

The Dante Italian Language School in Vancouver
presents

Parla come Mangi
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** & 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):

March 6, 13, 20 & 27, 2021

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.



INFO & REGISTRATIONS: info@dantesocietybc.ca

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PROGRAM

Saturday, March 6 - A matter of method. Why is food considered culture? Can we talk about true & false ideas when dealing with food? How do you invent traditions? In the first lesson, we will answer these and other questions.

Saturday, March 13 - A brief history of Italian Cuisine. The idea of Italian cuisine as we know it today is quite recent. In this lesson, we will highlight the recurring traits of Italian cuisine from the Middle Age to modern times. We will also discuss how the concept of Italian regional cuisine as we know it today was born.

Saturday, March 20 - Pasta al pomodoro, the unexpected history of a symbol. Pasta with tomato sauce is considered by far the typical Italian dish, but when did it start appearing on Italian tables? What is the history of its ingredients?

Saturday, March 27 - Food in the arts. Considered by many a trivial subject, food has actually been an artistic subject since the dawn of time. In this lesson, we will travel through art history spanning from ancient Rome to Caravaggio, from Carracci to Arcimboldo, exploring the role and the evolution of food in the arts.

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