

Academic Area: Hospitality, Tourism, Culinary Arts

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Please find the following subjects and associated programs related to Hotel, Hospitality, Tourism, & Culinary Arts. (Please note: For exact program dates and subject offerings for programs with multiple sessions, please visit the specific program web pages).

July in Cusco, Peru

[\(Click to view course and program details\)](#)

CULTURAL TOURISM IN CUSCO AND PERU – 3 Credits (48 hours)

Taught in English. This course addresses the cultural aspect of tourism, which is remarkably rich in the Peruvian context. The aim is to equip students with the concepts that will help them to better understand this aspect of tourism, while introducing them to a broad range of cultural attractions: archaeological sites, museums, local customs and traditions, art and festivities. Students are guided towards a deeper understanding of cultural tourism through a number of field trips in Cusco and the surrounding region.

ECONOMICS AND SOCIOLOGY OF TOURISM – 3 Credits (48 hours)

Taught in English. This course discusses the effects tourism has had on Peruvian society and the nation's economy, focusing specifically on the last thirty years. We will begin with a brief history of major archaeological discoveries and the development of tourist attractions, before examining how the resulting changes have affected local communities and Peru as a whole. At the end of the course, students will be encouraged to discuss the positive and negative impacts of tourism on Peru's current social and economic situation.

PARTICIPATORY AND IMMERSION TOURISM IN PERU – 3 Credits (48 hours)

Taught in English. This course analyzes the experience of tourism in Peru in terms of cultural immersion. It addresses the best known practices of cultural immersion, offering an insight into the life of those native Andean communities facing a future in which

tourism will constitute a new economic resource. Students will be guided towards a better understanding of the differences between classic tourism activities and cultural immersion, discovering how tourism has been integrated into the life of Andean communities. Visits to indigenous communities form an essential part of the learning process. At the end of the course, students will be encouraged to propose improvements to cultural immersion activities, based on their own experience.

SUSTAINABLE TOURISM – 3 Credits (48 hours)

Taught in English. The tourism industry is a major player in the world economy and, more recently, in the Peruvian economy. This course gives students a better understanding of the positive and negative impacts of the tourism industry, through real life situations involving protected areas, local community participation and politics. At the end of the course, students will be encouraged to propose their own sustainable solution for a current tourism related issue.

GASTRONOMIC TOURISM IN CUSCO AND PERU – 3 Credits (48 hours)

Taught in English. Tourism in Peru is about more than archaeological heritage and the Amazon rainforest. Peru is home to a vibrant culture which has so much to offer the rest of the world, including its fascinating gastronomy. During this course, students will have a chance to discover the contemporary significance of Peru's creative food culture, with its unique combination of styles inherited and adapted from both local and global sources. Peru's major gastronomic festivals, such as Mistura, will also be discussed. Students will learn about the traditional Cusco dishes prepared during specific local celebrations. And, of course, direct cultural experience will constitute an essential component of the course.

HISTORY OF PERUVIAN CUISINE – 3 Credits (48 hours)

Taught in English. In this course students will learn about the importance of ancestral knowledge dating back to the varied and healthy diet of the Incas and earlier Andean cultures, the remarkable biodiversity of native crops such as corn and potatoes, and about cooking and food preservation methods. They will also gain insight into the impact of Old World influences following the arrival of the Spanish, and in the wake of a series of migrations throughout the 19th and the 20th centuries. Field trips will enable students to explore the rich cultural history underpinning Peru's dynamic gastronomic tradition.

July in Florence, Italy

[\(Click to view course and program details\)](#)

SPORT EVENT AND FACILITY MANAGEMENT – BUMAEF280 – 3 credits

This course provides the opportunity to understand and appreciate the facility operations and event management in the sport industry. Course topics will focus on various aspects of business, legal and operational practices in the sports field. The class will feature lecture hours as well as real-life practice through the development of both facility management and sports events projects. Students will be engaged within the community

and will be able to learn-by-doing, applying business theories and frameworks to the projects developments. Coursework will enhance the students' perspective and awareness of business issues from both a technical and a cultural point of view.

ART, FOOD, FASHION, AND WINE: CREATIVE ADVERTISING OF ITALIAN DESTINATIONS – CPCRCM360 – 3 credits

Italian destination cities immediately conjure up images of the art, food, fashion, wine and culture in which their fame lies: fashion shows and La Scala in Milan, Renaissance art in Florence, Brunello wine in Montalcino, the Biennale and Carnevale in Venice. This course will explore how creative advertising strategies have been produced and implemented. Their effect on city identity, the proliferation of creative areas in destination cities and the future of creativity and creative marketing. Case studies of both well-established metropolises and developing destinations will be examined.

TRAVEL WRITING – CPJLTW290 – 3 credits

The basis of this course is the development of creative writing skills by focussing on the genre of travel writing. Students will read and discuss extracts from the great classics of travel writing as well as current travel journalism published in newspapers, magazines and online. Assignments will focus on developing an individual voice, and honing ideas through revision and drafting. Topics will cover how to write for different audiences and publishing formats. Course projects and activities will interact with the journalism activities of Blending, the magazine and newsletter of FUA's campus press Ingorda. This class includes experiential learning with CEMI.

COOKING LIGHT – FWCAVC504 – 3 credits

Prerequisites: Culinary Arts Majors only

Recent decades of food service have been characterized by a gradual and constant development of nutritional awareness and a more informed approach to food. The aim of the course is not only to offer student techniques for a healthier approach to cooking; this course will focus on cooking techniques that can be applied in order to reduce fat consumption and also become emblems of contemporary cuisine. Flavor extraction methods, flavouring methods, pressure cooking and sous vide cooking, marinades and brines, and the use of alternative fats are some of the foundations of contemporary chefs. Students will learn how these techniques can be used to develop a fine dining cuisine that can be healthier yet not necessarily health-fanatic. This class includes experiential learning with CEMI.

FOOD, CULTURE AND COMMUNITY – FWCACC350 – 3 credits

Though food diversifies throughout the world according to local cultural backgrounds, there is a common ground in the universal approach to food: it is a part of everyday life and sharing food is still one of the greatest examples of humans acting as social creatures. Italy represents a unique case for now food is both celebrated and is involved in cultural celebrations that are still fundamental in Italian society. This course will provide students

with a full immersion in the relationship between food and the local community in Italy, focusing on the many moments that represent conviviality in Italian culture and society. Coursework includes a wide variety of field learning activities through which students will be introduced to local and traditional crafts, food markets, typical street food vendors, local purchasing groups, community-supported agriculture, and countryside food festivals as fundamental milestones in the Italian gastro-social tradition. Through hands-on experiences and on-site activities students will learn the fundamental of community-gear food production and will acquire a deeper understanding of food as an essential element of society. This class includes experiential learning with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who tract students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem solving, leadership and management. Food labs on Tuesdays and Thursdays, Ganzo aperitivo project shift on one Wednesday.

FOOD, HEALTH AND WELLNESS IN ITALY – FWCAHW345 – 3 credits

Recent decades have represented a dramatic change in the way we approach food. Food facts and information that are constantly updated and the ethics of sustainability have deeply influenced the worldwide awareness of food as the primary source of a healthy lifestyle. Italy has always stood out for its genuine cuisine characterized by fresh seasonal ingredients, an abundance of fruits and vegetables, healthy fats, and a distinct respect for food. This course will provide students with a complete overview of how food can be the basis of wellness, along with the practice of a positive lifestyle. Particular emphasis will be placed on seasonality, whole foods, and freshness and contemporary innovations and traditional customs will be analysed for the production of dishes and snacks that are both tasty and healthy. Course topics will also introduce students to the fundamentals of nutrition in order to better understand the aphorism: ‘we are what we eat’ and how this motto aligns with the Italian culinary tradition. Students will also complete a survey of the different dietary recommendations that have been researched and developed to examine how the field of dietetics is directly affected by social implications. Through hands-on experiences and on-site activities, students will experience the fundamentals of wellness-oriented cuisine and lifestyles. This class includes experiential learning with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for

success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem solving, leadership and management. Food labs on Mondays, Tuesdays and Thursdays; gastronomic walking tour on Wednesdays.

ITALIAN REGIONAL CUISINE – FWCARC360 – 3 credits

This course focuses on the different aspects of regional food in Italy. Although characterized by unique and distinctive features, Italian cuisine is still perceived as the result of many different regional culinary traditions. Though merged and diluted over centuries, Italian regional cuisine still maintains its particular flavors and distinct ingredients. Emphasis will be placed on how food related to the lifestyle and culture of diverse macro-areas of Italy. Local economy and resources will be analysed and compared. Students will be introduced to the various local creations through hands-on practice and tastings.

NUTRITIONAL COOKING – FWCANC505 – 3 credits

Prerequisites: Culinary Arts majors only.

The course offers a survey and classification of macro and micro nutrients for the development and analysis of nutritionally balanced meals. Students will learn the fundamentals of metabolism and digestion to apply nutritional concepts to a wide variety of ingredients utilized in satisfying dishes that respect nutritional values. Emphasis will be placed on the analysis of special dietary requirements depending on special dietary needs or ethical choices. Raw foodism, vegetarian and vegan diets, as well as alternatives to guarantee a balanced nutritional intake will be thoroughly covered. The course provides students with the tools to design meals on a seasonal basis following the principles of healthy cooking. This class includes experiential learning with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem solving, leadership and management. EL hours include special EL Project Friday Dinners at Ganzo.

TRADITION OF ITALIAN FOOD I – FWCATF340 – 3 credits

Prerequisites: Open to culinary arts majors or students who have taken previous culinary arts coursework. Please submit unofficial transcript to comply with course prerequisite.

This course is a first of a three-course series and focuses on the cultural heritage and ingredients of traditional Italian cuisine. The course offers a survey of culinary origins, structure and flavor, nutritional values and suitable uses. Students will learn how to use ingredients to prepare Italian dishes. The cooking and preparation methods used in Italian cuisine will be thoroughly covered. The covered topics will be a solid base for students continuing with the intermediate and advanced sections of this course (II & III). Chef uniform (jacket, pants, hard-toe shoes) required for this course.

TRADITION OF ITALIAN FOOD II – FWCATF440 – 3 credits

Prerequisites: Tradition of Italian Food I or equivalent. Culinary Arts Majors only.

This course continues to explore the tradition of Italian food through the preparation of representative recipes. The course focusses on Italian DOP, IGP and product application to traditional dishes. The origins and development of ingredients, nutritional values and suitable use in Italian cuisine will be thoroughly covered. The goal of this course is to help students understand the importance of local ingredients for the preservation of biodiversity. Course concepts will prepare students continuing with the advanced section of this course (section III). Chef uniform (jacket, pants, hard-toe shoes) required for this course.

TRADITION OF ITALIAN FOOD III: THE EVOLUTION OF ITALIAN TRADITION – FWCATF505 – 3 credits

Prerequisites: Tradition of Italian Food II or equivalent. Please submit unofficial transcript to comply with course prerequisite.

The survey of the representative Italian ingredients continues as well as a thorough analysis and application to Italian cuisine. The aim of this course is also to give students a complete overview of Italian culinary evolution through the knowledge of XIX and XX century cultural influences such as Futurism, nouvelle cuisine, and contemporary innovation. This course aids students in understanding the current Italian culinary trends as a continuous evolution of the regional cooking traditions. The course will include an overview of the styles and contributions of major Italian chefs. Students will learn how to compose a menu in order to express a distinct cooking philosophy and will also experience Italian fine dining standards through the practical application of learned concepts. This class includes experiential learning with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are

fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem solving, leadership and management. EL hours include Special EL Project Friday Dinners at Ganzo.

BAKING TECHNIQUES I – FWBPBT320 – 3 credits

Prerequisites: Open to culinary arts and baking & pastry majors or students who have taken previous coursework in the above fields.

Baking Techniques I is the first step of related courses that focus on baking and pastry fundamentals. The course introduces the features and functions of ingredients (eggs, flour, fats, sugar, dairy products), mixing methods, fermentation techniques and cooking methods. The aim of this course is to give students solid bases in terms of both knowledge and practice for a better understanding of the basic skills necessary for future baking courses. Lessons focus on basic preparations such as pastry doughs, sponge cakes, pastries, choux, egg/butter-based basic creams, custards and meringues.

BREADS OF ITALY AND SPECIALITY BREADS – FWBPBI325 – 3 credits

Prerequisites: Open to culinary arts and baking & pastry majors of students who have taken previous coursework in the above fields.

Building on previous knowledge, students learn how to mix, shape, and bake traditional Italian breads. Emphasis will be placed on the use of traditional fermentation methods, equipment and skills that emphasize flavor, texture and appearance as well as techniques that increase shelf-life. This course offers the opportunity to learn the principles and techniques to prepare multi grain breads, holiday and seasonal breads, and flat breads. Special emphasis will be placed on Italian regional breads and handling grains for speciality bread production. Students will learn the proper techniques for mixing, shaping and finishing specialty breads and Italian panini.

DESSERT STYLING – FWBPDS480 – 3 credits

Prerequisites: Baking and Pastry majors only.

The aim of the course is to give students the fundamental of dessert presentation. Starting from fruit cutting skills, students will experience a variety of decoration techniques to be applied to mignons, single portions desserts and tortes. Glazes and gels, buttercream, whipped cream, icings, and chocolate and caramel decorations will be explained and practiced to gain confidence with related techniques. Students will experience both classic and contemporary decoration methods ranging from piping skills to the application of specific equipment for royal icing-writing. By the end of the course, students will be able to execute decorating and styling techniques and to develop their own personal plating style.

EXPLORATION OF WINE CULTURE IN ITALY – FWWCRW330 – 3 credits

The wine culture in Italy takes its origins from the successful combination of rural and noble expertise devoted to winemaking over the centuries. The structure of Italian wines, their harmonious qualities and their refinement reflect the link between the farmer, who learns directly from nature, and the refined Renaissance gentleman, noble by education and tradition. The course aims to provide the student with the images, feelings and flavours of wine across the cultural, architectural, economic and historic aspects of Italian civilization that is not experiencing a second rebirth in the contemporary era.

THE FLORENCE FOOD AND CULTURE EXPERIENCE – FWFCFF347 – 3 credits

The city of Florence is a veritable mine of food and cultural experiences spanning from the kitchens of the Medici family to the rustic regional cuisine of Tuscany, growing rituals such as aperitivo, and high profile restaurants recognized internationally. The aim of this course is to introduce students to the food, street and cultural scenes that set Florence apart from other metropolitan cities; encourage the discussion of the historical weight of its storied past on the food culture of today, and construct a topographical map that indicated the pinpoints of Florence's thriving gastro-cultural activities. Lectures will be complemented by student cooking labs and tastings. This is a food and culture course, not a CA/BP lab course. Food labs emphasize the food culture of Italy and are not based on professional cooking techniques.

FOOD, CULTURE AND COMMUNITY – FWFCCC350 – 3 credits

Prerequisites: Baking and Pastry majors only.

Though food diversifies throughout the world according to local cultural backgrounds, there is a common ground in the universal approach to food: it is a part of everyday life and sharing food is still one of the greatest examples of humans acting as social creatures. Italy represents a unique case for now food is both celebrated and is involved in cultural celebrations that are still fundamental in Italian society. This course will provide students with a full immersion in the relationship between food and the local community in Italy, focusing on the many moments that represent conviviality in Italian culture and society. Coursework includes a wide variety of field learning activities through which students will be introduced to local and traditional crafts, food markets, typical street food vendors, local purchasing groups, community-supported agriculture, and countryside food festivals as fundamental milestones in the Italian gastro-social tradition. Through hands-on experiences and on-site activities students will learn the fundamental of community-gear food production and will acquire a deeper understanding of food as an essential element of society. This class includes experiential learning with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who tract students step

by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem solving, leadership and management. Food labs on Tuesdays and Thursdays, Ganzo aperitivo project shift on one Wednesday.

FOOD, CULTURE AND SOCIETY IN ITALY – FWFCFC340 – 3 credits

This course is targeted towards students with an interest in Italian food traditions, society and culture. The main focus consists of what is generally defined as “made in Italy” culture and style in post-war Italy. Also covered are the relationships between Italian traditions, folklore and contemporary Italian society drawing from examples including festivals, food, tourism and economy and the influence of foreign civilizations. Students will be asked to regard the subject of food outside of the context of ingredients and the procedures used to create a dish; we will instead examine a large scale context in which food is either features as a main component or an integral element in cultural situations. Thus the student is asked first and foremost to observe the presented material across an anthropologic lens that roves over the entire Italian peninsula. Lectures will be complemented by student cooking labs and/or tastings.

FOOD, WINE AND CULTURE IN ITALY – FWWCWC340 – 3 credits

This course is targeted towards students who are interested in the Italian traditions and the pivotal role that Italy has played in the evolution of food and wine culture. Italy is in fact the oldest wine-producing nation in the world where grapes are grown in almost every region of the country. This course will consider and analyse the various influences and cultural overlaps that this ancient tradition has brought to contemporary Italian culture which will be discusses during the course. This course also features a field learning component in relevant Italian locations to supplement and enrich academic topics.

FOOD, WINE AND CULTURE IN ITALY – FWWCWC345 – 6 credits

This course is targeted towards students who are interested in the Italian traditions and the pivotal role that Italy has played in the evolution of food and wine culture. Italy is in fact the oldest wine-producing nation in the world where grapes are grown in almost every region of the country. This course will consider and analyse the various influences and cultural overlaps that this ancient tradition has brought to contemporary Italian culture which will be discusses during the course. This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching. Field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned

for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process. This course includes an Italian language component for beginning language students + 90 field learning hours.

HEALTH AND FITNESS IN THE MEDITERRANEAN – FWDNHN150 – 3 credits

Studies have shown that following the Mediterranean diet has many health benefits, especially when combined with exercise. This course includes lectures on various forms of physical and lifestyle activities and an overview of their respective health benefits. Lectures will also include visits to athletic centers within the local community and the nutritional aspects of the Mediterranean diet, and particularly the Italian culinary tradition. Cooking labs, wine tasting and physical activity are integral components of the course and will result in the creation of a customized exercise and nutritional program by the student. This course also features a field learning component in relevant Italian locations to supplement and enrich academic topics. This course includes cooking labs and various physical activities in relevant locations in Florence.

ITALIAN CIVILIZATION AND CULTURE: MEDITERRANEAN FOOD TRADITIONS – FWFCCC285 – 6 credits

This field learning course engages the student in topics related to Italian civilization and culture through direct experience and on-going research. Places of historic, archaeological, artistic, architectural, religious, and culinary importance will be introduced on-site as students are guided by the instructor to contextualize an interdisciplinary understanding of Italy. The 3-week course focuses on three distinct areas of geographic interest in Italy: Northern Italy and its relationship to Europe; Southern Italy's proximity to Middle Eastern and Mediterranean cultures; and Central Italy's cultural dominance due to the Etruscan, Roman and Renaissance influence. Pre-course research is required through the analysis and study of designated resources and bibliographies. On-site fieldwork and assessment are conducted on a daily basis between the instructor and students. Discussion, recording and presentation are essential forms of re-elaborating the course topics. The course aids students in acquiring a more sophisticated understanding of food culture as an interdisciplinary approach to Italian culture and society. This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching. Field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning

outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

Pre-departure readings must be completed prior for graded assessment on first day.

ITALIAN CONFECTIONARY ART – FWBPIC440 – 3 credits

Prerequisites: Baking and Pastry majors only.

This course introduces students to the use of sugar for the creation of a variety of confectionary items. Students will both learn confectionery skills and experience the production of marmalades and jams, candies and gels, nougat and Italian croccante. The course will also focus on the production and storage of candied and caramelized fruit, fruit in syrup, chutneys and Italian mostarda.

THE ITALIAN FOOD INDUSTRY: FROM FARM TO TABLE – FWFCSF300 – 3 credits

Considering the renewed global interest in local sourcing and the growth of KmO practices (locally produced), the study of sustainable food systems is an essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyses the industry and the production of food (fish, meat, dairy, fruit, vegetables and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analysed as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies and food education. The course objective is to provide students with a solid conceptual understanding of the broader concept of sustainability, students will be able to explore the social, economic and environmental implications of food production and consumptions and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers and entrepreneurs. The analysis and rethinking of economic, social and agricultural alternatives in the current food production system will also be developed. Lectures will be complemented by visits, food tours, tastings and cooking labs.

NUTRITIONAL COOKING – FWCANC505 – 3 credits

Prerequisites: Culinary Arts majors only.

The course offers a survey and classification of macro and micro nutrients for the development and analysis of nutritionally balanced meals. Students will learn the fundamentals of metabolism and digestion to apply nutritional concepts to a wide variety of ingredients utilized in satisfying dishes that respect nutritional values. Emphasis will be placed on the analysis of special dietary requirements depending on special dietary needs or ethical choices. Raw foodism, vegetarian and vegan diets, as well as alternatives to guarantee a balanced nutritional intake will be thoroughly covered. The course provides

students with the tools to design meals on a seasonal basis following the principles of healthy cooking. This class includes experiential learning with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who tract students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem solving, leadership and management. EL hours include special EL Project Friday Dinners at Ganzo.

PAIRING FOOD AND WINE – FWWCPF335 – 3 credits

This course presents an exploration of food and wine pairing. The topic goes beyond a classic approach to pairing by demystifying the terminology and the methodology of matching wine and food. Whether preparing a meal at home or ordering at a restaurant, students gain an enhanced knowledge of pairing that can create harmony and synergy between wine and food, which ultimately leads to a sublime connection of the mind, mouth, memories and experiences. Particular focus will be given to the Italian cultural approach through wine tastings from the major wine areas paired with classic Italian recipes.

THE SCIENCE OF COOKING: AN INTRODUCTION TO MOLECULAR CUISINE – FWDNSC510 – 3 credits

Prerequisites: Culinary Arts Majors only

After the first appearance of molecular gastronomy in the latter half of the 20th century, the approach of chefs towards food has dramatically changed. This science of cooking course is aimed at students who wish to gain knowledge of the science behind cooking to both improve methods of cooking and avoid common pitfalls. Students will acquire the concepts related to the techniques that aid innovation and creative development in the field of gastronomy. The course will combine both theory and practice based on contemporary scientific knowledge.

TUSCANY AND ITS WINES – FWWCTW262 – 3 credits

This course will introduce students to the outstanding richness of the Tuscan wine tradition. Wine typologies representative of the region will be considered throughout the course, which focuses particularly on a detailed study of the most important wine production areas in Tuscany. A general introduction to wine appreciation will be featured along with the analysis of select Tuscan wines and their specific characteristics.

WINE, CULTURE AND SOCIETY IN TUSCANY – FWWCWT310 – 3 credits

This course is a specialized survey of the wine culture and society in Tuscany. The different wine-producing zones of the region will be examined, from larger productions such as Chianti and the Super Tuscans to lesser-commercialized yet upcoming areas like Montecucco towards the south. On a socio-cultural level, the role of wine at the Tuscan table and in festivities, customs, and social settings constitutes an integral aspect of this course in order to introduce students to the underlying human context behind the production and service of Tuscan wines.

HOTEL MANAGEMENT OPERATIONS AND FRONT OFFICE PROCEDURES – HPHLM430 – 3 credits

This course examines two critical areas of hospitality management such as management operations and front office procedures. In the first part of the course, students will examine the industry from a managerial perspective by covering the business procedures, accounting controls, legal issues and policies. Such topics are necessary in order to effectively manage hospitality structures such as hostels, resorts, restaurants, and clubs. The second half of the course focuses on front office procedures from business flow to reservation processes, revenue management, accounting, internal control, night audit and computer systems for guest management. Housekeeping operations, guest accounts, room management and other services will also be studied from a service oriented perspective. This class features a dinner project at Ganzo. Students will be involved in evening FOH shifts as a part of class.

INTRODUCTION TO EVENT MANAGEMENT – HPHTIE200 – 3 credits

This introductory course provides students with the basic knowledge in the operation, coordination and management of special events and an overview of the major segments of the event industry. This course is designed for those who wish to explore the event industry for the first time with the purpose of developing their event management capabilities starting from a beginner level. Throughout course duration, students will have the opportunity to participate in a variety of real events held on campus in order to apply information acquired during class to a realistic context. During the course, students will gain first-hand experience by analytic observation through participation in a variety of events organized on campus. This class includes experiential learning with CEMI. This class features a dinner project at Ganzo. Students will be involved in evening FOH shifts as a part of class.

RESTAURANT MANAGEMENT – HPFBRM390 – 3 credits

This course examines the problems of the financial structures of restaurant management in parallel with the objectives and techniques of the individual owner. The planning and decision-making tools available to managers in an organization and comparison between single or partnership managements will be discussed. Personnel organization and food preparation plans will be covered. The course is based on a double approach, combining theory and practice: students will be introduced to the basics of restaurant management and will be given the opportunity to discuss their ideas and questions with selected

professionals who are successfully running their restaurant businesses in Florence. Extensive site visits to local restaurants be organized. This class includes experiential learning with CEMI. This class features a dinner project at Ganzo. Students will be involved in evening FOH shifts as part of class.

SPECIAL EVENT MANAGEMENT – HPHTSE410 – 3 credits

Prerequisites: Introduction to Event Management or equivalent. Please submit unofficial transcript to comply with course prerequisite.

This course examines all aspects of special event management and provides a comprehensive study of the special events industry focused on emphasizing the dynamics of the creative processes critical to these events. Special events include but are not limited to business events, weddings, ceremonies, celebrations, life cycle events, fairs and festivals. Through the event planning process, special events will be examined from a logistical and financial perspective. The course will also provide students with the necessary background for improving effectiveness and profitability when managing special events, which demands competence in the areas of drafting contracts for vents, marketing and sales, events logistics and preparations, staffing and accounting. Special attention is given to the use of new digital tools for the organization of events as well as the significant forms of social media in order to more effectively promote events. Coursework is tailed for students who already have studies the basics of event management. This class includes Experiential Learning with CEMI. This class features a dinner project at Ganzo. Students will be involved in evening FOH shifts as a part of class.

WANDERLUST: THE PHYSICAL AND EMOTIONAL ART OF WALKING – GSAWA300 – 3 credits

This course will introduce students to the world of walking as an artistic, philosophical, political, literary, and inspirational - as well as physical - experience. While exploring different types of walking, the concept of “wanderlust” will also be analysed and discussed from both and anthropological and philosophical perspective, to provide students with a thorough overview of the traveling and walking experience both in natural and urban landscapes. Different types of walking activities will be an integral component of the course, allowing students to reflect upon walking as an act of desire, escape, imagination, freedom, rebellion and well-being.

TRAVEL PHOTOGRAPHY – DIPHTP225 – 3 credits

This course introduces students to photography with a particular focus on reportage and travel photography perspectives of this medium, offering a chance to explore the world through a camera viewfinder. Key course topics include learning to express a sense of place, capturing mood/feeling, and shooting a variety of subjects ranging from daily life to landscapes, urban settings, cultural portraits, festivals and rituals. The course will be divided between outdoor field practice and learning introductory digital techniques. This course is recommended for students majoring in Communications, Journalism and Tourism. Basic photography experience and knowledge will be helpful but not necessary.

This class includes experiential learning with CEMI. This course is for beginners. The first half of the course will be devoted to understanding camera functions and basic printing. During this period, assignments will emphasize basic camera functions in manual mode. DSLR camera and a lens with a focal length of 55mm or wider is required for this course. Must have a manual setting: ability to set ISO, aperture and shutter speed.

July in London, England

[\(Click to view course and program details\)](#)

LONDON: CULTURE CAPITAL OF THE WORLD – 4JRN1007X – 20 UK credits

This module offers students an introduction to the arts, entertainment, fashion, architecture and history that have made London the world's most influential and vital cultural hub. Why see Paris and die when you can see London and live? How did London become the world capital of music, art, fashion, design, theatre, film, architecture, and so much else? From rock legends to the Royal Opera, Shakespeare to shock art and cathedrals to Canary Wharf, this module describes how London emerged from the ashes of war to become the most vibrant and culturally rich city on earth. It aims to give students an overall appreciation of London culture and to teach them the skills they need to write fluent, confident and relevant reviews across a variety of arts and entertainment genres. It will also give students an introduction to the various ways the arts are covered across all media platforms and to the work of some key London artists, designers and performers.

DESTINATION LONDON - 4TOUR008X – 20 UK credits

This program provides an in-depth exploration of London as one of the world's leading tourism and event destinations. The module focuses on the development of London as a destination, its resources for tourism and events, the type of tourism and events that London attracts, their impacts and how they are managed. The module combines learning sessions with visits to relevant sites and talks from industry practitioners, giving students a detailed and holistic understanding of London as a tourism destination.

The module aims to provide students with detailed understanding of the development of London as a successful tourism and event destination, the impacts of tourism and events on the city and how they are managed.

July in San Jose, Costa Rica

[\(Click to view course and program details\)](#)

ECOTOURISM: THE COSTA RICA CASE - GEB 3500 – 4 Credits

This course provides students with an opportunity to analyse the dynamic process of ecotourism in Costa Rica from various socioeconomic perspectives. It will discuss the economic importance of ecotourism for the national economy, the stimulation of grassroots, community ecotourism projects, and the role of ecotourism in securing environmental protection. The advancements and limitations of ecotourism will also be explored.

BIOLOGY OF EDIBLE INSECTS: A SUSTAINABLE FOOD SOURCE – ENV 3050 – 4 Credits

This entomology course explores the use of insects as food sources for human and animal feeding. In an era of a food crisis, climate change, habitat loss, air pollution and so many environmental problems, the look for more sustainable solutions is pushing to look back into ancient traditions, technical strategies and the scientific integration of both to supply the nutritional needs for human development. One of these possible solutions is the use of insects as food sources. Entomophagy is the practice of consuming edible insects. Latin America, South Asia, and African countries have engaged on entomophagy since ancient times. However, this is a disappearing practice. This course is theoretical and practical look at the origins of entomophagy, its current state and how to use it for a sustainable future. This course will be based on the study of multimedia, literature, visits and practical contact with edible insects whenever possible. Therefore, this course is aimed at any professional with an interesting sustainability, gastronomy, anthropology, and biology.

AGROECOLOGY AND SUSTAINABLE FOOD SYSTEMS – ENV 4030 – 4 Credits

This course examines agricultural and food systems from an ecological systems perspective. After establishing a foundation of basic ecological concepts (the relationships and interactions between the abiotic/non-living and biotic/living components of an ecosystem), we will investigate various applications of these concepts with agricultural systems. Consumption and production issues related to food system sustainability will be analysed, and students will explore their own role in the food system. Field trips will provide opportunities for direct observation of (and interaction with) different approaches to food production and distribution in Costa Rica.

July in Stirling, Scotland

[\(Click to view course and program details\)](#)

MARKETING AND BRANDING SCOTLAND

This module introduces the importance of culture in marketing operations with specific reference to Scotland. Framed within a review of Scotland's economic and cultural history from both a Scottish and global perspective, it examines the relevance of national identity

and country-of-origin effect (also known as nation branding) in the creation of brand value. Contemporary case studies within food and drink production and the cultural industries will be used to illustrate core course concepts. Special attention will be given to the internationalisation process of small- and medium-sized enterprises, citing Scottish examples. A multi-disciplinary approach makes this course accessible and interesting to students with a limited marketing background but also useful and informative to business and marketing students who wish to develop their knowledge in this niche area. The instructor will lead an excursion to a Scottish beverage maker / food producer or Scotland's national tourism agency.

January in Cusco, Peru

[\(Click to view course and program details\)](#)

SUSTAINABLE TOURISM

Tourism is Peru's fourth largest industry, behind mining, fishing and agriculture. It reaches into some of the most remote people and places, providing an ideal context for examining issues of social, economic and environmental sustainability. This course will first provide students with a broad background to the global discourse on sustainability and the sustainable development paradigm and then analyse several sustainable tourism case studies in detail. The geographic emphasis will be in Peru, though students are encouraged to explore other geographic areas of interest as a final research project developed throughout the term.

January in Dunedin, New Zealand

[\(Click to view course and program details\)](#)

INTRODUCTION TO WINE BUSINESS - TOUR214

Prerequisite: 108 points

NOTE: Please be aware that this course has limited places. If you are interested in undertaking this course, CISAustralia recommends that you apply for the program as soon as possible.

This course is an introduction to the business of wine. It explores the complex value chain that delivers wine from vineyard to consumer. As such it provides an introduction to everything from viticulture and winemaking, to the role of intermediaries, wine retail (off-licence) and the hospitality sector (on-licence). Students are also introduced to the role of wine (and wine tourism) in regional development.

The wine industry and wine tourism are becoming increasingly significant aspects of the New Zealand economy. This course provides students with an overview of the broad and

diverse nature of wine business with an emphasis on how wine and tourism intersect. It utilises examples from New Zealand and around the world to give you an appreciation of some of the key academic and business concepts behind the wine industry.

A core component of the course is the gaining of skills and knowledge in wine appreciation. Workshops are dedicated to the acquisition of wine-tasting skills and to gaining knowledge of a wide range of wines and aspects of wine marketing from around the world.

A non-compulsory field trip to Central Otago also gives students direct exposure to winemaking operations and cellar door management. This paper is ideal for those wishing to enter the wine industry, those looking to develop their wine knowledge to use in the business environment, those wishing to learn more about the marketing and sales of symbolic consumer goods or those with an interest in wine. It is suited to current students and those who wish to return to study.

Assessment

Essay	40%
Project	20%
Wine examination	20%
Final examination (open book)	20%

January in Florence, Italy

[\(Click to view course and program details\)](#)

FOOD, CULTURE AND SOCIETY IN ITALY

This course is targeted towards students with an interest in Italian food traditions, society, and culture. The main focus consists of what is generally defined as "made in Italy" culture and style in post-war Italy. Also covered are the relationships between Italian traditions, folklore and contemporary Italian society drawing from examples including festivals, food, tourism, and economy, and the influence of foreign civilisations. Students will be asked to regard the subject of food outside of the context of ingredients and the procedures used to create a dish; we will instead examine a large scale context in which food is either featured as a main component or an integral element in cultural situations. Thus the student is asked first and foremost to observe the presented material across an anthropologic lens that roves over the entire Italian peninsula. Lectures will be complemented by student cooking labs and/or tastings.

THE FLORENCE FOOD AND CULTURE EXPERIENCE

The city of Florence is a veritable mine of food and cultural experiences spanning from the kitchens of the Medici family to the rustic regional cuisine of Tuscany, growing rituals such as aperitivo, and high profile restaurants recognised internationally. The aim of this course is to introduce students to the food, street, and cultural scenes that set Florence apart from other metropolitan cities; encourage the discussion of the historical weight of its storied past on the food culture of today, and construct a topographical map that indicates the pinpoints of Florence's thriving gastro-cultural activities. Lectures will be complemented by student cooking labs and tastings.

FRONT OF THE HOUSE MANAGEMENT

The front of house area of any restaurant should be carefully planned in order to balance ambiance with function. Restaurant seating, wait stations, and waiting areas are just a few of the areas to consider when planning a restaurant dining room. The course focuses on all aspects that characterize the front of the house experience. Emphasis is placed on the importance of the front of the house to properly reflect the restaurant concept and the necessity of planning front of the house spaces for efficiency. Furthermore, the course considers the pivotal role of excellent customer service and the training methods of front of the house staff.

January in New York City, USA

[\(Click to view course and program details\)](#)

HOSP340: BEVERAGE EVALUATION AND MANAGEMENT – 3 US Credits

Comprehensive study of the origins, production, characteristics and flavour profiles of wine, malted beverages, and distilled spirits. Other areas that will be explored include purchasing beverages, merchandising, beverage control, alcohol physiology, legal regulation, and responsible service.

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CISAustralia offer a range of locations – 8 in total – for professional, customised internship programs that provide a comprehensive range of services and inclusions.

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Additional Academic Areas:

For short course offerings in other academic areas, please visit:

www.CISAustralia.com.au/academic-areas

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