Fall 2019 – Food, Culture and Globalization: Florence
FOOD-UE 9185 F01
Class Day/Time: Tuesdays 3-5:45pm
Class Dates: September 17 & 24, October 1, 8, & 15,
November 12, 22, 26
Classroom: Firenze, Villa Ulivi

Class Description:

This course investigates current transformations in the food systems and cultures of Florence under conditions of globalization. How have produce, people and animals interacted to make life possible in modern cities and how have those interactions changed over time in Florence's history? What kinds of systems have been built to provide energy, bring potable water into cities, take sewage out, and provide clean air?

As a course in new sensory urbanism this curriculum seeks to expand the traditional scope and range of the studied senses from sight (e.g. art, architecture) and sound (music), to smell, taste and touch, so as to rethink what it means to be a modern urban subject engaged in the pleasures and powers of consumption. Through lectures, readings, field trips students will master established facts and concepts about contemporary urban food cultures and produce new knowledge of the same.

Instructor Details:
Name: Olivier de Maret, Ph.D.
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Office Hours: 1-3pm before class or by appointment.
Villa Ulivi Office Location: Office #4.
Villa Ulivi Phone Number: +39 055 5007 300

 Desired Outcomes:
On completion of this course, students should:

- Have mastered the concepts of culture, globalization, and sensory urbanism from a food-studies perspective.
- Have developed the skill of thinking about social and cultural issues through the lens of food and systems.
- Be able to identify, analyze, and discuss the essential processes that make up the global food system.
- Have applied theory to the practice of basic ethnographic, horticultural, and culinary techniques.
- Have grasped how the multi-sensory perception of food shapes our urban consumer experiences.

Assessment Components
- Plant Profiles (three descriptive profiles of 3 pages each with footnotes): 30%
- Urban Food Group Presentation (about 15-minutes long, plus hard copy): 40%
- Taste of Florence Final Paper (6-page essay with footnotes): 30%

- Plant Profiles: Throughout the first part of the semester students will take part in workshops and visits that will highlight basic horticultural aspects of various plants present in Tuscany and the VLP gardens today. This assignment asks students to select three plants and draft a two-page (1.5-spaced, 12-point font) detailed profile or identity card for each one. In order to achieve this, students will fill in the following categories via library research: English and Italian common names, Botanic and plant family names, Area of origin, Historical journey to Italy, Predominant Italian regions of cultivation and consumption, Use in gardens and in agriculture, Maintenance, and Culinary uses in America and Italy. The sources used must be cited in footnotes and illustrations provided on the third page.

- Urban Food Presentation: Students will work in small groups to select a food/drink-related activity or establishment in Florence and conduct an ethnographic study of it by applying participant observation methods. They should visit the activity or establishment at least twice: once to familiarize themselves with the place and draft a set of research questions (for example, the types of customers, location, workers, prices), then a second time to answer their questions. They will then prepare a 15-minute presentation for their classmates during which they will describe their investigation, contextualize their observations, and relate their results to course material. They will finally address their bias, i.e. how their socio-cultural background and personal experiences have influenced their choice and analysis. A hard copy of the presentation along with a bibliography of at least 5 scholarly sources (i.e. books, chapters, and articles in peer-reviewed journals, but no websites) should be submitted for grading.

- Taste of Florence Essay: On the last day of class, each student will submit a 6-page (double-spaced, 12-point font) essay describing how the city of Florence tastes to each one of them by linking personal reflections to course material. Students are encouraged to refer to all the senses involved in the perception of food (taste, of course, but also smell and touch, as well as sight and sound). They are free to integrate various types of material in addition to the 6 pages of text (e.g. photographs, drawings, music, films, websites, smells, etc. – you can be creative here) to illustrate their argumentation, which should be concise, convincing, and academically compelling. I am available to discuss ideas individually with students upon request. At least 5 scholarly sources (i.e. books, chapters, and articles in peer-reviewed journals) should be cited in footnotes.

Failure to submit or fulfill any required course component results in the failure of the class.
Assessment Expectations:

- **Grade A**: The student’s work demonstrates an understanding of the subject that goes beyond assigned course readings. The student writes essays/exam questions that are an original synthesis of source materials, demonstrating the ability to evaluate source material critically. Written arguments are clear, well-organized and well-presented; oral presentations are concise, incisive and supplemented by appropriate visual materials. The student has distinguished himself/herself throughout the course of the semester for his/her contributions to class discussion.

- **Grade B**: The student’s work shows a clear understanding of assigned readings and materials covered in class. The student writes clear, well-organized and well-presented essays/exam questions; oral presentations are concise, incisive and supplemented by appropriate visual materials. The student is prepared in class and asks relevant questions.

- **Grade C**: The student’s work shows a basic understanding of the subject treated in assigned readings and covered in class. However, written and/or oral work is deficient in one or more of the following areas: clarity, organization or content. The student’s work is generally in need of improvement.

- **Grade D**: The student’s work shows occasional understanding of the subject treated in assigned readings and covered in class. Written and/or oral work is deficient in one of more of the follow areas: clarity, organization or content. The student does not participate in class discussion and has not frequented the instructor’s office hours.

- **Grade F**: The student’s work does not demonstrate understanding of the subject treated in assigned readings and covered in class. Written and/or oral work are either insufficient or are not submitted. The student appears unprepared in class and has not frequented the instructor’s office hours.

**Grading Guidelines**

A = 94-100

A minus = 90-93

B plus = 87-89

B = 84-86

B minus = 80-83

C plus = 77-79

C = 74-76

C minus = 70-73

D plus = 67-69

D = 65-66
Grading Policy:
Please refer to Assessment Expectations and the policy on late submission of work

Academic Accommodations:
Academic accommodations are available for students with documented disabilities. Please contact the Moses Center for Students with Disabilities at 212-998-4980 or see the Moses Center for further information.

Students with disabilities who believe that they may need accommodations in a class are encouraged to contact the Moses Center for Students with Disabilities at (212) 998-4980 as soon as possible to better ensure that such accommodations are implemented in a timely fashion. For more information, see Study Away and Disability.

Attendance Policy:
Study abroad at Global Academic Centers is an academically intensive and immersive experience, in which students from a wide range of backgrounds exchange ideas in discussion-based seminars. Learning in such an environment depends on the active participation of all students. And since classes typically meet once or twice a week, even a single absence can cause a student to miss a significant portion of a course. To ensure the integrity of this academic experience, class attendance at the centers is mandatory, and unexcused absences will be penalized with a two percent deduction from the student’s final course grade. Students are responsible for making up any work missed due to absence. Repeated absences in a course may result in failure.

For courses that meet once a week, one unexcused absence will be penalized by a two percent deduction from the student’s final course grade. For courses that meet two or more times a week, the same penalty will apply to the number of class times over a single week.

Excused Absences:
In case of absence, regardless of the reason, the student is responsible for completing missed assignments, getting notes and making up missed work in a timely manner based upon a schedule that is mutually agreed upon between the faculty member and the student. The only excused absences are those approved by the Office of Academic Support; they are as follows:

Absence Due to Illness
- If you are sick, please see a doctor. Contact the Office of Student Life for assistance.
- For absences that last for two or more consecutive days, a doctor's certificate, “certificato medico” is required. The doctor will indicate in writing the number of days of bed rest required. Please note these certificates can only be obtained on the day you see the doctor and cannot be written for you afterwards.
- Absences can ONLY be excused if they are reported WITHIN 48 HRS of your return to class via the online NYU Florence Absence Form
- OAS will not accept a student email or telephone call regarding an absence due to illness
- OAS will only notify faculty of absences REPORTED on the ABSENCE FORM
The Office of Student Life, when assisting you in cases of severe or extended illness, will coordinate with the Office of Academic Support to properly record your absences.

**Due to Religious Observance**
- Students observing a religious holiday during regularly scheduled class time are entitled to miss class without any penalty to their grade. This is for the holiday only and does not include the days of travel that may come before and/or after the holiday.
- Information regarding absences due to religious observance must be provided at least SEVEN DAYS PRIOR to the date(s) in question using the online NYU Florence Absence Form.
- **Please note that no excused absences for reasons other than illness can be applied retroactively.**

**Due to a class conflict with a program sponsored lecture, event, or activity**
- All students are entitled to miss one class period without any penalty to their grade in order to attend a lecture, event or activity that is sponsored by La Pietra Dialogues, Acton Miscellany or the Graduate Lecture series.
- Information regarding absences due to a class conflict must be provided at least SEVEN DAYS PRIOR to the date(s) in question using the online NYU Florence Absence Form.
- Please note that no excused absences for reasons other than illness can be applied retroactively.

Students with questions or needing clarification about this policy are instructed to contact a member of the Office of Academic Support located in Villa Ulivi or to email florence.academicsupport@nyu.edu

**Late Submission of Work**
- All course work must be submitted on time, in class on the date specified on the syllabus.
- To request an extension on a deadline for an assignment, students must speak to the professor one week prior to the due date.
- To receive an incomplete for a course at the end of the semester, two weeks before final exams, both the student and the faculty member must meet with the Assistant Director of Academic Affairs to review the request and if granted, they must both sign an Incomplete Contract detailing the terms for completing missing coursework.

**Plagiarism Policy**
PLAGIARISM WILL NOT BE TOLERATED IN ANY FORM:
The presentation of another person’s words, ideas, judgment, images or data as though they were your own, whether intentionally or unintentionally, constitutes an act of plagiarism.

In the event of suspected or confirmed cases of plagiarism, the faculty member will consult first with the Assistant Director for Academic Affairs as definitions and procedures vary from school to school.
Writing Center
The Writing Center, located in Villa Ulivi, offers you feedback on any type of writing, at any stage in planning or drafting; very rough drafts are welcome. Sign up for a consultation at the Writing Center’s website and submit your working draft or ideas at least six hours in advance to NYU Florence Writing Center. You can drop in for a consultation M-Th, but remember that appointments are given priority. Please also note that the Writing Center does not correct or “fix” your writing but prompts you to think and work. The aim is to create stronger writers in the long term, not necessarily perfect papers in the short term.

Required Texts:
All available online.


**Internet Research Guidelines:**
The careful use of internet resources is encouraged and a list of recommended websites will be given. Failure to cite internet and other non-traditional media sources in your written work constitutes plagiarism.

**Class Assignments and Topics:**

**Session 1 – Tuesday 17 September**

*Introduction and Overview of Course*

+ Discovering the VLP gardens with Nicholas Dakin-Elliot, Horticultural Associate


**Session 2- Tuesday 24 September**

*Florence as an Urban Food System: Past and Present Perspectives*


**Session 3 - Tuesday 1 October**

*Italian Food and Migration in Urban Contexts*

+ Plants on the Move in the VLP gardens with Nicholas Dakin-Elliot, Horticultural Associate


**Session 4 – Tuesday 8 October**  
**Slow Food Systems in Italy and Beyond**

  + Slow Gardening at the VLP garden with Nicholas Dakin-Elliot, Horticultural Associate


**Session 5- Tuesday 15 October**  
**Feeding Cities and the Multi-Sensory Perception of Food**

  Site visit and workshop at Orti Dipinti Community Garden (76, Borgo Pinti)


**PLANT PROFILES DUE**

**Session 6- Tuesday 12 November**  
**The Florentine Foodscape: Shopping for Food and the Taste of Place**


**URBAN FOOD PRESENTATIONS**

**Session 7 – Friday 22 November**  
**Field Trip to Agriturismo Fattoria Lavacchio near Pontassieve.**

  Truffle hunting, cooking class, lunch and visit of wind mill.

**Session 8- Tuesday 26 November**  
**Beyond Florence: Food Waste and the Search for Authenticity in a Global Food System**


**TASTE OF FLORENCE ESSAY DUE**

**Classroom Etiquette**
- Eating is not permitted in the classrooms. Bottled water is permitted.
- Cell phones should be turned off during class time.
- The use of personal laptops and other electronic handheld devices are prohibited in the classroom unless otherwise specified by the professor.
- We recycle! So keep it green! Please dispose of trash in the clearly marked recycle bins located throughout the on-campus buildings.

**Required Co-Curricular Activities**
- **17 September, 1 & 8 October**: On-campus workshops in the VLP gardens during class meetings with Nicholas Elliot-Dakin, Head Horticulturist.
- **15 October**: Site visit and workshop on the multi-sensory perceptions of food for the whole duration of class at Orti Dipinti Community Garden (76, Borgo Pinti).
- **22 November**: Field Trip to Agriturismo Fattoria Lavacchio near Pontassieve. We will depart at 9 am and be back by 4 pm. The visit will include a brief introduction to the world of truffles, truffle hunting in the surrounding woods, a truffle cooking class, a guided tour of a wind mill under restoration, and the sharing of the lunch prepared by the students.

**Suggested Co-Curricular Activities**
Suggested optional co-curricular activities will be announced in class and/or via email by the professor throughout the semester.

**Your Instructor**
Olivier de Maret holds a doctorate in history from the Free University of Brussels (V.U.B.) and specializes in food studies. His research interests focus on food systems, Italian cuisine and food history, and the relationship between food, migration, and identity. He has published articles and a book on Italian food and migrants in Brussels prior to World War I and is production co-editor for the European journal *Food & History*.