



**“Good food should be a right, not a privilege.”
-Alice Waters**



**BORROMINI
INSTITUTE**

CRITICAL FIELD LEARNING ABROAD

The GUSTOLAB FOOD SYSTEMS & SUSTAINABILITY (GLI) cluster investigates fields which simultaneously involve the physical place (which produces food), the people and cities (which consume the food) and the technology (used in its production, processing and distribution). We also address international laws and regulations and the cross-pollination between numerous and diverse cultures.

TWO DECADES IN FOOD STUDIES

Since our first program in Food and Culture in Italy was launched in 2005 this field of study has increased in importance and become fundamentally interdisciplinary. Our food studies abroad programs are flourishing more than ever as a response to Sustainable Development Goals, specifically SDG 2 (Zero Hunger) and SDG 3 (Good Health and Well-being).

www.gustolab.com

SAMPLE COURSES

GLI 201 ITALIAN FOOD & CULTURE
Fall/Spring (3)

GLI 202 NUTRITION IN THE MEDITERRANEAN WORLD
Fall (3)

GLI 299 FOOD PRODUCTION: OLIVE OIL, WINE
Fall (3)

GLI 401 CRITICAL STUDIES ON FOOD: FROM PRODUCTION TO WASTE
Summer (3)

INT 101 ACADEMIC INTERNSHIP

SERVICE LEARNING AND INTERNSHIPS

Students may take part in workshops and field experience involving urban agriculture, food aid, environmental policy and community service. Our internships are curricular, followed closely by our faculty who coordinate public symposia and publications.

Gustolab Food Systems and Sustainability



CRITICAL FIELD LEARNING ABROAD

Visit us in Rome at the Borromini Center
Piazza dell'Orologio, 7
Rome, Italy



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