



The Dante Italian Language School in Vancouver presents

Parla come Mangi 2 4 online events with Benedetta Diamanti







Food is essential to our survival & it is a constant in our lives. Therefore, through the **history of food** we can explore the history & evolution of humankind.

Through food's perspective, we can discuss politics, linguistics, sociology, anthropology, economy, arts, technology \mathcal{E} more.

This **interactive four-lesson course deals with Italian history** & culture, using the lens of food studies.

Italian cuisine is renowned & appreciated worldwide. We all know how much Italians love talking about food, and how they often express **their patriotism through their local cuisine**. During the course, we will try to understand why this is the case while demystifying some common stereotypes & clichés.

4 SATURDAYs from 10:00 am to 12:00 pm (Pacific Time):

Apr. 24; May 1, 8 & 15

Course Fee: \$100/4 ep.

(10% discount for Dante Italian Language School students)

Online events will be held IN ITALIAN, ON ZOOM
We recommend an INTERMEDIATE level of Italian language

Benedetta Diamanti lives in Montreal, where she works for a non-profit. She has also been teaching Italian for the last four years, with a focus on cultural subjects. She earned a Master's in Italian Studies at the University of Bologna, and a Master's in Food Culture & Communication at the University of Gastronomic Sciences, in Pollenzo, Italy. In her free time, you can find her reading a book, cooking, or writing an episode for her podcast *Sentieri di libri*, where she talks about books.





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PROGRAM

Saturday, April 24 - Food and travel. Paolo Monelli & Mario Soldati recount their travels through Italy through the lens of local food specialties, contributing to creating a subgenre in the travel literature: the foodie travel, way before food blogs...

Saturday, May 1 - A brief history of pizza. We will explore the history of pizza & how Italians exported it around the world, contributing to transforming an Italian symbol into a global food.

Saturday, May 8 - Food and work. There is an aspect of the food chain that tends to be overlooked: who produces our food. We will talk about *mondine*, graduated farmers & also about the new Italians who are behind the production of some of the most famous Italian food products.

Saturday, May 15 - Local vs global. We will end our course by discussing the role of food in contemporary society. The discussion will span from social media to celebrity chefs, from the infinite doubts on which is the best diet to follow to the ideologies connected to food consumption, passing through movements like Slow Food, founded in defense of food.

INFO & REGISTRATIONS: info@dantesocietybc.ca
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