

KIRKWOOD STUDY ABROAD

ITALY

HOSPITALITY ARTS AND CULTURE OF NORTHERN ITALY

(FOR CULINARY ARTS AND BAKING/PASTRY STUDENTS)

June 1-June 22, 2019
3 Credits

The Course: GLS-120 Education Experience Abroad

This faculty-led course is designed for culinary arts or baking and pastry students in partnership with Florence University of the Arts (FUA) in Florence, Italy. It is a 3-credit humanities course that includes predeparture meetings, in-country assignments and a final project. You will have the opportunity to learn about the culture of Italy through its history, religion, geography, philosophy, literature, anthropology, culture, fine arts, food, language and other relevant topics.

When you arrive in Italy, you will participate in theory courses at FUA with hands-on experiential learning at the school's pastry shop and restaurant. You will take Cultural Introduction to Italy, a course that provides an in-depth introduction to Italian culture, including history, art, architecture, food, religion, culture, and basic notions of Italian language and terminology. In addition, you will select two elective courses with field-learning activities. The field-learning destinations include: Parma and Modena, Pienza, Montalcino, Volterra and Bolgheri. You will also select from a list of courses available to you based off your area of study and education level. Check the back of this program sheet to see the available course options.

The Location:

Florence, capital of Italy's Tuscany region, is home to several masterpieces of Renaissance art and architecture. One of its most iconic sights is the Duomo, a cathedral with a terra cotta-tiled dome and bell tower. The elegant aesthetic of the city has hardly changed since the Renaissance, as its narrow, cobbled streets line the stylish century palazzi (palaces), medieval candle-lit chapels, fresco-decorated churches and marble basilicas. You are encouraged to live each day the way a local (Florentine) would. Imagine stopping for gelato, a caffè or an aperitivo along the way to or from class!

Estimated Program Fee: \$4,500
\$1,000 Global Advantage Scholarships Available

Includes:

Airfare
Accommodations
Some Meals
(15-unit meal plan)
2 Chef Jackets
Health Insurance
Cultural Excursions
Most In-country Transit
FUA Tuition Costs

Does not include:

Tuition: 3 Summer Credits
Passport Fee
Personal Expenses

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Elective Courses: (All Students)

- Cultural Introduction to Italy plus Mandatory Field Learning

Culinary Arts Students: (Select One)

- Tradition of Italian Food II or
- Physiology of Taste and Flavor Experiential Learning

Baking and Pastry Students: (Select One)

- Italian Confectionery Art or
- Baking Techniques II: Italian Pastry Techniques Experiential Learning



Program Contacts:

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