



UNIVERSITÀ  
CATTOLICA  
del Sacro Cuore

## Italy, a Country to Savor

PROF. MARTA PIETROBONI

<b>Area of study:</b>	Italian Studies and Culture
<b>Area Code:</b>	CU310
<b>Method of Instruction:</b>	In-person

### Description

*The kitchen itself is science, it is up to the cook to make it become art" (G. Marchesi)*

"CiBi. Art and science of food" proposes a path that enhances these differences and allows students to see and meet the protagonists of Italian cuisine; from chefs to farmers, from the starred restaurant to the stables where the Lombard cheese is born, from the blogs dedicated to food to the macaroni of the film *An American in Rome* by Alberto Sordi. The proposal revolves around three training methods: the classroom, the companies, the kitchen. The goal is to present our country, and the Lombardy region in particular, through the culinary traditions: the synthesis of unique stories and territories. The aim is to explore the agri-food system in its different territorial expressions, identifying and enhancing good practices and innovative solutions, to promoting a conscious knowledge of the supply chain and a true food farming culture.

### Course contents

### Prerequisites

The course "Italy, a country to savor" requires students having:

- interest and passion in material culture;
- interest and passion in food supply chain;
- being motivated in the project, spending an amount of time for outside class activities.

### Method of instruction

The course is divided into three levels:

- in the classroom: lessons and storytelling of the Italian food supply chain
- on the field: visit to Lombard companies to observe the taste chain from the raw material to the final product. Covid and distance will not limit us. Indeed, thanks to the videos that I will make or that will allow me to use professionals with whom I work, we will still discover Italy
- in the kitchen: I will propose you to dedicate some lessons to cooking online with me and with friends chefs and bloggers. You will discover how to prepare some Italian recipes.

### Course requirements

- Students are expected to regularly attend class sessions and to actively take part in class debates;
- Students are expected to take part in outside class proposals;
- Students are expected to cooperate to produce original tales about Italian supply chain.

### Credits



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6 ECTS

## Grading

Attendance and class participation	25% of final grade
Midterm exam	15% of final grade
Final project presentation	30% of final grade
Final exam	30% of final grade

## Course readings and materials

Readings will be handed over by the professor and the witnesses after each class.

## Instructor bio

**Prof. Marta Pietroboni** born in Milan on May 15th 1978, PhD in Urban Planning and Adjunct Professor at the Politecnico di Milano until 2011, lived for short periods in Portugal, Germany and Colombia, she has been involved in research related to food production since 2013. As a communicator specialized in the agri-food sector, she collaborated in the dissemination of the VIVA project - Evaluation of the Impact of Viticulture on the Environment - initiated by the Ministry of the Environment and the Protection of the Territory and the Sea in 2011, with the scientific collaboration of the OPERA Research Center of the Catholic University of the Sacred Heart and the Agroinnova Competence Center of the University of Turin, and was recently invited to participate as a visiting professor in the course of food and wine criticism of the Italian Food Academy.

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