



UNIVERSITÀ DEGLI STUDI DI PALERMO

DEPARTMENT	Scienze Agrarie, Alimentari e Forestali
ACADEMIC YEAR	2020/2021
FIRST CYCLE COURSE	AGRIFOOD SCIENCES AND TECHNOLOGIES
SUBJECT	SEMIOTICS OF GASTRONOMY
TYPE OF EDUCATIONAL ACTIVITY	C
AMBIT	10691-Attività formative affini o integrative
CODE	18497
SCIENTIFIC SECTOR(S)	M-FIL/05
HEAD PROFESSOR(S)	MARRONE GIOVANNI Professore Ordinario Univ. di PALERMO
OTHER PROFESSOR(S)	
CREDITS	6
INDIVIDUAL STUDY (Hrs)	90
COURSE ACTIVITY (Hrs)	60
PROPAEDEUTICAL SUBJECTS	
MUTUALIZATION	
YEAR	3
TERM (SEMESTER)	2° semester
ATTENDANCE	Not mandatory
EVALUATION	Out of 30
TEACHER OFFICE HOURS	MARRONE GIOVANNI Wednesday 10:00 - 13:00 viale delle scienze, edificio 15, stanza 307

DOCENTE: Prof. GIOVANNI MARRONE

PREREQUISITES	None
LEARNING OUTCOMES	<p>Knowledge and understanding abilities Knowing and being able to expose the fundamental theories and models concerning the functioning of meaning production processes related to food, with particular regards to the Semiotics of food cultures and of alimentary practices.</p> <p>Abilities to apply knowledge and understanding Students will have the chance to develop structured reasoning on the semiotic processes involved in the constitution of cultures and in particular to nutrition and cuisine. They will also learn how to formulate analyses and create strategic plans to reorient the social processes concerning the world of gastronomy</p> <p>Judgment autonomy The main goal of the course is to develop students' ability to recognize, comprehend, and control the cultural change processes related to gastronomy using Semiotics.</p> <p>Communication Students will learn how to develop the ability to present with a good command of language and scientific precision, pointing out the semiotical aspects of cultural production and reproduction of food and cuisine.</p> <p>Learning skills The students will learn how to keep themselves up-to-date within the scientific sector. With the skills acquired in the class they will also be able to attend masters and specialized seminars in the field of food communication.</p>
ASSESSMENT METHODS	<p>Oral exams - The oral exam consists of five or six questions concerning the course subjects; it aims to ascertain the student's knowledge of the course subjects, how appropriately s/he expresses her/himself, and her/his problem solving abilities. Marks:</p> <p>30/30 e lode s/he expresses herself/himself with extremely clear and effective language, excellent knowledge of the course subjects, good analytical and problem solving skills;</p> <p>26-29 s/he expresses herself/himself with clear and effective language, good knowledge of the course subjects, fine analytical and problem solving skills;</p> <p>24-25 s/he expresses herself/himself properly, has basic knowledge of the course subjects and acceptable problem solving skills;</p> <p>21-23 imperfect knowledge of the course subjects, low analytical and problem solving skills;</p> <p>18-20 minimal knowledge of the course subjects;</p>
EDUCATIONAL OBJECTIVES	<p>After an exploration of the fundamental topics of the semiotics of culture, the course will show their efficacy in the field of gastronomy by analyzing artifacts inherent various forms of cooking and food. In particular it will be demonstrated that semiotic methods are very useful to analyze the cultural meaning of food but also to manage projects and communication strategies in such a field, ensuring their effective implementation, especially in the field of languages of taste, kitchen, table.</p>
TEACHING METHODS	lectures
SUGGESTED BIBLIOGRAPHY	<p>G. Marrone, Semiotica del gusto, Mimesis G. Marrone, Gastromania, Bompiani G. Marrone (a cura di), Buono da pensare, Carocci G. Marrone, Dopo la cenna, allo stesso modo, Torri del vento</p>

SYLLABUS

Hrs	Frontal teaching
4	food, culture, communication
4	cuisine and culture
4	food languages
4	food design
4	media and gastromany
4	communicative structure of recipes
4	cuisine and new media
4	food advertising
4	cooking in tv
4	cuisinem, food and cinema

SYLLABUS

Hrs	Frontal teaching
4	Gastronomical values and kitchenware
4	Food and identity (enunciation)
4	Models for semiotically analysing food
4	Food aesthetics
4	Spaces of consumption: from restaurants to street food