



Format revised in 2025
Syllabus revised in 2025

Florence University of the Arts (FUA) is an academic institution for study abroad in Florence, Italy. FUA collaborates with The American University of Florence (AUF), an international university offering US-style undergraduate and graduate degrees, in a cooperation to offer study abroad programs with a diverse breadth and depth of academic curriculum.

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SCHOOL OF FOOD AND WINE STUDIES

DEPARTMENT OF FOOD AND CULTURE / URBAN STUDIES

COURSE TITLE: FOOD, WINE AND THE CITY: NEIGHBORHOOD WALKS

COURSE CODE: FWFCNW220

3 semester credits

1. DESCRIPTION

The best way to get to know a city is to explore it by foot, wander its streets, gain confidence with its social life and surroundings, breathe in every corner of it, and be captured by the unique views, perfumes, and, especially in Italy, the food. Jean Brunhes wrote “To eat is to incorporate a territory” mainly because food, its ingredients, and the rituals connected to it, have represented the mirror of society since ancient times. This course offers a unique opportunity to immerse oneself into Florentine gastronomy and cultural background through neighborhood walks and tastings, using the city as one of most beautiful classrooms. Walking will give students the opportunity to see things that they otherwise would never see and to taste what’s hidden in between the tourist food attractions. Going by foot means to stumble across areas of the city that are not always intended for tourists, maybe less fancy or famous, perhaps calmer and more beautiful, possibly with the best food ever tasted, along with neighborhood stories and curiosities to be discovered in tiny galleries or in hidden food and wine shops. Florence and its treasures are ready to be unveiled. Classes include tastings in gelaterie, gastronomie, enoteche, visits to food-related city spots, and suggestive walks in the secret Florence. The course is intended to provide academic knowledge through guided field learning activities that include research, on-site involvement, and topic assessment for each food and wine themed walk in Florence.

The classroom approach of this course is based on experiencing the city of Florence as the academic space for learning and engagement. Classes are not held in a traditional, frontal-style setting; each lesson is carefully mapped for curricular content and featured locations: lectures, observations, exercises, analysis, and reflections on presented topics are held in relevant sites that are accounted for in the academic planning, syllabus, and related course material. Coursework and submissions will be regularly assessed on the MyFUA platform through daily assignments in addition to exams, papers, and projects. Learning through the on-site classroom approach fosters a deeper understanding of the cultural environment of Florence and how it is related to the subject of study represented by the course, and allows the overall experience to contribute to the students' academic and personal enrichment.

2. OBJECTIVES

The aim of this course is to offer students the unique opportunity to examine Italian culture through walks in historic Florentine neighborhoods, and the direct experience of food culture that is a reflection

of the local identity. The walks will guide students through parts of the city that are usually off the beaten track, to see Florence from a different perspective, as well as become familiar with the history, folklore and traditions that extend beyond the city center.

Upon successful completion of this course, students will:

- Recognize elements of the Italian tradition of hospitality in a variety of locations
- Describe a variety of food establishments, from traditional cuisine to contemporary street food
- Demonstrate the territorial connections between food, wine and the city of Florence
- Categorize food traditions as a part of local identity in Florentine neighborhoods
- Compare and contrast establishments inside and outside the historic center and investigate the influence of tourism on food traditions
- Distinguish the historic elements that contribute to the diverse neighborhoods of the city
- Appraise the role of the local markets and vendors in traditional cuisine
- Assess the social and cultural aspects of food and wine in the traditional and contemporary Italian lifestyle

3. REQUIREMENTS

There are no prerequisites for this course.

4. METHOD

This course consists of lectures, discussions, and site visits within the local community. Mediums for instruction used will include, but are not limited to, interactive and hands-on activities which challenge thought processes, academic texts and studies, and experiential and/or field learning activities where applicable. As described in point 1, lessons are not held in traditional classroom settings but are based on the city of Florence as the academic space for learning and engagement. Please review the course description for the structural approach and method of coursework.

5. TEXTBOOK – FURTHER READINGS – RESOURCES

TEXTBOOK (Copy available at the university library):

Anderson, Eugene N. Everyone Eats: Understanding Food and Culture, New York University Press, 2014.

The textbook is mandatory for course participation and completion. Where applicable additional materials may be provided by the instructor.

FURTHER READINGS

- M.F.K. Fisher, The Art of Eating, Collier Books, New York, 1990.
- M. Montanari - Food is Culture - Columbia University Press
- Parasecoli F., Food Culture in Italy, Greenwood Press, CT 2004
- Capatti A., Montanari M., Italian Cuisine, Columbia University Press, N.Y. 1999
- Anderson B., Wines of Italy
- Piras C., Culinaria Italy, Ullmann 2007
- Barzini L., The Italians, A Full-Lenght Portrait Featuring Their Manners and Morals, NY, 2005
- Artusi Pellegrino, Science in the Kitchen and the Art of Eating Well, NY, 1997 (1891).
- Locatelli G., Made in Italy Food and Stories, Fourth Estate London, 2008
- Whittaker A., Speak the Culture – Italy, Thorogood, 2010
- Harper D. - Faccioli P., The Italian Way, The University of Chicago Press, 2009

LIBRARY

Course participants may access the campus library. Please consult the posted schedules for official opening times. Texts may be consulted on-site, and scanning/internet services available.

6. COURSE MATERIALS

No additional course materials are necessary.

7. COURSE FEES

Course fees cover course-related field learning activities, visits, and support the instructor's teaching methodologies. Book costs are not included in the course fee. If this course requires a fee, the exact amount is communicated prior to enrollment.

8. GRADING AND EVALUATION & ATTENDANCE

10% Attendance

30% Participation and assignments (including Reading Quizzes and Reflective Journal)

20% Midterm exam / Field Learning Project (if applicable) / Special/Research Project (if applicable) / Practical evaluation (if applicable)

20% Final Paper/Project/Portfolio

20% Final Exam

The above grade breakdown percentages reflect the grading scale standards in the "Grading and Evaluation System" section of the catalog.

Attendance

Class participation is mandatory. Based on the hours defined in the Academic Catalog's attendance policy, students may miss up to 2 class encounters delivered as lecture hours. A third absence constitutes a course failure.

Please note that absence hours may vary according to the learning methodology, as per the academic catalog policy on credit hours:

https://catalog.fua.it/standard_regulation

9. EXAMS / PROJECTS / ASSIGNMENTS

Midterm Assessment (11 weeks semester ONLY): accounts for 20% of the final course grade. Topic will be assigned on Lesson 5 and is due by Lesson 6. The Midterm assessment must be uploaded on the course portal.

Special Project (Intensive sessions only): accounts for 20% of the final course grade. The Project is due by Lesson 6 and must be uploaded on the course portal.

Final Exam: accounts for 20% of the final course grade.

The Final Exam is divided into three sections:

- Part I: 10 Multiple choice questions. Each correct answer is worth 2 points, for a total of 20 points.
- Part II: 10 short-answer questions. Each correct and complete answer (concise explanations, main ideas, key words, names, etc.) is worth 5 points, for a total 50 points.
- Part III: two essay questions; each correct and complete answer is worth 15 points (based on content,

vocabulary, detail, etc.) for a total of 30 points.

The final exam is cumulative.

Final Project: accounts for 20% of the final course grade. The project details will be assigned the first day of class. The Final Project is due by Lesson 9.

Assignments: This course requires at least 3 assignments as per the course outline in the syllabus.

Assignment #1: Reflective Journal on Lesson 1,2,3. Due by Lesson 4.

Assignment #2: Reflective Journal on Lesson 4,5,6. Due by Lesson 7.

Assignment #3: Reflective Journal on Lesson 7,8,9. Due by Lesson 10.

Further details are provided in the course portal.

10. COURSE OUTLINE

Lesson 1	
Meet	Via San Gallo, 89
Lecture	The Oltrarno area and the Santo Spirito neighborhood The “local” side of the city center that is shared with tourists - Food as a cultural expression - Traditional artisan “botteghe”, nightlife and micro-community of the Santo Spirito neighborhood.
Objectives	By the end of this walk students will be able to: <ul style="list-style-type: none">• Recognize some of the most important buildings and towers of historical Florence• Describe a variety of foodservice venues in the Santo Spirito neighborhood• Explain the meaning of “Oltrarno”• Appreciate the neighborhood routine, habits and meeting places of the neighborhood• Learn the history of Ponte Vecchio and its significance for Florence identity• Express the importance of a daily fresh market on people’s habits• Identify the local must-go places of Florentine nightlife• Get confident with the evolution of Italian drinking culture: the new mixology• Learn the history of Pizza and its evolution, with a focus on Neapolitan style
Visit	This walk will take students to the following locations: <ul style="list-style-type: none">• Via dell’Oriolo - Biblioteca delle Oblate• Bargello - Piazza dei Giudici• Lungarno Anna Maria dei Medici - Società Canottieri Firenze• Ponte Vecchio• Borgo San Jacopo – Food service establishment classifications• Via Santo Spirito• Via Maffia• Borgo Tegolaio - Secret Bar

	<ul style="list-style-type: none"> • Piazza S.Spirito - Markets and nightlife
Readings/ Assignments	<p>Anderson, E. N. (2005). Everyone Eats: Understanding Food and Culture - Chapter 1</p> <p>https://associazionepontevecchio.com/history-old-bridge-2/</p> <p>https://www.societacanottierifirenze.com/en-gb/history</p> <p>https://www.firenzepatrimoniomondiale.it/wp-content/uploads/2015/12/AB-Oltrarno.pdf</p> <p>http://ilsantobevitore.com/</p> <p>https://www.lungarnocollection.com/borgo-san-jacopo</p> <p>https://www.firenze-oltrarno.net/english/arte/piazzasantospirito.php</p> <p>https://www.pizzanapoletana.org/en/ricetta_pizza_napoletana</p> <p>Assignment #1 assigned: Reflective Journal on lessons 1,2,3. Due by Lesson 4</p>

Lesson 2	
Meet	Via San Gallo, 89
Lecture	<p>The classic elegance of Santa Maria Novella and Florentine Hospitality</p> <p>The transformation of traditional city landscapes into stylish locations - The Italian <i>manifesto</i> of quality and service in hospitality and the importance of customer satisfaction - Classic restaurants, trattorie, italian steakhouses</p>
Objectives	<p>By the end of this walk students will be able to:</p> <ul style="list-style-type: none"> • Explain the importance of details for customer satisfaction • Describe of the most important restaurants in the Florentine food scenario • Identify the main features of quality hospitality • Illustrate where the world-famous Negroni cocktail was invented • Describe the history of Italian aperitivo • Examine the evergreen quality of Tuscan elegance <p>Distinguish the features of the area around Santa Maria Novella</p>

Visit/Lab	<p>This walk will take students to the following locations:</p> <ul style="list-style-type: none"> • Via de Ginori - New restaurant concepts • Basilica di San Lorenzo - The <i>legend</i> of the Fiorentina steak • Via del Giglio • Via Tornabuoni - Palazzo Antinori & Cantinetta Antinori • Once was Caffè Casoni: The Origin of Negroni cocktail • Lungarno Vespucci - The Excelsior • 25 hours Hotel & Cecchini in città • Alinari Museum of Photography • Piazza Santa Maria Novella - Buca Mario, Hotel The Place • Via del Moro and its venues: il Garga, da Giovanni, Antico Caffè del Moro
Readings/ Assignments	<p>Anderson, E. N. (2005). Everyone Eats: Understanding Food and Culture Chapter 2</p> <p>https://www.ginori1735.com/it/it/storia https://www.antinori.it/en/family/palazzo-antinori/ http://www.cantinetta-antinori.com/en http://www.bucamario.com/eng-index.php https://www.tuscanynowandmore.com/discover-italy/best-food-italy/bistecca-all-fiorentina-handbook https://www.visittuscany.com/en/ideas/negroni-a-cocktail-created-in-florence/ https://www.theplacefirenze.com/ https://www.marriott.com/it/hotels/flrhe-the-excelsior-a-luxury-collection-hotel-florence/overview/ https://25hours-hotels.com/it/florence/piazza-san-paolino/</p>

Lesson 3	
Meet	Via San Gallo, 89
Lecture	<p>San Frediano, the “coolest neighborhood”</p> <p>The contemporary side that retains its essence - The traditions of the neighborhood food shops and restaurants, and the sense of belonging - The culture of the osteria and fiaschetteria and the role of the “Oste” - Florence Trippai: iconic tradition keepers - The second life of the “Buchette del vino” - Tuscan bread history: from pane <i>sciapo</i> to schiacciata</p>
Objectives	<p>By the end of this walk students will be able to:</p> <ul style="list-style-type: none"> • Identify the role of the Oste in Italian tradition • Explain the difference between osteria and fiaschetteria • Recognize locations known for their “Bistecca alla fiorentina” and describe the characteristics of a quality steak • Construct a history of “trippai” and the use of offal in Tuscan cuisine • Identify the “Historical Florentine Establishments” • Highlight the features of the traditional neighborhood “gastronomia” • Get confident with Tuscan bread culture

Visit/Lab	<p>This walk will take students to the following locations:</p> <ul style="list-style-type: none"> • Piazza dell’Olio - The Traditional Fiaschetteria • Via del Trebbio - Buca Lapi • Via delle Belle Donne • Via della Spada - Buca del vino • Via dei Federighi - Il Latini & “Boutique” grocer’s • Borgo San Frediano – La buticche di ’lampedotto • Piazza del Carmine • Via Santa Monaca – Classic-contemporary bakery
Tasting	La buticche di’ lampredotto - Sforno Bakery
Readings/ Assignments	<p>Anderson, E. N. (2005). Everyone Eats: Understanding Food and Culture Chapter 3</p> <p>https://www.firenzemadeintuscany.com/en/article/san-frediano-the-other-florence/</p> <p>https://www.lonelyplanet.com/travel-tips-and-articles/10-of-the-worlds-coolest-neighbourhoods-to-visit-right-now/40625c8c-8a11-5710-a052-1479d2769fd4</p> <p>http://www.bucalapi.com/en/index.php</p> <p>https://www.theflorentine.net/2017/03/02/narciso-latini/</p> <p>https://www.destinationflorence.com/en/blog/104-the-famous-lampredotto-panino-much-more-than-just-a-simple-street-food</p> <p>https://www.visitflorence.com/eating-and-drinking-in-florence/florence-street-food.html</p>

Lesson 4	
Meet	Via San Gallo, 89
Lecture	<p>Off the beaten path: hidden “piazze” on the road to Le Cure</p> <p>From the traditions of the Cure “lavandaie” to the early modern architecture, a neighborhood with a unique village-like atmosphere - The connections between food and pleasure and the role of food establishments in the Italian lifestyle</p>
Objectives	<p>By the end of this walk students will be able to:</p> <ul style="list-style-type: none"> • Analyze the different shops in an urban area outside the city center • Understand the importance of Florence <i>Giardino dei Semplici</i> • Get confident with ancient Italian herbal medicine • Examine the elements of neighborhood identity and customer loyalty with food satisfaction • Compare and contrast the differences among the daily markets inside and outside the city center • Understand the cultural importance of “panetterie” (bakeries) in the Italian community • Get confident with specialty breads and Italian product knowledge • Learn the history of gelato from its ancient origins to its now-a-days viral treat

Visit/Lab	This walk will take students to the following locations: <ul style="list-style-type: none"> • Piazza San Marco - Giardino dei Semplici • Piazza Della Santissima Annunziata - Ospedale degli Innocenti • Piazza d'Azeglio, Piazzale Donatello, and Piazza Savonarola • Piazza delle Cure: Gelateria Cavini, Antica Bottega del Pane • Giardino dell'Orticoltura & <i>the Dragon</i> at Orti del Parnaso
Tasting	Artisan Bread & Italian Gelato
Readings/ Assignments	Anderson, E. N. (2005). Everyone Eats: Understanding Food and Culture Chapter 6 https://toscanasecrets.com/arte-stile/il-giardino-dei-semplici-firenze/ https://www.firenzemadeintuscany.com/en/article/catherine-medici-history-florence/ https://florence-on-line.com/events/festa-della-rificolona.html https://www.panetoscanodop.it/it http://www.cavinifirenze.it/ https://www.destinationflorence.com/en/blog/64-gelato-in-florence-a-long-history https://www.theflorentine.net/2022/03/24/markets-as-a-way-of-life-in-florence/ https://www.visituscany.com/en/attractions/horticulture-garden-in-florence/ Assignment #1 DUE Assignment #2 assigned: Reflective Journal on lessons 4,5,6. DUE By Lesson 7. FINAL PROJECT OVERVIEW.

Lesson 5	
Meet	Via San Gallo, 89
Lecture	Notorious squares and hidden paths Piazza della Passera and Piazza Tasso: the folklore, mystery and beauty of two unique areas of the Oltrarno. The origins of traditional dishes and the customs of Italian peasant cuisine as a reflection of the environment.
Objectives	By the end of this walk students will be able to: <ul style="list-style-type: none"> • Describe the folklore behind names of many Florentine locations • Recognize how stories and legends contribute to the historic identity of areas of Florence • Identify typical restaurants and food shops outside the tourist routes • Examine the importance of spices in medieval and renaissance cuisine • Get confident with the role of cheese and cured meats in Italian culture • Understand the signs of quality of a good “gastronomia” and its products
Visit/Lab	This walk will take students to the following locations: <ul style="list-style-type: none"> • Via degli Speziali - Arts and Guilds in medieval Florence • Orsanmichele (former ancient granary) • Loggia del Porcellino - The old city market • Piazza della Passera - Restaurants, Trattorie and nightlife • Via Romana (Museo di Storia Naturale “La specola”- Via Della Chiesa

	<ul style="list-style-type: none"> • Piazza Tasso - Eating like locals
Tasting	Cheese, salumi and “cicchetti”
Readings/ Assignments	<p>Anderson, E. N. (2005). Everyone Eats: Understanding Food and Culture Chapter 4</p> <p>https://www.conoscifirenze.it/schegge-di-storia/871-via-degli-speziali.html?srsltid=AfmBOopZuNrk-g-D5Y6BhedgPKdvKSbsCbqLhHyw4u0nN8fgqKrjhHpv</p> <p>https://www.theflorentine.net/2014/05/08/piazza-della-passera-past-to-present/</p> <p>http://www.serretorrigianiinpiazzetta.it/</p> <p>https://www.destinationflorence.com/en/blog/8-vuoi-conoscere-la-vera-storia-della-statua-del-porcellino</p> <p>https://www.sma.unifi.it/index.html?newlang=eng (Specola Museum)</p> <p>http://www.theflorentine.net/lifestyle/2015/10/streetsmart-piazza-tasso/</p> <p>https://circoloaurorafirenze.it/</p> <p>MIDTERM ASSESSMENT ASSIGNED, due prior to next class meet (11 weeks semester ONLY)</p>

Lesson 6	
Meet	Via San Gallo, 89
Lecture	<p>Via Gioberti and its “natural shopping street” environment</p> <p>Family-run shops in a non-touristic setting - The cultural importance of wine in Italy and the traditional role of the <i>enoteca</i> within local food culture</p> <p>How neighborhood identity and food traditions evolve, with current trends in artisan gourmet products on Via Gioberti, and how local food choices act as social markers.</p>
Objectives	<p>By the end of this walk students will be able to:</p> <ul style="list-style-type: none"> • Understand Italian drinking and wine culture • Identify a variety of local bars and street food places and be able to describe the differences • Describe the development of the Italian wine shop during last decades • Discuss the differences between <i>vino sfuso</i> shop and <i>enoteca</i> • Distinguish different marketing approach between <i>enoteca</i> and <i>bottiglieria</i> • Identify the wine varieties commonly chosen by local customers • Examine food as an element of identity • Express the concept of family run business • Get confident with different Italian pastry arts styles

	<ul style="list-style-type: none"> • Analyze the features of Neapolitan style food shop and bakery
Visit/Lab	<p>This walk will take students to the following locations:</p> <ul style="list-style-type: none"> • Via degli Alfani – Traditional Vinaino & Contemporary Wine shop • Via dei Pepi – Contemporary mixology @ Bitter Bar • Borgo La Croce - Familiar shops meet ethnic restaurants • The “door” at Piazza Beccaria • Via Gioberti – Via Gioberti – Pasticceria Serafini, Forno e pasticceria napoletana - Wine places: “Enoteca”, “Bottiglieria”, “Vineria”
Tasting	Southern Italian pastry specialties - Italian Wines
Readings/ Assignments	<p>Anderson, E. N. (2005). Everyone Eats: Understanding Food and Culture Chapter 5 & 8</p> <p>http://www.museumsinflorence.com/musei/opificio_delle_pietre_dure.html https://flawless.life/it/italia/firenze/alla-scoperta-dei-vinaini-le-migliori-nocinerie-con-mescita-di-firenze https://www.bitterbarfirenze.it/it https://www.tuscanynowandmore.com/discover-italy/wine-other-italian-drinks/what-aperitivo-beginners-guide-classic-italian-tradition https://www.pasticceriaserafini.it/#menu-item-135 http://www.enotecabonatti.it/home_page_eng.htm https://www.vineriamoderna.it/ https://www.fornomaddaloni.it/</p> <p>MIDTERM ASSESSMENT DUE (11 weeks ONLY) / SPECIAL PROJECT DUE (Intensive Sessions ONLY)</p>

Lesson 7	
Meet	Via San Gallo, 89
Lecture	<p>From Santa Croce to Sant’Ambrogio</p> <p>Street food and artisans in the heart of the historic center - Traditional approach to contemporary trends in Italian cuisine and the communication of Italian food culture - The significance of the <i>vinaio</i> in Florence - Open markets, Florentine nightlife, and the Jewish community in Sant’Ambrogio: cultural influences within food traditions and new perspectives on food culture</p>

Objectives	<p>By the end of this walk students will be able to:</p> <ul style="list-style-type: none"> • Get confident with Santa Croce neighborhood and the Calcio Storico Fiorentino • Analyze the differences between different contemporary interpretations of street food • Experiment the diffusion of trends in contemporary, relaxed establishments • Identify the role of the <i>vinaio</i> in Tuscan tradition • Distinguish the most popular Florentine cured meats and the art of Norcino • Analyze the impact of the Jewish community on local gastronomy • Describe the historical connections between Florence and the Jewish community • Formulate reasons for the diffusion of handcrafted beer in Italian culture • Identify the social and aggregation role of a literary café • Recognize the “authentic” atmosphere of a popular neighborhood
Visit/Lab	<p>This walk will take students to the following locations:</p> <ul style="list-style-type: none"> • Via de' Pucci - Historical Hospital of Santa Maria Nuova • Volta di San Piero • Via Torta, Borgo dei Greci, Ancient Roman Amphitheater • Via de' Neri: Florence street food establishments, Norcino shops, and gourmet cafeterias • Via dei Vagellai, Via dei Benci, Piazza Santa Croce • Via Ghibellina - Enoteca Pinchiorri • Borgo Allegri, Piazza dei Ciompi and the Loggia del Pesce • Sinagogue - Jewish Restaurants • Mercato di Sant'Ambrogio • Via dell'Ortone, Borgo la Croce - Handcrafted Beer shop • Le Murate
Tasting	Traditional street food panino
Readings/ Assignments	<p>Anderson, E. N. (2005). Everyone Eats: Understanding Food and Culture Chapter 7-11</p> <p>https://curiositasufirenze.wordpress.com/tag/Arco-di-San-Pierino-curiosita/</p> <p>https://enotecapinchiorri.it/?lang=en</p> <p>http://www.allanticovinaio.com/en/</p> <p>http://www.dittaartigianale.it/en/catalogo.aspx</p> <p>http://www.lemuratepac.it/en/</p> <p>Assignment #2 DUE</p>

Lesson 8	
Meet	Via San Gallo, 89

Lecture	<p>Florence “Coste”, gardens, and flowers</p> <p>Organic food and outdoor lifestyles in the Italian culture, from religious orders to food traditions of the family - The social and cultural traditions of the Italian gardens and Italian-style picnic - A hidden view of Florence: Roses' and Iris Gardens - The role of Monasteries for the development of culture and medicine</p>
Objectives	<p>By the end of this walk students will be able to:</p> <ul style="list-style-type: none"> • Identify the old city walls from a vantage view • Define the original layout and organization of the city • Describe the atmosphere of the secret gardens around Florence center • Analyze the social role of the picnic in the '700 society • Evaluate the concept of farm to table in contemporary Italian society • Identify the main characteristics of Italian organic shops • Establish a history of handcrafted products made by monks in their workshops
Visit/Lab	<p>This walk will take students to the following locations:</p> <ul style="list-style-type: none"> • Via dei Bardi - Decadent Florence: former Montecarla Club • Costa San Giorgio/Costa Scarpuccia • Forte Belvedere • Via dell'erta canina - organic shop, Enoteca • Giardino delle Rose • Piazzale Michelangelo - Giardino dell'Iris (Spring only - opening dates TBA) • San Miniato al Monte - Monastic Pharmacy
Readings/ Assignments	<p>Anderson, E. N. (2005). Everyone Eats: Understanding Food and Culture Chapter 10</p> <p>https://raccontamiunastoria.blog/2023/03/31/via-debardi/</p> <p>https://www.destinationflorence.com/en/firenze-insolita/redazione/luogo/6-costa-san-giorgio</p> <p>https://www.visituscany.com/it/attrazioni/il-giardino-delle-rose-di-firenze/</p> <p>https://www.visitflorence.com/what-to-see-in-florence/gardens-in-florence.html</p> <p>https://www.visituscany.com/en/food/florence-saffron/</p> <p>https://societaitalianairis.com/chi-siamo/giardino/</p> <p>Assignment #3 assigned: Reflective Journal on lessons 7,8,9. DUE By Lesson 10.</p>

Lesson 9	
Meet	Via San Gallo, 89
Lecture	<p>San Niccolo: artist and artisans under the medieval tower</p> <p>Food and wine as social components of the Italian culture and the cultural significance of the aperitivo - Eating among the “stars” - Artisan perfumers and vintage shops - Renaissance Villa elegance</p>

Objectives	<p>By the end of this walk students will be able to:</p> <ul style="list-style-type: none"> • Explore the small hidden food shops and wine bars of San Niccolò • Define the approach of contemporary foodservice exclusive menus • Evaluate the relaxed atmosphere and lifestyle of the Oltrarno area • Explain the origin of the name “Coste” in reference to the small climbing roads in the San Niccolò area • Get confident with artisan crafts in the heart of the Oltrarno • Investigate the aspects of the panoramic renaissance garden as a part of food experience • Describe the characteristics of a Renaissance Villa and its garden
Visit/Lab	<p>This walk will take students to the following locations:</p> <ul style="list-style-type: none"> • Via delle Seggiolette - Palazzo Concini o delle Seggiolette • Via dell’Ulivo - Spazio Alfieri Cinema & Bistrot • Via Ser Ventura Monachi – Surf Ventura Legacy • Porta San Niccolò • Via San Niccolò – Local “gastronomia” shop • Piazza Demidoff • Villa e Giardino Bardini - Gourmet dining & aperitivo with a view
Readings/Assignments	<p>Anderson, E. N. (2005). Everyone Eats: Understanding Food and Culture Chapter 9</p> <p>http://www.localefirenze.it/home-2/?lang=en</p> <p>https://www.spazioalfieri.it/</p> <p>https://www.regione.toscana.it/-/piazza-demidoff</p> <p>https://www.destinationflorence.com/en/blog/14-il-quartiere-di-san-niccolò-scopri-le-sue-molteplici-sfaccettature</p> <p>https://www.visitflorence.com/what-to-see-in-florence/gardens-in-florence.html</p> <p>https://www.villabardini.it/en/</p> <p>FINAL PROJECT DUE</p>

Lesson 10	
Meet	Via San Gallo, 89
Lecture	<p>The Antico Borgo and the “new” Florence</p> <p>Immigration, tourism and the effect of cultural integration on food traditions in Florence - The Last Supper in Ognissanti - Italian Espresso Culture - Exclusive “bars” and “Cafes”</p> <p>Final Course review</p>
Objectives	<p>By the end of this walk students will be able to:</p> <ul style="list-style-type: none"> • Describe the influence of cultural diversity on Italian food traditions • Define the meaning of a “borgo” from the Italian perspective • Compare and contrast aspects of neighborhoods in a variety of Florentine locations • Express a personal perspective on cultural influences of Florentine gastronomy <p>Get confident with Italian quality pastry shops service standards</p>

Visit/Lab	This walk will take students to the following locations: <ul style="list-style-type: none"> • Via delle Terme • Via del Parione - Palazzo Corsini al Parione • Borgo Ognissanti – Cenacolo di Ognissanti • Via del Porcellana - Florentine icons: 13 Gobbi, Sostanza • Via Curtatone - Caffè Pasticceria Bistrot Gamberini: Italian Espresso Culture • Rotonda dei Barbetti - Dome • Harrys' Bar
Tasting	Tasting of “piccola pasticceria” & Italian Espresso
Readings/ Assignments	Anderson, E. N. (2005). Everyone Eats: Understanding Food and Culture Chapter 12 https://blog.mmega.com/en/borgo-ognissanti-la-chiesa-nascosta/ https://www.museionline.info/tipologie-museo/palazzo-corsini-al-parione http://www.museumsinflorence.com/musei/ognissanti_last_supper.html http://www.harrysbarfirenze.com/?lang=it https://gamberini.eu/gamberini-firenze/ https://www.palazzospinelli.org/architetture/scheda.asp?offset=1650&ID=894 Assignment #3 DUE

Lesson 11 Final Exam	
Meet	
Lecture	FINAL EXAM