

J-TERM TRAVELING SEMINAR
WINE, GASTRONOMY AND SUSTAINABILITY IN THE MEDITERRANEAN
France, Spain, Italy

Prerequisite: This course is suitable for an undergraduate student who has successfully completed at least 3 semesters of College-level course work. Successful completion of ENG 101 or equivalent, and 6 credit hours in history or political science or international relations, business, hospitality studies; or instructor permission.

WGS/BUS 306/506, WGS/GEO/MKT 303/503, WGS/HSP 317/517, WGS/MKT 312/512,
ENS/IRL/GEO 375/575

3 CREDITS (45 CONTACT HOURS)

PROFESSORS: Anthony Triolo, Professor and Director of the Center for Wine and Gastronomy, ACM/IAU; Winemaker, Viticulture Consultant

PROGRAM WEBSITE: <https://www.iaufrance.org/studyabroad/programs/jterm/wine>

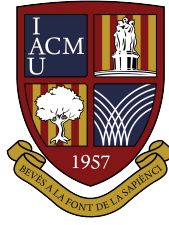
Important Notice: *One of the goals of IAU's J-Term traveling seminars is to provide students with access to multiple cities and countries in order for them to gain as great a perspective as possible related to the course content. The travel aspect of the program is critical to its success, but can also sometimes pose logistical challenges. Therefore, due to issues related to global security, country- and industry-related strikes, inflated travel costs, and health and well-being issues that are specific to regions in which the seminars are scheduled to take place, IAU reserves the right to modify the itinerary accordingly and will communicate any changes to the students as soon as they are known.*

I. COURSE DESCRIPTION

Human civilizations and farming have been present in the Mediterranean basin for millennia. Giving rise to a number of cultures where fine cuisine and wine are a corner stone of daily life. The Mediterranean region today produces some of the world's finest wines, cheeses, plus a delicate cuisine that is marked with raw materials sown locally from the land or taken from the Mediterranean Sea. The Mediterranean diet itself is enjoyed throughout the world and is known for its potential health benefits.

But what about the health of the environment? The impact of agriculture/food production on the environment is well known and severe. It is one of the leading causes of climate change as well as biodiversity loss, not to mention fresh water consumption and pollution. While each one of these ills has a return effect on our food production systems.

This class will examine these linkages in depth. It will focus on the appreciation of gastronomy and wine exploring regional and local delicacies while also appreciating how these products are produced, understanding how this impacts the environment as well as recognizing how our consumption choices may be a potential solution or hazard to the global environmental crisis.



II. CONTACT HOURS

This course carries 3 credits or 45 contact hours. Students complete readings prior to the program and finalize their assignments after departure, which extends the academics of the component past the on-site components. Lectures and site-visits are conducted 7-days per week throughout the J-Term.

III. COURSE OBJECTIVES

Business/Wine Studies 306: Geography/Marketing/Wine Studies 303: Hospitality Management/Wine Studies 317: Marketing/Wine Studies 312:

Students will:

- Develop a better understanding of the global wine industry and trade, from both a supply and demand side, and supply chain management.
- Analyze the regional wine trade and the interplay of local gastronomy/gastronomic products as it relates to local/regional economies.
- Differentiate various wine marketing strategies, from conventional to organic, luxury to popular branding strategies.

Environmental Studies 375; Geography 375:

Students will:

- Analyze the linkages between wine and food consumption choices and environmental sustainability.
- Develop an understanding in both theory and practice to the impacts that agriculture has on the environment, especially on biodiversity loss, climate change and water scarcity.
- With a number of visits to wine producers, vineyards, local foods producers, students will be exposed to the interplay between food/wine and local cultures.

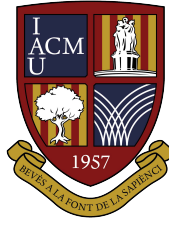
International Relations 375:

Students will:

- Analyze the nexus between water scarcity, food security and regional security in the in the Mediterranean Basin.
- Develop an understanding of how long-term negative environmental impacts from agriculture, climate change and biodiversity loss can lead to regional migration flows and instability.
- Discuss how local identities, both historical and present are linked to local food and wine cultures.

IV. LEARNING OUTCOMES

- a) Students will be able to know the various wine regions of France, Spain and Italy, and express the differences and similarities between these regions.
- b) Students will understand the importance of gastronomy and wine in the Mediterranean lifestyle and culture.
- c) Students will be able to understand and articulate the drastic effects that food production has on climate change and biodiversity loss and how their consumption choices can make a difference. As well as how alternative approaches to wine and food production can have positive effects on mitigating environmental crises.



- d) Students will be able to discuss the practical realities of the nexus that exists between food production, water consumption, energy use, environmental and human well-being.

V. INSTRUCTIONAL METHODS AND ACTIVITIES

- a) On-site lectures and discussions
- b) Seminars and lectures
- c) Discussions/reading assignments for each area visited

VI. PRIMARY TEXTBOOKS/READINGS

- **Hugh Johnson and Jancis Robinson, ‘The World Atlas of Wine 8th Edition’, 2019** (This reading will provide an detailed overview of the Europe’s wine regions, the grapes and viticulture and winemaking techniques).
- **Dan Barber, “The Third Plate: Field Notes on the Future of Food”, 2014.** (This reading will give a thorough understanding of the environmental impacts of production processes and consumption choices of gastronomic products).
- **Edward O. Wilson, “Half Earth Our Planet’s Fight for Life”, 2016.** (This reading provides a foundation for one approach to a solution process to the multiple environmental crises afflicting the world today).
- **Wine Folly, ‘Wine Journal Guided Wine Tasting Notes’, 2018.** (Journaling is an important part of traveling, in order to make sense of our experiences after the fact. For this class I will ask you to keep a detailed journal of the wines we taste, from country to country and region to region. This will allow for better reflection post J-term as well as log our sensory experiences from one place to another).

Primary Digital Material:

- Global Biodiversity Outlook 5, (GBO) Convention on Biological Diversity, 2020; *found here:* <https://www.cbd.int/gbo/gbo5/publication/gbo-5-spm-en.pdf>
- Climate Change 2021 The Physical Science Basis Summary for Policy Makers, (IPCC), 2021; *found here:* https://www.ipcc.ch/report/ar6/wg1/downloads/report/IPCC_AR6_WGI_SPM.pdf

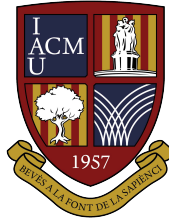
VII. EVALUATION AND GRADING

- a. Participation during the site visits, seminars and lectures; (20%)
- b. Three exams related to the visits, lectures, readings taken along the J term (30%)
- c. Homework Assignments, Wine Journal and Analytical Write Up (25%)
- d. One paper (take-home) to be due after return (25%)

Prompt for final paper is as follows:

Read the article “The Land Ethic”, by Aldo Leopold, (provided). Answer the following questions in a 5-7 page paper.

1. Describe, in detail and in your own words, what Leopold means by “The Land Ethic”.
2. Explain 2 examples from this J-term where you’ve seen or learned about notions of this ‘Land Ethic’ on display.
3. Propose and explain one way to promote viewing our environment in this manner to your local community.



Any assignment submitted later than the day / time it is due will have the grade lowered.

Masters Students:

The graduate seminar will include a 15-20-page paper on an assigned topic at the end of the course.

Grading Scale:

Note IAU	US
A	95-100%
A-	90-94%
B+	89%-88%
B	84-87%
B-	80-83%
C+	79%-78%
C	74-77%
C-	70-73%
D+	69%-68%
D	64-67%
D-	60-63%
F	59%-0%

Attendance:

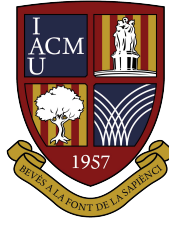
Students are required to attend all classes, site visits, and class activities barring serious illness or an emergency.

Plagiarism:

Submitting material that in part or in whole is not entirely one's own work without attributing those same portions to their correct source is prohibited.

Accommodations:

It is IAU's goal to provide reasonable accommodations for students with a documented disability. If students need accommodations to fully participate in this class, they should contact enroll@iaufrance.org right away.



VIII. OTHER INFORMATION

General Travel Advisory:

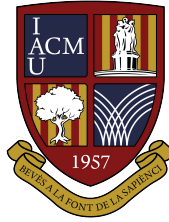
This trip is a serious one, both academically and culturally. Students are expected to be prepared for intellectual, linguistic, social, and travel challenges. We are traveling as a team, and each member must be prepared, punctual, cautious, and professional. With those important caveats, the trip promises to be an incredible experience, including fun and adventure.

Pre-Departure:

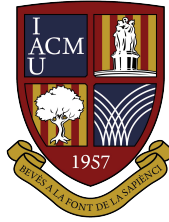
Leading up to departure, be sure to check your email diligently so we can get in touch with you should there be any adjustments to the program.

Daily Itinerary (*subject to change*):

Session	Content
AIX Dec. 29	Arrival/Orientation Readings: Johnson/Robinson, Intro p. 6-48 Due: Pre-departure Homework Assignment 1
AIX Dec. 30	City Tour Class on Environmental Issues in the Mediterranean French Wine Class/Tasting Techniques Readings: Johnson/Robinson, p. 50-112
AIX Dec. 31	Site Visit Viticulture Class Readings: Johnson/Robinson, p. 113-150
AIX Jan. 1	Wine and Cheese Tasting Wine Making Class Readings: Barber, p. 1-52
AIX Jan. 2	Site Visit Due: Exam 1



AIX Jan. 3	Cooking Class Readings: Barber, p. 53- 99
AIX/FLORENCE Jan. 4	Travel Due: French Wine Report
FLORENCE Jan. 5	City Tour Cooking Class Readings: Johnson/Robinson, p. 152-186
FLORENCE Jan. 6	Site Visit Readings: Barber, p. 103-151
FLORENCE Jan. 7	Site Visit Readings: Barber, p. 152-198;
FLORENCE Jan. 8	Site Visit Readings: Barber, p. 201-259 Due: Italian Wine Report
FLORENCE/BARCELONA Jan. 9	Travel City Tour Readings: Barber, p. 260-319
BARCELONA Jan. 10	Spanish Wine Tasting Site Visit Readings: Johnson/Robinson, p. 186-205 Readings: Wilson, part I
BARCELONA Jan. 11	Cooking Class Due: Exam 2



BARCELONA Jan. 12	Site Visit Readings: Barber, p. 323-381 Readings: Wilson, part II
BARCELONA Jan. 13	Site Visit Readings: Barber, p. 382-423 Due: Spanish Wine Report
BARCELONA Saturday, Jan. 14	Free Morning Final Exam Due: Wine Journal Readings: Wilson, part III
BARCELONA Jan. 15	Site Visit
BARCELONA Jan. 16	Departure according to individual schedules