



Venue

The course will be held in the ancient Franciscan **Convent S. Maria del Giglio** in Bolsena, in the very center of Italy, at the junction of Tuscany, Latium and Umbria, about 70 miles north of Rome.



Accommodation

Rooms at Convent S. Maria del Giglio have been converted for individual accommodation with shared bathrooms. Wireless Internet is available with personal laptop. Also included in the cost are breakfast, lunch, dinner, snacks and coffee breaks. Rooms with a view are available at first come first serve. Childcare also available with advance notice and at additional cost.

Overlooking the largest volcanic lake in Europe, surrounded by olive fields and vineyards, in the Etruscan land rich in food culture, history, art, archeology and natural resources, the Convent - managed by the non-profit association "Punti di Vista" - is an excellent environment for learning. The simplicity and beauty of the spaces foster reflection, inspire conversations and facilitates conviviality among participants and panelists.

additional information on accommodation :

puntivista@pelagus.it
<http://www.conventobolsena.org>

additional information on the course:

<http://newcomb.tulane.edu/nccrow>

Summer course in Italy



Food, Globalization & Gender

development models
and changing food systems

1 - 12 June 2009



Food, globalization and gender: development models and changing food systems

Food is a basic need, but its place in health and culture is complex, multidimensional and constantly evolving.

Food production and preparation also have consistently been associated with gender role differentiation in history. These practices historically have cemented family and community cohesion.

Food centrality to health and culture is undeniable, yet in the world of globalization and rapidly transforming gender roles, the bio-social importance of food has been overlooked, giving rise to nutritional problems and the decline of food-related cultural practices.

The purpose of this course is to explore the complex relations among recent change in food systems, evolving gender roles, and food security in developed as well as in developing countries, and to analyze the sustainability of key patterns of current models of development in relations with food. More specifically, the course objectives include:

- Understand how globalization affects food systems locally
- Compare and contrast various technological and traditional strategies to achieve sustainable food systems
- Discuss the ecofeminism movement and its impact on food systems
- Review history of food in culture and its relationship to gender roles
- Explore modern initiatives to strengthen healthy eating and food-culture
- Develop skills in new media communication and be introduced in thematic internet networks
- Develop practical skills in food production and preparation (optional)

NEWCOMB COLLEGE
CENTER FOR
RESEARCH
ON WOMEN

Director of the course: **Dr. Nancy B. Mock**
The course is offered in English and open to:
> **students** who are either enrolled in graduate studies or advanced undergraduate, from Tulane or other Universities
> **professionals**
3 undergraduate or graduate credits are awarded upon successful completion.

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Italy, Bolsena, Convent S.Maria del Giglio
1 - 12 June 2009

This course combines formal didactic presentations, case studies, study tours and hands on food production and preparation exercises.

The course will take place in Italy, near Rome, the capital of food-focused International Agencies such as the UN Food and Agriculture Organisation (FAO), the UN World Food Programme (WFP), the International Fund for Agricultural Development (IFAD), and close to Slow Food headquarter, the European Food Safety Agency and many University programs.

The Course will draw upon this rich expertise and experience in food systems transformation.

Planned activities include:

> **Lectures of experts, practitioners, researchers and professors** from: Italian Center for Biostatistic Research and for Food Safety; UN food agencies and programs (FAO, IFAD, WFP); Organizations for international development; Italian Universities; the Slow Food Movement and other non governmental organizations.

> **Excursions** to: international organizations' HQs; local organic food producers and related commercial activities; gourmet kitchens, vineyards, olive groves.

> **Practical laboratories:** cooking, horticulture, medicinal plants, new media communication

> **Other activities:** discussion groups, student leadership interviews, research projects, movie projections.

Course fees, which include tuition, are:
\$3900 per Tulane undergraduate
\$5000 per non-Tulane student
\$3500 per Tulane graduate student
\$4500 per non-Tulane graduate student

\$3900 per professional (non enrolled, without tuition, final certificate of attendance provided).

Alumnae / alumni are welcome, special housing and ad hoc activities provided for rounded-up fees

