FACULTY: Holy Cross Professor Andrea Borghini (aborghin@holycross.edu)

DATES: (Departure from Boston) **Thursday May 19, 2016** with arrival in Panzano in Chianti on Friday, May 20th. Course runs through Saturday, June 18th. Return to the United States on **Sunday, June 19, 2016**.

PROGRAM DESCRIPTION:
Have you ever thought of engaging in central philosophical conversations while producing, tasting, learning about food? This highly interactive course provides first-rate hands-on insight into the contemporary food-world. The ideal setting is the one of Panzano in Chianti, a small historic town in the center of the Chianti region, between Florence and Siena and at a short distance from cities such as Pisa, Lucca, and San Gimignano. The town is home to the first biological wine district in the world, a world-class butcher shop run by Dario Cecchini and his wife Kim, and an exceptionally rich and varied gastronomic culture, the outcome of millennia of trading and exchanges, which continues to these days. By confronting a strongly characterized regional cuisine embracing several protagonists of contemporary gastronomy, the course will hence look out to issues concerning the global society that are mirrored in local practices. Planned activities include guided walks through the countryside, visits to butchers, wineries, olive oil and cheese producers, specialty stores such as chocolate and ice cream shops, visits to markets and restaurants, as well as four meals prepared under expert guidance by students. Putting practice in dialogue with a selection of poignant contemporary and classic readings, the course addresses foundational questions of philosophy from three points of view: the consumption, the production, and the labeling of foods.

COURSE REQUIREMENTS:
(N.B.: Please download all readings from Moodle prior to departure from Boston)
1) Attendance and Participation 40%
2) In-Class Exams 40% (10% each)
3) Final Event Group Project 15%
4) Italian Language Course 5%

CREDIT: The program will count as one Holy Cross credit and will fulfill the Philosophy Common Area Requirement.

HOUSING and MEALS:
Accommodations will be in various homestays on farms and in town. Some of the meals will be included; the remaining meals are at the students’ expense. The course includes three 2/3 days trips in Tuscany with overnight stays and a few meals at main restaurants within the region.
COSTS: The *estimated* cost of the four-week program will be between $7,200 and $7,600. The price includes: round-trip airfare, tuition, accommodation, tastings and visits (including a few restaurant visits), transportation and accommodation during trips, and course-related expenses. **NOT INCLUDED:** passport expenses, personal expenses, meals other than those listed. **Very limited** financial aid is available for this program.

INFORMATION SESSION: Wednesday, October 7, 2015 @ 4:30 pm in Stein 216

APPLICATION DEADLINE: Friday, November 20, 2015 via the online application system on the Study Abroad website: [http://holycross.edu/engaged-learning/study-abroad/programs/summer-2016-study-abroad-programs](http://holycross.edu/engaged-learning/study-abroad/programs/summer-2016-study-abroad-programs)

FURTHER INFORMATION: Contact Professor Borghini at aborghin@holycross.edu, Director of Study Abroad, Professor Brit Smith at bsmith@holycross.edu, call Study Abroad at 508-793-3082, or visit the Office of Study Abroad in Smith 212

DATES AND PRICES ARE SUBJECT TO CHANGE