

### ***Fulbright-Casten Family Foundation Award at the University of Gastronomic Sciences***

- **Number of Awards:** 1
- **Application Deadline:** **October 6, 2017**
- **Grant Description:** The Fulbright-Casten Family Foundation Award is intended for candidates with a special interest in the Slow Food movement and awareness of food culture and food sector issues. The candidate can decide to attend one of the following Master Programs:

- ❖ **Master in “Gastronomy:Food in Italy” (GCI)**
- ❖ **Master in Gastronomy: Food in the World” (GCW)**

at the University of Gastronomic Sciences, Pollenzo campus during the 2018-19 academic year.

- 1st level post-graduate Master's degree (according to the Italian Law)
- 90 European Academic Credits (1 credit = approx. 25 hrs. of student work)
- Duration: November 2018 – February 2020
- 10 months of class lectures, workshops, and field trips
- 4 final months for an internship or a final research project

#### **Objectives**

The Master's programs intend to train post-graduate students to become holistic gastronomes, i.e. gastronomes, who are able to understand and critically reflect upon food cultures and history, food anthropology and ecology, and sensory and aesthetic features linked to local food productions, gastronomies, and their attached "sociabilities." The specific aim of the two Master's programs is to provide students the means for becoming professionals, who will be cultural mediators in the food production, distribution, marketing/communication, as well as in the educational and food policies arenas. The Master programs will use the case of the Italian food culture and system (GCI) and of the gastronomies of the world (GCW) to enlighten global issues related to culture, sustainability, and food justice inspired by the fundamental principles of the international movement Slow Food (Good, Clean, and Fair).

#### **Structure**

1. (In common between the two programs, approx. 300 contact hours) Class lectures on the most salient current topics in Food Studies, delivered by forefront international scholars and experts:

Food Policy, Food History, Food Economics, Food and the Environment, Food and Media, Food Anthropology, Sustainable Agriculture, Food Traditional Knowledge, Food Philosophy, Food Sociology and Multiculturalism, Food and Social Movements, Food and Public Health, Biodiversity and Food Sovereignty, Animal Welfare, Bio-Scientific Fundamentals of Taste, Sensory Analysis

2. (Specific for each Master's program - GCI and GCW, approx. 150 contact hrs.)

#### **Class lectures GCI:**

- Italian food regions: from the Po Valley to the Mediterranean
- Agriculture, landscape, water, and environmental sustainability in Italy

- Food, mobility and tourism in contemporary Italy
- Food and gender: women, men, and power in Italian history
- The Italian food industry: history and present
- Food, migration and cultural and religious diversity
- Food, consumer culture and the global consumption of Italian cuisine
- Representations of Italian gastronomy: art, literature, film, TV and design

**Class lectures GCW:**

- (Central/Northern) European Gastronomy
- Mediterranean and Near Eastern Gastronomy
- South and South Eastern Asian Gastronomy
- Far East Gastronomy
- African Gastronomy
- North American and Caribbean Gastronomy
- South American Gastronomy
- Pacific Gastronomy

3. Tasting Workshops on the most important 15 worldwide food products (approx. 100 hours), i.e., Wine, Beer, Bread, Cured Meat, Cheese, Teas, Chocolate

4. Five study trips in Italy, Europe, and outside Europe (only GCW).

5. Final 4-months internship or research project.

**Teaching & Learning Strategy:**

Students will work on designing and conducting ad-hoc projects, to write self-reflective papers on their education experiences (both in the class, in the workshops, and in the field).

- **Host Institution:** Università degli Studi di Scienze Gastronomiche  
Piazza Vittorio Emanuele, 9  
fraz. Pollenzo - 12042 Bra (Cn)  
University website: [www.unisg.it](http://www.unisg.it)
- **Grant Duration:** November 2018 -- February 2020. Exact starting and ending dates will be defined in Summer 2018.  
As indicated above, this period includes **10 months** of class lectures, workshops and field trips **and 4 final months for an internship** to be held in Italy or a final research project.
- **Candidate Profile:** Preference in this program is for graduating seniors. Candidate study project must be consistent with the University of Gastronomic Sciences' mission and program.
- **Language Requirement:** Proficient knowledge of the Italian language, at the time of application, is strongly recommended, in view of social interaction and additional activities.

A proficient knowledge of the Italian language should comprise advanced comprehension, reading, writing and speaking abilities. At a minimum, this means that a candidate should have completed at least two years of college level study of the Italian language or its equivalent, at the time of application.

Language knowledge must be evaluated during the application process either by a college professor or university faculty member. On the Fulbright website at <http://us.fulbrightonline.org> you can find detailed information on application and language evaluation.

- **Grant Benefits:** The grant will cover costs in connection with participation in the Master's program: tuition, lodging in the university dorms, lunches, all planned stages, room, board and transportation associated with stages, required didactic material and participation in all events organized by the University of Gastronomic Sciences and Slow Food. The grantees will also receive a lump-sum travel allowance towards the purchase of an international round-trip plane ticket.
- **Additional Benefits:** The grantee will be covered by a limited Health Care Benefit Plan for the whole grant period, offered by *United States Department of State*. The Fulbright Commission will sponsor the entry visa to Italy for study purposes of the grantee, as well as the residence permit for the grant period. Cost for the release of the permit to stay will be borne by the grantee.
- **Dependents:** No dependent allowance is available. Candidates must ensure that they have sufficient funds to support accompanying dependents during their stay.
- **How to apply:** Fulbright US student scholarships are awarded through an annual merit-based competition administered in the US at the national level by the Institute of International Education - IIE, in collaboration with the Fulbright Commission in Italy.  
  
Information on the Fulbright US Student Program, eligibility criteria, selection process, application, deadlines and competition timeline is available on the Fulbright US Student Program website at <http://us.fulbrightonline.org>. Applicants are required to submit the standard Fulbright application and are not requested to present a letter of affiliation with the University of Gastronomic Sciences.  
  
The selected candidate will be requested to submit the application for the Master's program and complete enrolment procedures at the University of Gastronomic Sciences.
- **Additional Info:** For information about the grant, please contact Fulbright Commission in Rome:
  - ❖ Barbara Pizzella, Senior Program Officer, [bpizzella@fulbright.it](mailto:bpizzella@fulbright.it)
  - ❖ Chiara Petrilli, Junior Program Assistant, [cpetrilli@fulbright.it](mailto:cpetrilli@fulbright.it)