



Where in the World would you like to be in summer 2016?

# Ancient Eats CLSC 380/UNIV 301 in Rome

(Open to all majors)

[GE capstone and global issues credit for UNIV 301]

- Although the primary focus is on ancient Roman civilization (most of our documentation about food in the ancient world is from it), we will also pay much attention to prehistory, the Greeks, India, Southeast Asia, Africa, West Asia and the Americas.
- Field trips to Mt. Testaccio, Ostia and Pompeii
- Sample some ancient ingredients & recipes in class.

Some of the topics to be explored & discussed:

- The concept of and preparation for 'sustainability' in the ancient world.
- The globalization of trade of foodstuffs in antiquity.
- Agriculture; Processing
- Meats, vegetables, herbs, spices
- 'You are what you eat' or 'By their food you shall know them': Food and identity in the ancient world.
- Food, health and medicine.
- Shopping for food and meal preparation. Kitchens and tools.
- "Restaurants", feasts, dining rooms, eating utensils & meal 'protocol.'
- Food in myth and religion.



**May 18 -  
June 25, 2016**

Approximate cost:  
**\$4,700**

*Included:*

- Course tuition
- Airport pickup
- Orientation
- Accommodations in apartments with kitchens (connected with John Cabot University)
- Medical Insurance

*Not Included:*

- Roundtrip airfare (approx. \$1,400)
- Meals
- Passport fee
- Personal expenses

**Apply by April 1, 2016  
Payment Deadline —  
April 30, 2016**

*Course taught by: Professor  
**Karl Squitier** (Comparative  
World Literature and Classics).*

*For more information contact  
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