



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

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)

PROFESSOR: Anthony Triolo, Professor of Mediterranean Studies and Eco-gastronomy, IAU; Winemaker, Viticulture Consultant

PROGRAM WEBSITE: <https://iau.edu/academics/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

- a) With a number of visits to wine producers, vineyards, local foods producers students will be exposed to local producers, their methods of production and the intricacies of their products.
- b) Present the linkages between wine and food consumption choices and environmental sustainability.
- c) Expose students in both theory and practice to the impacts that agriculture has on the environment, especially on biodiversity loss, climate change and water scarcity.

IV. LEARNING OUTCOMES

- a) Students will be able to know the various wine regions of France and Spain 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

- Jon Bonne, “The New Wine Rules”, 2017.
- Bronwen and Francis Percival, “Reinventing the Wheel: Milk, Microbes and the Fight for Real Cheese”, 2017
- Carlo Petrini, “Food and Freedom: How the Slow Food Movement is Changing the World through Gastronomy”, 2015.

Primary Digital Material:

- Global Biodiversity Outlook 4, (GBO) Convention on Biological Diversity, 2014; *found here:* <https://www.cbd.int/gbo/gbo4/publication/gbo4-en-hr.pdf>
- Global Warming of 1.5 degrees IPCC Assessment 6 Executive Summary, (IPCC), 2018; *found here:* http://report.ipcc.ch/sr15/pdf/sr15_spm_final.pdf

VII. EVALUATION AND GRADING

- a. Participation during the site visits, seminars and lectures (20%)
- b. Two exams related to the visits and the lectures taken all along the J term (30 %)
- c. One exam (take-home) to be due after return (30 %)
- d. One report on a site visit (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@iau.edu 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 Saturday, Dec. 28	Arrival to Aix-en-Provence Orientation Welcome dinner
AIX Sunday, Dec. 29	Tour of Aix Understanding French Wine Class Professional Tasting Class Readings: Bonne Ch. 1, 2
AIX Monday, Dec. 30	Winery Visit to Cassis Group Lunch in Cassis Winery Visit to Bandol Readings: Percival Ch. 1, 2
AIX Tuesday, Dec. 31	Viticulture Class Winemaking Class NYE dinner Readings: Bonne Ch. 3, 4



<p>AIX Wednesday, Jan. 1</p>	<p>Free morning French Cheese Class Wine and Cheese Pairing Readings: Percival Ch. 3, 4</p>
<p>AIX Thursday, Jan. 2</p>	<p>Visit to Château Virant (Wine/Olive Oil) Class on Wine/Food Sustainability Free evening Readings: Petrini Part I</p>
<p>AIX/BORDEAUX Friday, Jan. 3</p>	<p>Cooking Workshop (includes lunch) Evening flight to Bordeaux Readings: Percival Ch. 5, 6</p>
<p>BORDEAUX Saturday, Jan. 4</p>	<p>Class on Bordeaux Wine Walking Historical Tour of Bordeaux Group dinner Readings: Bonne Ch. 5, 6</p>
<p>BORDEAUX Sunday, Jan. 5</p>	<p>Visit to Haut Medoc Visit to Cooper Free evening Readings: Bonne Ch. 7, 8, 9</p>
<p>BORDEAUX Monday, Jan. 6</p>	<p>Visit to St. Emilion Gastronomic Lunch Free evening Readings: Petrini Part II</p>
<p>BORDEAUX/BARCELONA Tuesday, Jan. 7</p>	<p>Free morning Visit Cité du Vin Evening Flight to Barcelona Readings: Percival Ch. 7, 8</p>



<p>BARCELONA Wednesday, Jan. 8</p>	<p>Tour of Barcelona Spanish Wine Class and Cheese Tasting Free evening Readings: Percival Ch. 9, 10</p>
<p>BARCELONA Thursday, Jan. 9</p>	<p>Visit Freixenet Visit La Sagrada Familia Group Tapas Readings: Petrini Part III</p>
<p>BARCELONA Friday, Jan. 10</p>	<p>Visit Llopart Group lunch Free evening Readings: Percival Ch. 11, 12</p>
<p>BARCELONA Saturday, Jan. 11</p>	<p>Cooking Workshop (includes lunch) Free evening Readings: Petrini Part IV</p>
<p>BARCELONA Sunday, Jan. 12</p>	<p>Calcotada (includes lunch) Free evening</p>
<p>BARCELONA Monday, Jan. 13</p>	<p>Free morning Final exam Farewell dinner</p>
<p>BARCELONA Tuesday, Jan. 14</p>	<p>Depart according to individual schedules</p>