

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

BUS/WS 306/506, GEO/MKT/WS 303/503, HSP/WS 317/517, MKT/WS 312/512, ES/IR/GEO 375/575

3 CREDITS (45 CONTACT HOURS)

PROFESSORS: Anthony Triolo, Professor and Coordinator of Global Wine Studies, 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. ACADEMIC & PROGRAM OVERVIEW

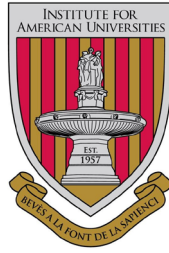
Human civilizations and farming have been present in the Mediterranean basin for millennia. Giving rise to a number of cultures where fine cuisine and wine are a corner stone of daily life. The Mediterranean region today produces some of the world's finest wines, cheeses, plus a delicate cuisine that 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:

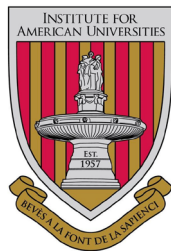
- Analyze the nexus between water scarcity, food security and regional security in the in the Mediterranean Basin.
- Develop an understanding of how long-term negative environmental impacts from agriculture, climate change and biodiversity loss can lead to regional migration flows and instability.
- 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
- Dan Barber, “The Third Plate: Field Notes on the Future of Food”, 2014.
- Edward O. Wilson, “Half Earth Our Planet’s Fight for Life”, 2016.
- Wine Folly, ‘Wine Journal Guided Wine Tasting Notes’, 2018. (or other pre-designed wine tasting journal)

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; short reading quizzes (15%)
- b. Three exams related to the visits, lectures, readings taken along the J term (40%)
- c. One paper (take-home) to be due after return (25%)
- d. Homework Assignments, Wine Journal and Wine reports (20%)

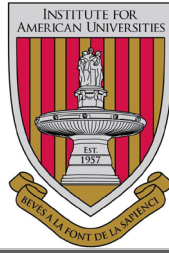
Any assignment submitted later than the day / time it is due will have the grade lowered.

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.

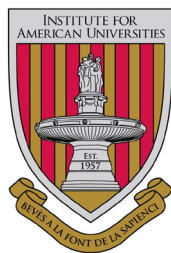
Accommodations:

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.

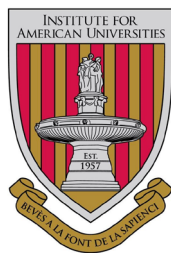


Pre-Departure:

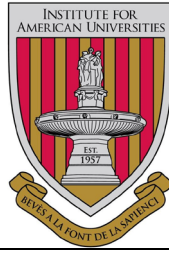
Leading up to departure, be sure to check your email diligently so we can get in touch with you should there be any adjustments to the program.

Daily Itinerary (*subject to change*):

Session	Content
<p>AIX Thursday, Dec. 29</p>	<p>Arrival to Aix-en-Provence Orientation Welcome dinner Readings: Johnson/Robinson, Intro p. 6-48 Due: Pre-departure Homework Assignment 1</p>
<p>AIX Friday, Dec. 30</p>	<p>Tour of Aix Group Picnic Lunch Introduction to Environmental Issues in the Mediterranean French Wine Class/Tasting Techniques Readings: Johnson/Robinson, p. 50-112</p>
<p>AIX Saturday, Dec. 31</p>	<p>Viticulture and Biodiversity Class Winery Visit to Chateau La Coste Group Lunch Readings: Johnson/Robinson, p. 113-150</p>
<p>AIX Sunday, Jan. 1</p>	<p>Free morning Wine Making Class Wine and Cheese Pairing Readings: Barber, p. 1-52 Due: French Wine Report</p>
<p>AIX Monday, Jan. 2</p>	<p>Visit to Bandol and Cassis Readings: Barber, p. 53- 99</p>



<p>AIX Tuesday, Jan. 3</p>	<p>Cooking Workshop Readings: Barber, p. 103-151</p>
<p>AIX/BARCELONA Wednesday, Jan. 4</p>	<p>Bus to Barcelona Visit to Fish Market Readings: Barber, p. 152-198; Due: Exam 1</p>
<p>BARCELONA Thursday, Jan. 5</p>	<p>Walking Tour Group lunch Spanish Wine and Pairing Class Readings: Johnson/Robinson, p. 187-203</p>
<p>BARCELONA Friday, Jan. 6</p>	<p>Sagrada Familia Tour Class/Discussion Wine/Agriculture Industries and Sustainability Free evening Readings: Barber, p. 201-259</p>
<p>BARCELONA Saturday, Jan. 7</p>	<p>Traditional Calcotada Free evening Readings: Barber, p. 260-319</p>
<p>BARCELONA Sunday, Jan. 8</p>	<p>Winery Visit to Cava Llopart Group Lunch Free Evening Readings: Barber, p. 323-381</p>
<p>BARCELONA Monday, Jan. 9</p>	<p>Market Visit and Cooking Workshop Free evening Readings: Barber, p. 382-423 Due: Spanish Wine Report</p>



<p>BARCELONA/ROME Tuesday, Jan. 10</p>	<p>Flight to Rome Free Evening Readings: Johnson/Robinson, p. 153-186</p>
<p>ROME Wednesday, Jan. 11</p>	<p>City Tour Lunch on Own Cooking Class (Includes Meal) Readings: Wilson, part I. Due: Exam 2</p>
<p>ROME Thursday, Jan. 12</p>	<p>Half day Food and Wine Tour Frascati Readings: Wilson, part II</p>
<p>ROME Friday, Jan. 13</p>	<p>Visit to FAO Italian Wine Class Readings: Wilson, part III Due: Wine Journals</p>
<p>ROME Saturday, Jan. 14</p>	<p>Free morning Final exam Farewell dinner</p>
<p>ROME Sunday, Jan. 15</p>	<p>Depart according to individual schedules</p>