







Venue

The course will be held in the ancient Franciscan

Convent S.Maria del Giglio

in Bolsena, in the very center of Italy, at the junction of Tuscany, Latium and Umbria, about 70 miles north of Rome.



Overlooking the largest volcanic lake in Europe, surrounded by olive fields and vineyards,

in the Etruscan land rich in food culture, history, art, archeology and natural resources, the Convent managed by the non-profit association "Punti di Vista" - is an excellent environment for learning. The simplicity and beauty of the spaces fosters reflection, inspire conversations and facilitates



conviviality among participants and panelists.

Accommodation

Rooms at Convent S.Maria del Giglio have been converted for individual accommodation with shared bathrooms. Wireless Internet is available with personal laptop. Also included in the cost are breakfast, lunch, dinner, snacks and coffee breaks. Rooms with a view are available at first come first serve. Childcare also available with advance





additional information on accommodation:

puntidivista@pelagus.it

notice and at additional cost.

http://www.conventobolsena.org

additional information on the course:

http://newcomb.tulane.edu/nccrow mock@tulane.edu





towards healthy eating and well being

Bolsena, 25 May - 7 June 2008





Food, globalization and gender: towards healthy eating and well being

Food is a basic need, but its place in health and culture is complex, multidimensional and constantly evolving.

Food production and preparation also have consistently been associated with gender role differentiation in history. These practices historically have cemented family and community cohesion.

Food centrality to health and culture is undeniable, yet in the world of globalization and rapidly transforming gender roles, the bio-social importance of food has been overlooked, giving rise to nutritional problems and the decline of cultural practices around food.

The purpose of this course is to explore the changing role of food in the age of globalization and gender role transformation, and to analyze modern initiatives to promote healthy eating as well as to develop basic skills that enable their application.

More specifically, the course objectives include:

- Review current highlights and controversies in food and nutrition science
- Understand how globalization affects food systems locally
- Review the history of food in culture and its relationship to gender roles
- Explore modern initiatives to strengthen healthy eating and food-culture
- Develop practical skills in food production and preparation

This course combines formal didactic presentations, case studies, study tours and hands on food production and preparation exercises.

The course will take place in Italy, near Rome, the capital of food-focused International Agencies such as the UN Food and Agriculture Organisation (FAO), the UN World Food Programme (WFP), the International Fund for Agricultural Development (IFAD), and close to Slow Food headquarter, the European Food Safety Agency and many University programs.

The Course will draw upon this rich expertise and experience in food systems transformation.

Planned activities include:

- > Lectures of experts, practitioners, researchers and professors from: Italian Center for Biostatistic Research and for Food Safety; UN agencies and programs: International Labour Organization, FAO, IFAD, WFP; Biodiversity International; European Women in Development; Society for International Development; Universities of Rome, Padova, Bologna, Viterbo; Foundation for Biodiversity and other non governmental organizations.
- > Excursions to: international organizations' HQs; local organic food producers and related commercial activities; gourmet kitchens, vineyards, olive groves.

 Health & Nutrition
- > Practical laboratories: cooking, horticulture, and medicinal plants.
- > Other activities: discussion groups, research projects.

Food intake needs
Food components
Food regulations
Gender roles
Food security
Food &
Food safety
Globalised

Food & Food safety Globalised cultural identities food systems Women's knowledge Environment on food & plants "Slow food" Food aid

Organic farming Fair trade Healthy eating movements

CENTER FOR RESEARCH

NEWCOMB COLLEGE Director of the course: **Dr. Nancy B. Mock**The course is offered in English and open to:

> **students** who are either enrolled in graduate studies or advanced undergraduate, from Tulane

or other Universities > professionals

3 undergraduate or graduate credits are awarded upon successful completion.

Course fees, which include tuition, are: \$3700 per Tulane undergraduate /

\$5000 per non-Tulane student

\$3300 per Tulane graduate student / \$4500 per non-Tulane graduate student

\$4500 per professional (non enrolled, without tuition, final certificate of attendance provided).