



# CISAustralia

Study | Intern | Volunteer Abroad

## January in Florence, Italy 2019

### Florence University of the Arts

Please note: Course availability is subject to change.

*(To quickly view a specific academic area, hover over that academic area, and click)*

### Table of Contents

Art and Art History .....	2
Art and Architecture in Florence and Tuscany – IDRHA355 – 3 semester credits .....	2
Business.....	2
International Marketing – BUMKIT320 – 3 semester credits .....	2
Dietetics and Nutrition.....	2
Nutrition in the Sports Industry – FWDNNS350 – 3 semester credits.....	2
Fashion .....	2
Fashion Retail Management – FTFCSF360 – 3 semester credits .....	2
Food, Culture and Wine Studies .....	3
Cultural Introduction to Italy – GSANCI202 – 3 semester credits.....	3
Food, Culture and Society in Italy – FWFCFC340 – 3 semester credits .....	3
The Florence Food and Culture Experience – FWFCFF347 – 3 semester credits.....	3
Front of the House Management – HPFBSM330 – 3 semester credits .....	3
Pastry Shop – FWBPPS350 – 3 semester credits .....	3
Italian Studies and Languages.....	4
Intensive Italian (Beginner) – ISITIB101 – 3 semester credits.....	4
Italian Language for Hospitality Majors – ISITHO130 – 3 semester credits.....	4
Italian Language Intermediate I – ISITII201 – 3 semester credits.....	4
Italian Language Intermediate II – ISITII250 – 3 semester credits.....	4
Photography.....	5
Introduction to Digital Photography - DIPHID180 – 3 semester credits.....	5
Sport Sciences .....	5
Nutrition in the Sports Industry – SHSSN350 – 3 semester credits .....	5

## **Art and Art History**

### **Art and Architecture in Florence and Tuscany – IDRHAA355 – 3 semester credits**

This course explores the principal architects and artists, monuments, and themes from the fifteenth and sixteenth centuries in Italian art and architecture. Class time is divided equally between lectures and on-site visits in the city of Florence. Emphasis will be placed on Renaissance architecture in Florence and will also include architectural developments in other Italian towns. Special topics will include architectural theory, the Medici and papal patronage, urban planning, and church and palace design. Coursework will focus on important figures such as Brunelleschi, Alberti, Michelozzo, Michelangelo, and Leonardo, in addition to visits to key Renaissance buildings and urban spaces in Florence.

## **Business**

### **International Marketing – BUMKIT320 – 3 semester credits**

*Pre-Requisite: Introduction to Marketing or equivalent*

This course further develops the main principles of marketing by exploring the strategic implications of marketing in different countries and cultures and identifying specific marketing techniques and the modifications necessary to accommodate cultural differences. Topics include global marketing, marketing planning, segmentation, culture and business customs, political and legal factors and restraints, economical and technological development, and the international monetary system. Prerequisites: Introduction to Marketing or equivalent...

## **Dietetics and Nutrition**

### **Nutrition in the Sports Industry – FWDNNS350 – 3 semester credits**

*Prerequisites: Introduction to Nutrition or equivalent.*

This course is a study of the importance of nutrition in sports and exercise in order to maximize athletic potential and performance. Covered topics include food nutrients, role of water, bioenergetics in exercise and training, heat and fluid regulation during physical activity, weight, and eating behaviors. Students are encouraged to form educated and strategic regimens (exercise and dietary plans) from both scientific and holistic approaches for professional athletes and physically active individuals. Prerequisites: Introduction to Nutrition or equivalent.

## **Fashion**

### **Fashion Retail Management – FTFCSF360 – 3 semester credits**

This course addresses the procedures involved in managing a fashion retail enterprise and the decision-making inherent in successful merchandising for smaller-scale stores. Knowledge will be acquired through lab practice gained by running a real enterprise in which students and professionals exchange their knowledge and propose successful solutions to be applied. Coursework includes site visits to well-known Italian luxury brands in Florence such as Ferragamo, Gucci, and Cavalli (companies may change according to availability), and special guest lectures from local prominent emerging designers.

## **Food, Culture and Wine Studies**

### **Cultural Introduction to Italy – GSANCI202 – 3 semester credits**

The study of Italian culture helps the student to acquire a deep awareness of both cultural unity and regional diversity. This course is intended to provide students with an in-depth introduction to Italian culture and to broaden one's awareness and understanding of the role of cultural heritage in customs and lifestyles. Lectures will provide students with an organized, focused, and academic understanding of Italian history, art, architecture, food, religion, and culture. The course provides additional enrichment through basic notions of Italian language and terminology along with assigned readings and a final paper. On-site teaching is a significant part of this course and is aimed to provide the student with an incomparable experience of studying important sites of artistic architectural and social relevance in present-day Italy. Students are encouraged to observe the sites through active participation and to discuss their observations using specific and analytic social assessment skills. Florence only.

### **Food, Culture and Society in Italy – FWFCFC340 – 3 semester credits**

This course is targeted towards students with an interest in Italian food traditions, society, and culture. The main focus consists of what is generally defined as "made in Italy" culture and style in post-war Italy. Also covered are the relationships between Italian traditions, folklore and contemporary Italian society drawing from examples including festivals, food, tourism, and economy, and the influence of foreign civilizations. Students will be asked to regard the subject of food outside of the context of ingredients and the procedures used to create a dish; we will instead examine a large scale context in which food is either featured as a main component or an integral element in cultural situations. Thus the student is asked first and foremost to observe the presented material across an anthropologic lens that roves over the entire Italian peninsula. Lectures will be complemented by student cooking labs and/or tastings.

### **The Florence Food and Culture Experience – FWFCFF347 – 3 semester credits**

The city of Florence is a veritable mine of food and cultural experiences spanning from the kitchens of the Medici family to the rustic regional cuisine of Tuscany, growing rituals such as aperitivo, and high profile restaurants recognized internationally. The aim of this course is to introduce students to the food, street, and cultural scenes that set Florence apart from other metropolitan cities; encourage the discussion of the historical weight of its storied past on the food culture of today, and construct a topographical map that indicates the pinpoints of Florence's thriving gastro-cultural activities. Lectures will be complemented by student cooking labs and tastings.

### **Front of the House Management – HPFBSM330 – 3 semester credits**

The front of house area of any restaurant should be carefully planned in order to balance ambiance with function. Restaurant seating, wait stations, and waiting areas are just a few of the areas to consider when planning a restaurant dining room. The course focuses on all aspects that characterize the front of the house experience. Emphasis is placed on the importance of the front of the house to properly reflect the restaurant concept and the necessity of planning front of the house spaces for efficiency. Furthermore, the course considers the pivotal role of excellent customer service and the training methods of front of the house staff.

### **Pastry Shop – FWBPPS350 – 3 semester credits**

This course is a study of bakery operations and management as practiced in a pastry shop environment. Studies focus on the various pastry shop components and front/back of the house areas. Front of the house emphasizes customer service, space management and maintenance, retail display, client relations, and ordering strategies. An introductory approach to the back of the house is

considered in terms of equipment handling, supplies, production types, yields, formula conversions, dessert menu planning, and the handling of special requests and events. Safety and sanitation are examined for proper practice and application in the pastry shop. Students will gain familiarity with dessert categories and how they are positioned within the baking industry. This class includes experiential learning with CEMI.

## **Italian Studies and Languages**

### **Intensive Italian (Beginner) – ISITIB101 – 3 semester credits**

This course develops basic conversation, reading, and writing skills. Equal focus will be given to grammatical structures, vocabulary, and conversation skills. Students will develop a vocabulary that will enable them to engage in simple but useful everyday conversations, thus enhancing and supporting their Italian experience. Upon course conclusion, students will be able to express themselves in basic sentences, recognize gender and number in both nouns and adjectives, and begin approaching the Passato Prossimo. Emphasis will be given to the oral expression of practical vocabulary and newly acquired grammar structures. This level is for absolute beginner students who have never studied Italian before.

### **Italian Language for Hospitality Majors – ISITHO130 – 3 semester credits**

This course concentrates on rapidly developing a basic command of Italian while introducing the student to various aspects of the Italian culture through the hospitality industry. Students will have the opportunity to learn on-site with their instructors through a series of walking tours and visits in Florence to hotels, restaurants, and wine-related establishments. Technical vocabulary will be enhanced and finalized to prepare the student for the hospitality industry. Equal focus will be given to grammatical structures, vocabulary, and conversation skills. Students will develop a vocabulary that will enable them to engage in simple but useful everyday conversations, thus enhancing and supporting their Italian experience. After taking this course, students will be able to express themselves in the Present tense and Passato Prossimo and to use both nouns and adjectives in the correct form with reference to gender and number. No prior knowledge of Italian required, this is a beginner-level course.

### **Italian Language Intermediate I – ISITII201 – 3 semester credits**

*Pre-Requisite: One semester of Italian language or equivalent*

This course builds on and extends fundamental skills developed in the beginning-level course. Emphasis is placed on developing fluency skills and integration of language and culture through more extensive reading and writing. Upon course completion, students will be able to express polite requests using the Present Conditional and develop their language ability by using direct and indirect object pronouns. This course is aimed at students who already have a basic vocabulary of Italian and some knowledge of elementary language structures. Italian Language Placement Test required.

### **Italian Language Intermediate II – ISITII250 – 3 semester credits**

*Pre-Requisite: Two semesters of Italian language or equivalent*

This level is for those students who already have an active knowledge of elementary language structures (i.e. the expression of past actions and events, discussion of future plans), can communicate simple and routine tasks, discuss familiar and routine topics and describe his/her background, and can understand clear standard speech on familiar matters regularly encountered in work, school, leisure, etc. Upon course conclusion, students will be able to use more complex pronouns both in spoken and written Italian and will have a basic grasp of the following topics: Condizionale, Trapassato Prossimo, Pronomi Relativi, Imperativo and a basic grasp of the four tenses of Subjunctive. Italian Language Placement Test required.

## **Photography**

### **Introduction to Digital Photography - DIPHD180 – 3 semester credits**

This course introduces contemporary technologies for producing photographic images. Approaching the medium in its current complex and pluralistic state, students explore a variety of photographic concepts and techniques. The fundamentals of using a digital camera including manual exposure and lighting are stressed. The course also introduces seeing, thinking, and creating with a critical mind and eye in a foreign environment (Italy) to provide understanding of the construction and manipulation of photographic form and meaning. Assignments, lectures, readings and excursions progressively build on each other to provide students with a comprehensive overview of both the history of the medium and its contemporary practice. Colour correction, retouching, and compositing techniques are covered and complemented by further development of digital capture and printing techniques. This class includes experiential learning with CEMI.

Note: students may be required to bring their own DSLR camera. Details to be provided.

## **Sport Sciences**

### **Nutrition in the Sports Industry – SHSSN350 – 3 semester credits**

*Prerequisites: Introduction to Nutrition or equivalent.*

This course is a study of the importance of nutrition in sports and exercise in order to maximize athletic potential and performance. Covered topics include food nutrients, role of water, bioenergetics in exercise and training, heat and fluid regulation during physical activity, weight, and eating behaviors. Students are encouraged to form educated and strategic regimens (exercise and dietary plans) from both scientific and holistic approaches for professional athletes and physically active individuals.

Prerequisites: Introduction to Nutrition or equivalent.