE REVIEW/RESEARCH (30%) and CLASS PRESENTATION (20%): (Both components must be completed for a mark to be recorded)**

In May 2023, you will choose an article/book/research project from a wide selection of suggestions that I will provide on Quercus. While the bulk of this exercise will be done before your arrival in Siena, you will be asked to add a section in your paper about how your topic relates to what you see and experience of Italian foodways in your first days in Italy. You will also discuss your review in class in a presentation (approx 10 min). If you wish, you may use Powerpoint or Google slides for this assignment. Details to come after the pre-departure orientation.

#### **PARTICIPATION (10%):**

Participation marks are awarded for active attention and constructive class interaction, for clear evidence of familiarity with assigned readings, and for focused attention and participation in the lectures and assignments. Your participation grade will be based on your reasoned, thoughtful and informed contributions to this course in assigned topics and in the class discussions and activities.

Please note that in this course, attending the **Contrada Dinner** is mandatory

#### **FIELD TRIPS**

We have planned a number of fascinating field trips (including one trip requiring several days away from Siena) to enhance your learning about food and foodways in the regions of Tuscany, Umbria, Puglia and Basilicata. Most of these are custom tailored specifically for this class and cannot always be confirmed until fairly close to the excursion date. I will send dates and times for our field trips as they are confirmed.

#### ***Quercus STUDENT APP***

Download this app to your mobile device and never miss an announcement for this class. Go to **Canvas Student** site, and follow instructions to install app.

#### **ACCESSIBILITY ACCOMMODATIONS:**

The University of Toronto is committed to accessibility. If you require accommodations, or have any accessibility concerns about the course, the classroom or course materials, please contact Accessibility Services as soon as possible: <http://studentlife.utoronto.ca/accessibility>

It is not uncommon for university students to experience a range of health and mental health issues that may result in barriers to achieving their academic goals. The University of Toronto offers a wide range

of services that may be of assistance. You are encouraged to seek out these resources early and often. I can help direct you to appropriate resources.

Your college Registrar's Office, and / or Dean of Students' Office

Student Life - <http://www.studentlife.utoronto.ca>

Health and Wellness Centre - <http://www.studentlife.utoronto.ca/hwc>

You may also contact [uoft.me/navi](http://uoft.me/navi) or [MySSP](#)

**MAKE SURE YOU DON'T MISS THIS INSIDER INFORMATION:** Starting July 1 and then daily until your departure day, watch QUERCUS/Announcements for a fun fact about Italian food and foodways. By the time you arrive, you will already feel at home.

A week-by-week description of our class sessions, and a list of topic options for the written Assignment will be available on our Quercus site after the Pre-Departure Orientation in early May.

**NEW FOR 2023:** we will have a predeparture ZOOM meeting in July to get us all started on the fascinating stories of Italian food and foodways.

*I look forward to seeing you in Siena in 2023.*