

# UF in Italy

## FOOD PRODUCTION to CONSUMPTION

Summer A: June 4- June 22, 2017

### COLLEGE INFORMATION

Department of Food Science and Human Nutrition

Department of Horticultural Science

Universities of Palermo and Bologna

### PROGRAM

Earn 3 credits studying Italian food from production to consumption. The course will cover important aspects of production of classical Italian foods and food systems in Italy. You will visit a variety of agricultural areas including grape, wine, olive, vegetable, wheat and deciduous crop regions, as well as dairy and cheese-making regions. You will see, study, and taste many of these products as you are guided by the owners of these enterprises on comprehensive tours. You will also immerse yourself in the centuries' old Italian cultures and customs. There will be ample opportunity to meet local farmers and vintners and enjoy each region's unique cuisine.

### LOCATION

You will visit numerous areas of Italy, including Palermo and Catania in Sicily, Venice, Vicenza, Bologna, Tuscany, Florence, Siena, and Rome.

### EXCURSIONS

This program involves extensive travel throughout Italy. In-country transportation is by chartered bus, plane, or train.

### HOUSING

You will share rooms with 1-2 others. Agritourismo accommodations are essentially Bed and Breakfast operations located on small farms. A complete itinerary detailing overnight accommodations will be posted at <http://www.cals.ufl.edu/globalgators>.

**STUDY** the art and science behind Italian foods such as olive oil, cheese, pasta, balsamic vinegar, Parma ham, fruits, and wine in premier production regions of Italy

**CONTRAST** centuries' old methods of food production with current high-tech methods

**EXAMINE** the complex issues surrounding wine production and marketing in the world's finest vineyards of Tuscany

**EXPERIENCE** the culture and cuisine of different regions of Italy



### COURSE INFORMATION

ALS 4404 Italian Food: From Production to Consumption  
Courses are taught by UF Faculty

Total Number of Credits Offered: 3

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## APPLICATION INFORMATION

2017 Application Deadline: **March 15, 2017**  
Please apply online at: [www.ufic.ufl.edu/sas](http://www.ufic.ufl.edu/sas)

## ELIGIBILITY | REQUIREMENTS

- Open to all majors
- Minimum 2.5 GPA
- Students in good standing

## 2017 PRICING

**Undergraduate Program Fee: \$3,543**

**Graduate Program Fee: \$3,791**

A \$350 nonrefundable deposit toward the total cost of the program is due at the time of application. The remaining fees are due no later than 45 days prior to departure. If you receive financial aid, you can defer payment until it disburses. Deferment decisions will be based on the amount of aid to be received.

## WHAT'S INCLUDED

Tuition for 3 credits, all transportation in Italy, lodging accommodations, field trips, guided tours, guest lecturers, most meals, international health insurance, and emergency medical assistance.

## WHAT'S NOT INCLUDED

Round-trip airfare to Rome, some meals, additional personal travel, and personal expenses.



## FINANCIAL AID

Most financial aid that you would receive on campus during the summer can be applied toward the cost of this study abroad program; however, all financial aid eligibility is determined by Student Financial Affairs. You must speak with your financial aid advisor to determine what aid can be applied to the cost of this program, including scholarships.