



# Food Cultures of Italy

[figs.wisc.edu/2019fall22](http://figs.wisc.edu/2019fall22)

**FIG 22 • Fall 2019**

main class instructor: **Grazia Menechella**

**10 credits**

**MAIN CLASS**

Literature in Translation 410  
**Food Cultures of Italy**

**LINKED CLASS**

Horticulture 120  
**Survey of Horticulture**

**LINKED CLASS**

Italian 101  
**First Semester Italian**

Are you curious about Italian food? If so, this FIG will allow you to explore the great variety of food cultures of Italy, the connection between local foods and local identities, and the representation of food in Italian literature from the nineteenth century to the present. You will discover novels with recipes, and cookbooks that read like a collection of stories. You will learn about the great migration at the end of the nineteenth century from Italy to North America,

the export of Italian cuisine to America and the world, and the importance of food to ethnic identity. You will find out how the American supermarket model was used in Italy. You will also learn about contemporary food movements born in Italy such as Slow Food and other interesting sustainable food programs in Italy. You will discover:

- the variety of food cultures in Italy;
- the impact of globalization on local food cultures and products;
- the politics of gender and food;
- the history of pizza;
- food in Italian-American Little Italys;
- why Italian Futurist artists were against pasta; and
- why Thomas Jefferson was obsessed with the Italian pasta machine.

The main seminar in this FIG, **Literature in Translation 410: “Food Cultures of Italy,”** is not a traditional lecture class. It requires active participation. You

will shop for Italian food, learn how to read labels, and discover what is real Italian food and what is fake Italian-sounding food. You will collaborate with other students on group projects. You will explore the local food history of the Greenbush (the Italian-American community in Madison) and the region. You will compare American food traditions and habits to those of Italy. You will also do hands-on food demonstrations and tastings for a real taste-of-Italy experience. The two linked classes will provide useful connections and tools.

**Horticulture 120: “Survey of Horticulture”** — Learn about the history and philosophy of gardening, explore our Mediterranean garden, and make the connection between plant cultivation and their culinary uses.

**Italian 101: “First Semester Italian”** — Get closer to Italian culture, including food, while learning one of the great languages of the world. Buon appetito!●

more on the other side

# Food Cultures of Italy

figs.wisc.edu/2019fall22

FIG 22 • Fall 2019

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
8:00 am					
9:00 am					
10:00 am	ITALIAN 101 LEC 3 9:55–10:45 am	ITALIAN 101 LEC 3 9:55–10:45 am	ITALIAN 101 LEC 3 9:55–10:45 am	ITALIAN 101 LEC 3 9:55–10:45 am	
11:00 am		LITTRANS 410 LEC 1 11:00 am– 12:15 pm		LITTRANS 410 LEC 1 11:00 am– 12:15 pm	
12:00 pm					
1:00 pm					
2:00 pm	HORT 120 LEC 1 1:20–2:10 pm		HORT 120 LEC 1 1:20–2:10 pm		HORT 120 LAB 304 1:20–3:15 pm
3:00 pm					
4:00 pm					
5:00 pm					
6:00 pm					

## Enrolled in a FIG and you change your mind?

FIG classes are designed to be taken together. When you enroll in a FIG, you are signed up for these classes as a whole group, not as separate classes.

### Dropping one FIG class means ending your enrollment in all of the classes in the FIG.

So, here's what you should know if you want to drop the FIG:

- You can drop all the classes on your own at [enroll.wisc.edu](http://enroll.wisc.edu). Any non-FIG class will not be affected.
- After classes begin, if you need to drop a single class within the FIG, please contact Kari Fernholz (see below) to review your situation. If necessary, she will provide the required authorization to drop the class.
- Wednesday, September 11, 2019** is the last day to drop a class without it appearing on your college transcript.
- Friday, September 13, 2019** is the last day to add a class without first getting department permission.

## MAIN CLASS

### Literature in Translation 410 Food Cultures of Italy

LEC 1: TR 11:00–12:15

- Literature
- Intermediate
- Honors Optional

credits: 3

class number: **60468**

## LINKED CLASS

### Horticulture 120 Survey of Horticulture

LEC 1: MW 1:20–2:10 +

LAB 304: F 1:20–3:15

- Biological Science
- Elementary

credits: 3

class number: **41218**

## LINKED CLASS

### Italian 101 First Semester Italian

LEC 3: MTWR 9:55–10:45

- Elementary
- Honors Optional

credits: 4

class number: **50339**



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get help from **Kari Fernholz**, assistant director  
608-262-7375 • [kari.fernholz@wisc.edu](mailto:kari.fernholz@wisc.edu)

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