

ACADEMIC CATALOG
AY 2022-23

**THE AMERICAN UNIVERSITY OF
FLORENCE**



| AUF |

*The American
University of Florence*

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ABOUT AUF

The American University of Florence is a free-standing, private, non-profit, and non-denominational institution located in Florence, Italy.

November 18, 2021 US accreditation update:

The New England Commission of Higher Education has determined that AUF is eligible to proceed with an application for candidacy for accreditation within two years. A determination of eligibility is not candidacy or accreditation, nor does it indicate a likelihood of eventual accreditation. Questions about eligibility and the accreditation process should be directed to the President of the Commission.

AUF is also reviewed yearly for European quality certification (Certified by IMQ S.p.A. - ISO 9001:2015 Cert. N.9175.FLRU).

Given the range of academic study, AUF is organized since its inception along the lines of a US-style higher education institution with instruction in the English language, processes, and structure comprised of multiple colleges or schools of study as typically implemented in the United States.

The University is comprised of nine schools and their respective community projects:

Schools - Community Engagement Member Institutions

APICIUS International School of Hospitality - Dimora, Ganzo, Fedora, Sorgiva

DIVA School of Digital Imaging and Visual Arts - Corridoio Fiorentino

FAST School of Fashion and Accessory Studies and Technology - FLY Fashion Loves You

IDEAS School of Interior Design, Environmental Architecture, and Sustainability - Corridoio Fiorentino

ISB International School of Business - EntrepreLearn Lab, Pomario

J SCHOOL School of Journalism, Communication and Publishing - Ingorda

SAS School of Arts and Sciences - F_AIR

SQUOLA Center for Cultural and Italian Studies - CCIS

School of Graduate Studies - AUF Operations

PALAZZI & COMMUNITY ENGAGEMENT MEMBER INSTITUTIONS

The term "PALAZZI" means palaces and is used within the AUF academic community in Florence to identify the innovative bridge between classroom learning and the opportunity for the student to express learned competencies in a real, community-based enterprise. AUF's efforts dedicated to cultural integration results in the projects and activities of the CEMI Community Engagement Member Institutions associated with each of the University's schools. Palazzi is a reminder of how CEMI and AUF campus facilities are located in beautifully renovated historic palaces well known to the Florentine community and represent unique urban campus environment.

CEMI

An important aspect of AUF education is the collaboration and exchange between academic departments and the Palazzi Foundation's projects for cultural integration – spaces connected to the institution that are open to the local community and operate in cooperation with the faculty and student body as a part of the academic experience at AUF. The educational aim of involved courses is aligned with these spaces in order for students to directly apply Experiential Learning in a training ground that fosters the intermingling of communities and cultures.

The institutional CEMI for AUF is the Palazzi Community Center; it is open to the public and serves as a cultural center for outreach opportunities that the Florentine community may benefit from. The center's activities embrace events and initiatives involving all academic divisions, feature services for the community, and sustains entities representing the local territory (independent bookstores, cultural associations, charities, sustainable food/wine producers, community gardens, artists, designers, etc.).

Each of the 9 academic divisions at AUF features its own distinct CEMIs:

APICIUS International School of Hospitality

Dimora Guest Apartments

Ganzo Restaurant

Fedora Pastry Shop

Sorgiva Spa

DIVA School of Digital Imaging and Visual Arts

Corridoio Fiorentino Photography and Design Gallery

FAST School of Fashion and Accessory Studies and Technology

FLY Fashion Loves You – Fashion Retail Store

IDEAS School of Interior Design, Environmental Architecture and Sustainability

Corridoio Fiorentino Photography and Design Gallery

ISB International School of Business

EntrepreLearn Lab

Pomario Botanical Retail Store

J SCHOOL School of Journalism, Communication, and Publishing

Ingorda Campus Press

SAS School of Arts and Sciences

F_AIR Florence Artist in Residence

SQUOLA Center for Cultural and Italian Studies

CCIS Center for Cultural and Italian Studies

School of Graduate Studies

AUF Operations

AUF MISSION

AUF's mission aims to offer a unique educational model for international students. Through this model, AUF allows students to integrate, benefit, and learn from their academic experience by applying knowledge and competence simultaneously. Knowledge and competence are taught at the same time through educational strategies and several teaching methodologies that are based on the experience, integration, and engagement with the local community.

The model is formally copyrighted in Italy and guides the institution's academic and student life operations through two fundamental pillars - the below institutional mission statement that informs all elements of the model, and assessment practices that review and evaluate model outcomes for evidence-based improvement.

MISSION: Enriching Students through Cultural Integration, Community Engagement, and Experiential Learning

AUF was founded to:

Promote and renew creative disciplines in a city renowned for its history-changing innovations.

Offer challenging academic programs that shape inquisitive minds capable of:

Approaching academic disciplines with the mindset to deeply understand the principles of the past and how they are present in today's context.

Transforming learning, knowledge and cultural experiences into instruments that shape tomorrow's future.

Contributing to the local culture with the findings, research, and creations developed over the course of study.

Provide excellent professional and academic facilities at each campus, which not only offer learning spaces but also enhance and inspire learning potential.

Go beyond classroom learning by promoting student interaction with the convergence of the multicultural societies and creative presences in the city of Florence. This is accomplished through the presence of Palazzi Community Engagement Member Institutions (CEMI) whose facilities and services are open to the public.

VISION: American-style, community-oriented education in Florence that transcends disciplines and cultural traditions.

AUF is a multidisciplinary institution that seeks to offer dynamic possibilities of study through a rich selection of academic institutions and departments.

AUF unites communities, nationalities, compelling projects, and studies capable of shaping the cultural landscape of Florence.

AUF encourages students to be challenged by both classroom and service learning for civic engagement, and to challenge the weight of Florence's glorious heritage in order to contribute to its future with a fresh mind and open eyes.

AUF strives to provide its students with an experience that goes beyond the Renaissance façade of Florence by communicating to them that who we are and what they experience go beyond cultural stereotypes. AUF believes that through critical analysis and evaluation of own cultural norms and values in relation to those held by others, AUF program graduates will develop a profound cross-cultural, global perspective.

VALUES

A rich, stimulating course offering taught by an international faculty, spanning all areas of the institutions grouped under AUF and their specific departments and courses.

An academic structure based on lectures, workshops, seminars, and laboratories that promote student learning and creation.

Quality, state of the art facilities located in historic palaces throughout the Florence city center.

Opportunities for student exposure and interaction with the local culture through civic engagement and service learning on both academic and extracurricular levels and cultural integration projects including the on-going involvement available through Palazzi CEMI.

TRANSPARENCY

AUF is committed to transparency regarding all internal and external individuals, constituencies, and communities that the institution engages with in the delivery of its mission and academic programs. Fair processes are applied to the students, faculty, and staff of the institutional, in compliance with the legal parameters of Italian legislation. The institution carefully examines all processes, planning, research, development, to ensure that conflicts of interest do not ensue in campus operations and/or communication.

FACILITIES

AUF, its related schools, and the Palazzi CEMI (Community Engagement Member Institutions) are located in important historic palaces throughout Florence's city center. AUF is committed to offering the latest technologies and resources to its community of students and faculty. Audio-visual equipment is available at all campus locations; all classrooms are equipped with whiteboards. Wifi connections are available throughout all facilities.

AUF campus locations include:

Ex-Teatro San Gallo - Via San Gallo 45r

Palazzo Bombicci Pontelli Guicciardini Strozzi - Corso dei Tintori 21

Palazzo della Giostra - Borgo Pinti 20r

Palazzo dell'Ospitalità - Via Ricasoli 21

Quartiere Sant'Ambrogio - Via dei Macci 85r

Palazzo delle Arti - Via Guelfa 85

PROGRAMS OF STUDY

AUF offers undergraduate, graduate, and special and enrichment programs. Program applications are welcome from all over the world, regardless of citizenship. We believe that the blending of many cultures creates a more diverse and rich student body, which will contribute to the overall experience of the AUF academic community as well as the local community in Florence. Each application we receive is individually reviewed before a decision is made. Proper academic planning allows students to complete their chosen course or program successfully and efficiently. The institution offers academic advising to accepted students. Each academic program has clearly defined student outcomes that describe the knowledge, skills, and capabilities that students acquire.

Undergraduate Programs:

4-year undergraduate bachelor's degrees that provide a comprehensive general education foundation and a focused major course of study.

US bachelor's dual degree transfer opportunities in collaboration with AUF affiliates.

2-year Associate's Degree / Certificate Career Programs featuring 2-year intensive programs that prepare students for career transitions and entry into new fields. Programs taken for 1 year grant the Certificate Career status only.

Graduate Programs:

1-year master's degrees in focused areas of study.

Two one-year certificate career programs in Culinary Arts and Baking and Pastry are offered to university graduates or working professionals.

Graduate certificate and courses in the area of international education.

Graduate coursework in Food and Wine Studies.

Study Abroad Programs:

Pre-College summer program open to high school students seeking to earn college credits in an immersive university setting.

In-bound visiting student opportunities in Florence for transferring credit to home institutions.

Out-bound experiences for AUF degree students at approved affiliate partner locations abroad.

Please see ADMISSIONS & TUITION BENEFITS for admissions requirements.

UNDERGRADUATE 4-YEAR BACHELOR'S DEGREE PROGRAMS

The 4-Year Bachelor's Degrees at AUF offer programs that consist of a minimum of 120 credits hours including a major field and the course distribution requirements listed below:

BA Cultural Studies

Concentrations in: Art History / Fine Arts

BA in Digital Publishing and Communication

Concentrations in: Digital Media / E-Publishing / Visual Communication / Product Design

BA in Fashion Design, Merchandising, and Media

Concentrations in: Accessory Design and Technology / Fashion Communication, Promotion, and Media / Fashion Design and Technology / Merchandising, Marketing, and Retail

BA in Food and Wine Studies

Concentrations in: Baking and Pastry / Culinary Arts / Enology / Wellness, Health, and Nutrition

BA in Hospitality Management

Concentrations in: Hospitality Management / Real Estate Management / Special Event Management / Wellness Management

Program Requirements

Some programs may have additional requirements, see specific programs for details.

General Education Requirements (48 Credits)

All bachelor's degree students at AUF are required to satisfy general education requirements, certain courses that all students must take in order to graduate. These requirements are an important component of post-secondary education. Besides specializing in a major and preparing for a career, students should become familiar with some of the many rapidly changing disciplines. Through these requirements, students expand their historical, aesthetic, cultural, literary, scientific, and philosophical perspectives, improve critical and analytical thinking, and acquire skills in finding, managing, and communicating knowledge. Courses must be taken in areas consistent with General Education component distribution as detailed below.

English Composition (6 credit hours)

Humanities (12 credit hours)

Mathematics (6 credit hours)

Physical & Biological Sciences (6 credit hours)

Social & Behavioral Sciences (6 credit hours)

Diversity & Intercultural Studies (6 credit hours)

Italian Language (6 credit hours)

Approved Course Listing: The Academic Affairs Office periodically releases a list of courses that meets the AUF'S General Education guidelines.

Core Requirements

Seven to ten core courses related to the specific area of study.

Capstone Project

3 credits

Concentration Coursework

24-30 credits completed in selected concentration area.

General Electives, sufficient to reach a minimum of 120 credits (some programs require a higher credit load, please visit program page).

The University requires an overall minimum grade point average of 2.00, with no more than one grade lower than C- in core courses.

For detailed information regarding each program, please refer to Program Curricula section of the Catalog.

Program Costs

AUF tuition and related expense estimates can be found below for the academic year. The actual expenses incurred by students may be higher or lower than the estimated amount and the below is intended as a guide to planning your post-secondary university education. Tuition and other related academic costs are payable to AUF, most others are privately incurred. Lodgings are available in conjunction with tuition.

Estimated Costs of Attendance for an Academic Year (full-time student)

Tuition per credit 210 euros (students typically take 15 credits per semester, 30 per year)

Housing and Meal Plan (single room supplement, 1600 euros) 6,720 euros

Application fee 120 euros

Application processing fee 100 euros

Student Services fee 440 euros

Library fee 80 euros

Residency/Immigration expenses 155 euros

Books/Supplies (variable) 650 euros

Personal expenses (variable) 2,500 euros

Travel expenses (variable) 1,250 euros

Total Estimated Annual Cost of Attendance 18,315 euros

Tuition Guarantee

In order to facilitate student planning and budgeting, AUF guarantees the tuition rate as released per academic year in the application form for the students' course of study. Students must maintain full time status and remain in good financial, academic, and disciplinary standing.

US DUAL DEGREE OPPORTUNITIES

Undergraduate students have the opportunity to transfer AUF coursework to a US bachelor's dual degree program. Courses will be completed in Florence and will require the fulfillment of online coursework as per the program requirements.

2-YEAR ASSOCIATE'S DEGREES / CERTIFICATE CAREER PROGRAMS (Undergraduate level)

The Associate's Degree / Certificate Career Programs are unique for their combination of in-classroom learning and practice in the field alongside professionals in the dynamic local economy of Florence. Coursework and content are characterized by research and practice, supervised by faculty members who are respected industry professionals. AUF offers the following programs:

Associate of Arts in Communication and Interactive Digital Media

- Year 2 Tracks / Specializations: Photography; Product Design; Publishing; Visual Communication.

Associate of Arts in Fashion Design, Merchandising, and Media

- Year 2 Tracks / Specializations: Fashion Design and Technology; Accessory Design and Technology; Fashion Merchandising, Marketing, and Retail; Fashion Communication, Promotion, and Media.

Associate of Arts in Hospitality Management

- Year 2 Tracks / Specializations: Hospitality Management Reception Professional (WACS); Special Event Management; Spa Management; Real Estate and Facilities Management.

Associate of Arts in Food, Wine, and Wellness Studies

- Year 2 Tracks / Specializations: Culinary Arts Chef De Partie (WACS); Baking and Pastry Chef De Partie; Wine Studies and Enology Junior Sommelier (WACS); Wellness, Health, and Nutrition.

The first year of study consists of two academic levels and awards a One-Year Certificate.
The second year of study consists of four academic levels and awards an Associate's Degree and 2-Year Advanced Certificate.
For Food, Wine, and Wellness Studies only, a 3-Year Master-Level Certificate is available for Culinary Arts Sous Chef (WACS) and Baking and Pastry Sous Chef tracks.

Direct access tracks are available for entrance into the second-year specializations for all areas*.
Certificate Career programs may also be taken for one season (Fall, Spring, Summer).

AA fulfillment requires the coursework described in the Certificate Career Program curricula and a minimum of 21 general education credits as listed below to complete the associate's degree. Please note that general requirements vary according to the program. All AA programs require an appropriate English language level as stated for the bachelor's degree programs.

Required Courses: The core education of each level consists of 5 courses (18 credits per semester, 36 credits per academic year). Core courses are mandatory and fundamental for each program.

General Education requirements:

English Composition, 3 credits

Humanities, 3 credits

Mathematics, 3 credits

Physical and Biological Sciences, 3 credits

Social and Behavioral Sciences, 3 credits

Diversity and Intercultural Studies, 3 credits

Italian Language, 3 credits

Total general education credits: 21

Total AA program credit load: 76 credits*

*Please note: General requirements vary according to the program. Some gen ed requirements are embedded in multiple courses. Some programs may require additional credits to complete the associate-level program of study, as defined in the individual program curriculum.

GRADUATE PROGRAMS

Master's Degree Programs

The 1-Year Master's Degrees at AUF require 30 credit hours and the course distribution requirements listed below:

MA Fashion Retail, Merchandising, and Media

MA International Education

MA Visual Media

MA Organizational Management in International Hospitality

MA Health and Wellness Studies

Program Requirements

Common Core (6 credit hours)

2 courses required for all MA tracks.

Concentration Courses (9 credit hours)
3 courses related to the specific area of study.

Electives (12 credit hours)
6 credits designated for the MA program of study.
6 credits can be chosen from other MA disciplines.

Capstone Project (3 credit hours)

Master-level Certificate Career Programs in Culinary Arts and Baking and Pastry (one year two semesters)

These yearlong programs offer two semesters of coursework, lab, and experiential learning hours. These programs make up the third year of the Certificate Career Programs in Food, Wine, and Wellness Studies.

Graduate Coursework

Courses from AUF's School of Graduate Studies also represent the area of Food and Wine Studies. Graduate-level internships and experiential learning are also available.

STUDY ABROAD PROGRAMS

Studying abroad for visiting undergraduate and graduate students at AUF offers flexible options throughout the year.

The following sessions are held within an academic year:

Semester/Year

15 and 11-week fall and spring semesters
12-week summer semester

Intensive/Quarter Programs

3-week sessions in the fall, spring, and summer. Any three consecutive 3-week sessions may be combined into a quarter session.

The summer season also features 4-week sessions and 6-week sessions.

The 1-week Cultural Introduction to Italy field learning program can be added to any semester or intensive program.

In addition to regular academic courses, study abroad students have the option of adding non-credit and for-credit internship and experiential learning courses to their schedules.

Course selections may be subject to change depending on enrollment and availability. The approval of credit loads must be pre-approved in any given academic session.

A Pre-College program for high school students who wish to engage in university-level coursework is offered twice in the summer.

Customized and faculty-led programs at the undergraduate and graduate level for groups and cohorts are regularly organized by the Special Programs Department.

ACADEMIC STANDARDS AND REGULATIONS

FACULTY SENATE

The AUF Faculty Senate is the organization whose purpose is to review, evaluate, and make recommendations for the educational policies and practices of the institution. Educational policy is defined in the academic catalog while the Senate bylaws describe how policy is observed and enacted. The bylaws provide guidelines for Senate members on matters ranging from academic regulations to curriculum development and objectives, student petitions, and faculty-related topics. Senate deliberations and recommendations with regards to faculty are summarized in the Faculty Guidelines and Best Practices for Course Delivery. The Senate meets on a monthly basis.

ACADEMIC FREEDOM

AUF maintains for individuals in a teaching capacity at the institution a policy of freedom of inquiry, instruction, research, and publication throughout the duration of employment. Knowledge sharing and evaluation do not conform to orthodox beliefs, methods, and practices. The institution and its faculty body represented by the Faculty Senate are involved in establishing the processes through which goals and outcomes are fulfilled for academic programs and purposes. Faculty members and those in instructional roles have the right to address issues as related to the teaching assignments they hold. Such figures are not authorized, however, to redirect students towards one's personal perspectives, and must abide by the academic procedures, standards, and regulations in place as highlighted by Faculty Guidelines and Best Practices for Course Delivery.

COURSE REGISTRATION

A student's selection of a program of study is usually based upon academic interests, vocational objectives and personal growth objectives. Individual course selection and registration is a function of the program of study.

Course selection and registration procedures have been established for each student's status and additional details pertaining to the course selection are communicated as part of the applicable acceptance process.

Class offerings, dates, times and deadlines and other important registration details specific to each session are published in that semester's class schedule which is available online.

Not every course listed in the catalog is offered each session, please consult the website to view the updated list of courses offered for all academic sessions.

All courses are taught in English unless otherwise indicated.

ACADEMIC LOAD

A full-time semester load is considered 12 credits for undergraduate students and 9 credits for graduate students. Should a student visa be required for either category, a minimum of 12 credits will be required in a single semester.

Courses with Italian language component and Italian language courses

Students are encouraged, according to schedule compatibility and program requirements, to participate in Italian Language and Culture offerings. Please refer to the individual course descriptions for full details. Please note for non-beginning students: language level changes cannot be made after the final registration period upon arrival in Florence. Please see the "Registration changes" section below for a detailed timeline.

COURSE FEES

Certain courses require additional course fees. Course fees cover course-related activities and support the instructor's teaching methodologies. In addition, students enrolled in certificate career or AA programs must pay a school kit fee in order to participate in the program. Information regarding course fees and school kits is communicated prior to student arrival in Florence.

REGISTRATION CHANGES

Upon the submission of a student enrollment, students may make registration changes if permitted by the program during the pre-arrival course registration period before arrival in Florence. The final registration phase takes place upon arrival in Florence:

Fall and Spring semesters: Students are entitled to one course add and/or drop for the entire semester.

- 11/12-Week semester: A final registration period takes place during the first week in Florence. The last day to drop is the first Friday of the first week of the semester. All changes after that date will be recorded as a W on a student's transcript (from the 9th lesson any changes are recorded as a WF on a student's transcript).
- 15/16-Week semester: students may choose to apply a registration change to either the Session I 3-week courses (on the date prior to the first lesson) or the 11-Week semester (see above).

Intensive sessions: The final registration period takes place on orientation day prior to the first day of class. No changes are permitted during the January Intersession.

Note: No registration change requests will be processed after the aforementioned deadlines. All requests must be submitted through the MyAUF portal. At the end of each day of the final registration period in Florence, it is the student's responsibility to check if the request is approved. Requests are not finalized until the student receives an updated official registration. Only ONE course add and/or drop request is permitted per student (this means that all requests to change the Official Registration must be made simultaneously).

For visiting/study abroad students:

- Approval is required from the student's sending institution.
- Students are solely responsible for ensuring that any changes made to their official registration will transfer to their home institution, as all processed requests are final.

If a class change is accepted during final registration:

- Students will receive an updated Official Registration by email and find an updated copy on the MyAUF portal.

If a class change is not accepted during final registration:

- The student will receive an email from the Registrar's Office stating as such.
- Students may complete another request (only during the final registration period, as mentioned above).

General Rules and Regulations

- Students may not drop the following courses: Independent Studies (or courses that will run as Independent Studies), SPEL/Internships, or degree requirement courses.
 - Semester (Fall/Spring) undergraduate course loads may not drop below 12 credits.
 - Switching from one section to another section of the same course, including Italian language courses, is considered a course change.
 - Switching levels of the same course does not constitute a change (changes in Italian Language course level DO NOT count as a registration change request).
 - For any courses dropped upon arrival in Florence, refunds are not granted for any reason whatsoever.
- Requests Made After the Final Registration Period:

- Courses dropped after the Final Registration Period will result in a "W" (0 credits) for that course on the transcript.
- Courses dropped after the withdrawal deadlines outlined in the subsequent section will result in a "WF" (0 credits) for that course on the transcript.

WITHDRAWALS AND EXTENUATING CIRCUMSTANCES

Withdrawal/Late Withdrawal

Any voluntary withdrawal after classes have begun must be officially registered. Students must fill out the required form and return it to the Registrar's Office. Once this procedure has been completed, the student forfeits course credits as well as tuition and fee refunds. Transcripts will be issued with a W next to each dropped course (any course dropped after the 8th lesson will be marked at a WF). Students are eligible for withdrawal only if the number of absences does not exceed the limit for automatic failure (please see attendance policy). Students who drop their courses without going through the procedure outlined above will receive a failing grade and will receive an F on their transcripts.

Students are required to become familiar with AUF policies, procedures and deadlines. Please refer to the Academic Calendar published each semester in the Course Schedule for specific deadlines.

AUF reserves the right to cancel or combine classes; to change the time, dates, or locations; or to make other necessary revisions in class offerings. AUF may discontinue courses and make changes to the course offering.

Extenuating Circumstances

Extenuating circumstances are considered for a serious illness requiring hospitalization or death in the immediate family. All petitions related to such circumstances must be submitted to the AUF Faculty Senate for review and include supporting dates and official documentation that certify the extenuating circumstance.

The following petitions related to extenuating circumstances may be made from Lesson 9 onwards if the student has successfully attended 50% of the course hours (for 1/3-week and Survey of Italian Art Field Learning courses, 50% of both course and FL hours) and is in satisfactory academic standing of C- or better.

- Cases requiring leave from program but the conditions allow for Remote Program Completion: students complete the coursework and exams on MyAUF.
- When extenuating circumstances prevent students from completing a major course requirement such as a final exam and/or final project:
 - Students have up to 7 maximum days from the date of the exam to make up the missed final exam and/or final project.
 - If the extenuating circumstances do not allow for the final exam and/or final project to be completed within 7 days of the exam date, AUF will issue an Incomplete status for the courses.

Lesson 1 2 3 4 5 6 7 8

Students may request a Withdrawal (W).

Lesson 9 10 11 12 13 14 15

Any withdrawal request results in a Withdrawal/Failure (WF).

Remote Program Completion and Incomplete status for extenuating circumstances are applicable if at least 50% of coursework has been completed.

Please note: For Field Learning courses, the 50% of course hours referenced above applies to the completion of both lecture and FL hours.

MYAUF ONLINE PORTAL FOR STUDENTS

AUF has a paper-free policy and is committed to environmentally friendly and sustainable initiatives. All course documentation is digital and can be found at MyAUF, the online portal for all AUF students and faculty members.

SYLLABUS

The course syllabus is the student's guide to the course. Students should receive a syllabus at the beginning of each course that describes the course, policies within the course, and procedures that govern the delivery of the course. Syllabi are available on MyAUF, the online portal for AUF students and faculty. Students are responsible for obtaining the syllabus and understanding the course policies in the syllabus. Any questions regarding information in the syllabus should be directed to the instructor for clarification. Students are responsible to be aware of any required site visits, or extra course activities which may occur on days or at times other than the scheduled class meeting times. To access all course materials students are asked to log into the MyAUF platform using their Student ID card.

AUF POLICY FOR CONTACT / CREDIT HOURS

AUF Unit of Credit

The unit of credit used at AUF is the semester credit hour.

1 Credit approximately corresponds to 2 ECTS credits.

Contact hour relationship: An academic hour consists of 50 clock minutes of contact time. Contact hours comply with the New England Commission of Higher Education's (NECHE) policy on credits and degrees.

1. Lecture

A semester credit hour is earned for fifteen 50-minute sessions of classroom instruction with an expectation of two academic hours outside of the classroom for each session. A semester credit hour is thus earned for 15 academic contact hours of lecture plus 30 hours of academic work outside of the classroom.

2. Field Learning, Service Learning, Laboratory

A semester credit hour is earned for fifteen 100-minute sessions with an expectation of one academic hour outside of the classroom for each session. A semester credit hour is thus earned for 30 academic contact hours of FL/SL/Laboratory plus 15 hours of academic work outside of the FL/SL/Laboratory hours.

3. Experiential Learning, Clinical Practice

A semester credit hour is earned for fifteen sessions, each session represents a minimum of 150 minutes. Due to the institution's unique learning model, EL hours are dedicated to community-gearred projects that are guided by faculty within AUF facilities (CEMI). CP hours are associated with the local health system, and also include research and projects such as classroom activity and writing assignments. All hours represent a combination of project-oriented learning and faculty supervision. A semester credit hour is thus earned for 50 academic contact hours of EL.

4. Internships

A semester credit hour is earned for a minimum of 40 clock hours of supervised academic activity that takes place outside of the institution.

5. Independent study

A semester credit hour for independent study is earned for the equivalent of forty-five 50-minute sessions of academic activity fulfilled by the student. Independent study is defined as study completed through initial guidance, critique, review, and final evaluation of student performance by a faculty member.

Please note: Credit hours may be earned in intensive sessions proportionately to those earned for the same activity during a semester term.

ATTENDANCE

Academic integrity and mutual respect between the instructor and student are the foundation of any academic institution. This is reflected in the attendance policy. Class attendance is mandatory and counts towards the final grade. The number of absences is based on the number of class meetings missed. Students who arrive late or depart early from class may be counted as absent.

Standard Attendance Policy

Absences are based on academic hours - 1 absence equals 3 academic hours.

On the second absence the attendance and participation grade will be impacted.

On the third absence the instructor may lower the final grade by one letter grade.

The fourth absence constitutes automatic failure of the course, regardless of when absences are made.

GRADUATION AND DEGREE COMPLETION TIME LIMIT

Students in the process of completing their degrees must formally apply for graduation and pay the relative fee through the procedures and timeline provided by the Registrar's Office. From the time of initial enrollment, degree requirements must be fulfilled within 10 years for undergraduate students and within 5 years for graduate students.

LEAVE OF ABSENCE AND READMISSION

Undergraduate students: Up to two semesters may be requested for a leave of absence. Evaluation of any additional requests may be petitioned for medical emergencies requiring hospitalization. A third, unauthorized leave of absence will result in an automatic withdrawal from the program and the student must reapply for admission.

MA students: Maximum one semester's leave of absence.

The leave of absence must be authorized prior to the start of the academic term and cancellation penalties for program fees, if already fulfilled, will be applied according to the cancellation deadlines. Requests for the leave absence should be made through the Academic Affairs Office. Should the request require a petition for special circumstances, a Faculty Senate review will be conducted. All approved leaves of absence will be communicated to the Registrar's Office. The readmission process must be fulfilled through the Registrar's Office at least 30 days prior to the upcoming term start.

Authorized leaves of absence do not reduce the total number of years allowed for the degree completion time limit outlined in the graduation section of the catalog.

RELIGIOUS HOLIDAYS

Only official Italian state holidays are recognized.

TEXTBOOKS

Information (cost and location) on your textbooks is in your course syllabus.

SITE VISITS AND FIELD LEARNING

Certain classes may have site and museum visits (and/or overnight field learning activities) as a mandatory part of the course. Students will be informed during the first lesson on details (when, how) and if there are any additional costs. Course fees are not refundable. In the case of an absence, no refunds are granted.

GRADING AND EVALUATION SYSTEM

The grading scale below is used in establishing the final course grade.

A 93-100%; A- 90-92%; B+ 87-89%; B 83-86%; B- 80-82%; C+ 77-79%; C 73-76%; C- 70-72%; D 60-69% (minimum passing credit); F 0-59%

F / Failure: In the case of failure due to excessive absences the procedure outlined in the attendance policy will apply.

W / Official Withdrawal: Students whose absences do not exceed the limit for automatic failure (see attendance policy) may withdraw from a course until the deadlines specified in the withdrawal procedure (see Withdrawal and Late Withdrawal/Incomplete sections in previous pages).

WF / Late Withdrawal: Is assigned to students who do not withdraw by the final withdrawal date as established by the withdrawal procedure.

I: Incomplete

Please note: For W / Official Withdrawal, WF / Late Withdrawal, and Incomplete, please read their pertinent sections in the academic policy for full details and procedures.

Auditing is not permitted.

Pass/Fail is not permitted.

Grade Point Average: AUF uses the 4-point system as a measure of academic success. Academic letter grades carry the following values: A = 4.00; B = 3.00; C = 2.00; D = 1.00; F = 0.00

The syllabus of each course outlines how submitted coursework and student performance are evaluated according to the above grading system.

Grading as per AUF policy exclusively occurs on the MyAUF and are submitted by faculty members on the academic portal for each course scheduled at AUF.

Please note that in addition to grading evaluation for academic courses, evaluation methods are also conducted as a part of the AUF assessment system for improving the overall learning and teaching process for students and faculty as well as for staff development.

EXAMS

All students must take quizzes, midterm and final exams at the established exam time and date indicated in the course syllabus. The date and time cannot be changed for any reason. Not attending during the designated Exam or Quiz day will result in a zero and no credit for the exam; the final grade will be adjusted accordingly. This institution does not offer Pass/Fail grades, Incomplete, or Audits; but only letter grades for exams. All courses registered for and grades received for those courses will be shown on a student's transcripts.

Permission will be given to reschedule exams in case of a student being hospitalized or with a significant health or mental health issue or for urgent family-related issues; each case will be individually reviewed and decided upon by the Faculty Senate. Requests should be made in writing and directly to the Faculty Senate through a petition. Each request must be provided in writing and provide details regarding the request and be accompanied by any necessary documentation. Requests must be filed prior to the date of the scheduled exam.

Should the request be accepted the exam, date and time will be rescheduled. The student will not under any circumstance be able to reschedule this date. Faculty will work with the student and the Faculty Senate in order to provide conditions for a comparable exam to be given to the student. Testing fees are applicable.

PROCTORED EXAMS

Proctored exams are authorized only in the case of severe emergencies and courses deemed "Incomplete." In both cases, the authorization must be formally granted by the Faculty Senate. For incomplete courses, please see Late Withdrawal.

TRANSCRIPTS

Final transcripts are released by the Registrar's Office typically within 4-6 weeks of the conclusion of the academic season of enrollment. Two official copies are shipped express to the student. The timetable for issuing formal official transcripts is consistent with the practices of most US universities. Transcripts of visiting students will be mailed directly to the affiliate organization. In all cases, transcripts will be withheld from students who have not satisfied their financial obligations with the institution.

Fees per additional copy request:

€60 hard copy fee and €40 shipping fee

€25 electronic copy fee

RUSH TRANSCRIPTS

All requests for Rush Transcripts must be made by sending the official form to the Registrar's Office within the deadline written in the rush transcript request form. In the event a rush transcript is needed to meet graduation deadlines, AUF can issue unofficial or official transcripts shortly after all final grades are turned in. Typically, this is within two weeks after a semester's close.

Visiting students: Transcript requests must be made directly by an academic advisor or an appropriate administrator of the affiliate organization. The request should indicate the home institution's respective deadlines for priority processing. Any request that arrives directly from the student will not be considered.

To facilitate this service to our students, the following procedure is intended to help streamline and standardize the process:

I. Rush Official Transcript Requests

The Registrar's Office issues and sends a hard copy or emails a pdf copy of the Official Transcript to the provided address (or affiliate organization for visiting students).

Fees:

€60 hard copy fee and €40 shipping fee

€25 electronic copy fee

II. School of Record Transcripts

Please note that our School of Record partner, for applicable programs, has independent procedures for the processing of transcripts that cannot be changed or influenced. It is therefore not possible to provide a rush School of Records Transcript. Transcript processing may take up to 10-12 weeks.

GRADE DISPUTES

AUF is dedicated to fair and accurate appraisal of students' coursework. When disagreements arise over final grades assigned for a course, students and faculty are to follow the procedures below for resolving the dispute. No formal grade dispute procedure will be invoked when the magnitude of disagreement is less than one full letter grade. A student who wishes to file a grade dispute must do so through the

Academic Affairs Office no later than six months after the end of the session. Students should never contact, for matters of grade disputes, the professors directly. The request must be in writing and must identify the course, session, grade received and the reason for the appeal. The students shall assemble all relevant class material (syllabus, returned assignments, tests, papers) distributed or returned by the instructor to the student. These materials must be provided within two weeks of the date of the written appeal. If the student cannot produce all such documents, the grade dispute ends at this stage with no grade change. Concurrently, the instructor will assemble all relevant material retained for the student (final exam, midterm) within two weeks of the date of the written appeal. A copy of these documents along with the syllabus, grade report, and the instructor's written response to the student appeal, are to be forwarded by the instructor to the Academic Affairs Office. The Academic Affairs Office will refer a blind copy of the relevant material to a nominated Faculty Senate meeting. After reviewing all relevant material, the Faculty Senate shall make the final decision of grade assignment. The decision is not subject to appeal. The Academic Affairs Office will notify all involved parties and, in the case of a grade change, the Registrar's Office.

LEARNING AND PHYSICAL DISABILITIES

AUF is committed to providing all students with a comfortable, productive and non-discriminatory academic environment. Assistance is offered to students who have demonstrable and/or documented learning disabilities upon request submitted before arrival in Florence. Students should note that they may not have the same level of services and facilities available to them in their home countries.

AUF offers separate exam rooms, extra time for exams, and computer use for written exams. All other accommodations must be negotiated on a case-by-case basis prior to student arrival in Italy and may require additional fees.

Students must notify the Admissions and Academic Affairs Offices prior to the start of the session of any learning disability should they wish to request accommodation. Notification or documentation of a learning or physical disability may not be submitted once the term has started. AUF will process the request and inform the student of accommodations if authorized.

Every effort will be made to accommodate students with physical disabilities. Students with mobility difficulties may find the city of Florence to be an uncomfortable environment with its ancient, cobblestone streets, narrow and uneven pavements, steep steps, and lack of elevators.

NON-DISCRIMINATION POLICY

Institutional policy prohibits discrimination against current or prospective students and employees on the basis of race, color, sex, religion, national origin, age, disability, sexual orientation or any other legally protected category. Furthermore, anti-discrimination policy is upheld for all institutional employees in compliance with Italian labor law as stated in the Staff Manual.

STUDENT RECORD POLICY

Student records and personal data are kept in accordance with the EU Regulation 2016/679 of the European Parliament and of the Council of 27 April 2016 on the protection of natural persons with regard to the processing of personal data and on the free movement of such data (GDPR, General Data Protection Regulation). AUF's adherence to these regulations makes every effort to comply with FERPA privacy requirements in the USA.

ACADEMIC HONESTY AND BEHAVIOR POLICY

During the first MyAUF portal login, students are required to sign an agreement regarding the AUF Academic Honesty and Rules of Behavior.

Students are expected to maintain the highest standards of academic conduct. Violations of the Academic Honesty Policy include: cheating, plagiarism, fabrication, falsification, or physical theft. All forms of Academic Dishonesty are at odds with our mission and the educational experience, and are amongst the gravest offenses a student can commit.

Cheating: Intentionally using or attempting to use unauthorized materials, information, or study materials in any academic assignment (homework, paper, quiz, presentation or examination).

Plagiarism: Accidentally, knowingly, or intentionally representing the words or ideas of another as one's own in any academic assignment (homework, research paper, presentation, quiz or examination).

Dishonesty Conduct: Academic dishonesty includes, but is not limited to, the following:

1. Theft of a quiz or examination.
2. Submission of a paper purchased from a paper mill or written by another. This includes swapping papers in on-line forums with other students.
3. Alteration, theft, or forgery of university documentation.
4. Intentionally delaying submitting work or the delaying of an examination to gain an unfair advantage.

Procedures and Penalties for Violation of Academic Honesty:

An instructor who has evidence of a violation of the Academic Honesty policy may avail themselves of the following options:

Discuss and assess the situation, in terms of gravity of the offense and motivation, with the student.

Issue an oral/written reprimand to the student.

Request that the student repeat the assignment or retake the quiz or examination. In such cases, the assignment or exam may be significantly different from the original.

Lower the grade of the assignment in question.

Assign the student a grade for the assignment in question.

Assign the student a grade for the entire course in the case of a serious or repeated offense.

STUDENT CONDUCT POLICY

AUF's mission is to create a stimulating cultural environment that fosters both creative and intellectual growth. In order to provide such an environment, we have established rules of conduct consistent with this goal. When you enroll, you agree to abide by the established rules of conduct, both while on and off campus.

BEHAVIOR WITHIN THE COMMUNITY

Each student is expected to act as a responsible member of the school and residential community while attending. Reckless or dangerous behavior within the school, residence or community is prohibited. Damage to or destruction of school, residence or fellow student property is against school policy. Violation of these policies may affect academic standing and may result in probation and/or expulsion.

DRUG ABUSE

The unlawful possession, use or distribution of illegal drugs or prescription medication by students is in violation of both school policy and Italian Law. Violators are subject to both disciplinary action by AUF and prosecution by Italian authorities. Possession or use of illegal drug will result in suspension or dismissal. Please Note: the drug Adderall, commonly used for treatment of ADD or ADHD, is not available in Italy and is, in fact, considered a narcotic. The sharing of Adderall, or similar drugs among students is considered a crime according to Italian Law and will be viewed as such by the school. Students who are prescribed this drug must inform AUF staff before departure for their records. Students must have a prescription for the medicine from their doctor. Plus, as well as a letter stating that the said party must take the medication on a daily basis for health purposes, for the duration of the program. It is advised to consult a doctor for possible alternative medication.

ALCOHOL ABUSE

Drunkenness and intoxication are unacceptable, regardless of age. The abuse of alcohol by students, on or off campus, is a violation of school policy. Violation of this policy may lead to mandatory rehabilitation or counseling, and may affect academic standing or possibly result in expulsion.

ASSAULT AND FIGHTING

Assault, defined as a physical attack or immediate threat of force against another person with intent to cause harm, is a violation of school policy and is deemed a serious offense and will result in immediate suspension or dismissal. Fighting, defined as two or more people engaged in physical attempts to harm each other, is a violation of school policy. A student will be found in violation of this policy if he or she uses any violence that exceeds the force necessary for self-protection. Violation of this policy may result in suspension or dismissal.

The use of threats of physical violence is prohibited. Violation of this policy may result in suspension or dismissal.

SEXUAL HARASSMENT POLICY

We seek to maintain a learning environment free from sexual harassment, including sexism in the classroom, unprofessional conduct in faculty-student relationships and inappropriate conduct between fellow students.

These kinds of behavior are barriers to the educational purposes of the school. Sexual harassment is a violation of school policy and is deemed a serious offense by the school. The determination of what constitutes sexual harassment varies with the particular circumstances; however, it may be described generally as unwanted sexual behavior, such as physical contact or verbal comments or suggestions that adversely affects the working or learning environment of an individual. Any student who believes that

he or she has been sexually harassed is encouraged to bring the matter to the attention of the Dean of Students or a Student Advisor. There are specific procedures for the resolution of sexual harassment and inappropriate or unprofessional conduct, ranging from informal counseling and mediation to formal procedures for disciplinary action.

SEPARATION

AUF reserves the right to administratively separate a student for health or psychological reasons whenever there is concern for the safety or well-being of the student or others.

Every student must know the policies and procedures. Accordingly, each student will receive a copy of these policies at the beginning of the academic term. AUF reserves the right to change or modify policies and procedures at any time. Should changes occur, students will be notified through either printed material or electronic communication. It is the student's responsibility to read these notifications.

ENFORCEMENT OF POLICIES

Determination of Violation

In the case of a violation of the code of conduct, the following process will be followed:

1. After a report is filed, the student will be required to meet with the Dean of Students, the Academic Affairs Office or a designated delegate.
2. This meeting will provide an opportunity for the student and the designated delegate to discuss the charge of policy violation.
3. If the student does not admit to the charge, it is the responsibility of the designated delegate to decide whether the evidence demonstrates a violation of policy.

CONFLICT RESOLUTION

AUF is committed to fulfilling its mission and meeting its obligations as an institute of higher education. The institution recognizes that members of its community may encounter issues or occasionally be dissatisfied with the service they receive. AUF is therefore committed to maintaining an effective procedure to allow members of its community to voice grievances, and to investigating complaints and rectifying any errors.

AUF encourages and endeavors to resolve grievances informally at the earliest opportunity before the formal procedure is required. Problems, complaints and/or grievances may involve other students, staff, faculty or university policies or procedures.

ACADEMIC ISSUES

Academic issues must be brought to the attention of the Academic Affairs Office. Some issues may require an evaluation of the AUF Faculty Senate. In such cases, students are asked to file a formal petition. The Senate meets once a month and will evaluate the documentation, including a personal statement, submitted by the student to determine the petition outcome. The Faculty Senate has the authority to decide upon all academic matters.

NON-ACADEMIC ISSUES

Students should first contact the parties or offices directly involved (i.e. fellow student, staff member) in a frank, respectful way. Any communication should describe clearly the nature of the issue, the names of any parties involved and a description of any efforts made to resolve the problem. If this does not resolve or clarify the situation, the student should then seek an appointment with a Student Advisor. In the event this does not resolve any dispute or provide a satisfactory understanding of the situation, the student should write to the Dean of Students to request an appointment.

Please note that grievances related to services or policies of a third party should be submitted directly to these persons/parties, and not to AUF. Persons not enrolled in the institution may submit formal complaints in writing to info@auf-florence.org or The American University of Florence, Corso Tintori 21, 50122 Florence. Formal complaints will be referred to the relevant staff member.

SANCTIONS

In the case of policy violation, the Dean of Students, the Academic Affairs Office, or a designated AUF officer will choose from following sanctions: written reprimand, restitution of damages, academic probation, suspension, or expulsion.

If a student behavior in the school, community, or housing is considered inappropriate, the student will be put in probation. Students placed on academic and /or behavioral probation will be required to complete service hours within AUF. The details concerning the amount of hours and activities will be communicated to the student following the initial probationary meeting.

A second violation will result in expulsion.

In the case of serious offenses, students may be expelled immediately, without a probationary period. In instances where a student demonstrates a threat to the physical or emotional safety of him or herself or others, the student may be immediately expelled without a probationary period or may be immediately separated pending the outcome of the adjudication process.

In the case of expulsion, the student will receive no refund of tuition or housing payments. AUF reserves the right to contact the student's family to inform them of the violation, and the affiliate organization in the case of visiting students.

APPEALS

A student has the right to appeal a sanction pursuant to the Student Code of Conduct. Generally, an appeal is only heard if there is significant new information that has been discovered which alters the facts of the matter and may alter the outcome. The severity of a sanction is not a legitimate ground for an appeal.

The student's exercise of appeal must be made to the Dean of Students in writing and must be received within five (5) business days of the date of the sanction.

If the Chief Academic Officer decides that the appeal has merit, a panel of three impartial university personnel will be appointed to an Appeal Committee. Faculty members may serve as Appeal Committee members. The Committee may choose to let the sanction stand, void or alter it. The sanction severity may be increased or decreased. If the Dean of Students decides that the appeal does not have merit, the sanctions are immediately effective. During the appeal process, the Dean of Students will determine which, if any, sanctions will be imposed awaiting a final decision.

CLASSROOM RULES AND REGULATIONS

Please note that some courses and departments have specific regulations regarding uniforms, equipment usage, and materials. Examples include courses related to culinary arts, photography, and fine arts.

Please see the course syllabi and Student Manual for further details.

STUDENT LIFE AND DEVELOPMENT

AUF serves an international and richly diverse study body represented by all corners of the world. An average of 30-40 nationalities represented each academic year. As a free-standing, private, non-profit, and non-denominational institution, AUF upholds a non-discriminatory stance to maintain cultural diversity and integrity. Admissions requirements are clearly stated for each program and can be consulted in the academic catalog and online.

AUF seeks program candidates who are inquisitive, internationally-minded, and committed to making an impact through their course of studies on the local landscape of Florence and Italy. Candidate profiles are currently reviewed for high school graduates seeking associate's and bachelor's degree opportunities and transfer students transitioning to bachelor's degree studies. Beyond standard admissions criteria outlined in the Academic Catalog and Admissions requirements, the institution encourages students who are ready to embrace the engagement-based model to apply and partake in an academic endeavor that will transform both the student and the local community in a stimulating environment.

In accepting admission each student subscribes to and fully accepts the standards of personal conduct and group living in Florence. Upon arrival in Florence, students must accept AUF's general terms and conditions prior to accessing the MyAUF student and faculty online portal.

Policies and practices governing students and student life are found in the Student Manual distributed during orientation at the beginning of each term and available on MyAUF.

The Student Manual provides information on student life resources, assistance, and activities at AUF and their applicable policies and procedures. The manual includes useful emergency contacts that students should become familiar with. The manual also contains all academic rules and regulations that apply to the enrolled students. It is within the student's responsibilities to be aware of all applicable academic policies.

The study experience at AUF is supported by dedicated offices and departments whose mission is to provide responses, suggest opportunities for personal and interpersonal enrichment, and resolve any issues students may encounter in Florence:

Academic Affairs Office for issues related to each student study experience. The staff provides advising to students to assure successful completion of all courses.

Student Life Department and Development Department for counseling, advising, health care referrals, emergencies, and extracurricular activities.

Housing Office for issues related to housing secured through AUF.

Please note that all enrollment-related items are handled by the AUF Admissions Office.

STUDENT LIFE & DEVELOPMENT DEPARTMENT

Students may reach out to the SLD department for:

General health and medical services, medical referrals, and emergency assistance.

Housing assistance and emergencies.

Extracurricular activities, see following pages for descriptions.

Counseling and information on life in Florence

Writing support service
Career Center

Extracurricular Activities

Orientation activities: Offered during orientation to help students transition to life in Florence through opportunities such as the Bare Necessities shopping tours and Living in Florence seminars.

Connecting Cultures: Designed to increase cultural awareness for participating students. Activities include:

- Guided workshops
- Community Outreach volunteer opportunities
- Chat Pal language exchange activity in collaboration with native Italian speakers
- Italian Family Club that allows students to be “adopted” by an Italian family for cultural exchange
- City Walks excursions designed to broaden student appreciation of Florentine neighborhoods

Sports Night & the Palestra: Weekly sporting activities get students involved in athletic activities such as soccer while a mini-gym is available for student use from Monday to Friday.

Musing Club: Weekly music events, visits, and performances for music lovers.

Blending: Student involvement in AUF’s licensed products of journalism including a monthly newsletter and semesterly magazine.

EFL: Educational Field Learning department offering one-day and weekend experiences throughout the academic terms.

Extracurricular events and activities offered by Palazzi CEMI: Students may also participate in events organized by AUF CEMI and open to the general public.

Housing in Florence

The Housing Office is pleased to assist with the housing arrangement process for students. AUF does not own or lease apartments but works as a facilitator to assist students in finding accommodation during their stay in Florence. The Housing Office's objective is to facilitate the students' lodging experience in Florence. Students choosing to secure housing independently must notify the admissions office. Housing options that we arrange for incoming students are:

Apartment Housing

Italian Family Homestay

Please inquire for detailed information on housing.

AUF Units

Ganzo and Fedora, the Apicius CEMI, offer meal plans that feature:

5-unit meal plan per week of residency for an AUF academic session.

Units may be used at Ganzo and Fedora during their operating hours.

Between lunch and dinner, Ganzo offers afternoon snacks and light meals for students who have classes scheduled during regular lunch hours.

Meal plans are included with apartment housing obtained through AUF. Additional meal units and meal plans for the general public can be purchased in Florence.

Units may also be used at Sorgiva, the Apicius spa CEMI.

ADMISSIONS AND TUITION BENEFITS

ADMISSIONS

Admissions processes are handled by the Admissions Office. Please refer to the admissions area of the AUF website for the application form and detailed program and applicant criteria, costs, payment methods, and processes.

Applications are rolling, meaning that AUF accepts applications on a continuous basis; the first to arrive and be approved will be the first to be enrolled in the program chosen. If a program does not reach the minimum number of enrollments required, the institution may reduce the number of hours of some courses.

STUDY VISA AND PERMESSO DI SOGGIORNO

It is the student's responsibility to obtain the study visa. Study visas may be required depending on student nationality and period of study. The Italian Ministry of Foreign Affairs (Ministero degli Affari Esteri) outlines the requirements and procedures for when a visa is required. These regulations are subject to change according to the decisions of the Italian government. The Ministry's website may be consulted in English for further information, which includes a query according to nationality/residence to determine whether a visa is necessary: vistoperitalia.esteri.it/home/en

Visas are obtained at the Italian consulate covering your area of residence.

Consulates require a series of documents in order to issue the study visa. Among these documents, AUF provides the following: letter of enrollment and international insurance coverage, if students do not have their own coverage for studying and living abroad (this must be specified on the application form).

TRANSFER CREDITS

For four-year programs, the following number of maximum credits may be transferred to AUF programs:

- 90 semester credits for four-year bachelor's degree programs. At least 30 credits must be completed at AUF.
- 36-54 semester credits for the AA / 2-Year Certificate Career programs.
- A maximum of 6 credits for master's degree programs.

Transfer credits from other institutions are only accepted for coursework successfully completed within the last 10 years for undergraduate transfers and 5 years for graduate-level transfers.

TUITION BENEFITS

AUF actively seeks to maintain program accessibility for its student body, and tuition benefits are reviewed on a regular basis by the institution's Executive Committee.

The following categories of benefits are available to students:

Tuition Benefits

AA & BA Scholarships

Financial Aid Payment Plans for AA & BA Programs

External Scholarships

Further details can be found online.

ALUMNI

AUF's Alumni Association is available for professional networking, informative, and updating purposes. The association is a main supporter of alumni opportunities such as reunions, activities, academic conferences, or employment opportunities. The alumni site features a members-only area for upcoming opportunities.

SCHOOL AND COURSE OVERVIEW

All courses are taught in English, with the exception of Italian language courses.

The academic catalog is organized according to AUF 's academic divisions and further subdivided in to specific schools and departments.

Each course has a unique course code that reflects the school, department, course, and level. Initials in parenthesis next to titles of schools and departments refer to the course codes.

APICIUS International School of Hospitality
School of Food and Wine Studies (FW)
School of Hospitality (HP)
School of Sports and Health Sciences (SH)

DIVA School of Digital Imaging and Visual Arts (DI)

FAST School of Fashion and Accessory Studies and Technology (FT)

IDEAS School of Interior Design, Environmental Architecture and Sustainability (ID)

ISB International School of Business (BU)

J School of Journalism, Communication and Publishing (CP)

SAS School of Arts and Sciences
School of Fine Arts (FA)
School of Global Studies (GS)
School of Horticulture (HC)
School of Liberal Arts (LA)
School of Life Studies and Human Sciences (LS)
School of Professional Studies (PS)
School of Sciences and Mathematics (SM)

sQuola Center for Cultural and Italian Studies (IS)

School of Graduate Studies
Graduate course codes reflect their relative departments and disciplines.

Course Descriptions

Course Code - Official code

Course Title - Official course title

Credits and Course Hours - Details number of semester credits earned for the successful completion of the course and a detailed breakdown of how class time is utilized.

Course Description - Official course description.

Prerequisites - Some courses may have a prerequisite such as completion of an introductory or complementary course. Other prerequisites may emphasize a strong background or interest in a particular subject.

Please note:

The same course may appear in more than one department or school. Course codes will vary depending on the cross-listed department.

Online course schedules also include information regarding course sections, day/time of the week, and course notes, which generally detail the type of specialized equipment necessary to successfully complete the course, specialized hours in addition to lecture hours if applicable, etc.

Course Numbering System

All of the undergraduate courses are numbered in the following manner:

100 - 299 Lower division courses

300 - 399 Upper division courses

400 - 499 Introductory courses to graduate studies

500 - 599 Introductory graduate courses

600 - 699 Advanced graduate studies

Course Numbering Example

LA AH RA 300 - Renaissance Art in Florence

The first pair of alpha characters designates the division/school within AUF:

LA for School of Liberal Arts

The second pair of alpha characters designates the department within the school. The third set of alpha characters designates the course within the department. The numerical characters designate the level of the course.

LA: School of Liberal Arts

AH: Department of Art History and Architecture

RA: Renaissance Art

300: Upper division course

APICIUS International School of Hospitality

APICIUS International School of Hospitality is the first international institution of its kind in Italy. The city of Florence, a top global destination for tourism, offers an unparalleled environment for hospitality studies. Founded in 1997, the school is an internationally respected leader in academic and career-oriented education. Three main areas of studies with respective departments are offered:

School of Food and Wine Studies (FW)
School of Hospitality (HP)
School of Sports and Health Sciences (SH)

Vision

APICIUS International School of Hospitality:

Reinterprets the concept of hospitality and tourism in the international destination of Florence, where the cityscape is teeming with traditional and contemporary structures sought by people from all over the world.

Firmly believes in the importance of a cultural approach to hospitality by examining the unique context of cities and countries in a global framework. Hospitality should and must be enhanced by the local culture of a city, and our position and interaction within the city of Florence has the goal of culturally educating those who visit through the hospitality industry.

Seeks to shape students who make dynamic, proactive contributions to the areas of hospitality in Italy during their studies and go on to become excellent professionals with the same impact in future destinations.

Is deeply committed to making a prolific vital impact on the city of Florence not just for its obvious touristic aspects but as a viable city, where city conservation and contemporary implementation complement each other in a delicate balance, through its belief in eco-sustainable methods and didactics.

Strives to provide its students with an experience that goes beyond cultural stereotypes and the touristic facade of Florence.

Mission

To provide a professional and academic environment in which students gain expertise in the areas of hospitality and tourism, culinary arts, baking and pastry, and wine studies as well as sports sciences.

To go beyond classroom learning by promoting student interaction with the convergence of the multicultural societies in the city of Florence, achieved by unique practical experiences in direct contact with service areas and the various professional figures who operate in these spheres (Fedora and Ganzo please see below for descriptions).

To redefine the idea of sustainability by rethinking how services and structures enhance local economies and culture through a respectful balance of technology, innovation, and tradition.

To positively sustain Florence's reputation as a historic yet contemporary Italian cityscape in a globalized world economy in the following ways:

- Increase our efforts in favor of sustainable hospitality and tourism starting from our own structures and teaching methods.
- Promote student knowledge and capacity to recognize and actively participate in the conservation of the Florentine's cultural and economic heritage.
- To shape students for careers in a rapidly developing industry that encompasses a wide range of exciting, constantly evolving fields.

Values

To offer a passionate, highly competent and international faculty; a broad curriculum, and state of the art facilities that broaden our students' horizons and perspectives.

To enhance the concept of technical learning by integrating training opportunities into the curriculum, allowing for students to be involved in cultural integration projects that require active participation in Florentine and Italian society and that reward challenging professional experiences. One such example is experiential learning through Ganzo and Fedora, the student-operated restaurant and pastry lab open to the public and where cultures and communities unite.

An academic structure based on lectures, workshops, seminars, and laboratories that activates diverse types of student engagement with study discipline.

FACULTY HIGHLIGHTS

Apicius faculty members are academically qualified and come from respected industry backgrounds. Professionally trained communicators, specialists, nutritionists, and figures from the professional sport therapy and industry represent the School of Sports and Health Sciences. Hospitality faculty members are active in the hotel and tourism industries as experts of the restaurant industry, large-scale special events, and operational leaders. Michelin-starred chefs, award-winning pastry chefs, winemakers, sommeliers, food historians, marketing and communication experts in the food sector, and innovators of Italian

cuisine represent the faculty body at the School of Food and Wine Studies. Their professional experiences, combined with the academics of Apicius programs, challenge and expand the perspectives of students seeking to enter a multifaceted and diverse industry that is constantly in demand.

APICIUS in the Community - CEMI

The school features four community projects that have opened their doors to the city. Apicius academic courses are involved in the back of the house and front of the house operations, while the art gallery at Ganzo is managed by the students and faculty of the School of Fine Arts.

- Ganzo School Restaurant and Creative Learning Lab, the student-operated restaurant and art gallery.
- Dimora Creative Learning Lab, the student-operated AUF guest apartments experience.
- Fedora School Pastry Shop and Creative Learning Lab, the student-operated pastry shop.
- Sorgiva School Spa, the student-operated spa facility.

WACS

Apicius is the first institution in Italy whose culinary studies are recognized by WACS (World Association of Chefs' Societies) for quality culinary education.

PROGRAMS OF STUDY

- 4-year Bachelor's Degrees in Hospitality Management and Food and Wine Studies.
- US Bachelor's degree transfer options
- 1 or 2-year Certificate Career programs / 2-year Associate's Degree
- Study abroad programs, short and long-term (see brochure)
- Post-graduate programs

4-Year Bachelor's Degree in Hospitality Management

The program offers four concentrations:

- Hospitality Management
- Real Estate Management
- Special Event Management
- Wellness Management

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

For admissions requirements see the 4-year bachelor's degree section in the catalog introduction. Direct admission options to the 4-year program are available for students who have successfully completed the Hospitality Management Studies Career Program.

4-Year Bachelor's Degree in Food and Wine Studies

The program offers four concentrations:

- Baking and Pastry
- Culinary Arts
- Enology
- Wellness, Health, and Nutrition

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

For admissions requirements see the 4-year bachelor's degree section in the catalog introduction. Direct admission options to the 4-year program are available for students who have successfully completed the Food, Wine, and Wellness Studies Career Program.

US Bachelor's Degree Opportunities

Undergraduate students have the opportunity to transfer coursework to a US bachelor's degree program. Courses will be completed in Florence and will require the fulfillment of online coursework as per the program requirements.

Certificate Career Programs

Career Programs may be taken for 1 or 2 years, as well as a single semester. A third-year master-level option is available for culinary arts and baking and pastry. Each year is made up of two levels featuring core courses. For program details see brochure.

Food, Wine, and Wellness Studies - Year 1

Year 2 Specializations: Culinary Arts Chef de Partie (WACS); Baking and Pastry Chef de Partie; Wine Studies and Enology
Junior Sommelier (WACS); Wellness, Health, and Nutrition.

Year 3 Master Level: Culinary Arts Sous Chef (WACS); Baking and Pastry Sous Chef.

Hospitality Management - Year 1

Year 2 Specializations: Hospitality Management Reception Professional (WACS); Special Event Management; Spa Management; Real Estate and Facilities Management.

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

The 2-year certificate career can be taken as pathways to the Associate of Arts (A.A.) degree programs. A.A. fulfillment requires the coursework described in the Certificate Career Program curricula and a minimum of 21 general education credits to complete the degree. Please note that general requirements vary according to the program.

Special Career Program

TuttoToscana 1 or 4-week program in collaboration with the James Beard Foundation (focus areas in Event Planning and Communications, or Food Management and Production for Special Events).

See School of Graduate Studies for graduate-level coursework in the area of Food and Wine Studies.

SCHOOL OF FOOD AND WINE STUDIES (FW)

The School of Food and Wine Studies (FW) gathers the following departments:

Baking and Pastry (BP)

Culinary Arts (CA)

Dietetics and Nutrition (DN)

Food and Culture (FC)

Food, Family and Consumer Sciences (FS)

Wine and Culture(WC) Wine Expertise (WE)

Food and wine studies were established as a part of the institution's original educational core along with hospitality studies in 1997. Culinary arts, baking and pastry, and wine expertise courses provide an educationally viable training for individuals seeking to enter the food and beverage production industry while dietetics and food, family, and consumer sciences provide the learning tools for those seeking future experiences in diverse fields. For learners from different backgrounds and career goals who wish to gain familiarity and appreciation for food and wine topics, the department of Food and Culture offers courses with a sociological and anthropological basis. The culinary arts studies at Apicius is the first in Italy to obtain recognition for quality culinary education from WACS (World Association of Chefs_ Societies) and has been named among the worlds top culinary schools.

DEPARTMENT of Baking and Pastry

The Department of Baking and Pastry offers courses for students seeking to enter the professional baking industry with a strong background in Italian and international preparations. Thanks to the baking labs at the culinary campus, including a production lab linked to Fedora, the School Pastry Shop open to the public, students learn in a professional environment and acquire knowledge in all operations related to the baking and pastry industry. Courses are designed for culinary arts and baking and pastry majors. Students from other disciplines may refer to the Department of Food and Culture.

FWBPBC310

Italian Classical Cakes and Tarts

3 semester credits. Students will study the history and background of various national and regional desserts starting from a focus on the most important and typical Italian ingredients. Special attention will be paid to a detailed analysis of DOP and IGP products that are traditionally used in Italian pastry and their fundamental role for the identity of Italian cakes and

tarts. The course will cover the origin of classical desserts and eventual variations from classical methods. Students will study a variety of doughs, batters, fillings and glazes with an emphasis on a thorough understanding of the techniques and proper skills for the execution of classic Italian desserts. Prerequisites: Baking Techniques I or equivalent.

FWBPBC311

Italian Classical Cakes and Tarts Workshop NC

This project is a mandatory component of the Italian Classical Cakes and Tarts course. Prerequisites: Baking Techniques I or equivalent.

FWBPBT320

Baking Techniques I

3 semester credits. This course introduces students to baking and pastry fundamentals through an analysis of the features and functions of the main pastry ingredients. The course starts with a complete overview of eggs, flour, fats, sugar, and dairy products in order to create a basis on which all future courses will develop. Students will approach the basic mixing and cooking methods in order to understand the baking process with all its possible variations. Special emphasis will be placed on short crust pastry, pate choux, enriched dough, and stirred custards. Upon successful completion of the course, students will gain confidence in the production of sponge cake, pound cake, pastry and English cream, and basic short crust dough. Students will be able to describe and produce the main meringues.

FWBPBI325

Breads of Italy: Traditional Breads, Flatbreads, and Rolls

3 semester credits. This course introduces students to the heritage of Italian traditional breads and provides a survey of the suitable flours and their characteristics as well as an introduction to the chemistry of baking and the most common starters. This course offers the opportunity to learn principles and techniques to prepare Italian breads, flat breads and rolls. Emphasis will be placed on the use of traditional fermentation methods, equipment and skills that emphasize flavor, texture and appearance as well as techniques that increase shelf-life. Fresh brewery yeast, biga, and poolish will be used according to the leavening processes of a variety of products. Students will learn the proper techniques for mixing, leavening, shaping and cooking Italian breads and other Italian baked and non-baked classics using dedicated flours and ingredients according to the regional heritage.

FWBPSB350

Breads of Italy: Specialty Breads and Pizza

3 semester credits. Since ancient times bread has had a significance that goes beyond mere sustenance. Almost every society in the world eats bread in some form and bread has always been considered a symbol of life for all mankind. Bread celebrates life and plays a leading role in traditional celebrations and festivities. This course focuses on traditional Italian specialty breads, made with special, or alternative flours, shaped by local folklore and passed down from generation to generation like the most precious gift. Students will be introduced to natural yeast production and learn how to keep the yeast alive and strengthen it for better leavening as well as the nutritional advantages and flavor development thanks to its use. The course offers a complete survey of traditional specialty breads, specialty flatbreads, sweet breads and rolls with an emphasis on old grain flour, alternative flours and local folklore. In addition to this students will be introduced to special diet baking through lessons on gluten free bread and complements. A special focus is dedicated to Italy's most famous baked product, pizza: through an in-depth analysis pizza will be explained and enjoyed in all its most popular variations.

FWBPPS355

Pastry Shop Experiential Learning

6 semester credits. This course is a study of bakery operations and management as practiced in a pastry shop environment. Studies focus on the various pastry shop components and front/back of the house areas. Front of the house emphasizes customer service, space management and maintenance, retail display, client relations, and ordering strategies. An introductory approach to the back of the house is considered in terms of equipment handling, supplies, production types, yields, formula conversions, dessert menu planning, and the handling of special requests and events. Safety and sanitation are examined for proper practice and application in the pastry shop. Students will gain familiarity with dessert categories and how they are positioned within the baking industry. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational

experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

FWBPCC360

Cookies and Petit Fours

3 semester credits. This course provides students with fundamental working knowledge of the traditional methods of production for cookies and basic petit fours. The course will explore the preparation and design of cookies and mignardises ranging from Italian traditional cookies and biscuits to international specialties. Topics covered include mixing and make-up methods as well as shaping, baking, filling, finishing and storing. The course will also provide an introduction to petit fours production, with a focus on the description and service of petit fours and basic production techniques. Upon completion of the course students will be confident in choosing the most appropriate cookie for each occasion. Prerequisites: Baking Techniques I or equivalent.

FWBPIC440

Italian Confectionery Art

3 semester credits. Since it was invented, sugar has played a fundamental role in the evolution of pastry as we know it today. Its intriguing and complex chemistry is by far one of the most significant challenges of pastry arts. This course revolves around this fundamental pastry art ingredient, sugar, and its applications in confectionery. Students will experience a full-immersion in the world of sugar, sugar preserves and small pastry decorations. Lessons will focus on the chemistry of sugars, on the suitable sugars for different types of preparations, and on traditional and contemporary confectionery art. Upon the successful completion of this course, students will be able to produce marmalade and jams, chutneys and Italian mostarda, candied fruits and fruits preserved in syrup. Emphasis will be placed on candies and caramelized fruit production, sugared nuts (pralines) and a wide variety of torrone (nougat). Prerequisites: Baking Techniques I or equivalent.

FWBPCA450

Chocolate Artistry

3 semester credits. This course will give students knowledge of the fundamentals of chocolate starting from an understanding of the ingredient, its history and evolution throughout centuries. The course will cover the chocolate production process from harvest to the finished product, and will focus on the composition of chocolate in all its different types: dark, milk and white. Students will understand the differences between different cocoa percentage in chocolate and their suitable applications in pastry. Emphasis will be placed on basic chocolate tempering techniques, on chocolate bar production, and on the application of special molds for simple pralines and small centerpiece production. The course will also focus on the use of chocolate to create different ganaches, including matching them with the suitable type of pralines or desserts. Students will learn to use traditional and contemporary production methods when creating confections both by hand and with special equipment. Prerequisites: Baking Techniques I or equivalent.

FWBPPT470

Baking Techniques II: Italian Pastry Techniques

3 semester credits. This course offers an advanced approach to pastry production with a survey of the main preparation techniques used in classic dessert production. Starting from previously acquired knowledge students will develop their skills in the production of pastry and pie doughs and they will be introduced to an advanced level of sponge cake recipes. The course will also introduce puff pastry, baked custards, buttercream, sauces and glazes. Soufflés, Bavarian mousse and pâte à bombe-based mousse will be thoroughly covered. Students will learn to use basic finishing methods by applying glazes, filling pastries, creating simple sauces and presenting products for service. Prerequisites: Baking Techniques I or equivalent.

FWBPBP470

Special Project: Experiential Learning in the Baking and Pastry Industry

3 semester credits. Through this special project course, students are involved in back and front of the house operations at Fedora, the school pastry shop and bistro. The projects are designed to offer future pastry chefs an insight on the production of pastries, baked goods, and desserts. Projects are focused on traditional and contemporary baking and pastry techniques, regional cakes and tarts, desserts and breads for special occasions, knife and piping skills, and mixing methods. Students will learn how to adjust recipes to produce large volumes desserts as well as specialty items. Students will also gain confidence with front of the house procedures in order to complete a comprehensive vision and understanding of the activities, functions, and organization of a baking and pastry shop for future entrepreneurial activities. EL hours may be distributed from Monday through Friday. This placement may require early AM shifts, PM shifts, and shifts that take place on weekends and holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will

gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Market/industry research, customer feedback analysis, ingredient research, study of sustainable food production process, recipe analysis, provide lab management options and analyze the different impact on service, final portfolio. Additional materials/Dress code: Chef uniform (hat, jacket, pants, hard-toe safety shoes, apron) required. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Open to culinary arts and baking & pastry majors or students who have taken previous coursework in the above fields. HAACP food safety and sanitation certification. Not applicable to remote option.

FWBPPT475

Baking Techniques II: Italian Pastry Techniques Experiential Learning

3 semester credits. This course offers an advanced approach to pastry production with a survey of the main preparation techniques used in classic dessert production. Starting from previously acquired knowledge students will develop their skills in the production of pastry and pie doughs and they will be introduced to an advanced level of spongecake recipes. The course will also introduce puff pastry, baked custards, buttercream, sauces and glazes. Souffles, bavarian mousse and pate a bombe based mousse will be thoroughly covered. Students will learn to use basic finishing methods by applying glazes, filling pastries, creating simple sauces and presenting products for service. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Baking Techniques I or equivalent.

FWBPDS480

Dessert Styling

3 semester credits. The aim of the course is to give students the fundamentals of dessert presentation. Starting from fruit cutting skills, students will experience a variety of decoration techniques to be applied to mignons, single portion and tortes. Glazes and geles, buttercream, whipped cream, icings, chocolate and caramel decorations will be explained and then practiced to gain confidence with the related techniques. Students will experience both classic and contemporary decoration methods, ranging from piping skills to the application of dedicated equipment for royal-icing writing. By the end of the course students will be able to execute the most common decorating and styling techniques and develop their own personal decoration style. Prerequisites: Baking Techniques I or equivalent.

FWBPRD495

Restaurant and Production Desserts Experiential Learning

6 semester credits. Dessert is the last dish of a meal, mainly eaten for pleasure thus must be tempting, balanced and somehow matching the meal in an appropriate way. This course covers the preparation and service of hot and cold desserts with a focus on individual cakes and restaurant desserts, and the components involved in their preparation. Students will learn and understand the differences between pastry lab and restaurant kitchen organization, the different logic of production and the importance of offering home-made desserts matching special dietary requirements. Emphasis will be placed on station organization, timing, and stations coordination for restaurant dessert production and service. Students will experience fried products, cakes, tarts, soufflé, stirred and baked custards, mousses and bavarians and will understand the characteristics of a gourmet dessert. The production will concentrate on individual portion desserts as well as traditional style whole cakes and tortes to be portioned. Special focus will be placed on dessert sauces, decorations and plating styles. Students will learn the history of restaurant desserts and understand the different needs and the organization of a restaurant depending on its style and concept. Students will develop a dessert menu from the perspective of variety in the offer, costs, and practicality. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students

step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Baking Techniques II: Italian Pastry Techniques or equivalent.

FWBPSL500

Long Shelf-Life Cakes and Italian Snacks Experiential Learning

3 semester credits. This course focuses on the production of long shelf-life handcrafted baked products, a branch of traditional pastry art that is unfortunately a prerogative of industrial food production today. Students will learn how to prepare artisan “travel cakes” and snacks to go thanks to an in-depth study of the role of single ingredients and their balancing. Sugars, fats, mixing methods, cooking temperatures and food safety will be analyzed from the perspective of their impact on the final product shelf-life. An emphasis will be put on the role of water and hydration in baked products and how water influences the textural properties during storage. The course also includes the study of the calculation of free water in cakes, together with storage and preservation environment management and notions of food contamination and oxidation. Students will learn how to prepare traditional and contemporary travel cakes. Students will also learn artisan methods to reproduce famous Italian packaged snacks. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Baking Techniques II: Italian Pastry Techniques or equivalent.

FWBPAC560

Advanced Chocolate Artistry

3 semester credits. The course focuses on the application of advanced techniques to chocolate tempering, molding and modeling. The previously learned skills will be fundamental to prepare and decorate artistic pralines and pieces for showcase using airbrush coloring, plastic chocolate, flavors and texture contrasts. Emphasis will be placed on the creation of molded chocolate pieces starting from the project to the execution and assembly. This course will provide students with an in-depth knowledge of the tools, techniques and styles used in chocolate decoration and embellishments. The course focuses on chocolate molding and modeling, and on artistic praline construction for pastry shop applications. The course is open to students with a knowledge of basic chocolate processing techniques. Prerequisites: Chocolate Artistry or equivalent. Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWBPWC570

Wedding Cakes: Tiered and Themed Decorated Cakes

3 semester credits. Wedding cakes are a fundamental part of a pastry shop business and require a dedicated professional preparation that ranges from marketing abilities to technical skills. Students will learn the history, and the social and cultural significance of wedding cakes. The course will offer a complete overview of the most important styles available worldwide, with a special emphasis of Italian classical wedding cakes. A wedding cake must be a perfect match of deliciousness and decoration, something that appeals not only to the eyes: this course will place an emphasis on cake base preparation techniques and how all elements of the cake should match and balance each other. A focus will be placed on developing skills in making various decorative ornaments out of chocolate, marzipan, sugar, pastillage, royal icing and the different decorative techniques applicable to contemporary wedding cakes. The course requires precision skills, dedication and patience, and attention to details. Prerequisites: Baking Techniques II: Italian Pastry Techniques and Dessert Styling, or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWBP5A570

Sugar Artistry

3 semester credits. This course is directed toward students that want to master the art of sugar works. During the lessons students will learn a variety of techniques and possible applications of sugar decorations in pastry. A special focus will be put on the composition of a sugar sculpture from sketches to assembly through the application of advanced working techniques such as stamped sugar, poured sugar, pulled sugar, and blown sugar: each technique will be used to create the elements of a final centerpiece. The course will teach students how to produce sugar flowers, ribbons, leaves, fruits, small subjects, and

spheres. An emphasis will be put in the application of powder, paste and liquid color in sugar as well as glitters, silver and gold leaf application. Prerequisites: Italian Confectionery Art or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWBPPI600

Professional Gelato Production

3 semester credits. "This course offers students the opportunity of a professional approach to Italian gelato production and a comparison with ice cream, sorbets, sherbets and other churned frozen desserts. The evolution of gelato will be explained to understand the fundamental steps of its development. The difference between ice cream and gelato artigianale will be fully covered in order to give students a sound understanding of the variety of offers commonly found in the market. The structure of the worldwide famous frozen dessert will be analyzed in detail focusing on major and minor ingredients and how they are responsible for the final texture and flavor. Emphasis will be placed on the importance of production and serving temperatures, gelato service and exposition as well as the different balancing formulas related to a variety of suitable ingredients. Students will have the opportunity to learn how to prepare gelato using exclusively fresh, genuine and natural ingredients. Gelato artigianale will be produced starting from different bases, with the application of a variety of ingredients, following the Italian way of production. Attention will be given to gelato production for special dietary requirements, gelato gourmet interpretations, sorbets and original sicilian granita production. Prerequisites: Baking Techniques II: Italian Pastry Techniques or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWBPIC620

International Cakes

3 semester credits. From East to West, primitive to progressive, most common to most avant-garde, cakes are good for the soul. They draw people together, enliven celebrations, and embody the rituals and histories of cultures around the world. This course will focus on the cultural background of famous classic cakes in order for students to understand the origin and the history behind famous international representative creations. Emphasis will be placed in the analysis of the area of origin of each cake in order to find connections between ingredients, preparation techniques and the final creation. Students will join this journey among different traditions, stories, ingredients and folklore, learning dedicated skills for the preparation of international classics. Pavlova, Sacher Torte, Baklava, Black Forest Cake, original NY Cheesecake, and the Tres Leches cake are only some of the creations that will be experienced during this trip among traditions. Prerequisites: Baking Techniques II: Italian Pastry Techniques and Dessert Styling, or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWBPCS630

Professional Chocolate Showpieces

3 semester credits. Pastry art competitions are fundamental milestones in the career of a professional pastry chef. Chocolate sculpture competitions are by far the most challenging field where artistic abilities and technical skills play a major role. This course offers students the knowledge needed to join the world of international chocolate competitions by covering the entire process of competition sculpture from design to creation. The international evaluation standards will be analyzed and will be the starting point of the creative plan developed by students to present in competition: dimension and proportion, applied color percentage, balance of the various elements, sugar decorations application, cleanliness of the work, theme recognizability, and more. Students will learn how to produce their own resin, plaster and PVC molds, while all other operations will be rigorously hand-made. Special emphasis will be placed on a variety of different techniques such as carving, hand-modeling, hydro-free butter application, and piping-painting. Students will learn the guidelines for the choice of suitable colors to be applied in relation to a specific theme. The course will include also the application of basic geometry and physics principles in order to guarantee the balance and stability of the sculpture. Prerequisites: Advanced Chocolate Artistry or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWBPBP650

Master Italian Pastry Arts I Experiential Learning

3 semester credits. The aim of this course is to provide students with fundamental pastry techniques and develop their organization and management skills in the pastry lab environment. Students will be involved in daily lab operations and responsibilities and will learn how to guarantee the HACCP standards and an adequate maintenance of pastry lab equipment. Emphasis will be placed in the application of baking and pastry master techniques, and the full immersion in pastry lab management and organization. Students will experience complex preparations such as financier cake, dacquoise, and frangipane cream. These techniques will be applied to the composition of a la carte, display, and reception desserts. During the intersessions the course will develop in three one-week workshops: the first on laminated doughs and their

application to croissanterie and viennoserie; the second on savory pastry creations; the third on traditional Italian Panettone, and Pandoro. Students will be asked to contribute with a proactive participation through EL hours to the organization and management of the Pastry Lab. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Open to baking and pastry majors or students who have completed two years of related coursework.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWBPP655

Master Italian Pastry Arts II Experiential Learning

3 semester credits. This course will be fundamental for Baking & Pastry students in order to complete their course of studies. The aim of this course goes beyond the mere sharing of technical knowledge. Students will be in charge of the majority of the pastry lab duties in order to gain confidence and autonomy in the management of the operations. Cost control, jobs scheduling, inventory operations will be just a part of the assignments students will have to complete. Special emphasis will be placed in menu development for restaurant, pastry lab and reception service. Upon successful completion of the course students will be confident in the production of ganache and meringue-based mousse, egg-free mousse, and will be able to choose the suitable application for all different mousse types. Emphasis will be placed on specialty petit fours, an item often requested in high standard receptions. Students will experience the modernist approach in pastry art through the application of techniques, equipment and ingredients that will contribute to the creation of unusual textures and sensory experiences. The course will develop in four one-week workshops: the first one focusing on the art of macarons, their suitable fillings and the possible interpretations from sweet to savory; the second one on the art of plating; contemporary styles in desserts presentation; the third one on pastry for special dietary requirements, in order to develop skills necessary for the production of alternative dessert; the fourth on Italian regional folklore and related celebrative desserts. Special assignments will include the planning, organization and service of Ganzo Thursday themed dinners and Friday a la carte dinners. Students are expected to approach assignments and pastry lab duties as professionals, showing responsible behavior and managing abilities. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Master Italian Pastry Arts I or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWBPRD670

Creative Recipe Development and Production

3 semester credits. Creating original and innovative recipes is one of the main goals of a professional pastry chef. New recipes need to meet the market needs and pastry chefs must be able to understand trends as well as develop a personal style. The aim of this course is to provide students with the instruments to develop new and innovative recipes. Creativity is not only a matter of new ideas: new recipes need knowledge of the basic ingredients and how they can be combined, besides the standard classic applications. Students will approach the basics of food pairing, a branch of culinary science used by most professionals today in order to broaden the possible flavors combinations. This course provides students with a solid knowledge of the chemistry behind single preparations, whether traditional or contemporary. Through the lectures students will be guided into a new perspective of ingredients and their interaction. Prerequisites: Master Italian Pastry Arts II or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWBPEN690**Entremets Experiential Learning**

3 semester credits. Pastry Art finds its greatest expression in the production of entremets. Pastry Chefs all around the world use entremets to create their signature collections and their fame. The course will focus on the application of dedicated mousse bases, textural inserts, “cremoso”, cremeaux, buttercreams, supremes, alcohol application. An emphasis will be put in the development of tartlet entremets, application of vegetables, spices and exotic ingredients and the creation of room temperature entremets. This course is entirely dedicated to the application of all advanced and master pastry techniques for the creation of what can be considered to be the business card of a Pastry Chef. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Master Italian Pastry Arts II or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWBPBP701**Master Italian Pastry Arts I Project I NC - Laminated Doughs Workshop**

This project is a mandatory component of the Master Italian Pastry Arts I Experiential Learning course.

FWBPBP702**Master Italian Pastry Arts I Project 2 NC - Savory Pastry Workshop**

This project is a mandatory component of the Master Italian Pastry Arts I Experiential Learning course.

FWBPBP703**Master Italian Pastry Arts I Project 3 NC - Panettone and Pandoro Workshop**

This project is a mandatory component of the Master Italian Pastry Arts I Experiential Learning course.

FWBPBP721**Master Italian Pastry Arts II Project 1 NC - Macarons Workshop**

This project is a mandatory component of the Master Italian Pastry Arts II Experiential Learning course.

FWBPBP722**Master Italian Pastry Arts II Project 2 NC Contemporary Dessert Plating Workshop**

This project is a mandatory component of the Master Italian Pastry Arts II Experiential Learning course.

FWBPBP723**Master Italian Pastry Arts II Project 3 NC Special Diet Pastry Workshop**

This project is a mandatory component of the Master Italian Pastry Arts II Experiential Learning course.

FWBPBP724**Master Italian Pastry Arts II Project 4 NC Regional Italian Folklore Workshop**

This project is a mandatory component of the Master Italian Pastry Arts II Experiential Learning course.

DEPARTMENT of Culinary Arts

The Department of Culinary Arts offers courses that provide a solid foundation in Italian cuisine and professional cooking. The aim of the courses is to combine the knowledge of the Italian culinary landscape with a refined palate and ability to executive restaurant-quality preparations. Cooking techniques and scientific notions of nutrition are developed to deepen the students awareness and application of Italian culinary arts. Courses are designed for culinary arts majors. Students from other disciplines may refer to the Department of Food and Culture. Practical and hands-on approaches are practiced in culinary labs and Ganzo, the School Restaurant open to the public.

FWCAPC335**Introduction to Professional Cooking Experiential Learning**

6 semester credits. This course is the first out of three about Professional Cooking and its aim is to introduce students to culinary fundamentals. The structure of the classical kitchen will be compared to the contemporary one in order to understand the differences in the organization of the brigade. The role of the Chef will be explained and discussed. Tools and equipment use, weights, measures and recipe conversion will be explained and practiced. This course will provide the first basic information about seasonings and flavorings and the application of herbs and spices in the kitchen. Students will approach cooking thanks to a careful analysis of knife skills, principles of cooking and basic cooking techniques, that include eggs, vegetables, pasta and meat cookery. Special emphasis will be placed on methods and procedures rather than on the complete preparation of finished dishes. A special focus will be put on kitchen cleaning, sanitation, maintenance and personal safety. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

FWCATF340**Tradition of Italian Food I**

3 semester credits. Italian culinary tradition is the result of a long and complex historical, social and cultural process that can be fully understood through a careful analysis of the many aspects of Italian cultural heritage. In the past, food was characterized by the use of locally available ingredients and alimentary habits slowly became established and codified along with the specialization and the improvement of regionally different production methods. Nevertheless, nutrition and cooking underwent substantial changes and profound transformations through the centuries, often resulting from historical and political events that affected the economy, the production, and the distribution of goods. This course introduces students to Italian gastronomical traditions through the analysis of the main ingredients and the traditional preparations that have contributed to make Italian cuisine the most popular and imitated. Students will be introduced to the world of Italian quality ingredients thanks to a survey of DOP, IGP, and Slow Food Presidia quality certifications. The fundamental traditional cooking methods, techniques, and preparations utilized in Italian cuisine will be thoroughly covered and sampled in class. Course topics will be analyzed through a focus on cultural background, origins, production processes, technical features and application in Italian cuisine. These experiences will prepare students continuing on to the advanced section of this course.

FWCARC360**Italian Regional Cuisine and Pastry**

3 semester credits. Italian regional cuisine is the result of a complex sedimentation of culinary habits and stands out from the many others because of the variety of cultures that influenced Italy throughout the centuries. Although characterized by unique and distinctive features, Italian cuisine is still perceived as the result of many different regional culinary traditions that, although merged and diluted over centuries, still maintain their particular flavors and distinct ingredients. Knowing Italian cuisine means knowing also the history of this country in order to better understand the origin and changes of dishes and preparations. The role of Italian cuisine in the international panorama makes this course of paramount importance for all those that want to take on Italian cooking, and this course will provide students with the knowledge of Italian cultural background as the basis of the way Italians eat. Emphasis will be placed on how food relates to lifestyle and culture of different Italian macro areas. Local economy and resources will be analyzed and compared. Students will be introduced to the various local savory and sweet creations through hands-on production and tastings. During this course students will understand the meaning of food for Italians: pleasure, conviviality and celebration.

FWCAVC420**Cooking Light: Contemporary Techniques for Healthy Living**

3 semester credits. The last 40 years of food service have been characterized by a slow yet constant development of nutritional awareness and a more informed approach to food. The aim of the course is not only to offer students techniques for a healthier approach to cooking: this course will focus on cooking techniques that can be applied in order to reduce fat consumption and at same time become the emblems of contemporary cuisine. Flavor-extraction methods, flavoring methods, pressure cooking and sous vide cooking, marinades and brines and the use of alternative fats are nowadays the base of contemporary Chefs' creations: students will learn how these techniques can be used to develop a fine dining cuisine that

can be healthier yet not necessarily health-fanatic. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). Prerequisites: Two semesters of Culinary Arts course work or equivalent.

FWCATF440

Tradition of Italian Food II

3 semester credits. The survey of the most representative Italian preparations and ingredients continues as well as a deep analysis and application of Italian cuisine. Traditional preparations, characterizing ingredients and culinary movements will be fully covered during this course. The aim of this course is also to give students a complete overview of Italian cuisine evolution through the knowledge of XIX and XX century cultural influences such as futurism, nouvelle cuisine and present day innovations. This course is meant to help students understand the current Italian culinary trends as a continuous evolution of the different regional cooking traditions. The course will include an overview of the major Italian cuisine chefs styles and how they contributed to the mentioned evolution thanks to creativity and knowledge. Students will learn how to compose a menu in order to express a cooking philosophy and will also experience Italian fine dining standards through the practical application of learned concepts. This class includes experiential learning with CEMI. Prerequisites: Tradition of Italian Food I or equivalent.

FWCANC450

Nutritional Cooking

3 semester credits. Starting from the previously acquired knowledge of macro and micro nutrients, this course will provide students with the tools to analyze and develop a wide variety of nutritionally balanced meals on a seasonal basis. Students will learn the fundamentals of metabolism and digestion and apply previously acquired cooking methods in order to preserve nutrients, and the possible applications of a wide variety of ingredients to create satisfying dishes while still respecting nutritional concepts. Emphasis will be placed on the analysis of special dietary requirements either depending on dietary special needs or ethical choices. Raw foodism, vegetarian and vegan diet as well as the possible alternatives to guarantee a balanced nutrient intake will be thoroughly covered. The course will give students the tools to design meals on a seasonal basis following the principles of healthy cooking. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). Prerequisites: Three semesters of culinary arts or dietetics/nutrition coursework and Cooking Light: Contemporary Techniques for Health Living, or equivalent.

FWCACC455

Professional Cooking II: Cooking Techniques Experiential Learning

6 semester credits. This course continues the path across cooking techniques used in Italian cuisine with an in-depth analysis of cooking methods. The aim of the course is to broaden students knowledge on ingredient handling and cooking through a detailed survey of all types of meat, fish, and shellfish. Attention will be given to ingredient knowledge, their different structures and reactions to cooking, suitable cooking methods, food and flavor combinations. A special emphasis will be put in the understanding of signs of quality, faults, and preservation techniques. Students will be introduced to the aging of meat and understand the effects of aging on meat structure and flavor development as well as understand basics of meat and fish chemistry. The experience with different types of meat will help students understand the different reactions to cooking and the suitable cooking methods according to the specific cut and animal. All fish and seafood handling and cooking will be covered and students will be introduced to the basics of fish filleting and cleaning. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Professional Cooking I or equivalent.

FWSPCA470

Special Project: Experiential Learning in a Local Restaurant

3 semester credits. Through this special project course, students are involved in back of the house operations and projects related to Ganzo, the school restaurant, and Fedora, the school pastry shop and bistro. Under the supervision of a Chef instructor who manages the operations of the kitchen, culinary arts experiential learning students are involved in projects focused on the daily operations of the restaurant industry. The experiential learning project will offer the opportunity to gain confidence with cooking techniques, basic equipment maintenance skills, HACCP, the concept of mise en place and timing, and the importance of standards and consistency. The project will also provide an insight on the importance of the

kitchen hierarchy and division of the duties, helping students understand the concept of “brigade” and team work as fundamental for a correct management of kitchen environments. EL hours may be distributed from Monday through Friday. This placement may require PM shifts and shifts that take place on weekends and holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Market/industry research, customer feedback analysis, ingredient research, study of sustainable food production process, recipe analysis, provide kitchen management options and analyze the different impact on service, final portfolio. Additional materials/Dress code: Chef uniform (hat, jacket, pants, hard-toe safety shoes, apron) required. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Open to culinary arts and baking & pastry majors or students who have taken previous coursework in the above fields. HAACP food safety and sanitation certification (Not applicable to remote option).

FWCAWC480

Worldwide Cuisine Experiential Learning

3 semester credits. This course focuses on important foreign cuisines outside the mediterranean area and is meant to teach students how the influence of local cultures affected food preparation techniques and dishes in important geographic macro areas. This course allows students to examine the influence of geography and climate on the people, the features of the land, the production of agriculture, the available natural resources, and the main industries in many different areas. Special emphasis will be put on the relationship of attitudes and practices of food preferences and on how foods of a country show a relationship to the social and cultural development of an area. Students will experience food preparation from several cuisines based on the customs and heritage of these cultures. The ingredients used in the preparation of the dishes, along with their origin and diffusion, will be the highlights of the course, whose aim is to show how the environment, as well as the external cultural influences, is responsible for the characterization of local cuisines. Student will also adapt to various deviations in cooking strategies, develop an understanding of food sources and the availability of these ingredients. During the course students will benefit from practical application of international cooking in a collaborative kitchen environment. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Culinary Arts majors only.

FWCACC485

Professional Cooking III: Italian Creative Cuisine and Decoration Experiential Learning

6 semester credits. This course is intended to give advanced students the fundamentals of kitchen organization, menu composition, plating and decoration as well as consolidate their attitudes and skills thanks to full-immersion hands-on activities that will result in effective professional and personal growth, and introduce them to the concept of team work, timing and responsibility within the kitchen environment. The course is open to all students with a good experience in kitchen basics like knife skills, vegetables, meat and egg preparation, application of classic cooking methods and knowledge of main Italian ingredients. Students will have the opportunity to practice cooking techniques and basic kitchen organization skills on a daily basis. Students will be followed by the chef instructor, who will be their mentor in this restaurant cooking experience. The course will develop students skills in dish and menu composition, as well as in building combinations of ingredients based on the legacy of Italian tradition. To do this students will analyze the role of the leading Italian chefs of the last decades and their cooking styles in order to understand their influence on the development of Italian cuisine. The course will be held in the school's creative learning lab where students will put the learned techniques in practice for the preparation of an Italian cuisine menu. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved

in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Professional Cooking II: Cooking Techniques or equivalent.

FWCAPC490

Precision Cooking and Texture Development

3 semester credits. The course is divided into three phases and explores stimulating applications of contemporary cuisine. Precision cooking and texture development apply the latest scientific discoveries to food production and may require special instruments for the achievement of specific results. This course focuses on techniques that can be available in a professional environment and allow chefs to develop their creativity in order to reach new and sometimes unexpected results. Phase 1, Temperature Application: This phase explores the possible applications in which precise and specific temperatures play a fundamental role. The microbiology as well as the sanitation practices for precision and low temperature cooking will be covered, with a complete overview of contemporary methods, equipment, and procedures used in contemporary kitchens and in food production labs. Special emphasis will be placed on sous-vide cooking through the use of the immersion circulator, applications of liquid nitrogen for different purposes other than freezing, stimulating effects of carbonation on food flavor perception, and the application of frozen food processing with the Pacojet food processor. Phase 2, Gels and Thickening Agents: This phase examines how contemporary chefs and food technologists use ingredients in ways that earlier generations would have never imagined. Topics will analyze the increasing use of ingredients such as thickening and gelling agents in order to create sauces with unexpectedly smooth textures, hot and cold gels, firm coating gels, and methylcellulose gels. With the support of a chemist, specific additives will be evaluated, discussed, and tested. Phase 3, Gases and Air-Based Preparations: This phase focuses on contemporary techniques of texture changes obtained by incorporating specific gases into foods in order to modify familiar textures, improve presentation methods, and serve unusual and contemporary dishes. Items such as foams, froth, and puffed snacks will be analyzed. Students will examine and test diverse types of foams, both hot and cold with different foaming agents from animal and vegetable sources, as well as learn how to produce light foams, thick fine-textured foams, textured snacks, airs, and froths. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). Prerequisites: Culinary Arts Majors only. The Science of Cooking: An Introduction to Molecular Cuisine, or equivalent.

FWCAMD515

Menu Development

3 semester credits. The planning and organization of a menu is one of the keys for the success of food service establishments. Starting from the consideration that food is strongly related to the social and cultural background, the course analyzes the gastronomic and nutritional trends of the last decades and how they have impacted food production, at any level. Food nutritional facts, food allergies and intolerances, the variety of eating habits are slowly changing foodservice approach when planning a menu. The course explores the history of menus and their development and offers students an overview of a variety of menus commonly offered. The goal of the course is to analyze all factors that contribute to the success of a good menu planning, starting from the relationship between the menu and marketing and continuing through the many steps that are necessary to provide an accurate, complete and functional work. Advertising, market search, suppliers and products search, cost and labor control will be fully covered and students will learn how staff, equipment, and facility can impact a menu. Emphasis will be placed on contemporary nutritional habits and on patrons expectations when eating out. Students will be involved in the comparison of local foodservice establishments menus with an analysis of the nutritional balance of their dishes. Prerequisites: Culinary Arts majors only.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWCARC530

Advanced Italian Restaurant Cooking I Experiential Learning

3 semester credits. This course focuses on developing students approach to professional kitchen organization from all different points of view: HACCP standards, equipment maintenance, food receiving and storing, mise en place settings, accurate plating style, importance of timing and menu planning for an organized production. Students will be involved in managing the restaurant kitchen acting like chefs de partie under the direct supervision of the Chef Instructor. Special emphasis will be dedicated to understanding concepts like interpretation and revision of typical Italian recipes in order to create and produce menus that represent the evolution of traditional cuisine. Students will apply the previously learned skills to develop balanced menus and will prepare dry and moist marinades, contemporary risotto styles, and complex classical sauces. The course includes three workshops, held during the semester intersessions, to offer a full-immersion in meat

butchering and traditional Italian meat cookery, traditional offal cuisine and traditional Italian fresh pasta and related sauces production. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Four semesters of Culinary Arts course work or equivalent. Special note: This course includes mandatory team projects throughout the academic session.

FWCARC531

Advanced Italian Restaurant Cooking I Project 1 NC - Meats and Offal Workshop

This project is a mandatory component of the Advanced Italian Restaurant Cooking I course. Prerequisites: Four semesters of Culinary Arts coursework or equivalent.

FWCARC532

Advanced Italian Restaurant Cooking I Project 2 NC - Special Dietary Requirements

This project is a mandatory component of the Advanced Italian Restaurant Cooking I course. Prerequisites: Four semesters of Culinary Arts coursework or equivalent.

FWCARC533

Advanced Italian Restaurant Cooking I Project 3 NC - Pasta Workshop I: Traditional Recipes

This project is a mandatory component of the Advanced Italian Restaurant Cooking I course. Prerequisites: Four semesters of Culinary Arts coursework or equivalent.

FWCAIG540

Italian Gastronomy: Food and Culture

3 semester credits. The course focuses on the relationships between food and culture in Italy, with special emphasis on the connections between food and cultural background in various moments during the history of the world's famous boot. Students will learn about the social, historical, and cultural forces that have affected food production and consumption during centuries and how these forces developed the present-day professional environment of food service. Special emphasis will be put in a detailed review of the cultural and social changes that occurred in the last decades, on how they strongly modified once solid habits and how contemporary society is slowly responding. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWCAMC550

Mediterranean Cuisine and Ingredients Experiential Learning

3 semester credits. For human food not only sustains life but also defines identity in numerous ways. Food is an essential aspect of culture and has an evolution and development that begins with human history. The course offers students an overview of Mediterranean cuisine identifying different macro areas and analyzing them starting from historical and cultural background with special emphasis on the different cuisines of the countries facing the Mediterranean sea, their mutual and external influences, and the traditions they developed during centuries. Students will learn about food in Ancient Mediterranean society and the influence of geography, culture, religions on all the changes involving food and food production. The Course will also include an overview of the cuisines of Sicily, Sardinia, Puglia, Liguria as the most representative examples of the mediterranean diet. Emphasis will be placed on ingredients, flavor profiles, preparations, and representative techniques of the most important mediterranean cuisines. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Culinary Arts majors only.

FWCARC630**Advanced Italian Restaurant Cooking II Experiential Learning**

3 semester credits. This course represents the definitive experience for students approaching the world of professional cooking and professionals that want to perfect their skills in contemporary cuisine. The course will provide a deeper insight into the preparation of contemporary dishes and will allow students to put their skills into practice in Italian restaurant settings. Along with learning advanced contemporary cooking techniques, students will manage the kitchen acting as sous chefs on a rotating basis, reporting directly to the Chef instructor and collaborating with the operational organization of the kitchen brigade. Students are asked to organize inventories and food cost control operations, guarantee the regular compilation of HACCP documents and provide an equipment maintenance schedule. The topics covered will include cold smoking application, the use of whipping syphon and contemporary style sauces. Emphasis will be placed on new culinary trends and the developing branch of food pairing in order to broaden students knowledge of flavor combinations thanks to a scientific approach to tastes and flavors. The course includes four workshops, held during the semester intersessions, to offer a full-immersion in specialty fresh pasta production, traditional Italian seafood cuisine, gourmet vegetables cuisine and management of a daily market menu, plus a traditional Italian pastry experience. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Advanced Italian Restaurant Cooking I or equivalent. Special notes: This course includes mandatory team projects throughout the academic session.

FWCARC631**Advanced Italian Restaurant Cooking II Project 1 NC - Pasta Workshop II: Specialty Fresh Pasta and Dumplings**

This project is a mandatory component of the Advanced Italian Restaurant Cooking II course. Prerequisites: Advanced Italian Restaurant Cooking I or equivalent.

FWCARC632**Advanced Italian Restaurant Cooking II Project 2 NC - Fish Filleting Techniques and Traditional Seafood Dishes Workshop**

This project is a mandatory component of the Advanced Italian Restaurant Cooking II course. Prerequisites: Advanced Italian Restaurant Cooking I or equivalent.

FWCARC633**Advanced Italian Restaurant Cooking II Project 3 NC - Italian Gourmet Vegetables Workshop**

This project is a mandatory component of the Advanced Italian Restaurant Cooking II course. Prerequisites: Advanced Italian Restaurant Cooking I or equivalent.

FWCAGM661**Cold Kitchen and the Art of Plating: Contemporary Garde Manger I**

3 semester credits. This course provides students with skills and knowledge of the organization, equipment, and responsibilities of the "cold kitchen" focusing on its three main areas: catering and reception foods, plated appetizers and buffet displays. After an introduction about the history and development of the Garde manger profession, students will learn the fundamentals of the cold kitchen including presentation and plating techniques, cold salads, gourmet sandwich production, mousses, sauces and dressings, dairy product service and application, and cold soups. Emphasis will be placed on cold meats and seafood fabrication and presentation, including all safety and sanitation requirements necessary to guarantee a good and, at the same time, safe food service. Students will learn preparation, timing, and plating native to the banquet kitchen and will experience menu and plate development in order to operate successfully in the catering and reception businesses. The hands-on experience will guarantee students a profound understanding of the Garde Manger profession and constantly increasing skills. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational

experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Four semesters of Culinary Arts course work or equivalent. Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

FWCAGM662

Cold Kitchen and the Art of Plating: Contemporary Garde Manger II

3 semester credits. This course provides students with skills and knowledge of the organization, equipment, and responsibilities of the "cold kitchen" focusing on its three main areas: catering and reception foods, plated appetizers and buffet displays. Students are introduced to and will prepare fingerfoods and canapés, pates and terrines, as well as basic charcuterie items while focusing on the total utilization of the product. Curing and smoking for preservation will be applied to both meat and seafood allowing students to appreciate the potential of salt as a preservation technique and as a source of flavor development. Students will learn and practice homemade sausages and fresh cheeses production, mousseline pates, and aspics including all safety and sanitation requirements to guarantee a good and, at the same time, safe food service. Students will learn preparation, timing, and plating native to the banquet kitchen and will experience menu and plate development in order to operate successfully in the catering and reception businesses. The hands-on experience will guarantee students a profound understanding of the Garde Manger profession and constantly increasing skills. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Cold Kitchen and the Art of Plating: Grade Manger I or equivalent.

FWCAPK670

Italian Product Knowledge

3 semester credits. This course offers an overview on traditional Italian ingredients, prepared goods, dairy products, and Italian specialties. The course explores fresh, prepared, and preserved foods and focuses on the products that represent an important cultural background for traditional and contemporary Italian cuisine. Special attention will be put into the analysis of the Slow Food movement and how it helped (and helps) to preserve the gastronomical heritage that made Italy become a landmark for quality food. Students will also learn to evaluate products for taste, texture, smell, appearance, and other quality attributes. Lectures will be also dedicated to the knowledge of distinctive liqueurs and wines. Field learning and practical experience will offer a wide panorama on both famous and niche products deeply rooted in Italian history. Prerequisites: Open to food and wine studies, hospitality, nutrition and dietetics, and health majors. Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

DEPARTMENT of Dietetics and Nutrition

The Department of Dietetics and Nutrition offers a wide variety of courses with an emphasis on food sourcing, nutritional requirements, the functions of physiology and metabolism in the human diet, food choices, and issues of cultural and dietetic concern to consumers.

FWDNIN200

Introduction to Nutrition

3 semester credits. The continuous growth of nutritional awareness worldwide has brought nutrition to be one of the fundamental subjects in constant evolution during the last decades. This course provides students with basic nutrition concepts and focuses on the overview of the requirements and functions of protein, carbohydrates, lipids and the major vitamins and minerals that are determinants of health and diseases in human populations. Emphasis will be placed on the role of nutrition in growth and health through the life cycle and the role of diet in the development of chronic diseases and the maintenance of a good health status thanks to a balanced food consumption. The course offers an overview of food policies, food education and an analysis of nowadays eating habits. Students will also learn the guidelines for the balancing of a vegetarian diet and understand how to read a food pyramid.

FWDNFW380**Health, Fitness, and Wellness in Italy**

3 semester credits. Wellness is the search for enhanced quality of life, personal and potential growth, through the choice of positive lifestyle behaviors and attitudes. Health can be improved on a daily basis by taking responsibility for our own well being. This course will teach students how our state of wellness is deeply influenced by a variety of factors including nutrition, physical activity, stress-coping methods, good relationships, and career success. Emphasis will be placed on the benefits of a constant and planned physical activity and on the understanding how each of these benefits is important to long-term health. The course provides students with the basic knowledge of primary (cardiorespiratory ability, muscular ability, flexibility, and body composition) and secondary (balance, coordination, agility, reaction time, speed, power, mental capability) components of fitness as well as the basics of anatomy. The course will teach students how to combine a targeted nutrition and physical activity for the pursue of good health as well as develop physical skills that also enhance the psychological and emotional wellbeing. Emphasis will be placed on the differences between health-related fitness and skill-related fitness. The course includes physical activity sessions focused on general physical wellness.

FWDNSC430**The Science of Cooking: An Introduction to Molecular Cuisine**

3 semester credits. Forty years after the first appearance of Molecular Gastronomy, Chefs' approach to food has dramatically changed. Gastronomists and food historians talk about the last great food revolution of our times; the movement that changed the way we perceive food and started to stimulate new questions and give interesting answers to those that want to enhance their food knowledge. Since then cooking has taken a great step forward, opening paths once impossible to even think about. This course is aimed at non-scientific students who wish to approach the world of scientific application toward cooking and want to improve their knowledge of cooking techniques. A scientist and a Chef will alternate teaching the course giving both technical information and practical suggestions. Students will learn cutting edge techniques to create new textures and amazing effects. Prerequisites: Two semesters of Culinary Arts coursework or equivalent.

FWDNTF480**Physiology of Taste and Flavor Experiential Learning**

3 semester credits. This course explores and examines the physiology of sensory organs and how we perceive flavors. The course is designed to expose students to the theory and practice of sensory evaluation techniques and their application to the composition of dishes. Students gain knowledge of the anatomy and physiology of taste, smell and other senses and experience using these senses as analytical tools to assess food products. From the simplicity of identifying the basic tastes to the complexity of aftertastes and aromas, the objective of this course is to train taste buds to better understand the mechanics of our senses as they get in touch with food. Why do we react positively to sweet taste? Why do we sometimes refuse bitter taste? Does umami taste really exist? The course will answer these and many other related questions in order to give the students the instruments needed to deal with flavors that are not generally accepted but require a deeper understanding before being appreciated. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Culinary Arts majors only.

FWDNDS520**Dietetics and Nutrition in the Mediterranean**

3 semester credits. A healthy lifestyle is based on eating nutritious food in appropriate amounts and promoting a sound lifestyle behavior that minimize the risk of chronic diseases so common nowadays in western world. This course introduces students to an in-depth knowledge of Mediterranean lifestyle, often defined as the healthiest and most complete, focusing on the nutritional aspects of Mediterranean diet and the cultural background of the most significant Mediterranean areas.

Students will gain a sound knowledge of the criteria behind the Mediterranean diet pyramid and will compare it with 1) other world's dietary regimens 2) the many different dietary recommendations that developed in the last thirty years, to better understand how also dietetics is directly affected by an evolving society. An emphasis will be put on the benefits of living and eating the Mediterranean way, thanks to a focus on the main Mediterranean style dietary patterns. During the course students will analyze statistics on disease reduction, learn how to calculate nutrients quantity in dishes and develop a balanced Mediterranean style menu that will combine both nutritional indications and gastronomic culture of the area. This

course provides tools and core elements needed to understand and adopt a healthy way of eating. Prerequisites: Culinary Arts majors or three semesters of Dietetics and Nutrition coursework, or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

DEPARTMENT of Food and Culture

The Department of Food and Culture offers courses related to the social, anthropological, and cultural factors that have influenced food practices and traditions. Food topics are examined according to cultural and religious traditions and festivities, food history, major ingredients in Italian cuisine, the unique food practices of Italian communities and regions, and a series of courses related specifically to Tuscany.

FWFCSF200

The Italian Food Industry: From Farm to Table

3 semester credits. One week of on-site field learning at an Italian farm before session start. Considering the renewed global interest in local sourcing and the growth of Km0 practices (locally produced), the study of sustainable food systems is an essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyzes the industry and the production of food (fish, meat, dairy, fruit, vegetables, and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analyzed, as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies, and food education. The course objective is to provide students with a solid conceptual framework in order to analyze the Italian food industry and the food production system from a sustainable perspective. Through the understanding of the broader concept of sustainability, students will be able to explore the social, economic, and environmental implications of food production and consumption and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers, and entrepreneurs. The analysis and rethinking of economic, social, and agricultural alternatives in the current food production system will also be developed. Lectures will be complemented by visits, food tours, tastings, and cooking labs. This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

FWFCFC240

Food, Culture, and Society in Italy

3 semester credits. This course is targeted towards students with an interest in Italian food traditions, society, and culture. The main focus consists of what is generally defined as "made in Italy" culture and style in post-war Italy. Also covered are the relationships between Italian traditions, folklore and contemporary Italian society drawing from examples including festivals, food, tourism, and economy, and the influence of foreign civilizations. Students will be asked to regard the subject of food outside of the context of ingredients and the procedures used to create a dish; we will instead examine a large scale context in which food is either featured as a main component or an integral element in cultural situations. Thus the student is asked first and foremost to observe the presented material across an anthropologic lens that roves over the entire Italian peninsula. Lectures will be complemented by student cooking labs and/or tastings.

FWFCSF250

The Italian Food Industry: From Farm to Table

3 semester credits. Considering the renewed global interest in local sourcing and the growth of Km0 practices (locally produced), the study of sustainable food systems is an essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyzes the industry and the production of food (fish, meat, dairy, fruit, vegetables, and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analyzed, as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies, and food education. The course objective is to provide students with a solid conceptual framework in order to analyze the Italian food

industry and the food production system from a sustainable perspective. Through the understanding of the broader concept of sustainability, students will be able to explore the social, economic, and environmental implications of food production and consumption and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers, and entrepreneurs. The analysis and rethinking of economic, social, and agricultural alternatives in the current food production system will also be developed. Lectures will be complemented by visits, food tours, tastings, and cooking labs.

FWFCSF260

The Italian Food Industry: From Farm to Table

6 semester credits. One week of on-site field learning at an Italian farm before session start. Upon completion of the field learning week, the course continues as a regular academic session in Florence. Considering the renewed global interest in local sourcing and the growth of Km0 practices (locally produced), the study of sustainable food systems is an essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyzes the industry and the production of food (fish, meat, dairy, fruit, vegetables, and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analyzed, as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies, and food education. The course objective is to provide students with a solid conceptual framework in order to analyze the Italian food industry and the food production system from a sustainable perspective. Through the understanding of the broader concept of sustainability, students will be able to explore the social, economic, and environmental implications of food production and consumption and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers, and entrepreneurs. The analysis and rethinking of economic, social, and agricultural alternatives in the current food production system will also be developed. Lectures in Florence will be complemented by visits, food tours, tastings, and cooking labs.

This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

FWFCPK670

Italian Product Knowledge

3 semester credits. This course offers an overview on traditional Italian ingredients, prepared goods, dairy products, and Italian specialties. The course explores fresh, prepared, and preserved foods and focuses on the products that represent an important cultural background for traditional and contemporary Italian cuisine. Special attention will be put into the analysis of the Slow Food movement and how it helped (and helps) to preserve the gastronomical heritage that made Italy become a landmark for quality food. Students will also learn to evaluate products for taste, texture, smell, appearance, and other quality attributes. Lectures will be also dedicated to the knowledge of distinctive liqueurs and wines. Field learning and practical experience will offer a wide panorama on both famous and niche products deeply rooted in Italian history. Prerequisites: Open to food and wine studies, hospitality, nutrition and dietetics, and health majors. Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

DEPARTMENT of Food, Family, and Consumer Sciences

The Department of Food, Family, and Consumer Sciences offers courses with a focus on how food and consumer sciences and practices affect family and society. Specialized topics related to the Italian society and evolving family traditions investigate how consumption, resources, and meal management are practiced today.

FWFSIF180

Cultural Introduction to the Italian Family

3 semester credits. The course examines the development and structure of the Italian family through history with the following topics: Sexuality and the development of relationships, study of individuals, groups, and families, diversity in modern families, community regulations/policies addressing issues of family change, crisis, and maintenance. Students will conduct evaluation of different styles and examples of interpersonal communication behaviors. The course will also compare

and contrast family/individual behavior patterns associated with human life cycle transitions and examine various social issues associated with the study of Italian families.

FWFSIF184

Cultural Introduction to the Italian Family - Service Learning

4 semester credits. The course examines the development and structure of the Italian family through history with the following topics: Sexuality and the development of relationships, study of individuals, groups, and families, diversity in modern families, community regulations/policies addressing issues of family change, crisis, and maintenance. Students will conduct evaluation of different styles and examples of interpersonal communication behaviors. The course will also compare and contrast family/individual behavior patterns associated with human life cycle transitions and examine various social issues associated with the study of Italian families. Students will be involved in experiential learning projects which will provide students the opportunity to interact through the "Family Club" with Italian families and merge with the local community. This course includes service learning hours within the Florentine Community. Service learning is a method that incorporates intentional learning with service to the community, in which the service component functions as a reflection on classroom learning for all tasks performed. In addition to regular class hours, students will be involved in a volunteer project for the entire session that integrates them in the local community in order to remove barriers and gain a sense of social responsibility. The acquisition of new skills and knowledge obtained in the service learning environment outside the classroom will enrich the learning experience and contribute to personal and emotional growth, as well as cultural consciousness, to develop a greater sense of a global citizenship and sensitivity to the needs of others. Students are guided through the experience by the non-profit association supervisor and the service learning coordinator to enhance outcomes both inside and outside the classroom. The contribution to the association is not only crucial to a deeper understanding of course topics but also allows for a greater sense of belonging in the community, allowing for students to acquire a heightened awareness of emotional intelligence that enhances the classroom learning experience.

FWFSIF190

Cultural Introduction to the Italian Family

6 semester credits. One week of on-site field learning with Italian families before session start. Upon completion of the field learning week, the course continues as a regular academic session in Florence. The course examines the development and structure of the Italian family through history with the following topics: Sexuality and the development of relationships, study of individuals, groups, and families, diversity in modern families, community regulations/policies addressing issues of family change, crisis, and maintenance. Students will conduct evaluation of different styles and examples of interpersonal communication behaviors. The course will also compare and contrast family/individual behavior patterns associated with human life cycle transitions and examine various social issues associated with the study of Italian families. This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

FWFSSA300S

Food Safety and Sanitation

1 semester credit. This seminar introduces safe food production practices. Topics covered include prevention of food borne illness through proper handling of potentially hazardous foods, legal guidelines, kitchen safety, facility sanitation, safe practices of food preparation, storing, and reheating guidelines.

DEPARTMENT of Wine and Culture

The Department of Wine and Culture offers courses that examine the historic and cultural aspects that are inherent to the world of wines. Wine is explored through appreciation, the culture of wine in Tuscany and Italy, and the relationship between food and wine.

FWWCTW262

Tuscany and Its Wines

3 semester credits. The course will introduce students to the outstanding richness of Tuscan wine heritage. As Tuscany is a benchmark of Italian winemaking culture and tradition, this course analyzes how the most important historical events, members of Florentine noble families, and pioneering winemakers have revolutionized, over the centuries, the Italian wine industry today. Course structure includes the study of the famous and representative wine production areas of Tuscany, as well as major native grape varieties. A general introduction to wine appreciation will help students understanding the selected Tuscan wines and their specific features.

DEPARTMENT of Wine Expertise

The Department of Wine Expertise offers a thorough exploration of wine studies and enology. Courses are designed for students intending to continue with careers in the professional wine industry. Italian and international wines are examined through a scientific approach for organoleptic and production qualities as well as from a marketing perspective.

FWWEWA340

Wine Appreciation: Wines of Italy

3 semester credits. This course introduces students to Italy's wine culture, tradition, and heritage as well as to the importance of wine within the Italian socio-economic framework and how to read an Italian wine label. The major grape varieties cultivated in Italy will be analyzed and an emphasis will be placed on the main wine production techniques in order to understand the winemaking processes for red, white, rosé, Italian sparkling, sweet, and fortified wines. Students will learn the differences among types and styles of wine according to the winemaking choices, developing a critical capability of analysis and classification.

FWWEWA350

Italian Wine Appreciation: A Sensorial Analysis

3 semester credits. This course has been designed to provide students with an advanced working knowledge of wine appreciation. Emphasis is placed on sensory evaluation, deep flavor analysis, organoleptic components of wine, how to detect wine faults, and the role of chemistry in wine flavors. Course topics will be covered through a complete overview of the most important Italian wine Denominations. Students will be guided to professional wine appreciation that will include comparative, blind, and vertical wine tastings.

FWWEVE350

Viticulture and Enology: An Educational Wine Tour

3 semester credits. The course gives both a general overview of the Italian viticulture and a systematic description of the grapevines. The students will study the history of viticulture, the life cycle of a vineyard and of a grapevine, and the processes that took place to arrive at modern viticulture. Course topics include environmental analysis, the choice of the right rootstocks for varying conditions, crafting techniques, canopy systems, trellis control, protections from pests and diseases, cultivation issues that positively or negatively affect winemaking, and cost management factors. Emphasis will be put on comparative cultivation systems among conventional, organic and biodynamic techniques. An introduction to microbiology will help students completing all aspects related to enology. Students have the opportunity to learn directly from wine producers through a series of activities held in professional contexts. This course also features a field learning component in relevant Italian locations to supplement and enrich academic topic.

FWWEWS350

Special Project: Experiential Learning in Wine Service and Beverage Management

3 semester credits. Students enrolled in the Wine Service Beverage Management special project will be acquire skills related to managing the wine and beverage service at Ganzo and Fedora, the school restaurant and pastry shop/bistro of Apicius International School of Hospitality. Under the leadership and supervision of wine service professionals, students will also have the opportunity to develop an understanding of the activities, functions, and organization of a restaurant and/or wineries. Students will also learn how to maintain weekly records of sales and wine costs. The aim of the special project is to increase knowledge of wine service, presentation methods, restaurant procedures, wine expertise, and pairing in the hospitality industry. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends/holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and

learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Beverage industry research and market trends analysis, wine service practices, operational involvement and analysis, customer care standards and practices, consumer trend observations and projections, strategic planning for the wine industry, final portfolio. Additional materials/Dress code: Black trousers and clean safety (closed) shoes required. A t-shirt and apron will be provided for a refundable deposit fee. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

FWWEWW360

Wines of the World: The Old World

3 semester credits. This course has been designed to provide students with an in-depth knowledge of the main wine producing countries of the Old World as France, Spain, Germany, Austria, Portugal, Hungary, Greece, Slovenia and of course Italy. Students will be guided across Europe to discover the principal wine areas and native grape varieties, with a specific focus on the cultural heritage and winemaking tradition that belong to each country. Course topics include the different appellation systems, soil characteristics, and basics of winemaking process. The course also offers an introduction to wine tasting in order to better understand the original features of the wines from each country.

FWWEPP370

Professional Pairing Food and Wine: A Sensorial Analysis

3 semester credits. This course presents a practical and technical approach based on understanding the direct relationship and reactions between components, flavors, and textures. This approach uses sensory analysis to help the student identify key elements that affect pairings. Concrete examples include food analysis and tasting notes. Dedicated dishes, ingredients, and flavorings will be paired with wine in order to understand the interaction between these elements. The direct food and wine pairing analysis will also culminate in a complete gastronomical, regional, and cultural context evaluation. Wines from the New and the Old World, paired with food, will offer students a real perspective of the concept of identity in the world of gastronomy.

FWWEWF380

Wines and Champagnes of France

3 semester credits. This course presents, explains and analyzes the role of France as a reference model in the wine world. Course topics cover the historical and cultural origins of winemaking in France, the main native grape varieties as well as the major French wine production areas: Champagne, Bordeaux, Burgundy, Alsace, Loire Valley, Provence and more, with detailed studies on wine characteristics according to the place of production. Students will be guided, also through wine tastings, throughout the french territory to gain an in-depth understanding the concepts of Terroir, Cru and the influence of France on international viticulture and wine styles.

FWWEWC385

Wine Communications and Marketing Experiential Learning

6 semester credits. This course focuses on the business and marketing aspects of the wine industry. Students will consider and analyze wine marketing including an introduction to communication theory, wine communication practices and trends, introduction to management and marketing theory, wine marketing strategies, and economics of the wine world industry. Course topics also cover distribution channels and sales strategies according to laws and regulations of each country, consumer demand and responsible drinking issues. Students will be able to identify the various career paths in the wine business according to their inclinations and personal skills. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

FWWEWW460

Wines of the World: The New World

3 semester credits. This course continues the journey of world wines by focusing on countries of the “New World” in order to further develop students’ experience and knowledge. The countries to be studied are: United States of America (with a

special emphasis on California), Australia, South Africa, New Zealand, Chile and Argentina, and some newcomers. Students will participate in comparative tastings to be able to conduct a critical analysis of wines produced in different parts of the New World, with the usual emphasis on the relationship between sensory properties of the wines and factors associated with their place of origin.

FWWEWB470

Wine Bar Management

3 semester credits. This course focuses on successful wine and bar management. Students will study the progression from the concepts related to wine bar operations to a comprehensive vision of successfully managing a wine bar business. Course topics focus on wine bar financing, staff management, analysis, and marketing. Students will learn the strategies and tools to effectively market and promote a wine bar-related business and effectively build a solid customer base without necessarily resorting to the traditional means of expensive and often ineffective forms of advertising. Prerequisites: An introductory hospitality course or Introduction to Management, or equivalent.

SCHOOL OF HOSPITALITY (HP)

The School of Hospitality (HP) gathers the following departments:

Hospitality and Tourism Management (HT)

Hotel and Lodging Management (HL)

Restaurant, Food, and Beverage Management (FB)

Spa Management (SM)

The School of Hospitality allows students to interact with the Italian tradition of hospitality practices enriched by a contemporary, sustainable focus. The school aims at creating high quality professional profiles capable of understanding the cultural and territorial resources to apply through managerial skills. Coursework offers management-based studies for the hotel, restaurant, food and beverage, and spa industries; client and personnel management courses provide tools for improving business success through communication skills. Other important areas of study at the School of Hospitality include destination strategies from an Italian perspective, event planning and production, and marketing and budgeting strategies in hospitality.

DEPARTMENT of Hospitality and Tourism Management

The Department of Hospitality and Tourism offers introductory and general management courses for the Hospitality and Tourism industry. Courses focus on issues in contemporary international tourism and sustainable practices. Special aspects of Italian and Tuscan tourism are examined in a globalized context for international markets.

HAHTHO130

Italian Language for Hospitality Majors

3 semester credits. This course concentrates on rapidly developing a basic command of Italian while introducing the student to various aspects of the Italian culture through the hospitality industry. Students will have the opportunity to learn on-site with their instructors through a series of walking tours and visits in Florence to hotels, restaurants, and wine-related establishments. Technical vocabulary will be enhanced and finalized to prepare the student for the hospitality industry. Equal focus will be given to grammatical structures, vocabulary, and conversation skills. Students will develop a vocabulary that will enable them to engage in simple but useful everyday conversations, thus enhancing and supporting their Italian experience. After taking this course, students will be able to express themselves in the Present tense and Passato Prossimo and to use both nouns and adjectives in the correct form with reference to gender and number. No prior knowledge of Italian required, this is a beginner-level course.

HPHTIE200

Introduction to Event Management

3 semester credits. This introductory course provides students with the basic knowledge in the operation, coordination, and management of special events, and an overview of the major segments of the event industry. This course is designed for those who wish to explore the event industry for the first time with the purpose of developing their event management capabilities starting from a beginner level. Throughout course duration, students will have the opportunity to participate in a variety of real events held on campus in order to apply information acquired during class to a realistic context. During the course, students will gain first-hand experience by analytic observation through participation in a variety of events organized on campus. This class includes experiential learning with CEMI.

HPHTIH300

Introduction to Hospitality

3 semester credits. This course provides a fundamental overview of the hospitality industry and its main sectors: hotel, restaurant, management services, and clubs. In addition, students will learn the features of hospitality operations and trends, and examine the following topics: development of tourism, demand for travel, examination of food and beverages industry, associations and organizations related to hospitality as a sub-segment of the tourism industry. Students will gain full understanding of the career opportunities that exist within the hospitality industry.

HPHTEI301

Event Planning and Production Experiential Learning

6 semester credits. This intermediate course examines the various logistic and production elements vital to the planning and success of events. During this course, students will receive an overview of the required equipment needed to execute events. They will learn how to manage time and will be introduced to the principles behind planning, organizing, and implementing programs. The operational functions and main tasks of an event will be examined and the essential phases of negotiation and drafting of contracts will be analyzed. During the course students will gain first-hand experience by participating in a variety of events organized on campus. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

HPHTIN320

International Tourism

3 semester credits. This course examines the development of international tourism from its historic beginnings to current growth. Emphasis will be placed on the topics of tourism marketing and communication, the role of governments in international tourism, the effect of tourism in a country's infrastructure and society, and the impact of tourism in developing countries.

HPHTHM350

Hospitality Marketing

3 semester credits. Over the last decades, an abundance of hospitality businesses have gained importance in the global marketplace. A proliferation of new brands has entered the market, gaining significant attention from customers. Hospitality marketing is an effective tool that helps professionals of this field to segment the market and create the added value that will help them compete in the hospitality sector. The students will be introduced to the marketing techniques that can be applied to hotels, restaurants, and clubs. The course will explore the multitude of resources that can be applied both to tangible and intangible products at the core of hospitality and tourism industry. Particular attention will be given to processes such as market segmentation, advertising, promotion, pricing strategies, and revenue maximization.

HPHTHR350

Human Resource Management

3 semester credits. The purpose of this course is to provide an overview of human resources management, with particular emphasis on human resource planning and strategy, personnel selection, equal employment opportunity, training, performance appraisal, compensation, and other current issues. The course has been developed for individuals whose job requires managing employees in a global environment according to HR standards and practices. Topics covered include human resource planning, job analysis, recruitment, personnel selection, performance, employee turnover, the importance of HR in an industry like the hospitality sector, ethics and practices within personnel, legal issues, and how diversity impacts the workforce. Please note that this course is open to students of Junior Standing.

HPHTHO350

Special Project: Experiential Learning in the Hospitality Industry

3 semester credits. Through this special project course, students are involved in front of the house hospitality operations and projects related to Ganzo and Fedora, the creative learning labs and dining establishments of Apicius that are open to the local community. Under the guidance of the CEMI management, students will gain firsthand experiences involving customer relations and satisfaction, service, food and beverage operations, collaborative and interpersonal communication between FOH and BOH, and above all practice hospitality skills in an international context. EL hours may be distributed

from Monday through Friday. This placement may require PM and weekend/holiday shifts, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Industry research and market trends analysis, operational involvement and analysis, client relations, performance analysis of services, consumer trend observations and projections, strategic planning for hospitality businesses, final portfolio. Additional Materials/Dress code: Dress code: Black trousers and clean safety (closed) shoes required. A t-shirt and apron will be provided for a refundable deposit fee. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

HPHTSE350

Special Project: Experiential Learning in Hospitality - Special Event Management

3 semester credits. The aim of this special project course is to expose students to the principles of event planning with an emphasis on the development and integration of operational strategies. The aforementioned strategies will be employed from the perspective of hospitality management and the application of program techniques in special event management. Topics will include booking, event planning, logistics and coordination, themes, program partnerships, and event review. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends/holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Special events Industry research and market trends analysis, event practices development and management, logistics analysis and planning, customer care standards and practices, consumer trend observations and projections, strategic planning for the event industry, final portfolio. Additional materials/Dress code: Business casual attire for dress code. All black attire required for some events. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

HPHTTC360

The Client - Customer Relation Management

3 semester credits. This course is an examination of personal and small group communication with particular emphasis on methods of perceiving information and transmitting messages in order to foster and build strong relationships with the customer. Such links will be learned by several role playing exercises that are a part of the coursework. Students will review the ways in which people communicate with each other, the skills needed to communicate effectively in work situations, group decision-making, and the forces that influence group behavior. The course will also analyze the two basic principles of the Quality System regarding the bottom-up model and doing things correctly the first time.

HPHTMC360

MICE Events

3 semester credits. This course explores the Meetings, Incentives, Conferences and Event (MICE) sector as increasingly important for the tourism industry. This course introduces students to the specific characteristics of the MICE sector, including impacts for tourism development, conference marketing, management of meetings and conferences. Students will assess the range of operational and management tasks necessary in order to manage these events successfully.

HPHTHO360

Special Project: Experiential Learning in the Hospitality and International Tourism Industry

3 semester credits. In order to offer a comprehensive view of hospitality and international tourism, experiential learning activities are scheduled in varying types of environments, each of them characterized by different dynamics, clients and style

of service required. Through this special project course, students are involved in hospitality strategic planning and operations with creative learning labs including Ganzo (restaurant), Fedora (pastry shop), Dimora (guest apartments), and Sorgiva (spa). Additionally, students are involved in logistical and hospitality operations with Educational Field Learning or Special Events. Under the guidance of the faculty and staff management, students will gain firsthand practice of customer relations and satisfaction, service, collaborative and interpersonal communication, food and beverage operations, and above all practice hospitality skills in an international context with a diverse range of clients. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends/holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Hospitality Industry research and market trends analysis, best practices for hospitality businesses in an international context, customer care standards and practices, consumer trend observations and projections, strategic planning for the hospitality industry at the international level, final portfolio. Additional materials/Dress code: Business casual attire. Some CEMI require uniforms. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

HPHTCE380

Corporate Events

3 semester credits. The rapidly growing industry of corporate event production encompasses a vast collection of event types. Corporate events require individuals to be professionally trained and capable to navigate through the process of designing a successful event. The aim of this course is to provide students with the strategies and approaches to developing successful corporate meetings and conferences. Prerequisites: Introduction to Event Management or equivalent.

HPHTCF390

Fashion Show Production, Coordination, and Promotion

3 semester credits. In this course students learn the steps involved in managing and producing fashion shows featuring designer collections and seasonal trends. Topics cover logistics, budget management, fashion show categories, creativity and art direction, broadcasting and promoting shows, and the role of the show within the business aspects of the fashion industry. Prerequisite: Fashion majors (Junior standing) or an event management course (or equivalent).

HPHTSE415

Special Event Management Experiential Learning

6 semester credits. This course examines all aspects of special event management and provides a comprehensive study of the special events industry focused on emphasizing the dynamics of the creative process critical to these events. Special events include but are not limited to business events, weddings, ceremonies, celebrations, life cycle events, fairs, and festivals. Through the event planning process, special events will be examined from a logistical and financial perspective. The course will also provide students with the necessary background for improving effectiveness and profitability when managing special events, which demands competence in the areas of drafting contracts for events, marketing and sales, event logistics and preparations, staffing, and accounting. Special attention is given to the use of new digital tools for the organization of events as well as the significant forms of social media in order to more effectively promote events. Coursework is tailored for students who already have studied the basics of event management. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Introduction to Event Management or equivalent.

HPHTSE430**Wedding and Ceremony Event Planning**

3 semester credits. This course offers a comprehensive analysis of the wedding planning process from wedding consultation through to the political, cultural, economic, and religious influence on weddings, with an additional focus on Italian traditions and customs. During the course, students will have the opportunity to visit and inspect prestigious wedding venues of Florence. Interactive sessions with practical training are organized throughout the course in order for students to develop the necessary knowledge and communication skills needed to pursue a career in this industry. This class includes experiential learning with CEMI.

HPHTEO440**Event Operations and Project Management**

3 semester credits. This course aims to develop event competency in order to effectively plan, coordinate, direct, and run special event operations. Students will acquire the knowledge and skills necessary for effective event and project management and leadership. During the course, students will examine the complexity of the event industry from a managerial point of view, focusing on the multifaceted nature of event planning within a project management context. Effective strategies and methods are discussed to successfully plan and manage a multitude of event sizes and types while underlining the economic and financial components. The administrative aspects of an event company—from the management of the financial records to the compliance with legal requirements—will be carefully examined during this course. This class includes Experiential Learning with CEMI.

HPHTIM450**International Management for the Hospitality Industry**

3 semester credits. This management course offers an emphasis on the hospitality industry for students interested in international business ventures and partnerships in this specific sector. Management, leadership, human resource management, organizational skills, and strategy will all be analyzed from a cross-cultural business perspective. The class will focus on strategies for adapting managerial skills across cultures. Guest lecturers and on-site visits to international hospitality structures in the city of Florence are a regular feature of the coursework. Prerequisites: Introduction to Hospitality or equivalent.

HPHTOB470**Organizational Behavior**

3 semester credits. The aim of this course is to provide an overview of main theoretical concepts of organizational behavior (OB) and their application in professional organizations. The course covers various topics in OB, which are generally grouped into the individual, group, and organizational levels of analysis. The course balances conceptual knowledge with practical application. Lectures will provide a broad overview of the course topic and explain key concepts to be used in understanding phenomena occurring in the business world. Relevant case studies will be discussed in class in order to develop students' skills in applying knowledge to practical situations. Prerequisites: Human Resources Management or equivalent.

HPHTCT501**Cultural Tourism**

3 semester credits. This course focuses on the characteristics of cultural tourism within the wider lens of the tourism industry. Specific emphasis will be placed on the role of the arts and gastronomy in tourism, and on issues of sustainability and ethical practices including the promotion of the local, traditional, as well as contemporary identity of destinations. A major focus of the course will be to provide a framework of current and emerging perspectives worldwide supported by relevant case studies in Italy and Europe. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Organizational Management and International Hospitality

HPHTHR620**International Human Resource Management**

3 semester credits. This course examines human resources management in a global context. Course topics provide students with a broad understanding of the strategies adopted by multinational organizations (MNCs or MNEs) that manage their employees across different countries and cultures. Key concepts, theories and contemporary practices are introduced and analyzed throughout the module. An important highlight is the impact that HR management decisions may have on an organization's success at the international level. Students will gain an understanding of how to systematically illustrate, define, categorize, and analyze a broad and advanced-level range of issues related to human resources management operations in a global economy. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Organizational Management and International Hospitality

HPHTCL650

Customer Loyalty and Engagement

3 semester credits. This course provides students with a solid understanding of how customer relation management (CRM) and customer engagement affect brand equity, customer value, and profitability. Topics highlights the strategic importance of gaining and retaining loyal customers, and analyzes the different strategies that companies may development and implement. Students will learn how to design and implement a customer-driven marketing strategy, as well as how to manage various communication channels and messages to consumers. A key focus also addresses an in-depth overview of loyalty programs and their role in business success. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Organizational Management and International Hospitality

DEPARTMENT of Hotel and Lodging Management

The relevance of this department in Florence is highly significant considering the city's position in international tourism and therefore its hotel practices. Courses feature topics ranging from front office procedures to housekeeping and yields management.

HPHLAV340

Hospitality Real Estate Analysis and Valuation

3 semester credits. The aim of this course is to provide students with the main concepts and methods of valuing real estate. Students will explore the property valuation profession, gaining knowledge of the five traditional methods of valuation and undertaking their own valuation calculations. This course also focuses on ROI (return on investment) analysis for real estate investments for tourism purposes. Students will also become familiar with the different methods of measurement and valuation standards

HPHLEM400

E-Marketing for the Hospitality Industry

3 semester credits. This course features an in-depth study of Internet practices for tourism managers, including a detailed examination of the current practices of on-line tourism marketing and destination management systems. Covered topics include an advanced investigation of sales tactics and procedures used in the hospitality sales environment, the practical application through role plays and skills practice, and the planning and managing of e-commerce for global distribution systems. Topics also include the opportunities, limitations, issues, and risks of digital practices from a managerial perspective. Prerequisites: Hospitality Marketing or equivalent.

HPHLHK420

Housekeeping Management

3 semester credits. With the advent of new technologies, markets, and products, the rapidly changing responsibilities of the housekeeping staff demand a wider range of knowledge and know-how for today's lodging industry. Housekeeping staff is no longer responsible only for cleaning duties and time schedules but must also be knowledgeable about issues related to staff diversity, managing relations with unions, and maximizing the use of technology. Professionals must also be aware of growing health and safety concerns. This course will explore the role of the housekeeping department in hotel/lodging operations and will focus mainly on the effective communication between housekeeping, front office, and the engineering and maintenance staff. Specific focus will be given to the management and administrative aspects of housekeeping. Lastly, the course will also incorporate new concepts of energy conservation and risk management to address issues of sustainability, security, and guest room technology in the industry.

HPHLHM435

Hotel Management Operations and Front Office Procedures Experiential Learning

6 semester credits. This course examines two critical areas of hospitality management such as management operations and front office procedures. In the first part of the course, students will examine the industry from a managerial perspective by covering the business procedures, accounting controls, legal issues, and policies. Such topics are necessary in order to effectively manage hospitality structures such as hotels, resorts, restaurants, and clubs. The second half of the course focuses on front office procedures from business flow to reservation processes, revenue management, accounting, internal control, night audit, and computer systems for guest management. Housekeeping operations, guest accounts, room management, and other services will also be studied from a service-oriented perspective. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be

involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

DEPARTMENT of Restaurant, Food, and Beverage Management

Through the courses in this department, the areas of food and beverage operations are the main area of academic focus. Specific industry practices regarding purchasing, management, marketing, and budgets find a direct application in the world of food and wine in Italy. Site-specific analyses range from restaurants to hotels and catering.

HPFBSF200

The Italian Food Industry: From Farm to Table

3 semester credits. One week of on-site field learning at an Italian farm before session start. Considering the renewed global interest in local sourcing and the growth of Km0 practices (locally produced), the study of sustainable food systems is an essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyzes the industry and the production of food (fish, meat, dairy, fruit, vegetables, and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analyzed, as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies, and food education. The course objective is to provide students with a solid conceptual framework in order to analyze the Italian food industry and the food production system from a sustainable perspective. Through the understanding of the broader concept of sustainability, students will be able to explore the social, economic, and environmental implications of food production and consumption and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers, and entrepreneurs. The analysis and rethinking of economic, social, and agricultural alternatives in the current food production system will also be developed. Lectures will be complemented by visits, food tours, tastings, and cooking labs. This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

HPFBSF250

The Italian Food Industry: From Farm to Table

3 semester credits. Considering the renewed global interest in local sourcing and the growth of Km0 practices (locally produced), the study of sustainable food systems is an essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyzes the industry and the production of food (fish, meat, dairy, fruit, vegetables, and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analyzed, as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies, and food education. The course objective is to provide students with a solid conceptual framework in order to analyze the Italian food industry and the food production system from a sustainable perspective. Through the understanding of the broader concept of sustainability, students will be able to explore the social, economic, and environmental implications of food production and consumption and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers, and entrepreneurs. The analysis and rethinking of economic, social, and agricultural alternatives in the current food production system will also be developed. Lectures will be complemented by visits, food tours, tastings, and cooking labs.

HPFBSF260

The Italian Food Industry: From Farm to Table

6 semester credits. One week of on-site field learning at an Italian farm before session start. Upon completion of the field learning week, the course continues as a regular academic session in Florence. Considering the renewed global interest in local sourcing and the growth of Km0 practices (locally produced), the study of sustainable food systems is an essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyzes the industry and the production of food (fish, meat, dairy, fruit, vegetables, and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analyzed, as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies, and food education. The course objective is to provide students with a solid conceptual framework in order to analyze the Italian food industry and the food production system from a sustainable perspective. Through the understanding of the broader concept of sustainability, students will be able to explore the social, economic, and environmental implications of food production and consumption and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers, and entrepreneurs. The analysis and rethinking of economic, social, and agricultural alternatives in the current food production system will also be developed. Lectures in Florence will be complemented by visits, food tours, tastings, and cooking labs.

This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

HPFBSM331

Front of the House Management Experiential Learning

6 semester credits. The front of house area of any restaurant should be carefully planned in order to balance ambiance with function. Restaurant seating, wait stations, and waiting areas are just a few of the areas to consider when planning a restaurant dining room. The course focuses on all aspects that characterize the front of the house experience. Emphasis is placed on the importance of the front of the house to properly reflect the restaurant concept and the necessity of planning front of the house spaces for efficiency. Furthermore, the course considers the pivotal role of excellent customer service and the training methods of front of the house staff. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

HPFBRM350

Special Project: Experiential Learning in Restaurant Management

3 semester credits. This placement will focus on the basic understanding of restaurant management, including service management and customer relations, menu planning, and wine list development under the supervision of restaurant managers and wine experts. Students will observe and analyze the main operational areas of the restaurant such as food safety and sanitation, guest services, operational responsibilities, and staff communication. Students will assist the manager in planning and setting service standards and creating a platform for all restaurant operations in accordance with restaurant needs. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends/holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by

instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Food and beverage Industry research and market trends analysis, operational involvement and analysis, customer care standards and practices, performance analysis of restaurant services, consumer trend observations and projections, strategic planning for the food and beverage industry, final portfolio. Additional Materials/Dress code: Black trousers and clean safety (closed) shoes required. A t-shirt and apron will be provided for a refundable deposit fee. Not applicable to remote option. Prerequisites: Resume indicating at least one previous restaurant experience. Cover letter, CV, and material pertinent to the chosen area, interview.

HPFBWC385

Wine Communications and Marketing Experiential Learning

6 semester credits. This course focuses on the business and marketing aspects of the wine industry. Students will consider and analyze wine marketing including an introduction to communication theory, wine communication practices and trends, introduction to management and marketing theory, wine marketing strategies, and economics of the wine world industry. Course topics also cover distribution channels and sales strategies according to laws and regulations of each country, consumer demand and responsible drinking issues. Students will be able to identify the various career paths in the wine business according to their inclinations and personal skills. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

HPFBRM392

Restaurant Management Experiential Learning

6 semester credits. This course examines the problems of the financial structures of restaurant management, in parallel with the objectives and techniques of the individual owner. The planning and decision-making tools available to managers in an organization and comparison between single or partnership managements will be discussed. Personnel organization and food preparation plans will be covered. The course is based on a double approach, combining theory and practice: students will be introduced to the basics of restaurant management and will be given the opportunity to discuss their ideas and questions with selected professionals who are successfully running their restaurant businesses in Florence. Extensive site visits to local restaurants be organized. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

HPFBOM400

Food and Beverage Operations and Management

3 semester credits. This course introduces a fundamental area of study in the hospitality industry. Students will study the concepts and procedures of food and beverage control systems, cost control, operating budgets, and the effective management of food and beverage operations and cycles. Cost calculation, menu planning, storage, receiving, profit and budget forecasting, labor costs, service payment systems, and other topic-specific areas will be covered. This class includes experiential learning with CEMI.

HPFBOM405

Food and Beverage Operations and Management Experiential Learning

6 semester credits. This course introduces a fundamental area of study in the hospitality industry. Students will study the concepts and procedures of food and beverage control systems, cost control, operating budgets, and the effective management of food and beverage operations and cycles. Cost calculation, menu planning, storage, receiving, profit and budget forecasting, labor costs, service payment systems, and other topic-specific areas will be covered. This course includes

experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

HPFBCS470

Catering Sales and Operations

3 semester credits. This course will enable students to acquire knowledge and competency related directly to the catering environment. The course will enhance personal growth and development, enabling students to undertake catering-based coursework with greater confidence. All organizational, logistical, and marketing aspects of the catering industry will be analyzed. This class includes experiential learning with CEMI.

HPFBWB470

Wine Bar Management

3 semester credits. This course focuses on successful wine and bar management. Students will study the progression from the concepts related to wine bar operations to a comprehensive vision of successfully managing a wine bar business. Course topics focus on wine bar financing, staff management, analysis, and marketing. Students will learn the strategies and tools to effectively market and promote a wine bar-related business and effectively build a solid customer base without necessarily resorting to the traditional means of expensive and often ineffective forms of advertising. Prerequisites: An introductory hospitality course or Introduction to Management, or equivalent.

HPFBCC532

Cost Control

3 semester credits. The course develops skills in scheduling and controlling costs in project management, which can face challenges related to time, human resources, materials, budget, project specifications, and deadlines. The concept of financial planning for businesses and organizations, including a special emphasis on hospitality structures, asks students to consider the development of budgets, identifying/forecasting potential problems to avoid profit loss, flexible vs. static budgets to control costs, and types of cost control analysis. Prerequisites: Hospitality Accounting or Restaurant Management, or equivalent.

DEPARTMENT of Spa Management

The Department of Spa Management offers hospitality coursework in the area of spa-related facilities. Topics include spa management, operations, and treatments.

HPSMST300

Introduction to Spa Treatments

3 semester credits. Hydrotherapy, spa treatments and body treatments are non-medical procedures fundamental in the core business process of spas: healing therapies and treatments. As this course is designed to serve as an introduction to spa treatments, students will be given a comprehensive overview of treatment philosophy and physiology. Students taking this course will examine the benefits and contraindications of all spa therapies, treatments, and techniques. A strong emphasis will be placed upon hydrotherapy, the physical properties of water, the use of water in spa therapy, balneotherapy, thalassotherapy mineral springs, bathing, soaking, hot tubs, Finnish sauna, hammam, showers, hoses and other water concepts. To ensure students are prepared to properly identify the body-mind connection, they will learn about major human body systems, such as muscles, joints, and bones, the nervous system, the circulatory system, the cardiovascular system, and skin and nail structure. Students will also learn to meet spa industry service standards and will be able to follow sanitation and infection prevention and control guidelines, in order to comply with industry health and safety regulations.

HPSMSO340

Spa Operations and Management Experiential Learning

6 semester credits. This course provides a strong foundation of knowledge for anyone interested in learning about the spa community. Students taking this course will develop an understanding of the main skills required to manage and operate a profitable spa in the multifaceted spa industry. They will explore industry evolution from ancient civilizations to new frontiers of convergence that integrates spas, medicine, healthcare, tourism, and hospitality. A comprehensive overview of spa operations will be provided with an emphasis on current business models and perspectives on maximizing business

success. Students will learn all aspects of the successful day-to-day operation of a spa as well as business strategies to employ for sustained growth and profitability in this constantly evolving industry. In-class discussion will focus on definition and market segmentation of spa categories including day, resort, medical, destination, hospital, and lifestyle management programs. Topics include: conceptual skills in management, operations, finance, human resources, marketing, products, treatments, and equipment from initial design and business planning process to opening a spa and managing operations and positioning for managed future growth. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

HPSMHM350

Special Project: Experiential Learning in Hospitality - Spa Management

3 semester credits. The aim of this placement is to expose students to the principles of spa management with an emphasis on spa operations. Students will gain first-hand experience through analytical observation and project management of the on-campus spa, Sorgiva, a full-service spa, health, and wellness facility. Students will develop the managerial skills necessary to act as a spa manager, and will be familiarized with planning and organizing all the relevant activities and operations of the wellness center. EL hours may be distributed from Monday through Friday. This placement may require PM and weekend shifts, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Market/industry research, operational analysis, client relations, performance analysis of services and treatments, wellness program development, strategic planning, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

HPSMDS365

Day Spa Operations Experiential Learning

6 semester credits. This course provides students with the skills required to take on the future challenges as professionals in beauty therapy, salon operations, and day spas. As functions of a modern spa are numerous and differ greatly in the global spa industry, this course will provide students with a strong foundation of knowledge in classic and contemporary day spa management, with a focus on beauty theories, therapies, and techniques. Students will gain theoretical and practical skills in day spa and beauty operations and treatments such as aromatherapy, body treatments, facial treatment, specialty treatments, and nail and skin care. Topics include: daily spa management functions of a high-end spa, day spa operations, facility management, professionalism in spa customer care, retailing, service marketing, cosmetic product knowledge and use, correctional make-up techniques, theories related to injectables, rejuvenation, cellulite and fat reduction, chemical peels, waxing, and radio frequency. To ensure students' learning progress and the acquisition of skills and competency, during this course they will have the opportunity to gain a first-hand and comprehensive overview of the day spa experience by observing and participating in the management of the on-campus spa operations. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Spa Operations and Management or equivalent.

HPSMMT380**Massage Therapy**

3 semester credits. Massage therapy has a long tradition in cultures around the world and it is used in a variety of health-related purposes: to relieve pain, increase relaxation, reduce stress, address anxiety and depression and aid general wellness. This course brings students to a full understanding of the skills and knowledge required by a professional massage therapist. Students will gain an overview of the traditional and modern schools of thought in massage therapy. A strong focus will be placed upon principles and theories of hydro therapy, biodynamic therapy, lymphatic drainage and reflexology. Massage techniques examined during the course include but are not limited to: Swedish, Thai, Ayurvedic and shiatsu massage, massage with hot stones and essential oil, deep tissue massage, sport massage. Students will also learn how professional massage therapists comply with the growing health and safety concerns in the spa environment. This class includes experiential learning with CEMI. Prerequisites: Introduction to Spa Treatments or equivalent.

HPSMW620**Health and Wellness Management**

3 semester credits. This course focuses on health and wellness operations and management. Students will gain a solid knowledge of the main management strategies and operations needed in order to run profitable operations in diverse categories of wellness-focused centers. Main topics include an overview of the evolving concept of wellness, the different dimensions of the wellness experience, industry history, and future development. Students acquire an advanced understanding of organizational design, operational processes, and management roles in wellness organizations. Course outcomes are aimed at a multifaceted understanding of wellness culture and the capacity to strategically manage and operate organizations positioned within the health and wellness industry. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

SCHOOL OF SPORTS AND HEALTH SCIENCES (SH)

The School of Sports and Health Sciences gathers the following departments: Physical Education and Physical Therapy (PP) Sports Sciences (SS) The school is committed to providing an academic curriculum based on the Latin philosophy *mens sana in corpore sano* (sound mind, sound body). The sports and health courses cover the many topics encountered in the world of sports - methodology, training and coaching, regulations, nutrition, medical issues, and marketing. The city of Florence, where Italian soccer was first born, provides an infinite amount of resources and practical examples of study through the presence of the Italian national soccer team's training facilities, the home base of the Fiorentina team, and numerous organizations dedicated to both the historic and contemporary aspects of sports in Italy. Some coursework includes physical and training activities in collaboration with local sporting facilities and organizations.

DEPARTMENT of Physical Education and Physical Therapy

The Department of Physical Education and Physical Therapy adopts a practical and technical study of Italy's national sport of soccer. Training, teamwork, the culture of Italian soccer, coaching, and rehabilitation are amongst the covered areas of study. Several department activities take place in professional facilities and involve interaction with figures from the professional world of soccer.

SHPPYT300**Yoga Therapy: Philosophy and Practice**

3 semester credits. This course is aimed to offer students already possessing a solid foundation of yoga knowledge and practice the tools to use the therapeutic functions of Hatha yoga in overcoming physical, mental, and emotional distress. Students will become familiar with health, wellness, and stress management topics through yoga practice in a therapeutic context. Through the hands-on approach to asanas, pranayama breathing exercises, and meditation techniques, students understand how to integrate yoga as a complementary treatment to medicine and a vital role in maintaining a healthy body and mind. The constant practice of awareness and observation combined with an analysis of anatomy and physiology applied to common pains and distresses will develop the application of yoga therapy in individual and group contexts throughout the duration of the course.

DEPARTMENT of Sports Sciences

The Department of Sports Sciences examines the field from an interdisciplinary perspective including marketing and management, medicine, sociology, psychology, ethics, and nutrition. The courses are intended to introduce how these disciplines are practiced and applied specifically in the field of sports and consider both theoretic and practical case study approaches to the subjects.

SHSSEF280**Sport Event and Facility Management**

3 semester credits. This course provides the opportunity to understand and appreciate the facility operations and event management in the sport industry. Course topics will focus on various aspects of business, legal, and operational practices in the sports field. The class will feature lecture hours as well as real-life practice through the development of both facility management and sports events projects. Students will be engaged within the community and will be able to learn-by-doing, applying business theories and frameworks to the projects development. Coursework will enhance the students' perspective and awareness of business issues from both a technical and a cultural point of view.

SHSSYT300**Yoga Therapy: Philosophy and Practice**

3 semester credits. This course is aimed to offer students already possessing a solid foundation of yoga knowledge and practice the tools to use the therapeutic functions of Hatha yoga in overcoming physical, mental, and emotional distress. Students will become familiar with health, wellness, and stress management topics through yoga practice in a therapeutic context. Through the hands-on approach to asanas, pranayama breathing exercises, and meditation techniques, students understand how to integrate yoga as a complementary treatment to medicine and a vital role in maintaining a healthy body and mind. The constant practice of awareness and observation combined with an analysis of anatomy and physiology applied to common pains and distresses will development the application of yoga therapy in individual and group contexts throughout the duration of the course.

SHSSSM350**Special Project: Experiential Learning in Sport Management**

3 semester credits. Through this special project course, students will learn from the organization and operation of a sport facility such as a fitness center. The student will learn by assisting with daily operations: checking access records, machine maintenance standards, organization and management of fitness activities. Students will collaborate with a sports director to organize gym classes, review fitness instructor candidacies, and collaborate with a communications team for the production of promotional materials. Throughout the course, the student will also research relevant sports-related activities in the city of Florence in order to enhance the student's connection with the hosting culture and environment. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Sport Industry research and market trends analysis, sport and fitness practices development and management, operational involvement and analysis, customer care standards and practices, consumer trend observations and projections, strategic planning for the sports industry, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Sports gear required for some placement activities and tasks. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

SHSSFW380**Health, Fitness, and Wellness in Italy**

3 semester credits. Wellness is the search for enhanced quality of life, personal and potential growth, through the choice of positive lifestyle behaviors and attitudes. Health can be improved on a daily basis by taking responsibility for our own well being. This course will teach students how our state of wellness is deeply influenced by a variety of factors including nutrition, physical activity, stress-coping methods, good relationships, and career success. Emphasis will be placed on the benefits of a constant and planned physical activity and on the understanding how each of these benefits is important to long-term health. The course provides students with the basic knowledge of primary (cardiorespiratory ability, muscular ability, flexibility, and body composition) and secondary (balance, coordination, agility, reaction time, speed, power, mental capability) components of fitness as well as the basics of anatomy. The course will teach students how to combine a targeted nutrition and physical activity for the pursue of good health as well as develop physical skills that also enhance the psychological and emotional wellbeing. Emphasis will be placed on the differences between health-related fitness and skill-related fitness. The course includes physical activity sessions focused on general physical wellness.

SHSSTW420**Personal Training and Wellness**

3 semester credits. Fitness professionals spend a great deal of time inspiring and assisting others in their pursuit of improved health. The course grounds students in the fundamentals of personal training by exposing them to both the theory and practice of this dynamic field. Students will learn the primary function of muscles and joints and the mechanics of movements through an analysis of human physiology applied to motion, elements of bioenergetics, principles of training. The course offers an overview of training for cardio respiratory fitness, muscular strength and endurance, and flexibility. Students will learn the use and purpose of specific commercial fitness machines and equipment utilizing appropriate exercise guidelines and spotting techniques. Topics covered include guidelines to plan targeted exercises in order to work on specific projects and aims. Students will also understand the importance of good communication and motivation skills in order to coach individuals and establish a positive trust-based relationship, as well as how to design and implement a customized exercise program based on the individual needs. The course will also emphasize the importance of cooperations with specialized professionals and will include physical activity sessions with a dedicated focus. Prerequisites: Health, Fitness, and Wellness in Italy or equivalent.

SHSSWS630**Integrated Wellness Strategies: Mind-Body Awareness**

3 semester credits. What happens when the mind and the body are disconnected? While the brain is at the center of the nervous system, it must act in unison with the body; a disconnect between the two can impact both physical and mental health. This course is dedicated to the exploration of mind-body integration and the relationship to wellness practices from a holistic perspective. Students will focus on both physical activities as well as cognitive applications to assess the reciprocal mind-body influence. The role of positive psychology and mindfulness, and the positive and negative effects of stress will be explored through experiential and fitness activities to develop a greater understanding of how body intelligence can influence wellbeing. Prerequisites: Successful completion of an undergraduate degree is required for this course. Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

DIVA School of Digital Imaging and Visual Arts

The School of Digital Imaging and Visual Arts (DIVA) is a dynamic and technology-focused area of the academic offering the following departmental studies:

Digital Media (DM)
Photography (PH)
Video Production (VP)
Visual Communication (VC)

Vision

DIVA's eye on Florence is like Renaissance architect Brunelleschi's box invented to capture perspective through light: what's projected through the pinhole is the innovative vision created by our students studying in this city which has been the cradle of artistic creativity since Renaissance times. Our role in this rich background is to preserve its visionary spirit but not dwell upon it, to work towards a contemporary, innovative future.

DIVA is an academic institution that offers studies in digital photography, rich multimedia, videomaking, graphic design, and visual communication in Florence.

DIVA's philosophy is literally a vision, one that seeks to train students to forge a new light and a new perspective on how digital and visual arts reveal our surroundings.

DIVA's technological approach explores local and European surroundings as a living, dynamic canvas by breathing new life and mobility into historical and traditional contexts, capturing the contemporary social landscape and creating new scenarios for the images of tomorrow.

DIVA supports sustainable media and design in its didactic methods and practices.

Mission

DIVA was founded as a new visual approach to education for digital media studies.

DIVA renews the image of Florence and the concept of aesthetics as perceived over time through centuries of artistic innovation.

DIVA seeks to promote sustainable futures through digital media, design, and visual arts:

- Visual communication studies to develop proficiency in the use of visual design methods and technologies.
- Photography and video methods that use more responsible ways of consuming resources.

DIVA offers advanced technology in digital and rich media with constructive, interactive programs of study and course curriculum.

DIVA shapes students who are:

- Creatively conscious about the visual aspects of cities, landscapes, and environments.
- Choose responsible approaches to digital and paper production of their visual production.
- Possess the technical abilities to elaborate what they creatively envision.
- Continue to widen their breadth of knowledge in the digital and visual arts.

Values

Courses that promote the integration of students into urban and non-urban landscapes for a richer interpretation of the visual and digital arts.

State of the art facilities, the latest equipment for computers and software programs for fine art printing, studio classrooms for hands on lab sessions, and an experienced staff for all student needs.

An international faculty highly experienced in varied professions and from diverse backgrounds who involve students to work on challenging projects.

A challenging and extensive academic curriculum composed of lectures, workshops, and laboratories.

Structured programs for students who aim for professional development and future careers in the industry.

Personal enrichment and exposure to the local community through exhibitions, shows, and cultural integration projects.

FACULTY HIGHLIGHTS

DIVA is an institution that includes an international faculty formed by a dynamic group of photographers, photojournalists, artists, filmmakers, video-makers, and curators with an exceptional diversity of visual approaches. DIVA faculty members share their perspectives and experiences with their students and involve them in challenging projects. Through faculty guidance, students gain academic and personal enrichment and exposure to the local community through exhibitions, shows, and cultural integration projects.

DIVA in the Community - CEMI

The school features a community project which opens its doors to the city: CORRIDOIO FIORENTINO is the photography and design gallery located at the DIVA/IDEAS facility. The Corridoio Fiorentino features the works of international photographers and DIVA students and faculty.

PROGRAMS OF STUDY

- 4-year Bachelor's Degree in Digital Publishing and Communication
- US Bachelor's degree transfer options
- 1 or 2-year Certificate Career programs / 2-year Associate's Degree
- Study abroad programs, short and long-term (see brochure)

4-Year Bachelor's Degree in Digital Publishing and Communication

The program offers four concentrations:

- Digital Media
- E-Publishing
- Visual Communication
- Product Design

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

For admissions requirements see the 4-year bachelor's degree section in the catalog introduction. Direct admission is granted to students enrolled in the 1 Certificate Career Program / Associate's Degree in Communication and Interactive Digital Media.

US Bachelor's Degree Opportunities

Undergraduate students have the opportunity to transfer coursework to a US bachelor's degree program. Courses will be completed in Florence and will require the fulfillment of online coursework as per the program requirements.

Certificate Career Programs / Associate's Degree

Certificate Career Programs may be taken for 1 or 2 years, as well as a single semester. Each year is made up of two levels featuring core courses. For program details see brochure.

Communication and Interactive Digital Media - Year 1

Year 2 Specializations: Photography; Product Design; Publishing; Visual Communication.

The 2-year certificate career can be taken as pathways to Associate of Arts (A.A.) degree programs. A.A. fulfillment requires the coursework described in the Certificate Career Program curricula and a minimum of 21 general education credits to complete the degree. Please note that general requirements vary according to the program.

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

DEPARTMENT of Digital Media

The Department of Digital Media offers courses related to the production of rich media, podcast production, and digital methods of artistic production.

DIDMDC610

Digital Communication Strategies

3 semester credits. This course explores the varied aspects of digital communication through an approach that considers both theory and practice for building effective communication strategies. Students will examine advanced topics related to web and social media communication, the role of research in digital strategies, development and implementation of communication planning, and the evolving positioning of digital communication within organizations. Communication design will be a key focus of the course through the analysis of relevant case studies and the evaluation of applicability of communication strategy through course projects. Important areas of investigation will address creative content creation, communication building based on organizational identity and branding, user trends and interaction, data and performance analysis, concept diversification for multi-platform communication operations, integrated marketing practices, and management and oversight of digital strategy. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Visual Media

DEPARTMENT of Internet Technology

The Department of Internet Technology features coursework in the area of ITC and web operations.

DIITCAW300

Advanced Web Design

3 semester credits. Designed for students who have a solid background in XHTML and CSS, this course continues web design topics for client-side programming, server-side programming, and data access required for e-commerce web sites. Students are introduced to JavaScript to make websites dynamic and client-oriented. After a brief introduction of XML, a review of basic database concepts, and SQL, server-side scripting is discussed in general terms to let students understand what is required to collect information from html forms. A basic ASP application is built as a demonstration. Students gain a basic understanding of what is involved in building and maintaining a database-driven, e-commerce website. The course includes a brief look at SVG (Structured Vector Graphics) and Flash. The course focuses on the creation of a final portfolio. This class includes experiential learning with CEMI. Prerequisites: Introduction to Web Design.

DIITWD200

Introduction to Web Design

3 semester credits. This lab-based course trains students to develop effective graphic design interfaces for the web. Students will be introduced to software and technical information for maps, hot spots, links, and site management. Additional topics include search engines, on-line services, and web development.

DIITIC350

Special Project: Experiential Learning in ICT Operations

3 semester credits. This placement grants students an opportunity to understand institutional ICT management. Students will acquire and practice skills related to the IT field under the leadership and supervision of the institutional CIO and ICT staff. Students will also have the opportunity to develop an understanding of the activities, functions, and organization of the department and, under the supervision staff, students will perform maintenance and assistance routines as well as - depending on students' profile - suggest new procedures to facilitate users' (students, teachers, staff) work and to improve school services. Tasks may include but are not limited to computers deployment (installation and user delivery), user assistance for hardware and software, network installation and maintenance, video and audio installation and maintenance (TV sets, projectors, amplifier, Apple TV), and deployment of new procedures from the test environment to production. EL hours may be distributed from Monday through Friday. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Monitoring of ICT operations, user assistance, installation and maintenance tasks, user-based improvement research, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Basic knowledge of the latest Apple operating system, Linux (Darwin, CentOS, Ubuntu, Debian), latest Windows software, standard office editors (OpenOffice, Pages, Keynote, Numbers), TCP/IP networking, virtualization (VMWare environment).

DIITIP600

Innovative Practices and Technology in International Education

3 semester credits. The scope of this graduate-level course is to present new teaching methodologies made possible by a global network and the growing availability of fast and powerful communication devices. Recent technology advancements made available a range of new teaching media, for example thematic easily accessible and manageable databases, powerful graphic systems allowing HD or UHD videos and student interaction and manipulation of 3D objects such as artistic human artifacts (sculptures, paintings, etc.) or items related to the natural sciences (molecules, body parts, etc.). Connectivity available almost anywhere reduces the dependence of coursework solely in building facilities, allowing for field experiences (museums, city walks), advanced hardware and software to share course materials in the form of interactive whiteboards where instructors and students can work at the same time from any location, and widespread portable devices (smartphones, tablets) for interactive visual platforms. A major focus of the course will be on the instant and dynamic accessibility to culture and current events as opposed to the static approaches of the past. In order to make the most of these

new tools, an instructor has to understand their technology and master the new ways of interactions with the students, including the participation of field experts in moderated discussion settings. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

DIITUX620

User Experience and Interaction Design

3 semester credits. This course explores the driving concepts and processes involved in user experience and interaction, an area of design employed in diverse fields such as web development, mobile apps, gaming, e-commerce, and any digital sector in which users navigate. The aim of the course is to analyze and strategize how digital experiences can be meaningful and relevant for users. The aspects of user interface and user experience will be examined through the lens of efficacy, seamless interaction, and the integrated design process that addresses branding, design effectiveness, usability, and functionality. Students will expand and enhance their visual communication skills by applying them in contexts of user experience design and gain opportunities for direct practice through course projects. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Visual Media

DIITID650

Information Design and Visualization

3 semester credits. This course examines data visualization as the bridge between visual design and data science. Students will investigate how data and information can be effectively presented through comprehensible, visually effective, and engaging representations accessible to diverse audiences. Areas of focus include data handling for information design, conceptualizing and developing design solutions for data visualization, and presentation/delivery strategies for data-based projects. Elements of graphic design concepts such as color theory, typography, hierarchy, and grids will be re-investigated and strategized for increased effectiveness from a data perspective. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Visual Media

DEPARTMENT of Photography

The Department of Photography offers a full range of course topics including photography and its specific disciplinary interpretations, photojournalism, digital photo editing and processing, as well as special topics related to photography exhibition and aesthetic theory. Photography techniques, the study of creative processes, printing methods, and an exploration of the role of light are examples of practices encountered in photography courses.

DIPHFP140

Introduction to Film Photography

3 semester credits. This course involves theoretical and practical aspects related to film photography. In addition to lectures, coursework will take place both outdoors in the city of Florence and in the darkroom. Students will learn how to use the camera correctly, how to expose film, and the basic principles of black and white photography and composition. In addition, students will be given a broad overview of the history of photography. Students will work on two projects and a final portfolio. This class includes experiential learning with CEMI.

DIPHID185

Introduction to Digital Photography Experiential Learning

6 semester credits. This course introduces contemporary technologies for producing photographic images. Approaching the medium in its current complex and pluralistic state, students explore a variety of photographic concepts and techniques. The fundamentals of using a digital camera including manual exposure and lighting are stressed. The course also introduces seeing, thinking, and creating with a critical mind and eye in a foreign environment (Italy) to provide understanding of the construction and manipulation of photographic form and meaning. During the first half of the course assignments, lectures, readings progressively build on each other to provide students with a comprehensive understanding of camera functions (manual mode) and processing techniques. The second half of the course will focus on weaving the techniques with specific photographic concepts via assignments. NOTE: This course is for beginners. The first half of the course will be devoted to understanding camera functions and basic printing. During this period assignments will emphasize basic camera functions in manual mode. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students

step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

DIPHFP210

Introduction to Fashion Photography

3 semester credits. The course is based on a series of theoretical lectures on the technical, cultural, visual, and historic aspects of fashion photography. Fashion photography history will be analyzed from the beginning of the 20th century through contemporary works, following the continuously changing fashion styles and trends of today. This introductory course will concentrate on the technical and logistical aspects of fashion photography using natural light and light basic metering. This course combines introduction to photographic techniques with an emphasis on fashion photography. The first six lessons students will be guided through basic (introductory) camera usage. The later part of this course students will be challenged on basic fashion photography assignments. This class includes experiential learning with CEMI. NOTE: This course is for beginners. The first half of the course will be devoted to understanding camera functions and basic printing. During this period assignments will emphasize basic camera functions in manual mode.

DIPHLA300

Landscape and Architectural Photography

3 semester credits. The city of Florence, with its backdrop of Medieval and Renaissance buildings coupled with the varied beauty of the Tuscan countryside, will offer students a stimulating range of opportunities for landscape and architectural photography. The course will be divided between outdoor field practice and the exploration of several camera format techniques, lenses as well as printing. By studying influential photographers compositional and artistic issues of parallax, distortion and perspective will be addressed and executed through assignments. A personal vision will be nurtured and guided by the instructor for the final project in a series of landscape/naturalistic/architectural visual context. Prerequisite: This is an intermediate course. Working knowledge of manual setting is required. Portfolio submission recommended.

DIPHID305

Intermediate Digital Photography Experiential Learning

6 semester credits. This course is designed for students who have learned the basic skills of introductory digital photography and would like to further advance their knowledge. A focus on visual and conceptual aspects of photography will be a major topic in this course in addition to refinement of up-to-date techniques. Students are involved in more complex and challenging photography projects and begin to experiment with their personal vision identities and expressions. This course will constitute the differences of “making” vs “taking” a photograph or producing vs consuming images. Critical visual analysis of both contemporary photographic work as well as arming the students with technical and conceptual tools will help the student build an understanding of photographs. Students will work on several long term projects. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: This is an intermediate course. Knowledge of camera functions is required. Portfolio submission recommended.

DIPHFP310

Advanced Fashion Photography

3 semester credits. Through this course, students meet and collaborate with designers, art directors, hair and make-up teams, and professional models to come up with a specific fashion ad campaign and lookbook for up-and-coming Florentine designers in the field of fashion. Students will learn how to meet with clients, present ideas (story and mood boards), design sets, and execute a campaign according to client needs. The course examines studio and location lighting, flash units, light metering, and set design according to a specific project. Photography software is utilized at an advanced level to process and produce a final campaign and portfolio. This class includes experiential learning with CEMI. Prerequisites: Introduction to Fashion Photography or equivalent, Intermediate Photography (film or digital) or equivalent.

DIPHDP340

Special Project: Experiential Learning in Digital Photography

3 semester credits. This is a special project course intended for students who wish to develop skills and experiment with photography. Students create digital works individually and in collaboration with photographers, which are then edited and

processed. Students must be prepared for diverse types of photographic approaches depending on projects and assignments, as well as develop management skills for archiving and publishing. Composite printing and experimentation with different techniques may be employed. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends, or ongoing photoshoot and research activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Photo assignments, conceptual and theme research, location scouting research, digital photo archiving management, image post-production, final portfolio. Additional materials/Dress code: Business casual attire for dress code. A DSLR camera and a lens with a focal length of 55mm or wider is required for this course. A digital 35mm viewfinder camera (20+ megapixels minimum) is also acceptable. Remote option students will need their own access to Adobe software. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, DSLR knowledge, Adobe photo software experience.

DIPHFY350

Special Project: Experiential Learning in Fashion Photography

3 semester credits. This is a special project course intended for students who wish to deepen their skills in the area of fashion photography. Students create individual and collaborative digital projects, which are then edited and processed. Fashion-themed approaches may include elements such as ad campaigns, look books, design sets and studio photography, and interaction with fashion-based clients and collaborators associated with FLY Fashion Loves You, the creative learning lab and retail store of FAST, the fashion and accessories studies and technology division of AUF. Students must be prepared for diverse types of photographic approaches depending on projects and assignments, as well as develop management skills for archiving and publishing. This placement may require PM shifts, shifts that take place on weekends, or ongoing research-based and production/editing activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Main tasks: Photo assignments, conceptual and theme research, location scouting research, digital photo archiving management, image post-production, final portfolio. Additional materials/Dress code: Business casual attire for dress code, not applicable to remote option. A DSLR camera and a lens with a focal length of 55mm or wider is required for this course. A digital 35mm viewfinder camera (20+ megapixels minimum) is also acceptable. Remote option students will need their own access to Adobe software. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, DSLR knowledge, Adobe photo software experience.

DIPHFP360

Advanced Film Photography

3 semester credits. This course is both a technical and a creative course intended for intermediate / advanced film photography students. Using medium format and large format cameras, students will choose a format size to complete a singular photography project. Students will learn advanced and unique black and white processing/printing by studying development time matrixes, studio lighting, and large format printing. Visual assignments and readings will be used to accompany the specific learning techniques. This class includes experiential learning with CEMI. Prerequisites: At least one film photography course and an understanding of film processing/printing, camera reciprocity, and darkroom chemistry.

DIPHTC370

Art Theory and Criticism

3 semester credits. This course examines major philosophies and concepts that have contributed to the discussion of art theory, aesthetic discourse, and criticism in the wider context of contemporary society. Reading and analyzing various texts from antiquity to the present, students will explore the underlying questions and meanings of art and how they interact or

conflict throughout the development of Western thought, behavior, and society. The aim of this course is to utilize art theory foundations in order to develop an informed critical analysis. Texts covered in class will include writings by philosophers, critics, and artists such as Plato, Alberti, Kant, Benjamin, Greenberg, Barthes, Baudrillard, Lippard, and Trinh T. Minh. Prerequisites: Introduction to Art History.

DIPHAD400

Advanced Digital Photography

3 semester credits. This course is strictly a technical course intended to prepare students and give them the tools to create a mature visual expression in photography for their final projects. Students will learn advanced and unique black and white printing, studio lighting, and large format printing. Visual assignments will be used to accompany the specific learning techniques. Techniques: Piezography (black and white printing), large format printing, Photoshop plug-ins, scanning, fine art paper, studio lighting. This class includes experiential learning with CEMI. Prerequisites: Intermediate Digital Photography or equivalent.

DIPHEP420

Exploratory Digital Photography Experiential Learning

6 semester credits. Using specific exercises and readings students will confront/tackle daily problems of “making art.” Observations are drawn from personal experiences that relate more to the need of the “artist”. Students will be engaged in the production and critique of images. There will be discussions and readings for each class. Both will help the student to describe, interpret, evaluate, and to synthesize technical information in order to correlate theory with practice. The coursework is a preparation for the Solo Exhibit and Publication of Solo Work course. Exercises and assignments will culminate into a final project. This course that requires students to thoughtfully examine their work and strive to refine an artistic vision, vocabulary, and voice. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Advanced Digital Photography or equivalent.

DIPHSE550

Solo Exhibit and Publication of Solo Work

3 semester credits. This course covers the multiple aspects of the design, preparation, and execution of a personal exhibition and brings together the advanced skills and ideas in making a coherent body of work. Students are expected to work independently on their individual project(s) and to meet with faculty for individual critiques. Students will experience the creative, administrative, and logistical processes of exhibits in order to successfully produce a solo exhibit and catalog publication. This class includes experiential learning with CEMI. Prerequisites: Advanced Digital Photography or Equivalent.

DEPARTMENT of Video Production

The Department of Video Production covers video and sound-related topics from production to editing and post production. Video production features creative, documentary, and reporting formats.

DIVPCV205

Introduction to Creative Videomaking Experiential Learning

6 semester credits. This introductory course provides students with a foundational knowledge of creative video production and its technical aspects. Students will learn basic video shooting and editing techniques. As a part of the coursework, students will work in groups on video projects in order to experience the various phases of video production from scripting to editing and final output. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on

theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: A basic knowledge of Adobe Premiere is highly recommended.

DIVPAV350

Advanced Videomaking and Post-Production

3 semester credits. Through this advanced course, students apply previously acquired skills to the final editing of a video. Video effects, audio, and digital effects and their aesthetic and technical considerations are put into practice throughout the completion of the video project. The course objective is to connect the different production stages in order provide students with a comprehensive experience of the expressive power of the medium. Students will use advanced video software in order to be familiarized with industry trends and practices, and use DSLR cameras to shoot HD video. This class includes experiential learning with CEMI. Prerequisites: Introduction to Creative Videomaking or equivalent.

DIVPVP350

Special Project: Experiential Learning in Visual Communication - Video Production

3 semester credits. This special project course is ideal for highly motivated students who are interested in creative video production. Involvement includes maintaining equipment, video shooting and editing, scouting locations, assisting the video director for logistics and production purposes, and sound editing. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends or ongoing research-based and production/editing activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Visual concept research, location scouting research, video production, post-production, final portfolio. Additional materials/Dress code: Business casual attire for dress code, not applicable to remote option. A DSLR camera with a video function and a lens with a focal length of 55mm or wider is required for this course. Remote option students will need their own access to Adobe software. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, video shooting skills, editing software experience.

DIVPVE380

Digital Video Editing

3 semester credits. In this course students learn the art and craft of editing videos. The course explores narration strategies, editing techniques, and production approaches that can be applied in a range of non-linear editing programs. The main focus is not just on developing software skills but on exploring the magic behind video modification. This class includes experiential learning with CEMI. Prerequisite: Introduction to Creative Videomaking.

DEPARTMENT of Visual Communication

The Department of Visual Communication offers courses covering graphic design, illustration, web design, and topics related to creative communication. Departmental coursework includes visual practices from picture editing to business advertising, digital animation, web design, and design fundamentals studio courses.

DIVCCG150

Introduction to Computer Graphics

3 semester credits. This introductory course provides a foundational knowledge of basic graphic design principles, exploring essential methodology and concepts on which to build. Course topics include basic models for good and efficient design through a series of exercises, introduction to the Adobe Creative Suite, layout, space and grid system, line, shape, forms and color, and fonts and typography.

DIVCDF190

Visual Communication Design Fundamentals Studio I

3 semester credits. This course centers on visual communication design as a human communication problem and focuses on essential aspects of the profession and of the education of designers. The visual communication designer works on the interpretation, organization, and visual presentation of messages. Sensitivity toward form should go hand in hand with

sensitivity toward content. Visual designers concentrate their work on the effectiveness, appropriateness, beauty, and budget of the messages. Through a series of tasks and exercises, the ubiquitous presence of visual communication principles will let the student see the many aspects of shape, color, space, typography and movement more compellingly as manifestations of one coherent medium. Topics include the study of space, color, frame, layout theory through the principles of Gestalt Psychology and other fundamentals concepts. The course will focus primarily on the basic computer programs for visual communication from the Adobe Suite. This class includes experiential learning with CEMI. Prerequisites: A basic knowledge of Adobe Creative Suite, or other similar software is highly recommended.

DIVCWD200

Introduction to Web Design

3 semester credits. This lab-based course trains students to develop effective graphic design interfaces for the web. Students will be introduced to software and technical information for maps, hot spots, links, and site management. Additional topics include search engines, on-line services, and web development.

DIVCDF250

Visual Communication Design Fundamentals Studio II

3 semester credits. The aim of this course is to provide the students with a strong base for designing effective visual communications that are able to inform and motivate the viewer. The main purpose of this course is for students to develop a research and experimentation approach in order to understand the diverse aspects of visual design. Through a series of exercises, students will be able to master basic design principles, conceptual problem-solving methods, and critical thinking skills. This will allow them to evaluate the effectiveness of their work. Topics also include content in typography, layout, logo design, and poster design. This course includes Fab Lab studio hours and experiential learning with CEMI. Prerequisites: Visual Communication Design Fundamentals I or equivalent. Basic knowledge of Adobe Creative Suite required.

DIVCAW300

Advanced Web Design

3 semester credits. Designed for students who have a solid background in XHTML and CSS, this course continues web design topics for client-side programming, server-side programming, and data access required for e-commerce web sites. Students are introduced to JavaScript to make websites dynamic and client-oriented. After a brief introduction of XML, a review of basic database concepts, and SQL, server-side scripting is discussed in general terms to let students understand what is required to collect information from html forms. A basic ASP application is built as a demonstration. Students gain a basic understanding of what is involved in building and maintaining a database-driven, e-commerce website. The course includes a brief look at SVG (Structured Vector Graphics) and Flash. The course focuses on the creation of a final portfolio. This class includes experiential learning with CEMI. Prerequisites: Introduction to Web Design.

DIVCDF300

Visual Communication Design Fundamentals Studio III

3 semester credits. This course is designed to further develop visual communication skills at the advanced level. Through a series of assignments, students will further challenge visual design through different media, and attains a high level of complex problem-solving using a variety of design methodologies. Emphasis will be placed on design practices that are shaped by an understanding of the cultural and social aspects of communication, along with an appreciation of the power of images and words. Topics include campaign design and layout, advertising. Guest speakers and site visits have an important role in this course. This course includes Fab Lab studio hours and experiential learning with CEMI. Prerequisites: Visual Communication Design Fundamentals II or equivalent. Intermediate-level knowledge of Adobe Creative Suite required.

DIVCAD330

Art Direction

3 semester credits. This course focuses on the creation of projects in advertising campaigns from the initial research and creative strategy to the final execution of a comprehensive commercial project. Students will learn the principles of art direction and layout as well as the marketing aspects of an advertising campaign, working with a copywriter, learning techniques for idea visualization, and structuring the campaign to the requirements of the client. Prerequisites: Visual Communication Design Fundamentals Studio I, Introduction to Digital Graphic Illustration, or equivalent.

DIVCMM340

Multimedia Studio I

3 semester credits. This is a studio course that focuses on the experience of producing complete, multimedia works in a project-based environment. Lectures and meetings enhance the knowledge gained through this studio course. Individual

creativity is emphasized as well as creative collaboration through individual and group projects. Assignments vary in scale, and focus on appropriate planning, design and execution, as well as acquisition and creation of diverse media content. Previously introduced design and illustration concepts are reviewed with an emphasis on their integration and effective communication in multimedia works. This class includes experiential learning with CEMI. Prerequisites: Knowledge of the Adobe Creative Suite required.

DIVCGD350

Special Project: Experiential Learning in Visual Communication - Graphic Design

3 semester credits. This special project course focuses on the area of graphic design in visual communication. Students will interact with figures such as graphic designers as well as art directors for creative projects. Topics may include logo design, corporate identity and branding, advertising, design in journalism, product packaging, book design, web design, etc. The use of design software is required. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based and design activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Visual research, image post-production, digital illustration and layout projects, final portfolio. Additional materials/Dress code: Business casual attire for dress code (not applicable to remote option). Remote option students will need their own access to Adobe software. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, layout and illustration software experience.

DIVCMM380

Multimedia Studio II Experiential Learning

6 semester credits. Multimedia Studio focuses on the experience of producing complete contemporary artistic multimedia works in a project-based environment. Through a variety of media-related hardware and software, hands-on learning and practice students acquire the necessary skills for their advanced projects. An integral part of this course focuses on video mapping and provides students with practical exercises and selected reading that enhance the acquisition of theoretical concepts relevant to all digital arts and to video mapping in particular. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Multimedia Studio I or equivalent.

DIVCAD615

Art Direction and Media Management

3 semester credits. The aim of this course is to develop competency in the development and management of conceptual work in the creative sectors. Course topics examine how visual media and art production is curated through visual communication design, interactive web experiences and digital interfaces, promotion and marketing initiatives, and audience-oriented communication strategy. Students learn and apply critical thinking and problem-solving skills through a creative lens in the art direction and management of campaigns, projects, and initiatives. Prerequisites: Successful completion of an undergraduate degree is required for this course.

DIVCUX620

User Experience and Interaction Design

3 semester credits. This course explores the driving concepts and processes involved in user experience and interaction, an area of design employed in diverse fields such as web development, mobile apps, gaming, e-commerce, and any digital sector in which users navigate. The aim of the course is to analyze and strategize how digital experiences can be meaningful and relevant for users. The aspects of user interface and user experience will be examined through the lens of efficacy, seamless interaction, and the integrated design process that addresses branding, design effectiveness, usability, and functionality.

Students will expand and enhance their visual communication skills by applying them in contexts of user experience design and gain opportunities for direct practice through course projects. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Visual Media

DIVCED630

Editorial Design Strategies

3 semester credits. This course provides an in-depth exploration of advanced editorial design applications to published formats. Design research and conceptualization, development, creation, layout, and publishing strategies will be investigated for producing and editing specialized publications ranging from books to brochures, catalogs, newspapers, magazines, journals, and other editorial categories. Course topics will involve students in a multimodal approach to design for publishing across platforms and media according to the changing landscape of editorial design in digitalized and global contexts. Storytelling, communication efficacy, and reader engagement will also be examined as key components of design strategy. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Visual Media

DIVCID650

Information Design and Visualization

3 semester credits. This course examines data visualization as the bridge between visual design and data science. Students will investigate how data and information can be effectively presented through comprehensible, visually effective, and engaging representations accessible to diverse audiences. Areas of focus include data handling for information design, conceptualizing and developing design solutions for data visualization, and presentation/delivery strategies for data-based projects. Elements of graphic design concepts such as color theory, typography, hierarchy, and grids will be re-investigated and strategized for increased effectiveness from a data perspective. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Visual Media

FAST School of Fashion and Accessory Studies and Technology

The School of Fashion and Accessory Studies and Technology (FAST) offers studies in fashion and accessories through the following departments:

Accessory Design and Technology (AD)
Fashion Design and Technology (FD)
Fashion Communication and Publishing (FC)
Fashion Merchandising (FM)

Vision

FAST sustains the local Florentine traditions of straw, leather and knit production and promotes an economy of sustainability using local materials and resources.

FAST is an integration project within local culture and is supported by local, green-mapped small businesses which interact and share their expertise, culture, and craftsmanship with our international students.

The vision of FAST does not seek to evoke nor to cling to a glorious past, but unites old modes and practices with technology for the following purpose: to preserve traditions and trade techniques while constructing a contemporary, forward-looking future for the present and coming generations who will continue to create in Florence.

Mission

To bridge the widening gap between design and manual skills in fashion and accessories.

To integrate the current cultural trends in Florence within FAST studies.

To offer students a hands-on experience that allows them to acquire a real knowledge of the materials, teaches them how to create fashion, and explores the concept of beauty based on local resources.

To provide a laboratory experience that allows the fresh perspectives students and the seasoned expertise of instructors from the artisanal, professional and academic fields to combine efforts resulting in exciting proposals in the areas of fashion and accessories.

To explore and implement environmentally intelligent practices by preserving the local microcosm and traditional techniques and by fostering the search for alternative approaches to production processes that generate less environmental waste and damage.

Values

Cultural and technical support from local green-mapped small businesses, which support our international students by sharing their expertise and cultural heritage.

An international teaching staff whose backgrounds include professional and academic experiences in the fashion industry and currently practicing artisans.

Cutting edge and equipped lab facilities in the completely renovated space at Palazzo della Giostra where students will create hands on assignments, the FLY retail store operated by FAST students and faculty, and a Renaissance Ballroom for fashion projects at Palazzo Bombicci Pontelli Guicciardini Strozzi.

A challenging and varied academic curriculum composed of lectures, workshops, and laboratories.

Structured programs for students who aim towards professional development and future careers in the industry.

Opportunities for exposure and integration in the local community through fashion projects, shows, and events.

FACULTY HIGHLIGHTS

FAST is an institution which involves an international teaching staff whose backgrounds include direct industry experience in the fashion world. Business owners, designers, fashion historians, and costume experts regularly teach courses at FAST.

Faculty members support students by creating hands-on assignment opportunities and guided projects.

FAST IN THE COMMUNITY - CEMI

The school features a community project which opens its doors to the city: FLY Fashion Loves You is the retail store specialized in high quality vintage, emerging designers, consignment, and FAST student creations. FLY allows students to directly partake in the fashion environment in Florence from business, retail, and design perspectives.

PROGRAMS OF STUDY

- 4-Year Bachelor's Degree in Fashion Design, Merchandising, and Media
- 1 Certificate Career programs / 2-year Associate's Degree
- Study abroad programs, short and long-term (see brochure)

4-Year Bachelor's Degree in Fashion Design, Merchandising, and Media

The program offers four concentrations:

- Accessory Design and Technology
- Fashion Communication, Promotion, and Media
- Fashion Design and Technology
- Merchandising, Marketing, and Retail

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

For admissions requirements see the 4-year bachelor's degree section in the catalog introduction. Direct admission is granted to students enrolled in the Certificate Career Program / Associate's Degree in Fashion Design, Merchandising, and Media.

Certificate Career Programs / Associate's Degree

Certificate Career Programs may be taken for 1 or 2 years, as well as a single semester. Each year is made up of two levels featuring core courses. For program details see brochure.

Fashion Design, Merchandising, and Media - Year 1

Year 2 Specializations: Fashion Design and Technology; Accessory Design and Technology; Fashion Merchandising, Marketing, and Retail; Fashion Communications, Promotion, and Media.

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

The 2-year certificate career can be taken as pathways to Associate of Arts (A.A.) degree programs. A.A. fulfillment requires the coursework described in the Certificate Career Program curricula and a minimum of 21 general education credits to complete the degree. Please note that general requirements vary according to the program.

DEPARTMENT of Accessory Design and Technology

The Department of Accessory Design and Technology offers courses to develop skills in designing and constructing accessory products such as shoes, handbags, and hats. Students acquire knowledge and familiarity with design processes and high quality materials, and progress from single products to complete line development and collection design.

FTADSR210

Sketching and Rendering Accessories

3 semester credits. The fundamental aspects of accessory design allow students to learn drawing and rendering techniques, which illustrate materials and textures for handbags, belts, gloves, shoes, and hats. Starting from sketches and basic technical drawing techniques, students develop skills that enable them to apply diverse drawing methodologies.

FTADAD255

Introduction to Accessory Design and Production: Shoes, Bags, and Belts Experiential Learning

6 semester credits. This course is dedicated to accessory design. Students will be exposed to a variety of design materials. Emphasis will be placed on three-dimensional sketching and on creative detail design for footwear, handbags, small leather goods, gloves, and belts. The course includes an historical overview of personal accessories from ancient Egypt to the present, allowing the evaluation of different materials and styles. During this course students will also receive basic guidelines on hand sewing techniques, on the use of patterns for simple leather accessories, and an overview of materials. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

FTADFW315**Footwear Design and Construction**

3 semester credits. In this course, students are introduced to an advanced level of footwear design and production. Italy is a market leader in design for the footwear industry, and students will analyze past and recent styles, leathers, and components in terms of functionality and design. Students will continue to develop patternmaking skills by designing and making prototypes of basic footwear and related accessories. This class includes experiential learning with CEMI. Prerequisites: There are no prerequisites for this course. A good command of sketching and rendering techniques is however highly recommended.

FTADHC330**Handbag Construction Techniques**

3 semester credits. In this course, students learn the basic skills related to the design and production of handbags. Students will become familiar with the use of patternmaking machines and equipment, construction techniques, as well as the analysis of various styles in handbag design. Student projects will be transformed into a finished product by the end of the course. This class includes experiential learning with CEMI. Prerequisites: There are no prerequisites for this course. A good command of sketching and rendering techniques is however highly recommended.

FTADTE348**Traditional and Experimental Headwear**

3 semester credits. This course presents the basic patternmaking skills that allow students to work on accessories such as a stylized beret, cloche, and fabric hat. Students are introduced to the basic elements of millinery and design for both traditional and experimental headwear from conception to construction including how to make a frame, block, and pattern specifically for hatmaking. This class includes experiential learning with CEMI. Prerequisites: There are no prerequisites for this course. A good command of sketching and rendering techniques is however highly recommended.

FTADFP350**Special Project: Experiential Learning in the Fashion Industry - Fashion and Accessory Design**

3 semester credits. This placement allows the student to interact with the local fashion economy through FLY Fashion Loves You, the retail store operated by the students and faculty members of FAST. FLY features creations of emerging designers, high-quality vintage and consignment clothing and accessories, as well as unique handcrafted pieces made by FAST students. This special project involves proposing, designing, and producing high-quality garments and accessories for FLY, whose merchandise sales generate scholarships for future fashion students. Duties include but are not limited to merchandise analysis for brainstorming, design proposals, and garment and accessory production in the laboratory spaces of FAST, the academic department that houses FLY. Garments produced will permanently remain at FLY for placement in window displays, photoshoots and other special installations throughout the seasons. EL hours may be distributed from Monday through Friday. This placement may require shifts that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Merchandise analysis, design proposals, sketching and rendering creations, product prototyping, garment and accessory production, cost and mark up management, emerging designers research and analysis, participation in promotional events, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, portfolio of previous work, and material pertinent to the chosen area, interview.

FTADDF354**Decoration and Finishing Techniques for Accessories**

3 semester credits. This advanced course allows students to investigate the designs and uses of different types of decorations and finishes for accessories, by developing inventive skills in the creation of applications. An approach based on diverse materials and techniques and the study of small metal parts and their role in fashion accessory design and positioning will be instrumental in the final creation of an original piece. Prerequisites: Fashion majors of Junior/Senior Standing.

FTADAS360**Accessory Studio Experiential Learning**

3 semester credits. This course introduces the concept of three-dimensional sketching and how it relates to accessories design. By concentrating on design detail, students learn how to sketch the basic shapes used in footwear, handbags, personal leather goods, hats, and belts. The course provides students with the opportunity to select a design project in a specific accessories category. Mastery of research techniques, design construction, and project presentation are fundamental for the successful completion of this course. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Sketching and Rendering Accessories or equivalent.

FTADAC370**Accessory Collection Design and Production Experiential Learning**

6 semester credits. This is an advanced-level course in which students learn how to develop accessory collections (casual and classic versions for womenswear or menswear) for diverse markets by using appropriate sketching and rendering techniques. A capsule collection will be structured and organized in a professional manner from inspiration and mood boards to specific themes, customer and market research, and trend forecasting according to high quality presentation methods. Field visits to museums and fashion design studios will stimulate the student's creativity and are an essential part of the course. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Accessory Design Major Junior Standing or equivalent skills in sketching, sewing, and patternmaking. Prerequisites: Fashion majors of Junior/Senior Standing. Knowledge of Adobe Suite is required.

FTADLD370**Line Development for Accessories**

3 semester credits. This course focuses on the process of transforming an accessory design concept into reality. The course will provide a basic understanding of supply chain management and a framework for analyzing how it can be adapted to best support an individual design concept. Students will learn about materials, color, pattern choices, sourcing, and surface design options. Development topics include prototypes, samples, and systems for ensuring quality and fit. Students will experiment with timelines for line development according to the market, seasonality, production cost and pricing factors, and merchandising. Students will draft designs for a capsule collection according to the factors related to line development. This class includes experiential learning with CEMI. Prerequisites: Sketching and Rendering Accessories.

DEPARTMENT of Fashion Communication and Publishing

The Department of Fashion Communication and Publishing offers courses in the area of fashion-related communications. Courses regarding fashion media and culture, trends, journalism, and past and current topics related to the Italian fashion industry are some of the main topics addressed.

FTFDIC200**Image Consultancy**

3 semester credits. This course analyzes fashion-based image consultancy for individual clients as a profession of growing importance in both the fashion and tourism industries. Key course topics include the resources necessary to build a career in consultancy, portfolio building, self-marketing, and client consultation. The course also provides important contextual information related to the dynamics of the fashion industry. Field visits and activities are significant components of the coursework, allowing students to not only familiarize themselves with real working environments but also interact with professionals in order to build competency in networking with future intermediaries and clients.

FTFCFP210**Introduction to Fashion Photography**

3 semester credits. The course is based on a series of theoretical lectures on the technical, cultural, visual, and historic aspects of fashion photography. Fashion photography history will be analyzed from the beginning of the 20th century through contemporary works, following the continuously changing fashion styles and trends of today. This introductory course will concentrate on the technical and logistical aspects of fashion photography using natural light and light basic metering. This course combines introduction to photographic techniques with an emphasis on fashion photography. The first six lessons students will be guided through basic (introductory) camera usage. The later part of this course students will be challenged on basic fashion photography assignments. This class includes experiential learning with CEMI. NOTE: This course is for beginners. The first half of the course will be devoted to understanding camera functions and basic printing. During this period assignments will emphasize basic camera functions in manual mode.

FTFCPF280**Faces, Facts, and Places in Italian Fashion**

3 semester credits. This course addresses significant moments in the timeline of Italian fashion from its historic origins to the present day. While exploring the art and business of Italian fashion design, students will encounter influential individuals, style and industry-changing happenings, and the places that hosted them. Designers and creative figures, industry players and companies, hallmark fashion shows, and significant Italian locations are amongst the case studies covered. Field visits and guest lectures are an essential component of this course.

FTFCFM300**Fashion, Media, and Culture**

3 semester credits. This course examines the context in which the Italian fashion system was born. Topics begin from the evolution of fashion from the post-WWII period to the present and address the role and influence of media and culture on factors such as economic and social status, the arts, and other issues that influenced fashion. Students explore fashion's connection to identity, body, politics, gender, ethnicity, sexuality, class, and how fashion and media are interrelated with these aspects of culture.

FTFCFB300**Fashion Business in Italy**

3 semester credits. This course aims to discuss the complex art of operating fashion businesses in Italy. Topics addresses the dynamics of interacting with designers, buyers, and retail managers, and identify effective ways of conducting negotiations, solving issues, and closing a deal. Coursework will give students a significant exposure to the world of fashion in Italy by analyzing both its rich panorama made up of traditions, humble origins, and the current multinational brands dominating the international market.

FTFCFP310**Advanced Fashion Photography**

3 semester credits. Through this course, students meet and collaborate with designers, art directors, hair and make-up teams, and professional models to come up with a specific fashion ad campaign and lookbook for up-and-coming Florentine designers in the field of fashion. Students will learn how to meet with clients, present ideas (story and mood boards), design sets, and execute a campaign according to client needs. The course examines studio and location lighting, flash units, light metering, and set design according to a specific project. Photography software is utilized at an advanced level to process and produce a final campaign and portfolio. This class includes experiential learning with CEMI. Prerequisites: Introduction to Fashion Photography or equivalent, Intermediate Photography (film or digital) or equivalent.

FTFCAV350**Advanced Videomaking and Post-Production**

3 semester credits. Through this advanced course, students apply previously acquired skills to the final editing of a video. Video effects, audio, and digital effects and their aesthetic and technical considerations are put into practice throughout the completion of the video project. The course objective is to connect the different production stages in order provide students with a comprehensive experience of the expressive power of the medium. Students will use advanced video software in order to be familiarized with industry trends and practices, and use DSLR cameras to shoot HD video. This class includes experiential learning with CEMI. Prerequisites: Introduction to Creative Videomaking or equivalent.

FTFCCF390**Fashion Show Production, Coordination, and Promotion**

3 semester credits. In this course students learn the steps involved in managing and producing fashion shows featuring designer collections and seasonal trends. Topics cover logistics, budget management, fashion show categories, creativity and

art direction, broadcasting and promoting shows, and the role of the show within the business aspects of the fashion industry. Prerequisite: Fashion majors (Junior standing) or an event management course (or equivalent).

DEPARTMENT of Fashion Design and Technology

The Department of Fashion Design and Technology offers courses covering fashion design and production. enables students to advance in their design, technical and creative skills. It offers a solid educational base in fashion, founded on both the knowledge of fashion history and international designers' works, as well as on principles of designs and creations. Its main practical focus is on patternmaking, knitting, sewing, and construction techniques.

FTFDKW200

Introduction to Knitwear Design

3 semester credits. Knitwear design is a longstanding tradition that is emerging again as an important professional discipline in the fashion industry. In this course, students familiarize themselves with the world knitwear techniques and are introduced to flat bed knitting machines, as well as technical instruments and methods of knitting. Through a series of exercises, students will be able to read and translate pattern schemes, develop ideas into patterns, make samples, and be able to construct a basic machine-knitted garment. Additionally, students will analyze fashion trends in knitwear and learn technical aspects of different yarn types, materials, structure in order to explore tradition and innovation while strengthening an experimental attitude.

FTFD230

Fashion Design Studio I

3 semester credits. This course is an introduction to creative design development and fashion design, offering students an overview of the contemporary visual culture and language related to fashion. Topics include design processes, rendering techniques, research, storyboard creation, color, fabric selection, design innovation, and the 2D to 3D development of creative ideas. Students will gain practice in these areas through projects while being introduced to fashion illustration. Students prepare for future apparel design projects by researching the design development process, textiles, materials, and industry practices. This class includes experiential learning with CEMI.

FTFDPM260

Flat and Digital Patternmaking

3 semester credits. In this course students will develop skills in pattern making, from concept and design to completion, drafting and executing patterns for garments using simple textiles such as cotton. Important focus is placed on the use of pattern design software for fashion production. By working with flat patternmaking techniques as well as the Cad system, students will develop pattern designs by transferring ideas onto paper or digital format, to create and modify designs, as both artisanal and industrial fashion production require. A relevant outcome of this course will be the acquired capability to interpret fashion projects with a new view, through the understanding and development of the pattern.

FTFDDK300

Digital Knitwear Design

3 semester credits. The history between computers and textile design goes back to when the first Jacquard Loom machine was invented. In this course, students discover how computers and knitting machines are connected through the exploration of knitwear software and the home knitting machine. By combining these elements and other digital tools (Adobe Photoshop as well as other image editing software), students will be able to execute complex patterns using different colors, working with electronic knitting machines, to gain a better understanding of how the Jacquard process works. Through a series of exercises and lectures, students investigate electronic knitting machine functions and learn how to create and convert patterns on computers using software and load them on knitting machine, calculate and design patterns, and using traditional techniques of trims and garment assembly to make their final capsule collection. Prerequisites: Introduction to Knitwear Design, or equivalent.

FTFDSC315

Sewing and Construction Techniques I

3 semester credits. This hands-on course will develop the fundamental skills and techniques of sewing and garment construction. Course topics feature the approach to mechanized and manually-processed techniques involved in the creation of simple cotton garments. An understanding of the use of basic patterns, cutting techniques, seams and finishings will allow students to approach simple prototyping projects. This class includes experiential learning with CEMI.

FTFDDR340

Draping

3 semester credits. Fashion designers are artists that are able to give physical expression to concepts, as they work with forms, colors, textiles and proportions. In this intermediate level course, students learn the art of clothing construction by sculpting the silhouette using draping techniques, in constant resonance with the flat and digital pattern making techniques. Course topics include moulding textiles, analyzing volumes and ultimately pattern making by draping of custom patterns in muslin on dress forms or models. Among the valuable outcomes of this course are finding one's unique self-expression and allowing the creative vision to emerge. Individual designs of dress forms will be demonstrated and practiced. This class includes experiential learning with CEMI. Prerequisites: Patternmaking and sewing skills.

FTFDFS350

Fashion Styling

3 semester credits. What does it mean to be a stylist in a digital first world, where everybody has a voice and the opportunity to deliver across multiple platforms? This course is focused on the role and significance of a fashion stylist in the broader industry, as a cultural gatekeeper, storyteller, talent spotter and curators of ideas. Students will understand the variety of roles that a stylist can undertake, with a detailed study of styling for Editorial, Fashion Shows, Celebrities, Advertising, Brand Marketing and E-Commerce. Hands on work with designers' garments is provided to students to create sets for fashion shootings and fashion shows. Ultimate goal of this course is to educate the students' eyes to identify and manage the visual impact of trends and ideas. Case studies will be provided, revealing the creative process of relevant stylists of the industry, and explaining concept development from the initial idea to the finished shoot.

FTFDFF350

Special Project: Experiential Learning in the Fashion Industry - Fashion and Accessory Design

3 semester credits. This placement allows the student to interact with the local fashion economy through FLY Fashion Loves You, the retail store operated by the students and faculty members of FAST. FLY features creations of emerging designers, high-quality vintage and consignment clothing and accessories, as well as unique handcrafted pieces made by FAST students. This special project involves proposing, designing, and producing high-quality garments and accessories for FLY, whose merchandise sales generate scholarships for future fashion students. Duties include but are not limited to merchandise analysis for brainstorming, design proposals, and garment and accessory production in the laboratory spaces of FAST, the academic department that houses FLY. Garments produced will permanently remain at FLY for placement in window displays, photoshoots and other special installations throughout the seasons. EL hours may be distributed from Monday through Friday. This placement may require shifts that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Merchandise analysis, design proposals, sketching and rendering creations, product prototyping, garment and accessory production, cost and mark up management, emerging designers research and analysis, participation in promotional events, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, portfolio of previous work, and material pertinent to the chosen area, interview.

FTFDFF355

Fashion Collection Design and Production Experiential Learning

6 semester credits. This course teaches students how to create and develop fashion collections for diverse markets by using appropriate research techniques, project development methods, sketching and rendering techniques. Collections will be structured and organized in a professional manner from customer research and trend forecasting to the creation of mood boards and the selection of materials and colors. Throughout the course students will be invited to develop and test communication skills in order to learn how to assertively communicate collections values. The ultimate goal of the course is to design, create, and prototype a final collection. Field visits to museums and fashion design studios will stimulate the student's creativity and are an essential part of the course. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural

and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Fashion Design Major Junior Standing or equivalent skills in sketching, sewing, and patternmaking.

FTFDLD370

Line Development for Fashion

3 semester credits. This course focuses on the process of transforming fashion design concepts into reality. During the lessons students will learn the language of the industry, by applying the correct approach to research and project development. The course will encourage students to experience the different performances of various material, color and pattern choices, sourcing, and surface design options. Development topics include prototypes, samples, and systems for ensuring quality and fit. Students will learn how to create and use tech sheets. The course will provide a basic understanding of supply chain management and a framework for analyzing how it can be adapted to best support an individual design concept. Students will experiment with timelines for product development, production costs, and pricing decisions, financial planning, and sourcing of available resources. Prerequisites: Fashion major, Junior standing.

FTFD375

Fashion Design Studio II Experiential Learning

6 semester credits. This course represents the advanced level exploration of fashion design studio topic. The course focuses on the study of the fashion industry with emphasis on design and construction. Students develop their designs by exploring and analysing the roles of research, design development, and editing in the fashion design process focusing on economic, and cultural contexts. Concepts are applied with hands-on learning experiences as students study textiles, fashion design, apparel construction, consumer behaviour, products, and materials of the fashion industry. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Fashion Design Studio I, or equivalent.

FTFDSC380

Sewing and Construction Techniques II

3 semester credits. This course represents the second level of topics related to sewing and construction techniques. The advanced level focuses on complex cutting, sewing and construction strategies as employed by industry standards, allowing students to create and finish prototypes and garments using a variety of patterns, materials, textiles and finishings. This course involves the use of models for fitting and alteration methods, as currently used in atelier, and implies the development of an inquisitive and ingenuous artisanal approach. This class includes experiential learning with CEMI. Prerequisites: Sewing and Construction Techniques I, or equivalent.

DEPARTMENT of Fashion Merchandising

The Department of Fashion Merchandising offers courses in the areas of merchandising and retail in the fashion industry including space management, forecasting, purchasing, and client services.

FTFMFM280

Introduction to Fashion Marketing

3 semester credits. This course is an introduction to marketing and merchandising concepts in the fashion industry. Emphasis is placed on the apparel and accessory industry in Italy. Students learn terminologies specific to the field. Topics include the meaning of the 'brand' in today's consumer market, how to forecast trends, the product supply chain, the vertical business model and outsourcing, visual merchandising, advertising, different forms of in store and non-store retail, consumer behavior and profiles, and store location and design. On-site visits to fashion retailers in Florence are an integral part of this course with suggested field trips to local designers as well as to fashion museums such as the Gucci Museum. Other topics include: Product development cycle of the fashion industry: the initial forecast, consumer analysis, marketing plans,

sourcing and presenting the product. The importance of retail marketing and experience shopping - visual merchandising through analysis of store layout. The course will also cover market research and target customer identification, visual merchandising, direct marketing, internet and social media, and traditional advertising, and will focus on how to generate media attention through public relations (press relations, press kit releases, sponsorships, events, etc.).

FTFMMC285

Fashion Merchandising

3 semester credits. The course provides a comprehensive look at the merchandising environment including the functions and objectives of the merchandising team and the principles and techniques of today's buyers, planners, product developers, and account executives. Students will gain an understanding on procedures of how to plan, select, price, and sell fashion goods. Product development, sourcing, and production are an integral part of the course. The course will also address the analysis of wholesale and apparel management practices of the fashion marketing industry with a specific focus on planning, developing, and presenting product lines for identified target markets. The course will also address the analysis of the issues with a specific focus on the Italian industry through locally based case studies.

FTFMFM300

Fashion Forecasting for Merchandisers

3 credits. Through this course, students explore and apply various forecast research methods in preparation for developing, planning, purchasing, or merchandising apparel lines and collections. Using the case studies, market and trend research is evaluated to identify opportunities for growth and profitability in a fashion business. By applying consumer, aesthetic and quantitative information, students develop value-added apparel/textile strategies for products and product lines with merchandising campaigns for diverse targets. The outcome of the course will focus on understanding the relationship of forecasting and product line development. Students will be exposed to analytical techniques to acquire quantitative elements through marketing theories that explain fashion dynamics that occur in apparel and retail.

FTFMVM325

Visual Merchandise and Display

3 semester credits. This course examines the creative yield of visual merchandising and its importance to the retail and fashion industries. Students develop skills in the evaluation and implementation of visual merchandising concepts. Retail space management is a crucial topic of the course including the external of the store and the collaboration with architects and retail managers. Key elements are also principles and elements of design, lighting, props, mannequins and window display. Integration with the fashion, art, and overall environment of Florence is an integral part of the course. Students will be engaged in site and museum visits. Related terminology will complete the course.

FTFMFB335

Fashion Buying Strategies: From Personal Shopper to Retail Merchandising Experiential Learning

6 semester credits. This course addresses the new professional shopper profile by examining both the customer-oriented features of the industry as well as the general business principles of the fashion industry. Topics analyze the profession of the personal shopper, understanding the nature of services provided, as well as the strategies advised to clients from wardrobe analysis and purchasing. During the course, students will discuss fashion both in relationship to fashion history and international trends as well as communication and protocol for special occasions such as events. The final part of the class will include career guidance and marketing and promotion principles to build a customer base. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

FTFMFR350

Special Project: Experiential Learning in the Fashion Industry - Fashion Retail Management

3 semester credits. This special project allows the student to interact with the local fashion economy through FLY Fashion Loves You, the retail store operated by the students and faculty members of FAST. FLY features creations of emerging designers, high-quality vintage and consignment clothing and accessories, as well as unique handcrafted pieces made by FAST students. The fashion retail management special project involves store organization, business procedures and client relations. Under the guidance of the CEMI management, students will have the chance to be immersed in the fashion retail industry through duties that include but are not limited to sales, stock, store management, customer service, promotion, and

research. EL hours may be distributed from Monday through Friday. This placement may require shifts that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Store merchandising, window display operations, props selection and organization, emerging designers research, client relations, FLY social media content production, customer care analysis, experiential marketing campaign, organization of promotional events, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

FTFMFM360

Strategic Fashion Marketing

3 semester credits. The world of global fashion is becoming increasingly complex as the market evolves. This course is designed to respond to the challenges presented by the competitive environment that the fashion industry is facing. Students will acquire knowledge on how to develop strategic fashion marketing plans in order to respond to continuous economic and environmental changes. In addition, students will learn how different business environments require equally different strategic and competitive behavior from the players involved. A number of fashion business case studies will be analyzed with a particular emphasis on the Italian market. Branding and brand management will be an integral part of the course, especially with regards to how brands acquire and sustain value in the marketplace. The course explores how successful marketers develop, manage, and protect brands. A focus on successful case histories, visits to fashion enterprises, as well as case analyses will complete the course and help students gain practical examples of how markets adapt and grow in this highly competitive industry. Prerequisites: Introduction to Fashion Marketing, Introduction to Marketing, or equivalent.

FTFCSE365

Fashion Retail Management Experiential Learning

6 semester credits. This course addresses the procedures involved in managing a fashion retail enterprise and the decision-making inherent in successful merchandising for smaller-scale stores. Knowledge will be acquired through lab practice gained by running a real enterprise in which students and professionals exchange their knowledge and propose successful solutions to be applied. Coursework includes site visits to well-known Italian luxury brands in Florence such as Ferragamo, Gucci, and Cavalli (companies may change according to availability), and special guest lectures from local prominent emerging designers. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

FTFMMR610

Advanced Merchandising and Retail Strategies

3 semester credits. This course offers an in-depth and industry-oriented overview of international merchandising and retail strategies. Students will learn about the strategic role of the fashion merchandiser as part of the fashion value chain and gain knowledge of retail and merchandising operations as well as planning, budgeting, and forecasting required by the retail sector. Also addressed are fashion supply chain management topics that will contribute to a solid understanding of their impact on retail and merchandising processes and strategies to consolidate and increase competitive advantage.

Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Fashion Retail, Merchandising, and Media

IDEAS School of Interior Design, Environmental Architecture, and Sustainability

The School of Interior Design, Environmental Architecture, and Sustainability hosts departments offering courses in the following areas:

Architectural Restoration and History of Architecture (RA)
Architectural Studies (DA)
Interior and Visual Design (ID)
Product Design (PD)
Sustainable Architecture and Design (SA)

Vision

The School of Interior Design, Environmental Architecture and Sustainability positions itself in Florence as a new piazza, an open area where the dialogue on buildings, spaces, design, and landscapes opens up new horizons in the city.

IDEAS rethinks the concepts of choice from a cultural and community point of view using the basis of architectural and design studies in order to understand how human values are achieved in physical spaces.

The School interprets the Renaissance as it should be discussed in Florence: not as a relic of the past but as a contemporary term for the present and the future. It also respects the longstanding tradition of Italian structural aesthetics and functionality, while seeking to generate innovative interpretations of architecture and design.

IDEAS's philosophy is to enhance and sustain the quality of the human environment through the study of architecture on different scales, from design to multifunctional buildings. In this setting students, with their international backgrounds, can have a dynamic impact on their surrounding landscape.

The environment of Florence with its bustling life, tourism, culture, and arts will open up students to life-changing perspectives and the School's vision seeks to create a space in which students and the city can freely exchange and, ultimately, change.

Mission

To provide an educational environment that sustains the practices of design, planning and management applied to the fields of architecture, sustainability, and historical preservation.

To redefine and challenge the historical concept of the Renaissance through contemporary practices of design, architecture, and sustainability in a city where the past is in everyday reality.

To build an educational system, which develops the relationship between intellectual growth and creative activity.

To encourage students to benefit from a multitude of learning experiences through contact with the rich backgrounds of our faculty, interaction with the city, and involvement with fellow students and the city's locals. Human intersections can deepen the students' relationship with the city and how its structures are experienced, and therefore inspire their approach to architecture in studies and projects.

To shape individuals who become a part of the living landscape of Florence through their academic and extracurricular contributions.

VALUES

Dedicated studies that cultivate the integration of students into the constructed environment of contemporary landscapes. Facilities equipped with state of the art computer and software technology for enhanced approaches to architectural design and planning.

Experienced, international faculty members offer challenging academic experiences in the classroom and in the field.

Professional lab resources that involve students in the hands-on aspect of their studies and provide a space where their research and creativity can flourish.

Opportunities for enrichment and exposure to the local community through projects, shows, and exhibitions at Corridoio Fiorentino, the community project of IDEAS.

FACULTY HIGHLIGHTS

IDEAS is an institution that employs a dedicated and experienced international faculty offering challenging academic experiences inside and outside the classroom. Faculty members represent careers in architecture, interior design, lighting design, and product design, providing a space where research and creativity can flourish.

IDEAS IN THE COMMUNITY - CEMI

The school features a community that opens its doors to the city: CORRIDOIO FIORENTINO is the photography and design gallery located at the DIVA/IDEAS campus and features the works of international photographers, architects, and designers as well as the works of IDEAS students and faculty.

PROGRAMS OF STUDY

- 4-year Bachelor's Degree in Digital Publishing and Communication
- 1 or 2-year Certificate Career programs / 2-year Associate's Degree
- Study abroad programs, short and long-term (see brochure)

4-Year Bachelor's Degree in Digital Publishing and Communication

The program offers four concentrations:

- Digital Media
- E-Publishing
- Visual Communication
- Product Design

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

For admissions requirements see the 4-year bachelor's degree section in the catalog introduction. Direct admission is granted to students enrolled in the Certificate Career Program / Associate's Degree in Communication and Interactive Digital Media.

Certificate Career Programs / Associate's Degree

Certificate Career Programs may be taken for 1 or 2 years, as well as a single semester. Each year is made up of two levels featuring core courses. For program details see brochure.

Communication and Interactive Digital Media - Year 1

Year 2 Specializations: Photography; Product Design; Publishing; Visual Communication.

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

The 2-year certificate career can be taken as pathways to Associate of Arts (A.A.) degree programs. A.A. fulfillment requires the coursework described in the Certificate Career Program curricula and a minimum of 21 general education credits to complete the degree. Please note that general requirements vary according to the program.

DEPARTMENT of Architectural Restoration and History of Architecture

The Department of Architectural Restoration and History of Architecture offers courses related to historical surveys, sustainable techniques for conservation, and the application of current sustainable techniques to preserve context and heritage. Topics in Renaissance architecture are featured in select courses.

IDRHFY320

Secret Gardens of Italy

3 semester credits. This course spans the history of Italian gardens from the 1200s to the 1700s. The course explores the evolution of the Italian garden landscape starting from the ancient Roman roots and the emergence of herbal gardens in medieval monasteries for medicinal remedies to the flourishing of early Renaissance masterpieces in the great palaces and villas of Italy. The early transformation of the garden from functional to recreational purposes will be examined in religious and humanistic contexts. A second phase of evolution from the recreation to symbols of power will be introduced through the gardens of ruling families and religious figures who combined garden aesthetics with experimentation and horticultural innovation until the late Renaissance. The course will conclude with the waning of the Italian garden in the 18th century, which ceded the domination of Italian gardens to the landscaping practices of France.

IDRHAR340

Italian Renaissance Architecture

3 semester credits. This course explores the principal architects, monuments and themes of fifteenth and sixteenth century Italian architecture. The course includes site visits in the city of Florence. Emphasis will be on Renaissance architecture in Florence, but will also include architectural developments in Rome, Urbino, Mantua, Verona and Vicenza. Special topics

will include: architectural theory, Medici and papal patronage, urban planning, and church and palace design. A special focus will be dedicated to architects: Brunelleschi, Alberti, Michelozzo, Giuliano Sangallo, Bramante, Antonio Sangallo the Younger, Michelangelo, Giulio Romano and Palladio. Visits to key Renaissance buildings and urban spaces in Florence are included.

IDRHMA360

Masters of Architecture

3 semester credits. This course consists of theoretical and practical approaches that gradually and comprehensively allow the student to approach the logic of composite syntax and design problematics of contemporary architecture. Students will conduct a critical analysis of concrete examples of architecture through the works of globally recognized architects, presented in individual lessons focusing on a direct and cross-sectional approach in order to draw out significant relationships of methods and language from their projects and singular experiences. The principal objective posed by this course is to understand the original features of an architectural project or research, starting from a reflection upon the "elements of architectural composition," their application, and the evolution of architecture. The analysis is conducted with a historical timeframe, starting from a study of the masters of architecture such as Boullée and Palladio and how the application of their teachings is located in subsequent architects such as Thomas Jefferson and arrives at the works of masterpieces modern architects such as Le Corbusier, Louis Khan, Mies van der Rohe, and Frank Lloyd Wright and those from the Italian panorama including Carlo Scarpa. The concluding studies will be concentrated on current masters working in the field such as Alvaro Siza, Peter Zumthor, and Santiago Calatrava.

DEPARTMENT of Interior and Visual Design

The Department of Interior and Visual Design offers courses related to design areas such as residential, commercial, and community contexts. Courses feature technical drawing, digital elaboration, lighting techniques, and materials used in various design contexts.

IDIDCD280

3D Computer Design and Rendering

3 semester credits. This course is based on the concepts and techniques of creating, viewing, and manipulating 3D models. Through the generation of drawings and perspectives, students develop an in-depth understanding of the modeling and rendering techniques used for creating objects and new products. This class includes experiential learning with CEMI.

DEPARTMENT of Product Design

The Department of Product Design is structured to provide an overview of both design skills and specialized approaches in more specific product sectors.

IDPDPD210

Introduction to Product Design

3 semester credits. This introductory course to product design guides students through the exploration of the different stages involved in the design process. Case-study analysis enhances instruction as students explore parallel paths in the design of interiors, industrial and consumer products, public art projects and fashion. With carefully selected examples and practical exercises, students explore contemporary design practice within production processes. Students become familiar with concepts and terminology relevant to product design. Namely, production volumes, speed of production, costs of production, relevant materials and typical applications. The innovative use of a particular material, sustainability and its effect on the environment is also assessed. As an integral part of the course, students are required to develop a meaningful design challenge and –in the end –deliver a great design. Within such a process, students address the historical context of their designs as they practice critical thinking, research, problem solving, and aesthetic refinement. Projects require sketches, models, written reports and verbal presentations of design concepts.

IDPDRD300

Prototyping and Research in Design

3 semester credits. Prototyping is one of the most important tools of design research. This course is aimed at two different audiences. Firstly, design students who want to learn to build simple interactive prototypes to illustrate and study their ideas. Secondly, research-oriented students, who want to develop skills needed in design research, as well as the ability to illustrate their ideas with simple interactive prototypes, and an ability to develop those ideas through user-centered methods. In this course, students will learn how to design and prototype user interfaces to address the users and tasks identified in research. Through a series of lectures and exercises, students will learn and practice analog and 3D digital fabrication prototyping techniques; they will learn and apply design principles, how to write a design rationale, and how to design for specific

situations including principles and practices of accessible design. This course includes Fab Lab studio hours. This course includes Fab Lab studio hours.

IDPDDT300

Design Thinking

3 semester credits. Design thinking refers to creative strategies designers use during the process of designing. Focused on listening, user empathy, whole-brain thinking, collaboration, and experimentation, design thinking can be applied within any team and in any field—from architecture and design to healthcare and product development. This course applies design thinking methodology to everyday problems and provides students with the tools they need to become innovative thinkers. Envisioned as a collaborative lab, this course fosters the integration of research, problem-forming and problem-solving, aesthetics, technology, prototyping, and publishing, with a strong focus on user's needs. Several tools to help students understand design thinking as a problem-solving approach are introduced throughout the course. Case-studies from different organizations that used design thinking to uncover compelling solutions are used to support instruction. This course delves into the fundamentals of this creative approach by immersing students in dynamic discussions, relevant readings, and team exercises. Throughout the course, students learn how to empathize with the needs and motivations of the end users, discover new ideas for solving a problem and how to apply strategies and methodologies drawn from a wider range of creative design practices.

IDPDPL300

Product Packaging and Labeling

3 semester credits. This course is designed to give students a comprehensive overview of the techniques used to enhance packaging strategies. The course content includes: history and principles of packaging and labeling, functions of packaging, trends in packaging, planning and designing product packaging. The application of semiotics in the commercial world and in the area of packaging design as a way to communicate a brand's value and personality will also be discussed. Renowned Italian and international product packaging case studies will be examined. Students will work on individual projects and will create their own packaging solutions for a selected product or brand. Prerequisites: Introduction to Computer Graphics, Visual Communication, or equivalent.

IDPDPF315

3D Printing and Fabrication

3 semester credits. In this advanced 3D and Fabrication course, students will discover the parameters and the potential of 3D printing through building a design project. The course will allow students to master the fundamentals of additive and subtractive operations and to gain a thorough knowledge of rapid prototyping principles and machine structures, manufacture planning, and the manual aspects of programming and editing. Investigation of materials, prototyping and testing, physical mock-ups, and the application of new fabrication processes are an integral part of the course. This course includes Fab Lab studio hours. Prerequisites: Introduction to 3D Printing and Fabrication or equivalent.

IDPDPD320

Product Design Experiential Learning

6 semester credits. With the advance of technological innovation and the increased availability of products, it has become easier to notice when bad product design happens. But what makes a design good or bad? This advanced course in product design allows students to answer such a question by exploring this still-evolving discipline from a number of perspectives. The course objective is for students to demonstrate the knowledge and skills needed to work professionally as a product designer. Students are invited to independently explore the problem area, define relevant design problems and plan the further design work. During the course, students build on previously acquired knowledge relative to the design process and apply their skills by undertaking real-world product design problem-solving projects. As part of the course assessment, students are expected to account for the design process, argue for relevant facts, social context and a user focus to justify the methods, techniques and tools used to perform, explain and visualize the process and the result. This course includes Fab Lab studio hours. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Introduction to Product Design or equivalent.

IDPDDF350**Special Project: Experiential Learning in Digital Fabrication**

3 semester credits. This is a special project course with a focus on digital fabrication techniques and processes. Students will be involved in 2D and 3D printing projects produced through the use of design software, prototyping, and machine operations in a Fab Lab setting. Projects will reflect varying technologies, design approaches, and product categories. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends, or ongoing research and design-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Visual and materials research, design processes for 2 and 3D printing projects, analysis of fabrication products, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Remote option students will need their own access to Adobe software. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, intermediate knowledge Adobe Illustrator or CAD.

ISB International School of Business

ISB, the International School of Business, offers a wide range of courses that blend theory with practice and constantly connect lectures to real-world situations and contexts. The curriculum seeks to explore local and global demands and changing financial landscapes. Business topics are characterized by an international perspective and partnerships with organizations representing the local economy of Florence and Tuscany. ISB courses (BU) are subdivided into the following schools and their respective departments:

Accounting and Finance (AF)
Arts, Entertainment, and Media (AM)
Decision Sciences (DS)
Economics (EC)
Entrepreneurship Resources (ER)
Management (MA)
Marketing (MK)
Real Estate (RE)

Vision

To offer academic programs to develop students' entrepreneurial capacities by challenging their mindsets, attitudes, belief systems, self-efficacy, emotions, and personal values as much as their technical knowledge and skills.

To develop entrepreneurial teaching and learning practices to build skills that can be applied in the real world.

To use interdisciplinary approaches to bring diverse forms of knowledge and perspectives to the learning process.

To engage external stakeholders in the design and delivery of entrepreneurial activities.

Mission

To promote the knowledge of global economic and strategic challenges by means of a multicultural educational based on international and local models while grounded in the reality of a fast-paced world.

To develop the ability to understand organizational choices and to improve corporate performance.

To stimulate capacities to implement change through effective leadership and communication insight.

To promote sustainability and support responsible business practices through critical thinking, technology, and innovation.

To offer connections between strictly economic subjects and modes of thought drawn from diverse disciplines such as sociology, history, and philosophy.

To promote autonomy, creativity, responsibility, empathy, ability to reflect and solve problems, and teamwork.

Values

ISB is committed to:

The quest for innovation and excellence in teaching and learning in order to develop and apply new forms of valuable knowledge.

Guarantee a unique student experience where everyone is equal, supported, and encouraged to fulfill their potential.

Inspire and lead the local and global community's cultural, intellectual, economic, and social life.

ISB IN THE COMMUNITY - CEMI

The School hosts EntrepreLearn Lab and Pomario, the CEMI affiliated with ISB. The EntrepreLearn Lab represents a dynamic hub and coworking space where faculty and students interact with the local business community for projects related to startup ventures and entrepreneurship. Pomario is a botanical retail store where green practices, horticulture, and business sustainability come together in a single space.

FACULTY HIGHLIGHTS

ISB faculty represent highly qualified academic figures with a sound experience in related professional fields. The faculty members support students for advising, cross-curricular teaching tool, innovative teaching practices (which include traditional lectures, case studies, consulting projects, site

visits, and business simulations), and a constant connection to the local economy. ISB faculty work closely with departments related to hospitality and fashion to provide stimulating models of economic and financial study for business students.

PROGRAMS OF STUDY

- Study abroad programs, short and long-term (see brochure)
- Coursework requirements for AA and BA degree programs.

DEPARTMENT of Accounting and Finance

The Department of Accounting and Finance offers foundation and core courses in the areas of accounting, finance, and banking.

BUAFAC200

Principles of Accounting

3 semester credits. The course covers the fundamentals of accounting theory and practice and is designed for the non-accounting and finance students. Topics cover accounting terminology, revenue expenses, net income, the accounting equation, debits, credits, balancing the accounting formula, the account structure, and ledgers. Emphasis is given to the use of basic financial accounting concepts to make well-informed business decisions.

BUAFFS620

Operational and Financial Strategies

3 semester credits. The course is designed to help students to "think strategically" and to evaluate results from the perspective of an organization operating in an increasingly diverse and competitive environment. Students will explore and acquire financial tools and competencies for budgetary planning and analysis. The course will provide a basic understanding of financial strategies and their related risks, analysis of financial information, and budgeting. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Organizational Management and International Hospitality

DEPARTMENT of Decision Sciences

The Department of Decision Sciences offers courses designed to understand and utilize quantitative methods used in decision-making in business-related fields.

BUDSSN400

Strategic Negotiation

3 semester credits. This course explores the major concepts and theories of the psychology of bargaining and negotiation, and the dynamics of interpersonal and inter-group conflict and its resolution. Students will familiarize with negotiation strategies and planning, as well as with ethics in negotiation. This course will also focus on international and cross-cultural negotiation strategies.

DEPARTMENT of Entrepreneurship Resources

The Department of Entrepreneurship offers innovative courses that study entrepreneurial strategies for new business projects and ideas. Course content addresses sustainability, family businesses, major Italian enterprises, and entrepreneurial development.

BUEREN350

Special Project: Experiential Learning in Entrepreneurship

3 semester credits. This placement offers students an opportunity to expand their knowledge of business ventures and entrepreneurship through a set of activities within the EntrepreLearn and Pomario creative learning labs as well as local community affiliations. This CEMI affiliated with AUF's International School of Business (ISB) is dedicated to business and entrepreneurial operations with a specific aim of fostering new ideas and inventions for startup companies. Responsibilities range from research on business opportunities to the development of strategies for other community engagement systems at AUF. Students will assist the ISB division with researching and selecting startup companies within the local territory for institutional collaboration. Furthermore, they will develop entrepreneurial and innovative strategies to increase awareness of non-profit cultural activities. Collaboration with startup ventures and Italian entrepreneurs will be an integral part of the placement. Students will provide data collection, qualitative and quantitative analysis, as well as specific planning development shared between ISB and the local industrial association of the province of Florence Confindustria (confindustriafirenze.it). Special projects are assigned depending on the area of skills and interest. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends, or research activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood

for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Startup and business venture research, evaluation of business opportunities, selection of startup companies within the local territory for institutional collaboration, market analysis and consumer trend update, final portfolio. Additional materials/Dress code: Business casual attire, business attire for formal meetings and external site visits. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

DEPARTMENT of Management

The Department of Management is designed to offer courses with an integrated perspective of issues relevant to business planning, international management strategies, management within organizations and personnel, and leadership.

BUMAEF280

Sport Event and Facility Management

3 semester credits. This course provides the opportunity to understand and appreciate the facility operations and event management in the sport industry. Course topics will focus on various aspects of business, legal, and operational practices in the sports field. The class will feature lecture hours as well as real-life practice through the development of both facility management and sports events projects. Students will be engaged within the community and will be able to learn-by-doing, applying business theories and frameworks to the projects development. Coursework will enhance the students' perspective and awareness of business issues from both a technical and a cultural point of view.

BUMASM300

Sales Management

3 semester credits. This course focuses on the formulation, implementation, and evaluation of sales execution. Topics range from developing a market strategy to choosing a sales methodology, establishing a successful sales culture, developing and implementing a talent management system, offering rewards to support the sales force, and evaluating success via the metrics system. The course engages students in the current issues of sales management. Students examine case studies of leading sales organizations and develop their own sales execution plan in teams throughout the term.

BUMABM310

Brand Management

3 semester credits. Brand management is a fundamental element of competitive strategy. This course is intended for those interested in learning how brands are managed as some of the most valuable assets by companies. Students will discover how brand names are associated with their products and services. Strong brands can influence purchase decisions by communicating the value of and providing differentiation for products and services. Effective brand management is critical to maintaining the long-term profitability of products and services. This course is therefore designed to develop an understanding of the importance of brand equity as well as how to build, measure, and manage a brand. Topics will include understanding brands from the customers perspective; building, measuring, and leveraging brand equity; and managing brand portfolios over time. Prerequisites: Introduction to Management or equivalent.

BUMANP325

New Product Development and Management

3 semester credits. The course provides the tools and strategies required for the development and marketing of new products. Topics include conducting market researches for product launches, practices for differentiating specific products from the competition, incorporating innovative processes for cutting-edge results, capturing a market position for new products, marketing plans, forecasting sales and customer satisfaction, and delivering new products to the market.

BUMHR350

Human Resource Management

3 semester credits. The purpose of this course is to provide an overview of human resources management, with particular emphasis on human resource planning and strategy, personnel selection, equal employment opportunity, training, performance appraisal, compensation, and other current issues. The course has been developed for individuals whose job requires managing employees in a global environment according to HR standards and practices. Topics covered include human resource planning, job analysis, recruitment, personnel selection, performance, employee turnover, the importance of HR in an industry like the hospitality sector, ethics and practices within personnel, legal issues, and how diversity impacts the workforce. Please note that this course is open to students of Junior Standing.

BUMAHT350

Special Project: Experiential Learning in Botanical Retail Management

3 semester credits. Through this special project course, students are involved in green retail practices that promote business sustainability from a botanical perspective. Through direct practices and engagement, students explore the potential of botanical retail as a positive contributor to community awareness of topics such as green cities, plants and mental health and wellbeing, and current and future development of green urbanism. Placement activities are coordinated through Pomario at the Palazzi Community Center, a botanical retail store whose proceeds fund student scholarships. In addition to retail operations, students will also engage in brand communication, client-customer relations, and sustainable event development and execution. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting.

Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Retail operations, plant selection and curation, product placement and packaging, store and event management, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

BUMAOB470

Organizational Behavior

3 semester credits. The aim of this course is to provide an overview of main theoretical concepts of organizational behavior (OB) and their application in professional organizations. The course covers various topics in OB, which are generally grouped into the individual, group, and organizational levels of analysis. The course balances conceptual knowledge with practical application. Lectures will provide a broad overview of the course topic and explain key concepts to be used in understanding phenomena occurring in the business world. Relevant case studies will be discussed in class in order to develop students' skills in applying knowledge to practical situations. Prerequisites: Human Resources Management or equivalent.

BUMAGB615

Managing in the Global Business Environment

3 semester credits. This course presents an examination of the multitude of forces and factors that influence organizations engaged in business on a global scale. Close attention will be paid to methods of managing global organizations as they adapt to cultural, regulatory, market, and economic differences while seeking to accomplish organizational objectives. Important management issues specific to international business will be discussed to prepare students to improve their management capability. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Organizational Management and International Hospitality

BUMAIB620

International Brand Management and Strategies

3 semester credits. This course offers an overview of theories and business practices related to building and managing brand identity at the international level. Starting from the legal connotations of a brand, key course components include the design and implementation of international branding and marketing programs through communication strategies and brand associations in order to build brand equity. Topics also explore new strategies aimed at extending or revitalizing existing brands to retain brand loyalty and consumer engagement, as well as to build an international community around the brand concept. A specific focus will also be dedicated to the panorama of the industrial and intellectual property rights (IPRs) for the management, economic exploitation, and protection of international brands. Through case studies, research, and active projects, students will fully experience and acquire a deeper understanding of the challenges and processes in globalizing a brand. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Organizational Management and International Hospitality

BUMAEM630

E-Commerce Management

3 semester credits. This course provides an overview of e-commerce management principles from a business perspective. Topics include the functions of an e-commerce activity, its impact on and role in the business model, primary operations such as payments and shipping, and storytelling and brand value through an online platform. Students will examine and

analyze virtual visual merchandising, e-mail marketing, and other relevant strategies used to optimize online sales. The course also includes an overview of digital/social customer management and engagement. Students will gain knowledge of the value of traffic and a thorough understanding of digital performance measurement through Analytics and SEO/SEM optimization. Prerequisites: Successful completion of an undergraduate degree is required for this course. Cross-listed to Graduate Studies (), Department of Organizational Management and International Hospitality

BUMAHR630

International Human Resource Management

3 semester credits. This course examines human resources management in a global context. Course topics provide students with a broad understanding of the strategies adopted by multinational organizations (MNCs or MNEs) that manage their employees across different countries and cultures. Key concepts, theories and contemporary practices are introduced and analyzed throughout the module. An important highlight is the impact that HR management decisions may have on an organization's success at the international level. Students will gain an understanding of how to systematically illustrate, define, categorize, and analyze a broad and advanced-level range of issues related to human resources management operations in a global economy. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Organizational Management and International Hospitality

DEPARTMENT of Marketing

The Department of Marketing offers a marketing courses of various levels and topics. Coursework engages students in marketing strategies and practices in terms of creative communication and analytic approaches. Marketing topics include broad topics such as international marketing and industry-specific areas of marketing.

BUMKFM280

Introduction to Fashion Marketing

3 semester credits. This course is an introduction to marketing and merchandising concepts in the fashion industry. Emphasis is placed on the apparel and accessory industry in Italy. Students learn terminologies specific to the field. Topics include the meaning of the 'brand' in today's consumer market, how to forecast trends, the product supply chain, the vertical business model and outsourcing, visual merchandising, advertising, different forms of in store and non-store retail, consumer behavior and profiles, and store location and design. On-site visits to fashion retailers in Florence are an integral part of this course with suggested field trips to local designers as well as to fashion museums such as the Gucci Museum. Other topics include: Product development cycle of the fashion industry: the initial forecast, consumer analysis, marketing plans, sourcing and presenting the product. The importance of retail marketing and experience shopping - visual merchandising through analysis of store layout. The course will also cover market research and target customer identification, visual merchandising, direct marketing, internet and social media, and traditional advertising, and will focus on how to generate media attention through public relations (press relations, press kit releases, sponsorships, events, etc.).

BUMKRS325

Retail and Sales Strategies Experiential Learning

6 semester credits. This course focuses on exposure to sales and retail through an understanding of the strategies related to the supply chain, competitors, suppliers, and customers. Coursework will provide students with the knowledge of the tools and decisions applied by international and Italian companies to maintain clientele loyalty. The managerial component of the course will also give students an understanding of basic management methods in terms of product flow, marketing tools, and geography-specific analysis in retail marketing. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

BUMKPR350

Special Project: Experiential Learning in Public Relations

3 semester credits. Through the public relations placement, students will learn how to promote an organization's business and image. Public relations activities will focus on managing an organization's key messages through content management.

Communication strategies, including those related to special events, will be a major emphasis in public relations-related projects. Students will be guided throughout their involvement in PR operations and measuring PR results. EL hours may be distributed from Monday through Friday. This placement may require PM shifts, shifts that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Corporate communication projects, community-based outreach proposals, market research, client and audience analysis, brief and press release creation, engagement measuring, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Participation in on-site PR operations at events require: Black or navy blue outerwear (blazer and pants/skirt, no miniskirts), dress shirts or tops in the above colors or white (necklines that are not revealing), no t-shirts, tennis shoes, or sneakers. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

BUMKFM360

Strategic Fashion Marketing

3 semester credits. The world of global fashion is becoming increasingly complex as the market evolves. This course is designed to respond to the challenges presented by the competitive environment that the fashion industry is facing. Students will acquire knowledge on how to develop strategic fashion marketing plans in order to respond to continuous economic and environmental changes. In addition, students will learn how different business environments require equally different strategic and competitive behavior from the players involved. A number of fashion business case studies will be analyzed with a particular emphasis on the Italian market. Branding and brand management will be an integral part of the course, especially with regards to how brands acquire and sustain value in the marketplace. The course explores how successful marketers develop, manage, and protect brands. A focus on successful case histories, visits to fashion enterprises, as well as case analyses will complete the course and help students gain practical examples of how markets adapt and grow in this highly competitive industry. Prerequisites: Introduction to Fashion Marketing, Introduction to Marketing, or equivalent.

BUMKWC385

Wine Communications and Marketing Experiential Learning

6 semester credits. This course focuses on the business and marketing aspects of the wine industry. Students will consider and analyze wine marketing including an introduction to communication theory, wine communication practices and trends, introduction to management and marketing theory, wine marketing strategies, and economics of the wine world industry. Course topics also cover distribution channels and sales strategies according to laws and regulations of each country, consumer demand and responsible drinking issues. Students will be able to identify the various career paths in the wine business according to their inclinations and personal skills. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

BUMKMR630

Marketing Research for New Product Development

3 semester credits. This course focuses on the link between decision-making as related to marketing research and marketing management. Core topics revolve around the concept of new products and provides an overview of the main theories and models of new product development. Students will gain a clear understanding of the different approaches of research design, and the selection and application of qualitative and quantitative research processes. Principles of measurement and scaling techniques are included in this course, as well as questionnaire planning and design. Students will gain a solid knowledge of

how to collect, prepare analyze, and report data according to product development criteria. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Organizational Management and International Hospitality

DEPARTMENT of Real Estate

The Department of Real Estate offers coursework in the areas of real estate and property management, housing markets, and legal issues in real estate.

BURERE280

Principles of Real Estate Management

3 semester credits. The aim of this course is to provide student with an overview of the main characteristics of the real estate industry. Students will learn about the real estate business and will compare the Anglo-American and Italian systems. This course includes an introduction to real estate contract law and to Civil Law and Common Law in order to understand the different approaches of the legislation that regulates the real estate world. Students will also gain knowledge of the basics of real estate market economics including USA's foreign direct investment (FDI) flows to Italy.

BUREIH320

International Housing Markets

3 semester credits. The aim of this course is to provide students with knowledge on the role of urban policy and planning in relation to the housing market in a global context. Students will become familiar with the implications for policy and practice and will learn how to develop regional and local housing strategies. This course includes references to international cases from the United Kingdom, the United States, Ireland, Hong Kong, Australia, and other European countries. Student will gain knowledge of the impact that the emerging sharing economies have on urban development, as well as learning about the process of buying an Italian property as a secondary home.

BUREPM335

Property Management Experiential Learning

6 semester credits. The aim of this course is to provide students with the basic knowledge of professional property management. Students will become familiar with the different management methods, such as ownership and subleases, as well as the new specific insurance practices for the tourist rental market. This course focuses on major functions of property managers, and details specific practices and problems in managing a variety of properties, such as residential, retail and industrial ones. Students will also learn how to manage maintenance, construction, insurance, and relations with tenants. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

BUREAV340

Hospitality Real Estate Analysis and Valuation

3 semester credits. The aim of this course is to provide students with the main concepts and methods of valuing real estate. Students will explore the property valuation profession, gaining knowledge of the five traditional methods of valuation and undertaking their own valuation calculations. This course also focuses on ROI (return on investment) analysis for real estate investments for tourism purposes. Students will also become familiar with the different methods of measurement and valuation standards

BUREEL350

Comparative Real Estate Law

3 semester credits. This course focuses on the essentials of real estate law and provides students with a strong understanding of the role of the real estate paralegal. Students will be introduced to the law of real property and will gain knowledge of the main elements of real estate contracts. Lessons will also include notions of deeds' development, leases, licenses and title insurance. Students will analyze and compare Civil and Common Law.

BURERE350**Special Project: Experiential Learning in Hospitality - Real Estate and Property Management**

3 semester credits. The aim of this placement is to expose students to the principles of real estate management with an emphasis on property management. Students will be familiarized with planning and organizing all the relevant activities and operations of a real estate business related to the on-campus guest apartments facility, Dimora. This experiential learning program focuses projects and research based on on front desk operations including reservation management, welcoming guests and basics of customer care. Students will learn how to independently run a hospitality business including property maintenance and quality control management. EL hours may be distributed from Monday through Friday. This placement may require PM shifts on-campus or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Market/industry research, operational analysis, client relations, maintenance problem-solving, strategic planning, promotional activities, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

BUREEM365**Real Estate Management Experiential Learning**

6 semester credits. The aim of this course is to provide students with an advanced knowledge of real estate management. Students will learn how to conduct a financial analysis on the real estate sector. This course also focuses on real estate marketing management. Students will gain knowledge of financing and taxation, as well as mortgages and access to credit strategies. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Introduction to Management or equivalent.

J School of Journalism, Communication, and Publishing

The School of Journalism, Communication, and Publishing (CP) offers studies in the following departments:

Convergence Media and Broadcasting (BC)
Creative Advertising (CR)
Food Communications and Publishing (FC) Journalism (JL)
Mass Communication (MC)
Publishing (PU)

Vision

J SCHOOL sustains the role of communication both locally and globally in today's connected world.

J SCHOOL seeks to explore the various forms and impact of information diffusion with the fresh perspectives of its students.

J SCHOOL and its academic disciplines contribute to the institutional mission of cultural integration by bridging international students with the contemporary aspects of Italy.

J SCHOOL shapes the critical, discerning approach of students who dig beyond the Renaissance facade of Florence to uncover stories and issues that are the antithesis of stereotypes.

In a city where craftsmanship plays a crucial role, J SCHOOL challenges and refines the craft of thought, elaboration, and expression to shape the voices of the future.

Mission

To provide the communicative tools to uncover the surface of cultures, societies, and urban movement within Italian landscapes through its department of Journalism.

To offer an interdisciplinary approach to education through interactive cooperation with other areas of academic disciplines and departments.

To face the ethics and evolution of communication in the spheres of human interaction and digitalization through its department of Communication.

To sustain and develop creative expressions and interpretations in both printed and electronic form through its department of Publishing.

To promote student integration within the professional sphere of Florence. The central position in the city center offers immediate, transversal access to the rich stratification uniting the past, present, and future coexisting within the city.

Florence's position as one of Italy's principal cities is home to important publishing houses, regional headquarters of national newspapers, and communication agencies. An active, dynamic presence of the professional realities related to the school's academic disciplines create a stimulating study environment for our students.

Values

An international faculty with solid academic and industry backgrounds.

A stimulating and forward-thinking academic curriculum that integrates publishing projects drawn both from the institution's dynamic environment and the local community.

A campus press that sustains publishing activities of students and faculty.

Officially licensed periodicals in the form of newsletters and magazines that represent the voices of the student and faculty communities.

Collaboration with local journalism and citywide projects of communication.

J SCHOOL IN THE COMMUNITY - CEMI

The School works closely with the university press, Ingorda per Florence Campus Editore, which produces textbooks, periodicals, and publications specialized in travel, art, and gastronomy. Students and faculty are regularly involved in the development and production of professional products of journalism and publishing.

FACULTY HIGHLIGHTS

J School faculty members are a dedicated group of academics and professionals from diverse backgrounds and experiences. Writers, poets, journalists, publicists, researchers, graphic designers, and publishers regularly hold courses in each academic session. Journalists and publicists are pooled from those recognized by Italy's national registers of journalism and publicity. Several faculty members have worked on or are currently conducting projects with prominent entities, publications, and organizations.

PROGRAMS OF STUDY

- 4-year Bachelor's Degree in Digital Publishing and Communication with concentrations in Digital Media, E-Publishing, and Visual Communication
- US Bachelor's degree transfer options
- 1 or 2-year Certificate Career programs / 2-year Associate's Degree
- Study abroad programs, short and long-term (see brochure)

4-Year Bachelor's Degree in Digital Publishing and Communication

The program offers four concentrations:

- Digital Media
- E-Publishing
- Visual Communication
- Product Design

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

For admissions requirements see the 4-year bachelor's degree section in the catalog introduction. Direct admission is granted to students enrolled in the Certificate Career Program / Associate's Degree in Communication and Interactive Digital Media.

US Bachelor's Degree Opportunities

Undergraduate students have the opportunity to transfer coursework to a US bachelor's degree program. Courses will be completed in Florence and will require the fulfillment of online coursework as per the program requirements.

Certificate Career Programs / Associate's Degree

Certificate Career Programs may be taken for 1 or 2 years, as well as a single semester. Each year is made up of two levels featuring core courses. For program details see brochure.

Communication and Interactive Digital Media - Year 1

Year 2 Specializations: Photography; Product Design; Publishing; Visual Communication.

The 2-year certificate career can be taken as pathways to Associate of Arts (A.A.) degree programs.

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

A.A. fulfillment requires the coursework described in the Certificate Career Program curricula and a minimum of 21 general education credits to complete the degree. Please note that general requirements vary according to the program.

DEPARTMENT of Food Communications and Publishing

The Department of Food Communication and Publishing features specialized, food-related topics. Courses on writing, photography, and styling aim to explore food as an important element of published media. The backdrop of Italian cuisine, and more specifically, Tuscan and Florentine cuisines, serve as both the stepping-stone and tool to practically apply learned concepts during coursework.

CPFCPL300

Product Packaging and Labeling

3 semester credits. This course is designed to give students a comprehensive overview of the techniques used to enhance packaging strategies. The course content includes: history and principles of packaging and labeling, functions of packaging, trends in packaging, planning and designing product packaging. The application of semiotics in the commercial world and in the area of packaging design as a way to communicate a brand's value and personality will also be discussed. Renowned Italian and international product packaging case studies will be examined. Students will work on individual projects and will create their own packaging solutions for a selected product or brand. Prerequisites: Introduction to Computer Graphics, Visual Communication, or equivalent.

DEPARTMENT of Journalism

This Department of Journalism provides the tools of investigative writing and reporting in a variety of fields, from global journalism to local topics such as travel writing and culture journalism. Diverse genres and industry-specific approaches to journalistic writing are offered, as well as multimedia forms of communicating news.

CPJLNN180

Introduction to Journalism

3 semester credits. This course teaches students the basic writing skills necessary for news reporting. Students will perform several in-class writing assignments based on news leads. Topics will progress from short news items to longer stories with more complex issues and topics. Students will learn to gather facts through skillful interviewing techniques, practiced during role-playing exercises in class. Other topics include how to write under pressure for a deadline, develop and verify sources, and structure news stories to capture and retain the attention of the reader. Some exercises such as interviewing and fact gathering will be carried out in the field.

CPJLFM300

Fashion, Media and Culture

3 semester credits. This course examines the context in which the Italian fashion system was born. Topics begin from the evolution of fashion from the post-WWII period to the present and address the role and influence of media and culture on factors such as economic and social status, the arts, and other issues that influenced fashion. Students explore fashion's connection to identity, body, politics, gender, ethnicity, sexuality, class, and how fashion and media are interrelated with these aspects of culture.

CPJLJO350

Special Project: Experiential Learning in Journalism

3 semester credits. This special project course is offered to highly motivated students who want to enter and practice firsthand the world of magazine editing and proofreading. The student will be in charge, under the supervision of professionals, develop feature writing through the steps of checking for accuracy and suitability, digital and traditional printing, and design. Knowledge and experience in magazine and newspaper production is always extremely helpful for higher editorial positions. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based and editorial production activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Editorial research, editorial development, content review and revision, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

DEPARTMENT of Mass Communication

The Department of Mass Communication considers communication from multiple perspectives. From the foundations of communication to social media, the ethics and cultural divergences of communication, communication and society, and creative and alternative application of communication tools, department courses examine the dynamic nature of mass communication today.

CPMCCM190

Intercultural Communication

3 semester credits. In a pluralistic and multicultural society, it is important to provide individuals with the appropriate tools to develop balanced and integrated personalities that are capable of social interaction with sensitivity and a wide understanding. A skillful communication creates positive relationships and working teams as well as social groups including individuals from different cultures, religious beliefs, sexual preferences, age, and physical characteristics. In order to arrive at this form of intercultural communication, it is necessary to acquire basic competencies and psychological knowledge of the logic-verbal, intuitive, and creative areas. Course topics analyze the subjectivity of perception, the influence of cultural

patterns on identity, the interdependence of contemporary life and working contexts, and the capacity to acquire useful skills and experience for effective communication.

CPMCIN320

International Tourism

3 semester credits. This course examines the development of international tourism from its historic beginnings to current growth. Emphasis will be placed on the topics of tourism marketing and communication, the role of governments in international tourism, the effect of tourism in a country's infrastructure and society, and the impact of tourism in developing countries.

CPMCWE350

Special Project: Experiential Learning in Digital Communication

3 semester credits. Through this special project course, the student will be able to research and develop web content for professional websites. Guided by a Communications Office, the student will be involved in web-based projects to develop written and visual content for digital platforms. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based and editorial activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Digital content creation and revision, visual content development, audience/reader-oriented research, SEO analysis, site performance review, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, web back office experience.

CPMCPR350

Special Project: Experiential Learning in Public Relations

3 semester credits. Through the public relations placement, students will learn how to promote an organization's business and image. Public relations activities will focus on managing an organization's key messages through content management. Communication strategies, including those related to special events, will be a major emphasis in public relations-related projects. Students will be guided throughout their involvement in PR operations and measuring PR results. EL hours may be distributed from Monday through Friday. This placement may require PM shifts, shifts that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Corporate communication projects, community-based outreach proposals, market research, client and audience analysis, brief and press release creation, engagement measuring, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Participation in on-site PR operations at events require: Black or navy blue outerwear (blazer and pants/skirt, no miniskirts), dress shirts or tops in the above colors or white (necklines that are not revealing), no t-shirts, tennis shoes, or sneakers. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

CPMCTC360

The Client - Customer Relation Management

3 semester credits. This course is an examination of personal and small group communication with particular emphasis on methods of perceiving information and transmitting messages in order to foster and build strong relationships with the customer. Such links will be learned by several role playing exercises that are a part of the coursework. Students will review the ways in which people communicate with each other, the skills needed to communicate effectively in work situations,

group decision-making, and the forces that influence group behavior. The course will also analyze the two basic principles of the Quality System regarding the bottom-up model and doing things correctly the first time.

CPCMSN400

Strategic Negotiation

3 semester credits. This course explores the major concepts and theories of the psychology of bargaining and negotiation, and the dynamics of interpersonal and inter-group conflict and its resolution. Students will familiarize with negotiation strategies and planning, as well as with ethics in negotiation. This course will also focus on international and cross-cultural negotiation strategies.

CPMCIC440

Interpersonal Communication

3 semester credits. This course is based on the examination of personal and small group communication with particular emphasis on methods of perceiving information and transmitting messages, gender bias in communication, nonverbal behavior, and methods of communicating ideas and emotions. Students also learn about decision-making in groups and forces that influence group behavior. Course topics include a review of the ways in which people communicate with each other and an introduction to the skills needed to communicate effectively in professional environments. Students participate in small and large group discussions and problem-solving situations involving listening skills, interviewing skills, verbal and nonverbal communication, and public speaking.

CPMCDC610

Digital Communication Strategies

3 semester credits. This course explores the varied aspects of digital communication through an approach that considers both theory and practice for building effective communication strategies. Students will examine advanced topics related to web and social media communication, the role of research in digital strategies, development and implementation of communication planning, and the evolving positioning of digital communication within organizations. Communication design will be a key focus of the course through the analysis of relevant case studies and the evaluation of applicability of communication strategy through course projects. Important areas of investigation will address creative content creation, communication building based on organizational identity and branding, user trends and interaction, data and performance analysis, concept diversification for multi-platform communication operations, integrated marketing practices, and management and oversight of digital strategy. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Visual Media

DEPARTMENT of Publishing

The Department of Publishing explores traditional and innovative, sustainable approaches to the publishing industry. Offered courses provide both the principles and practical tools of book and magazine publishing as well as considerations of specialized sectors such as magazine and e-publishing.

CPPUFE305

Fundamentals of Publishing and Editing Experiential Learning

6 semester credits. This course examines the fundamental aspects of the publishing industry with an emphasis on book publishing. Issues such as editorial brainstorming and manuscript selection, layout processes, production, interior and exterior design, marketing, and financial factors are explored on a hands-on level with examples and collaborations drawn from ongoing publication projects. The emphasis on editing focuses on evaluating manuscripts, fact checking, copy cutting, editing, rewriting, proofreading and writing captions, titles and subtitles. Critiquing and creating titles and subtitles is also covered. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

CPPUPB315

Professional Book Production Experiential Learning

6 semester credits. The topics of this course cover the areas of professional book production in both the digital and standard print sectors. Students will learn all processes involved in designing and producing books: font characters, colors and images, graphic manipulation, pagination, layouts, printing, and binding. Hands-on experience will be offered through the possibility of collaborating on ongoing publishing projects of the Institution. This class includes experiential learning with CEMI. Prerequisites: A background in layout design and an introductory course in publishing are highly recommended. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: A background in layout design and an introductory course in publishing are highly recommended.

CPPULM330

Magazine Editing and Publishing I

3 semester credits. The first of a two-part series on magazine production, this course gives students a professional magazine production experience as an academic course. Students, under the supervision of faculty members, will curate every phase of production brainstorming, design, writing, photos, editing, layouts, production, and distribution of a professional lifestyle magazine produced by the institution. The magazine and its semiannual format will represent the student's approach to living in Florence and topics such as the arts, gastronomy, travel, style, city scenes, etc. from a cutting edge perspective that seeks to challenge and go beyond the surface of a city. Course projects and activities will interact with the journalism activities of Blending, the magazine of AUF's campus press Ingorda. This project requires additional hours outside of regularly scheduled class times. This class includes experiential learning with CEMI.

CPPUEP330

E-Publishing

3 semester credits. The phenomenon of e-publishing has transformed the book industry from technical, technological and business perspectives. The course examines the opportunities for self-publishing and the evolving strategies of publishing companies, the workings of e-book sales online, and the pros and cons of digital books and their digital interactivity. Students will explore the main features and developments of e-publishing's effect on the concept of interactive reading and the interactive media that make up the structure of an e-book. A part of the course is dedicated to lab hours in which students practice the processes and phases of creating an e-book ready for the web. This class includes experiential learning with CEMI. Prerequisites: At least one layout design course or equivalent experience.

CPPUBP350

Special Project: Experiential Learning in Book Publishing

3 semester credits. This special project course is designed as a full immersion in the world of publishing through collaboration with Ingorda for Florence Campus Publishing, the AUF university press. Students will work on publications throughout the special project experience. All areas of book publishing will be covered, from concept creation to research, writing, photography, graphic layout and design, production, and marketing and distribution. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based and editorial production activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Market and concept research, editorial development, visual and promotional strategies, product review and revision, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, layout software experience.

CPPULM430**Magazine Editing and Publishing II**

3 semester credits. This course is aimed at developing and producing the second magazine project after the first semiannual edition. Students will be challenged to explore deeper and more complex topics related to Florence as well as to take on a leadership role for editorial content and overall magazine layout design. Course projects and activities will interact with the journalism activities of Blending, the magazine of AUF's campus press Ingorda. This project requires additional hours outside of regularly scheduled class times. This class includes experiential learning with CEMI. Prerequisites: A layout design course, publishing course, or equivalent.

SAS: School of Arts and Sciences

SAS, the School of Arts and Sciences offers studies spanning the spectrum of humanistic, artistic, and scientific studies. The school examines the historic and world-changing achievements in the aforementioned areas along with contemporary innovations and challenges in order to cultivate knowledge and culture. SAS is subdivided into 7 schools, including professional studies for community and civic engagement, and their respective departments:

School of Fine Arts (FA)
School of Global Studies (GS)
School of Horticulture (HC)
School of Liberal Arts (LA)
School of Life Studies and Human Services (LS)
School of Professional Studies (PS)
School of Sciences and Mathematics (SM)

Vision

SAS offers distinctive approaches to intellectual enquiry posed by each of its schools and their departmental subdivisions. SAS turns its attention to the currents of a world whose natural environment and population is in profound change. SAS educates the next generation of global citizens, advocates, and leaders. SAS looks forward, taking into account the historical strengths of its location and both the contemporary and future development of Italy. SAS implements innovation in research, interpretation, expression, and artistic creation.

Mission

To educate through a sense of discovery and intellectual growth in the sciences, arts and humanities.
To provide the foundations of knowledge, culture, creativity, intellectual curiosity in order to prepare students for significant interaction with the environment, society and community.
To promote academic opportunities for service learning and civic engagement through initiatives, presentations, events and performances open to the public and aimed at contributing to the local culture.
To foster a sustainable society by teaching diversity and intercultural strategies through a multicultural education.
To expand students' skills of research and communication in the visual, performed and written form.
To share students' artistic, humanistic and scientific experiences both locally and globally, academically and professionally.

VALUES

Advanced learning tools and facilities that simultaneously preserve a historically important architectural context.
An international faculty from diverse professional and academic backgrounds.
An immediate connection to civic and cultural engagement offered by the School of Professional Studies.
Community engagement fostered by the Artist in Residence Program and active student involvement in art exhibitions.
Well-resourced technical and material support in specific areas of study such as fine arts and music studies.

FACULTY HIGHLIGHTS

The highly qualified faculty of the School of Arts and Sciences come from diverse international, academic, and professional backgrounds. Professional figures ranging from academics to artists, authors, journalists, scientific researchers, historians, global communicators, and advocates offer their compelling expertise and experiences with the student body. Faculty members are engaged in developing and fine-tuning students academic studies as well as guiding them in their cross-cultural connection to their studies in Italy and offering professional insight on how to apply acquired knowledge to future life paths.

SAS in the Community - CEMI

The school's community project is F_AIR Florence Artist in Residence, which oversees artistic residencies and the ongoing involvement of students in contemporary art. A revolving calendar of exhibitions feature both professional artists living in Italy and student work produced by the School of Fine Arts.

PROGRAMS OF STUDY

- 4-year Bachelor's Degree in Cultural Studies with concentrations in Art History and Fine Arts
- US Bachelor's degree transfer options
- Study abroad programs, short and long-term (see brochure)
- Special Career Program (see brochure)

4-Year Bachelor's Degree in Cultural Studies

The program offers two concentrations:

- Fine Arts
- Art History

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

For admissions requirements see the 4-year bachelor's degree section in the catalog introduction.

US Bachelor's Degree Opportunities

Undergraduate students have the opportunity to transfer coursework to a US bachelor's degree program. Courses will be completed in Florence and will require the fulfillment of online coursework as per the program requirements.

SCHOOL OF FINE ARTS (FA)

The School of Fine Arts (FA) gathers the following departments:

Art Education (AE)

Ceramics (CE)

Film Photography (FP)

Mixed Media (MM)

Painting and Drawing (PD)

Sculpture (SC)

AUF's School of Fine Arts was born out of the commitment to play an active role in the city's artistic and cultural scene. Through the acquisition of traditional art techniques combined with innovative practices of contemporary art, experiences, and insights, students will gain the tools to personally interpret today's complex world. They will develop their roles as visual communicators, artists, and curators by learning and refining important aspects of the Italian art legacy. Art by definition transcends the rigid boundaries of a static role in history or its role of commercial exploitation. An artistic heritage and contemporary production have a close connection in Florence and the continuous exchange between the two fosters new ways of interpreting art. The School of Fine Arts supports the blending of art forms, students from different backgrounds, the exploration of exhibited art and artists' studios, materials, and media.

DEPARTMENT of Art Education

The Department of Art Education offers courses focused on theory and research, including courses aimed at students seeking the practices and disciplines for future experiences as art educators and instructors. Coursework is also designed for artistically-inclined students who wish to shape their understanding of the visual fields.

FAAEWP210

Words, Painting, and Emotions: The Mind Map of Creativity

3 semester credits. This art course aims to make students aware of their creativity as well as to teach them how to utilize and take advantage of it. The course will enable students to define the artistic techniques that are best suited to their talents, as well as to master and appropriate them as tools for expressing their inner world. The course consists of lectures and workshops. Lectures focus on the nature of creativity, art, genius, technique, aesthetic, and artistic judgement in the history of art and philosophy from ancient Greece to present times. Workshops include a wide range of exercises based on creative telling, writing, painting, and movement.

FAAEAT300

Art Therapy

3 semester credits. This lecture/lab course introduces students to the therapeutic functions of art. The aim is for students to become familiar with art therapy methods and techniques whose primary objective is to develop creative expressions. During class meetings, students will use their own personal experiences by conducting direct experiments to understand the function of art within a therapeutic context. This hands-on experience will then be compared with the theoretical ideas outlined in the required readings. In the laboratory/studio part of the course, students will handle a great variety of art materials ranging from the more traditional to less common objects. The aim is to facilitate self-expression on a non-verbal and creative level and in a safe environment, open to the free exchange of opinions and untouched by prejudiced or judgmental attitudes. The essential elements that compose the created image - space, color, movement, and form - will be examined and put to the test as expressive and symbolic tools of one's inner world.

FAAEAP325**Art and Places: From Renaissance Florence to the Contemporary Metropolis**

3 semester credits. This course represents a comparative study of art as an expression of human experience from the aesthetic paradigms developed during the Renaissance to the contemporary perception of beauty. Major artists and influences will be analyzed in terms of styles and movements across eras and in relation to the concept of place. The course will examine the contrasts between the multiple identities emerging in Florence as diverse ways to convey art and beauty. Course topics and learning approaches feature an experiential pathway for understanding the evolution of artistic language and its potential future directions.

FAAEGE350**Gallery and Exhibition Curating Experiential Learning**

6 semester credits. This course introduces students to all aspects related to the operations and management of an art gallery and its exhibited content. Students will be involved in curating and promoting art shows and art-related events through community and on-campus exhibitions. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

FAAEGA350**Special Project: Experiential Learning in Fine Arts - Gallery Assistant**

3 semester credits. The objectives of this special project are based on creating an opportunity for the student to observe and participate in the coordinating and curating activities of art, design, and photography exhibitions in a gallery setting. Students will be exposed to various tasks including daily operations, exhibitions, catalog creation, show installation, and interaction with local and international artists. The student will also assist the on-site curator with promotional tasks ranging from press releases to social networking. EL hours may be distributed from Monday through Friday. This placement may require PM shifts, shifts that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Artist research and scouting, exhibition installation development, catalog creation, artist relations, event curation, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

FAAEAT400**Advanced Art Therapy**

3 semester credits. This advanced lecture/lab course explores the history of art therapy as well as different contemporary theoretical approaches as well as practical applications of art therapy in various contexts and settings. Specific advanced scientific literature will be discussed, case studies will be analyzed, and contemporary challenges will be dealt with in order to shape critical knowledge of art therapy ethics, boundaries, limits and meanings associated with taking care of individuals, families, groups, and communities. Using their own personal experiences, students will use a great variety of media from diverse perspectives first-hand: writing, drawing, painting, collaging, and other techniques will be connected to each art therapy perspective in different ways in order to offer an idea of the flexibility required when dealing with this discipline. Glimpses will be also offered on other expressive art therapies such as music therapy and dance therapy. Prerequisites: Introduction to Art Therapy or equivalent.

DEPARTMENT of Ceramics

The Department of Ceramics offers a curriculum for beginning, intermediate, and advanced students. Studies are held in well-equipped facilities where students can develop, produce, and finish ceramics-based products.

FACECE200

Ceramics (Beginner)

3 semester credits. In this course, students will work on pottery and/or ceramic sculpture projects. During the first portion of the course, emphasis will be on different clay hand-building techniques. The second portion, students will progress to a variety of surface decoration techniques and different methods of firing and coloring. Lecture content will provide students essential information about the nature of clay and glazes and the history of Mediterranean ceramics. Students will be introduced to local Tuscan artisan traditions and the work of contemporary ceramic artists during field learning activities.

FACECI260

Ceramics (Intermediate)

3 semester credits. This course is designed for students who wish to continue ceramics studies and advance their skills in various hand-building and sculpture techniques. Emphasis will be on design, critical evaluation of forms, and advancement of technical skills. The course will help students expand their technical understanding of clay and clay bodies, decoration techniques, glazing and firing, and it will also provide an introduction to plaster work and mold making. Students will be encouraged to explore their concepts and develop confidence in critical thinking, design, and artistic skills. Additional studio time will be individually arranged. Minimum studio time each week should be eight hours. Prerequisites: Ceramics (Beginner) and one semester of Art History.

FACECE300

Ceramics (Advanced)

3 semester credits. The advanced level of ceramics is conducted in workshop format and focuses on the creation of an individual project or series of projects. Students will be guided towards adopting an experimental and challenging approach to ceramics by using different traditional and non-traditional hand-building techniques and materials. Prerequisites: Ceramics (Intermediate) and one semester of Art History.

FACECE400

Ceramics: Advanced Special Project

3 semester credits. In this advanced ceramics course, students will have access to an external facility in which they develop their proposed project on a wider scale. The project will require students to organize their schedules according to the availability of the facility and set the time necessary to complete the project according to specific deadlines. The course and final project require advanced skills and a strong work ethic, commitment, and dedication on the students' part to successfully complete the project. Prerequisites: Ceramics (Advanced) and one semester of Art History.

DEPARTMENT of Film Photography

The Department of Film Photography offers courses designed to immerse students in the world of darkroom photography. Courses offer various skill levels and are held in the darkroom facilities of AUF.

FAFPFP140

Introduction to Film Photography

3 semester credits. This course involves theoretical and practical aspects related to film photography. In addition to lectures, coursework will take place both outdoors in the city of Florence and in the darkroom. Students will learn how to use the camera correctly, how to expose film, and the basic principles of black and white photography and composition. In addition, students will be given a broad overview of the history of photography. Students will work on two projects and a final portfolio. This class includes experiential learning with CEMI.

FAFPFP360

Advanced Film Photography

3 semester credits. This course is both a technical and a creative course intended for intermediate / advanced film photography students. Using medium format and large format cameras, students will choose a format size to complete a singular photography project. Students will learn advanced and unique black and white processing/printing by studying development time matrixes, studio lighting, and large format printing. Visual assignments and readings will be used to accompany the specific learning techniques. This class includes experiential learning with CEMI. Prerequisites: At least one film photography course and an understanding of film processing/printing, camera reciprocity, and darkroom chemistry.

DEPARTMENT of Mixed Media

The Department of Mixed Media offers courses in a wide range of disciplines. Coursework is addressed to students seeking to expand art processes and techniques to engage in the experimentation of various artistic modes, expressions, and media.

FAMMMM180

Introduction to Mixed Media

3 semester credits. In this course, students will be introduced to foundational mixed media techniques; they will learn about common materials and how each media within the piece works and interacts with the others. Students will learn how to create a collage based on canvas, add texture with gesso, use stencils and stamps. In addition, students will have the opportunity to experiment with different types of acrylic paints, understand how they work and how they react when water is added. Students will learn which materials work well together and develop confidence in using the acquired knowledge when creating pieces in the future. Even the most inexperienced beginner will develop a new appreciation for the art form and will be encouraged to develop his or her own artistic style.

FAMMMM300

Mixed Media

3 semester credits. Complex contemporary installations are mostly mixed media works. The course aims at instructing how to produce mixed media works which are an assemblage of different artistic languages such as video, photography, sound, sculpture, performance, painting, etc. The course will provide an introduction to the history of mixed media to understand how the discipline does not only revolve around artworks and materials, but how it also involves ideas, how they develop over time, and how the new concepts result from past experiences. Topics will discuss how productions are embedded into history and how artists react to events of historic significance. During the course, there will be a high concentration on student work to promote a strategy that develops manifold and viable expressions. Prerequisites: Studio, fine arts, and visual arts majors.

DEPARTMENT of Painting and Drawing

The Department of Painting and Drawing offers courses designed to guide students through fine arts courses from the acquisition of basic skills to more advanced topics. Courses include foundational students arts courses such as sketching, painting, and illustration, as well as specialized topics from professional practices in the arts and mapping creativity through fine arts.

FAPDFD120

Foundation Drawing

3 semester credits. This course teaches beginning students the fundamental principles and techniques of black and white drawing with a focus on the media of pencil and charcoal. Through an in-depth exploration of the art form of still life, students will learn the skills for rendering a three dimensional subject on a two-dimensional surface. Value, line and proportions will be studied as a means of determining space, shape, volume and composition. Practical demonstrations and guided practice will alternate with lectures which provide students with the background and history of drawing done by great masters of the past and present. Students will be encouraged to rethink the way they see and observe a subject, to develop their own sense of creativity and artistic expression. During the course students are required to create a digital portfolio of their work.

FAPDFP120

Foundation Painting

3 semester credits. This course teaches beginning students the fundamental principles and techniques of painting with a focus on introductory painting techniques based on the so called dry and wet techniques such as colored pencils, markers, chalk, pastels, and acrylic paints, as well as the exploration of figurative subjects such as still life. Students will learn the build-up of form, tone, and color, shading and highlighting on a two-dimensional surface, using the principles of perspective and drawing to portray a convincing pictorial space. Emphasis will be given to the theories of colors, forms, and composition. Practical demonstrations will alternate with lectures.

FAPDWC180

Introduction to Watercolor

3 semester credits. This foundation course will explore methods, techniques and various aspects of watercolor painting. The unique qualities of watercolor will be explored through direct observation exercises, demonstrations and individual projects. Watercolor techniques will be explored, including developing drawings to form strong compositions, capturing the effects of light, color-mixing and washes. Students will develop their painting skills, techniques, and aesthetic sensibilities to artistic

expression in watercolor medium. The class format consists of studio work with lectures, examples, demonstrations, and individual as well as group critiques. Reading and homework assignments are coordinated with the studio work.

FAPDFP200

Fresco Painting

3 semester credits. The aim of this combined studio art and lecture course is to introduce fresco painting (wall painting) to students who have not necessarily studied art history or acquired any form of artistic training. This course explains the meaning of fresco painting and why it became one of the most important painting techniques in Renaissance Italy. Using a radically new and exciting approach to understanding this technique and the historical and political contexts in which these masterpieces were created, students gain an in-depth understanding of frescoes and their golden age. The primary focus of this course is to provide students with an intimate experience of how a fresco is created by directly experiencing the basic ingredients of fresco painting such as sand, lime, stone, stucco, and mineral pigments to create their own frescoes using traditional techniques. Site visits to relevant Florence churches and palaces are an integral part of the course.

FAPDWP210

Words, Painting, and Emotions: The Mind Map of Creativity

3 semester credits. This art course aims to make students aware of their creativity as well as to teach them how to utilize and take advantage of it. The course will enable students to define the artistic techniques that are best suited to their talents, as well as to master and appropriate them as tools for expressing their inner world. The course consists of lectures and workshops. Lectures focus on the nature of creativity, art, genius, technique, aesthetic, and artistic judgement in the history of art and philosophy from ancient Greece to present times. Workshops include a wide range of exercises based on creative telling, writing, painting, and movement.

FAPDID220

Intermediate Drawing

3 semester credits. In this intermediate drawing course, figure models are used to build an extensive knowledge of anatomy and the structure of the body. Along with their own explorations, students will be introduced to the Italian Renaissance with a focus on the human form through museum visits and lectures. Students will also focus on understanding "figure and ground" –the relationship between the volume of a figure and the space that surrounds it. Students will explore different techniques through the use of traditional black and white as well as color media. Group and individual critiques are an integral part of the course. Students will also work on the development drawing projects for a final exhibition (not applicable to summer sessions). Prerequisites: Foundation Drawing or equivalent.

FAPDIP220

Intermediate Painting

3 semester credits. This course builds on the basic elements of painting introduced in the foundation level course. The technical study of painting through the use of oil pastels, acrylics, and oil paint continues with a focus on the anatomy of the human form studied via live models. Students will be guided through the challenges of color, composition, value, and pictorial dynamics. This progressive building up of skills is balanced by the encouragement of the emerging personal artistic expression of each student. Group and individual critiques serve to analyze personal expression and to monitor the mastering of the technical painting skills. Visits to exhibits in Florence of contemporary painting are an important component of the course. Prerequisites: Foundation Painting or equivalent.

FAPDFS225

Florence Sketchbook

3 semester credits. This course is designed to take full advantage of the student's unique experiences living and studying in the city of Florence. With on-site inspiration channeled into artistic creativity, students will draw on location at sites of historical significance and visual interest, ranging from architectural masterpieces, landscape vistas, and medieval streets to formal gardens, street markets, and Renaissance fountains. Course topics will document the rich history of how Florence and its environs have attracted and inspired visiting artists over the centuries. Students will develop individual sketchbooks with the aim of building up source material for future projects. The classroom approach of this course is based on experiencing the city of Florence as the academic space for learning and engagement. Classes are not held in a traditional, frontal-style setting; each lesson is carefully mapped for curricular content and featured locations: lectures, observations, exercises, analysis, and reflections on presented topics are held in relevant sites that are accounted for in the academic planning, syllabus, and related course material. Coursework and submissions will be regularly assessed on the MyAUF platform through daily assignments in addition to exams, papers, and projects. Learning through the on-site classroom approach fosters a deeper understanding of the cultural environment of Florence and how it is related to the subject of study represented by the course, and allows the overall experience to contribute to the students' academic and personal enrichment.

FAPDAT300**Art Therapy**

3 semester credits. This lecture/lab course introduces students to the therapeutic functions of art. The aim is for students to become familiar with art therapy methods and techniques whose primary objective is to develop creative expressions. During class meetings, students will use their own personal experiences by conducting direct experiments to understand the function of art within a therapeutic context. This hands-on experience will then be compared with the theoretical ideas outlined in the required readings. In the laboratory/studio part of the course, students will handle a great variety of art materials ranging from the more traditional to less common objects. The aim is to facilitate self-expression on a non-verbal and creative level and in a safe environment, open to the free exchange of opinions and untouched by prejudiced or judgmental attitudes. The essential elements that compose the created image - space, color, movement, and form - will be examined and put to the test as expressive and symbolic tools of one's inner world.

FAPDAD320**Advanced Drawing**

3 semester credits. This advanced course focuses on mastering the formal elements of drawing (line, tone, space, and composition) and how they are utilized for expressivity and creative goals. Throughout the duration of the course, students will strengthen technical skills by using different materials and dealing with complex issues inherent to drawing such as figure and object drawing and expression. We will also examine the role of drawing today as producer of meaning within different environments and contexts. A theoretical component of the course, consisting of discussions and critiques, will supplement lab and studio practice. Students will also work on the development of drawing projects for the final exhibition (not applicable in summer sessions). Prerequisites: Intermediate Drawing or equivalent.

FAPDWC330**Watercolor and Tempera/Gouache Techniques**

3 semester credits. This course is based on watercolor, tempera and gouache techniques, with a focus on modern painting techniques and classical structure. Form, value, and proportions will be studied as means of determining space, shape, volume, and composition. Emphasis on transparent watercolor techniques include the exploration of mixed media. Learning various brushwork techniques, interaction of shapes, color, and negative and positive space will be thoroughly investigated to create vital, vivid and fluid watercolors. The aim is to reinforce each student's level of observation, interpretation and critical ability, to allow a natural and skillful approach to watercolor painting. Prerequisites: Studio, fine arts, and visual arts majors.

FAPDAP350**Advanced Painting**

3 semester credits. This advanced course allows students with previous experience to work on individual projects to develop their strengths and hone technical areas of in need of improvement. Students will emerge from the course not only having developed a personal visual identity but also having attained a high level of technical competence in traditional methods and materials. Students will also have considerable opportunities to practice with non-traditional techniques and methods. Challenging individual critiques are an important component of this course. Prerequisites: Intermediate Painting or equivalent.

FAPDAT400**Advanced Art Therapy**

3 semester credits. This advanced lecture/lab course explores the history of art therapy as well as different contemporary theoretical approaches as well as practical applications of art therapy in various contexts and settings. Specific advanced scientific literature will be discussed, case studies will be analyzed, and contemporary challenges will be dealt with in order to shape critical knowledge of art therapy ethics, boundaries, limits and meanings associated with taking care of individuals, families, groups, and communities. Using their own personal experiences, students will use a great variety of media from diverse perspectives first-hand: writing, drawing, painting, collaging, and other techniques will be connected to each art therapy perspective in different ways in order to offer an idea of the flexibility required when dealing with this discipline. Glimpses will be also offered on other expressive art therapies such as music therapy and dance therapy. Prerequisites: Introduction to Art Therapy or equivalent.

DEPARTMENT of Sculpture

The Department of Sculpture offers courses of varying levels related to the discipline of sculpture. Techniques of modeling, casting, and working with 3D forms are covered during the foundational level while the more advanced levels provide the opportunity to work with diverse materials.

FASCFS310**Foundation Sculpture**

3 semester credits. Through the study of sculpture in abstract or realistic modes, this course presents current and traditional sculptural media such as wax, plaster, and clay. Covered topics feature a strong emphasis on the development of basic technical skills for the creation of bas-reliefs, high reliefs, and more complex three-dimensional forms. Basic casting techniques will also be introduced. By learning technical skills, the nature of different materials and their proper and more experimental use, students will learn how to channel their specific artistic identity and individual sensibility, and expand the possibilities of expressing their own creativity through the arts.

FASCIS400**Intermediate Sculpture**

3 semester credits. This course is for students who seeking to investigate the sculptural materials, processes, and methods through projects involving with modeling, casting and assembling. Traditional and contemporary concerns of sculpture will be examined through projects, demonstrations, and by analyzing contemporary and ancient sculptures. Prerequisites: Foundation Sculpture or equivalent.

FASCAS490**Advanced Sculpture**

3 semester credits. This is the advanced-level continuation of the sculpture sequence with a greater emphasis on developing the student's unique and individual direction. Advanced projects in mold making, carving with wood, tufa stone, and non-traditional sculpture materials are assigned. Students will also work on the development of a work or a body of works for the end of the year exhibition project (this does not apply to summer sessions). Course content varies from term to term. Prerequisites: Intermediate Sculpture or equivalent.

SCHOOL OF GLOBAL STUDIES (GS)

The School of Global Studies gathers the following departments:

Anthropology (AN)

Happiness Sciences (HS)

Multicultural Diversity and Gender Studies (DG)

Peace Studies (PS)

Urban Studies (US)

The School of Global Studies examines the globalized world in terms of social interaction, human intervention, and cooperation between diverse populations. Through interdisciplinary education, engagement, and ethical approaches, the School of Global Studies seeks to analyze the complexity of the communities and environments that we live in. Students are encouraged to empower their intellectual and personal capacities to make a positive difference in the world thanks to courses that develop a sense of responsibility and the awareness of the processes of change. Human development is the core of the schools' coursework for historic, emotional, multicultural, and sustainable purposes and perspectives.

DEPARTMENT of Anthropology

The Department of Anthropology offers courses that focus on human diversities and similarities from a sociocultural point of view. Through theoretical and empirical work, issues related to the everyday, religion, food, and music are examined.

GSANCA300**Cultural Anthropology**

3 semester credits. This course focuses on the forces that shape cultures and societies. The following topics will be explored: our relationship to our environment, systems of social organization, social rules of law, politics, economics, religion, language, and social practices. Students will gain an understanding of anthropological variations through the study of people as social and cultural beings.

DEPARTMENT of Happiness Sciences

The Department of Happiness Sciences embraces the development of skills and competencies to fulfil the potential of human beings. The Department offers a range of courses aimed at providing the theoretical frame and practical experience of how to improve and develop potential, happiness, and wellbeing.

GSHSHW210

The Science of Happiness: Skills and Wellbeing

3 semester credits. This course focuses on individual skills to succeed in social and personal life. It provides an introduction to the science of happiness, integrating findings from positive psychology, behavioural genetics, neuroscience, and behavioural economics. The course offers a set of tools and techniques to transform problems into learning opportunities and to develop and apply strategies and skills that promote overall progress in a person's psychological, physical, and social well-being.

GSHSYT300

Yoga Therapy: Philosophy and Practice

3 semester credits. This course is aimed to offer students already possessing a solid foundation of yoga knowledge and practice the tools to use the therapeutic functions of Hatha yoga in overcoming physical, mental, and emotional distress. Students will become familiar with health, wellness, and stress management topics through yoga practice in a therapeutic context. Through the hands-on approach to asanas, pranayama breathing exercises, and meditation techniques, students understand how to integrate yoga as a complementary treatment to medicine and a vital role in maintaining a healthy body and mind. The constant practice of awareness and observation combined with an analysis of anatomy and physiology applied to common pains and distresses will development the application of yoga therapy in individual and group contexts throughout the duration of the course.

DEPARTMENT of Multicultural Diversity and Gender Studies

The Department of Multicultural Diversity and Gender Studies offers courses related to intimacy and sexuality, the definition of gender roles, contemporary slavery, and Italian culture with a special focus on gender relations in the Mediterranean.

GSDGSR350

Love, Sex, and Marriage in Renaissance Italy

3 semester credits. Beginning with an examination of the "how to" advice manuals common to Italian households during the Renaissance period, this course explores various aspects of sexuality in Renaissance Italy. These aspects range from the aforementioned self-help books aimed at instructing young couples in sexual pleasure, to conception and childbirth, and an examination of the differing social roles of the common prostitute (meretrice) and the high-class courtesan (cortigiana). The theme of male homosexuality will also be explored with special focus placed on the intellectual climate of Renaissance Florence where the prevailing interest in Neoplatonic philosophy may have played a part in creating a more lenient moral climate for homosexuals. Discussions will take cue from Renaissance art in which erotic subjects became increasingly popular in courtly circles in the sixteenth century. Museum visits form an integral part of this course.

DEPARTMENT of Urban Studies

The Department of Urban Studies offers courses focusing on the life and interaction within urban spaces in terms of environment, migration, and street culture.

GSUSSF300

Sacred Florence Walks

3 semester credits. The development of the city of Florence and that of the Church are inextricably linked with one another; Christian, and more specifically, Catholic faith provided a framework for one's life, informed the development of social institutions and governing bodies, and inspired the development and flourishing of art and architecture during the period that would come to be known as the Renaissance. In short, this faith touched every aspect of life in the Florence of centuries past, and its present is still seen, felt, and experienced when moving through the dense urban fabric of the city. This course will also investigate the ways in which religious faith permeated numerous aspects of Florentine society and daily life, from the monasteries and convents spread throughout the city, to its charitable institutions and hospitals, to the care for the souls of the condemned, and, more joyfully, to celebratory traditions that survive to the present day. Themed walks will offer an opportunity to explore these themes through engaging with works of sacred art and architecture, as well as sites and routes of religious significance. Works and structures will be contextualized within the historic period in which they were produced, allowing students to understand how and why they were executed, as well as to explore the significance they would have held for their original viewers and to discuss what they mean to beholders today. The analysis of these spaces, places, and works will highlight additional layers of meaning and interpretation: life, death, violence, popular culture, and social change, among others. Open to students from all backgrounds and academic concentrations, this course will allow participants to discover the city of Florence through a unique lens while simultaneously encouraging them to learn about Italian historical epochs and the cultural diversity of its traditions. The classroom approach of this course is based on experiencing the city of

Florence as the academic space for learning and engagement. Classes are not held in a traditional, frontal-style setting; each lesson is carefully mapped for curricular content and featured locations: lectures, observations, exercises, analysis, and reflections on presented topics are held in relevant sites that are accounted for in the academic planning, syllabus, and related course material. Coursework and submissions will be regularly assessed on the MyAUF platform through daily assignments in addition to exams, papers, and projects. Learning through the on-site classroom approach fosters a deeper understanding of the cultural environment of Florence and how it is related to the subject of study represented by the course, and allows the overall experience to contribute to the students' academic and personal enrichment.

GSUSDF340

Dante Alighieri's Florence: Readings and Cultural Walks

3 semester credits. This course will examine excerpts of Dante Alighieri's greatest passages from the Divine Comedy and other works in relation to the space and history of Florence. Textual analyses will be performed, unpacking the dense symbolism and motifs reflective of the intellectual and moral climate during 14th century Florence. Students will visit churches, piazzas, and palaces within the city and will examine these locations in the context of Dante's life and surrounding controversy, the accusations and denunciations in his writings, the physical descriptions of the city, and the characters and historical figures present in his works. The classroom approach of this course is based on experiencing the city of Florence as the academic space for learning and engagement. Classes are not held in a traditional, frontal-style setting; each lesson is carefully mapped for curricular content and featured locations: lectures, observations, exercises, analysis, and reflections on presented topics are held in relevant sites that are accounted for in the academic planning, syllabus, and related course material. Coursework and submissions will be regularly assessed on the MyAUF platform through daily assignments in addition to exams, papers, and projects. Learning through the on-site classroom approach fosters a deeper understanding of the cultural environment of Florence and how it is related to the subject of study represented by the course, and allows the overall experience to contribute to the students' academic and personal enrichment.

SCHOOL OF HORTICULTURE (HC)

The School of Horticulture (HC) gathers the following departments: General Horticulture (GH) Horticulture studies at AUF focus on knowledge, techniques and development regarding fruits, vegetables, plants, and gardens. Courses examine the life cycle of plants from the nursery to the environment as well as flowering plants, shrubs and trees for public and private spaces. Coursework and activities provide an important basis for students seeking to gain experiences related to future involvement in agricultural and horticultural management.

DEPARTMENT of General Horticulture

The Department of Horticulture offers courses on plants and their processes, cultivation, and management. Topics include Italian themes such as the Italian garden and olive oil.

HCGHFI320

Secret Gardens of Italy

3 semester credits. This course spans the history of Italian gardens from the 1200s to the 1700s. The course explores the evolution of the Italian garden landscape starting from the ancient Roman roots and the emergence of herbal gardens in medieval monasteries for medicinal remedies to the flourishing of early Renaissance masterpieces in the great palaces and villas of Italy. The early transformation of the garden from functional to recreational purposes will be examined in religious and humanistic contexts. A second phase of evolution from the recreation to symbols of power will be introduced through the gardens of ruling families and religious figures who combined garden aesthetics with experimentation and horticultural innovation until the late Renaissance. The course will conclude with the waning of the Italian garden in the 18th century, which ceded the domination of Italian gardens to the landscaping practices of France.

HCGHHT350

Special Project: Experiential Learning in Community Garden Management

3 semester credits. Through this special project course, students are involved in horticultural practices with a focus on community and wellbeing. Students will engage in plant-related activities to foster the cognitive, social, emotional, and physical wellbeing of different groups of users and types of contexts. Activities will focus on indoor/outdoor gardens through the use of tools, equipment, structures, and techniques used in horticultural practices. Topics include principles of horticulture, plant propagation, soils and soil cultivation, pests and diseases, watering management, and garden care. Students will experience first-hand the restorative powers of gardens, landscapes, and green spaces through direct experiences aimed at restoring the connectivity between green sustainability and society. Gardens in the urban landscape of Florence city center and the AUF campus network provide a rich backdrop for the field-based practices of this placement course. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI).

CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Plant-based practices, horticultural therapy research, plant profiling and archiving, garden care and management, watering and propagation, final portfolio. Additional materials/Dress code: Garden-appropriate attire and protective clothing/shoes. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

SCHOOL OF LIBERAL ARTS (LA)

The School of Liberal Arts (LA) gathers the following departments:

Art History (AH)
Cinema and Theatre Studies (CT)
Classical Studies (CS)
Comparative Literature (CL)
Criminology (CR)
English Composition and Creative Writing (CW)
Geography (GE)
History (HS)
International Education (IE)
Music and Performing Arts (PA)
Philosophy (PL)
Political Science and International Relations (PS)
Psychology (PY)
Religious Studies (RS)

The School of Liberal Arts and its related departments are structured as to provide students with a broad, interdisciplinary knowledge of the arts, humanities, and social sciences. Liberal arts at AUF are studied with the application of critical thinking and the global perspective. Coursework is enhanced by the practice of values, civic engagement, and community-based skills.

DEPARTMENT of Art History

The Department of Art History offers a broad spectrum of courses allowing students to follow a structured academic track related to education in the arts. The department provides students with a clear insight on the history of artistic and architectural movements, major masterpieces, artistic and architectural details, and aesthetics.

LAAHAH210

Introduction to Art History

3 semester credits. This introductory art history course will take students through Italian and European art from the classical Greek and Roman periods up to and including the eighteenth century. Special emphasis will be given to Florentine and Italian art of the thirteenth and fourteenth centuries and to the "Golden Age" of the Renaissance. The course is aimed at students who have not taken a history of western art course before. Lectures will alternate with on-site teaching in Florence including architectural walking tours and visits to relevant museums, churches, and palaces.

LAAHSS250

Symbols and Symbolism in Western Art

3 semester credits. This course is divided into three parts. Since religious subject matter dominated Western art up to the end of the seventeenth century, the first part of the course will look at Christian symbolism in art and help students to decipher the visual language of images and objects in religious paintings, sculpture, architecture, and objets d'art. The emphasis will be on Italian art from the medieval and Renaissance periods, whose symbols can range from the straightforward identification of saints by objects they hold, to the more complex messages relating to Christian belief such as the concept of incarnation. The second part of the course will have a more secular focus (with an inevitably strong

interconnection with religious symbolism). Through a concentration on Italian ruling families (i.e. the Medici in Florence), students will learn about the importance and significance of emblems (imprese) and symbols adopted by individuals and families during the period of the Italian Renaissance. In conclusion, students will look at the ways through which geometry is used symbolically in art and architecture to communicate a specific belief. With this regard topics feature geometric forms such as the circle, triangle, square, pentagon, and related two and three-dimensional forms such as the cross, spiral, Golden Mean, and Platonic solids. Museums visits integrated to the course include the Uffizi Gallery and the Bargello Museum.

LAAHSF300

Sacred Florence Walks

3 semester credits. The development of the city of Florence and that of the Church are inextricably linked with one another; Christian, and more specifically, Catholic faith provided a framework for one's life, informed the development of social institutions and governing bodies, and inspired the development and flourishing of art and architecture during the period that would come to be known as the Renaissance. In short, this faith touched every aspect of life in the Florence of centuries past, and its present is still seen, felt, and experienced when moving through the dense urban fabric of the city. This course will also investigate the ways in which religious faith permeated numerous aspects of Florentine society and daily life, from the monasteries and convents spread throughout the city, to its charitable institutions and hospitals, to the care for the souls of the condemned, and, more joyfully, to celebratory traditions that survive to the present day. Themed walks will offer an opportunity to explore these themes through engaging with works of sacred art and architecture, as well as sites and routes of religious significance. Works and structures will be contextualized within the historic period in which they were produced, allowing students to understand how and why they were executed, as well as to explore the significance they would have held for their original viewers and to discuss what they mean to beholders today. The analysis of these spaces, places, and works will highlight additional layers of meaning and interpretation: life, death, violence, popular culture, and social change, among others. Open to students from all backgrounds and academic concentrations, this course will allow participants to discover the city of Florence through a unique lens while simultaneously encouraging them to learn about Italian historical epochs and the cultural diversity of its traditions. The classroom approach of this course is based on experiencing the city of Florence as the academic space for learning and engagement. Classes are not held in a traditional, frontal-style setting; each lesson is carefully mapped for curricular content and featured locations: lectures, observations, exercises, analysis, and reflections on presented topics are held in relevant sites that are accounted for in the academic planning, syllabus, and related course material. Coursework and submissions will be regularly assessed on the MyAUF platform through daily assignments in addition to exams, papers, and projects. Learning through the on-site classroom approach fosters a deeper understanding of the cultural environment of Florence and how it is related to the subject of study represented by the course, and allows the overall experience to contribute to the students' academic and personal enrichment.

LAAHRA320

Renaissance Art in Florence

3 semester credits. This art history courses provides students with a unique and stimulating opportunity to study Renaissance art in Florence - the city of the movement's birth. The course will provide students with an in-depth exploration of Florentine Renaissance painting, sculpture, and architecture throughout the 15th century and into the beginning of the 16th century. Students will not only learn to identify and analyze the individual styles of artists such as Montello, Brunelleschi, Masaccio, Fra Angelico, Botticelli, Verrocchio, Leonardo da Vinci, and the young Michelangelo, but they will also be able to relate the artists and their work to the social, religious, philosophical, political, and cultural contexts of the time. Patronage conditions will be examined with a particular emphasis on the Medici family as arbiters of taste. Visits to museum, churches, palaces, and other modes of on-site teaching form an integral and essential part of this course. Students will also be expected to carry out assignments related to museums and other art historical sites not included in the class visits. Prerequisites: College-level survey course on Western Art or equivalent.

LAAHFI320

Secret Gardens of Italy

3 semester credits. This course spans the history of Italian gardens from the 1200s to the 1700s. The course explores the evolution of the Italian garden landscape starting from the ancient Roman roots and the emergence of herbal gardens in medieval monasteries for medicinal remedies to the flourishing of early Renaissance masterpieces in the great palaces and villas of Italy. The early transformation of the garden from functional to recreational purposes will be examined in religious and humanistic contexts. A second phase of evolution from the recreation to symbols of power will be introduced through the gardens of ruling families and religious figures who combined garden aesthetics with experimentation and horticultural innovation until the late Renaissance. The course will conclude with the waning of the Italian garden in the 18th century, which ceded the domination of Italian gardens to the landscaping practices of France.

LAAHAP325**Art and Places: From Renaissance Florence to the Contemporary Metropolis**

3 semester credits. This course represents a comparative study of art as an expression of human experience from the aesthetic paradigms developed during the Renaissance to the contemporary perception of beauty. Major artists and influences will be analyzed in terms of styles and movements across eras and in relation to the concept of place. The course will examine the contrasts between the multiple identities emerging in Florence as diverse ways to convey art and beauty. Course topics and learning approaches feature an experiential pathway for understanding the evolution of artistic language and its potential future directions.

LAAHAR340**Italian Renaissance Architecture**

3 semester credits. This course explores the principal architects, monuments and themes of fifteenth and sixteenth century Italian architecture. The course includes site visits in the city of Florence. Emphasis will be on Renaissance architecture in Florence, but will also include architectural developments in Rome, Urbino, Mantua, Verona and Vicenza. Special topics will include: architectural theory, Medici and papal patronage, urban planning, and church and palace design. A special focus will be dedicated to architects: Brunelleschi, Alberti, Michelozzo, Giuliano Sangallo, Bramante, Antonio Sangallo the Younger, Michelangelo, Giulio Romano and Palladio. Visits to key Renaissance buildings and urban spaces in Florence are included.

LAAHBB350**Michelangelo, Caravaggio, Bernini**

3 semester credits. Through an in-depth focus on three major Italian artists - Michelangelo, Caravaggio and Bernini - this course will examine the development of significant artistic movements from the High Renaissance to the Baroque. Michelangelo Buonarroti's genius in painting, sculpture, and architecture epitomizes the 16th century High Renaissance, but at the same time his achievements paved the way for the Baroque style. The Baroque will be examined through the work of two of the most innovative and original artists of the 17th century: Caravaggio and Gian Lorenzo Bernini. The dramatic supra-realistic paintings of Caravaggio will be related to his equally dramatic lifestyle. The impact of Caravaggio's style in Northern Europe will be discussed in detail. Gian Lorenzo Bernini, whose name has become synonymous with the High Baroque, produced sculpture and architecture that can be read as compelling visual embodiments of the Roman Catholic Counter-Reformation and the idea of the "Church Triumphant," as well as of secular absolutism. Lectures in the classroom and on-site visits in Florence provide the student with a detailed knowledge of the three artists and their oeuvre within the context of political, religious, and social history. This course may include a field learning activities. Prerequisites: Survey of Western Art or equivalent.

LAAHCI360**Contemporary Italian Art**

3 semester credits. The course explores the works of artists who, over the last 50 years, have made today's art and constructed the relationship between artists and the city of Florence in the Italian context. Emphasis is placed on comparing the panorama of traditional, historic Florence and Italy to international contemporary art. The course will involve lectures (a survey of art in Tuscany and Italy, including abstract experiences, Italian pop art, minimal art, Poesia visiva, Trans-avant-gardism and the present-day tendencies of figurative art) and fact-finding visits to artist ateliers where course participants are encouraged to ask questions, i.e. which factors led artists towards certain decisions, which cultural forces led artists to adopt certain forms, etc. The course alternates between fieldwork for visiting galleries and ateliers and carrying out interpretative analyses of the fieldwork in the classroom. The course encourages contact with the living tissue of art. The Florentine creative scene, vibrant but rooted in history, is varied and complex; this course gives the student the opportunity to establish direct, informed contact with it. Prerequisites: Introduction to Art History or equivalent.

LAAHMA360**Masters of Architecture**

3 semester credits. This course consists of theoretical and practical approaches that gradually and comprehensively allow the student to approach the logic of composite syntax and design problematics of contemporary architecture. Students will conduct a critical analysis of concrete examples of architecture through the works of globally recognized architects, presented in individual lessons focusing on a direct and cross-sectional approach in order to draw out significant relationships of methods and language from their projects and singular experiences. The principal objective posed by this course is to understand the original features of an architectural project or research, starting from a reflection upon the "elements of architectural composition," their application, and the evolution of architecture. The analysis is conducted with a historical timeframe, starting from a study of the masters of architecture such as Boullée and Palladio and how the application of their teachings is located in subsequent architects such as Thomas Jefferson and arrives at the works of masterpieces modern architects such as Le Corbusier, Louis Khan, Mies van der Rohe, and Frank Lloyd Wright and those from the Italian

panorama including Carlo Scarpa. The concluding studies will be concentrated on current masters working in the field such as Alvaro Siza, Peter Zumthor, and Santiago Calatrava.

LAAHTC370

Art Theory and Criticism

3 semester credits. This course examines major philosophies and concepts that have contributed to the discussion of art theory, aesthetic discourse, and criticism in the wider context of contemporary society. Reading and analyzing various texts from antiquity to the present, students will explore the underlying questions and meanings of art and how they interact or conflict throughout the development of Western thought, behavior, and society. The aim of this course is to utilize art theory foundations in order to develop an informed critical analysis. Texts covered in class will include writings by philosophers, critics, and artists such as Plato, Alberti, Kant, Benjamin, Greenberg, Barthes, Baudrillard, Lippard, and Trinh T. Minha. Prerequisites: Introduction to Art History.

LAAHCS400

Cultural Studies Capstone

3 semester credits. The cultural studies capstone course provides the student the opportunity to integrate many of the topics of the overall course of study. During this project, students must apply their cumulative knowledge and experientially acquired skills to complete the course project. Prerequisites: Open to approved students of senior standing.

DEPARTMENT of Classical Studies

The Department of Classical Studies is focused on the teaching of Latin, ancient history, and archaeology. Students advance in their knowledge of the classics and explore the origins of Western civilization and life in the Greek, Roman, and Etruscan societies.

LACSAH325

The Age of Heroes: Iliad, Odyssey, Aeneid

3 semester credits. This course is a general overview of ancient literature through the analysis and comparison of one of the oldest works of western civilization. Through the reading of some significant chapters taken from the Iliad, Odyssey, and Aeneid, students will examine the aristocratic world and heroes described by Homer in 8-7th century BC in order to reconstruct the society of early Greece. The stories presented in these three works, fundamental for classical civilization, show how Greeks used myth to express archetypal values that became immortal for successive generations. Myths are analyzed not only as incredible stories but also as bearers of important messages about life within society and as primary forms of communication and instruction.

DEPARTMENT of Comparative Literature

The Department of Comparative Literature examines some of the major themes related in fiction and poetry and track their cultural, social, and historical development.

LACLGT340

Literature of the Grand Tour of Italy

3 semester credits. Since antiquity, travel has been one of the most fascinating experiences in the lives of individuals or groups of people, and Italy has emerged as one of the most desired destinations amongst international travelers. The term "Grand Tour" was used for the first time in 1670 by the British priest Richard Lassels and it specifically refers to the traveling experiences of European nobility and upperclass individuals in Italy and France during the 17th and 18th centuries. Especially in the second part of the eighteenth century, the Grand Tour became an essential ingredient in a young gentleman's life and general education. "A man who has not been in Italy is always conscious of an inferiority, from his not having seen what it is expected a man should see," said the critic Samuel Johnson, expressing a view widely shared by his contemporaries. This course will analyze the literature generated by the Grand Tour experience in Italy and its continuation and development in the 20th century. The main focus of the course will be the textual analysis of the essays, letters, and diaries written by some of the most famous authors who resided and traveled in Italy. The selection will include writings by Byron, Shelley, Goethe, Stendhal, Dickens, Mark Twain, Mary McCarthy, Kate Simon, and Christopher Woodward.

LACLPC355

Literature of Migration

3 semester credits. This course explores the theme of migration in contemporary postcolonial literature. The focus will be on both fictional and non-fictional modes of transcribing the experience of dislocation. A special emphasis will be placed on the role played by literary tradition in the writer's shaping of personal identity; the first lessons will provide students with the

basic theoretical tools to help them discuss a literary text (especially autobiographical writings). Experimentation of form as well as significant innovations in content will be covered with in detail. Students will also be introduced to the basic historical events and changes of such countries as India, Pakistan, Sri Lanka, South Africa, and Algeria in order to better understand past and contemporary interactions between the ex-colonies of ex-colonial powers such as Britain and France. Readings will include works by J.M. Coetzee, Michael Ondaatje, Hanif Kureishi, Jhumpa Lahiri, Azouz Begag, Salman Rushdie, and Edward W. Said.

DEPARTMENT of English Composition and Creative Writing

The Department of English Composition and Creative Writing introduces the student to university-level writing and expands their critical abilities. Several types of written work is examined from fiction and non-fiction perspectives as well as academic writing.

LACWRS070

Research and Academic Skills

3 semester credits. This course provides students with the fundamental skills of academic writing for undergraduate studies. The aim of the course focuses on the process of writing and how to organize and structure an essay. Students will learn about the phases of preparing (brainstorming, mapping, outlining), drafting, reviewing and revising, and editing papers that successfully analyze topics as required by academic courses and research. Topics also include strategies for improving coherence, discourse, summarization, as well as the proper use and citation of sources.

LACWWR101

Fundamentals of Writing

3 semester credits. This course reinforces the foundational undergraduate writing skills of essay preparation and organization by integrating critical reading to writing strategies. Students will review college-level writing skills according to the academic approaches of reviewing, analyzing, and responding to the concepts of other authors within their own work. The aim of the course is to cultivate the ability to create samples of academic writing supported by a well-planned argumentation and a critical response to both the discipline and related commentary as provided by scholars and critics.

LACWCW200

Creative Writing

3 semester credits. This course is based on an introduction to fiction writing. Topics cover the technical elements of fiction writing through lectures and in-class writing exercises that develop dialogue, voice, plot, image, character development, point of view, scene, structure, and other prose skills. Coursework will be further enriched with assignments that students will use in writing more substantial pieces of fiction. Students will learn to critique work from a writer's perspective. Prerequisites: Foundational writing skills are not covered. Students are expected to apply a strong command of syntax, structure, and style according to the course topic.

LACWLM330

Magazine Editing and Publishing I

3 semester credits. The first of a two-part series on magazine production, this course gives students a professional magazine production experience as an academic course. Students, under the supervision of faculty members, will curate every phase of production brainstorming, design, writing, photos, editing, layouts, production, and distribution of a professional lifestyle magazine produced by the institution. The magazine and its semiannual format will represent the student's approach to living in Florence and topics such as the arts, gastronomy, travel, style, city scenes, etc. from a cutting edge perspective that seeks to challenge and go beyond the surface of a city. Course projects and activities will interact with the journalism activities of Blending, the magazine of AUF's campus press Ingorda. This project requires additional hours outside of regularly scheduled class times. This class includes experiential learning with CEMI.

LACWLM430

Magazine Editing and Publishing II

3 semester credits. This course is aimed at developing and producing the second magazine project after the first semiannual edition. Students will be challenged to explore deeper and more complex topics related to Florence as well as to take on a leadership role for editorial content and overall magazine layout design. Course projects and activities will interact with the journalism activities of Blending, the magazine of AUF's campus press Ingorda. This project requires additional hours outside of regularly scheduled class times. This class includes experiential learning with CEMI. Prerequisites: A layout design course, publishing course, or equivalent.

DEPARTMENT of History

The Department of History examines a wide range of topics related to specific periods of time, notable figures, events, subpopulations, and civilization in ancient, medieval, Renaissance, modern, and more recent eras.

LAHSWC230

History of Western Civilization from Antiquity to 1500

3 semester credits. This course guides the student through the rise of society in Ancient Greece and Rome, the Middle Ages, and the European Renaissance. This span of European history is examined from many viewpoints including the intellectual, scientific, cultural, economic, political, and social. This course includes museum visits.

LAHSMF230

The Medici Family: A Florentine Dynasty

3 semester credits. This course traces the rich and varied history of the Medici family, whose name has become almost synonymous with the history of Renaissance Florence itself. Beginning with the rise of the Medici bank under the astute and mindful Cosimo the Elder in the early fifteenth century, and concluding with the death of Gian Gastone de' Medici and the opulent luxuries of his princely palace in 1737, this course examines the Medici as bankers, statesmen, patrons of the arts, entrepreneurs and, ultimately, as absolute rulers of the state of Tuscany. The role of the family's female counterparts will also be examined, especially in relation to their dynastic marriages that linked the Medici to leading European political powers. Visits to key Medici historic sites (palaces and villas) are an essential component of the course.

LAHSPF280

Faces, Facts, and Places in Italian Fashion

3 semester credits. This course addresses significant moments in the timeline of Italian fashion from its historic origins to the present day. While exploring the art and business of Italian fashion design, students will encounter influential individuals, style and industry-changing happenings, and the places that hosted them. Designers and creative figures, industry players and companies, hallmark fashion shows, and significant Italian locations are amongst the case studies covered. Field visits and guest lectures are an essential component of this course.

LAHSIR330

History of the Italian Renaissance

3 semester credits. This course explores the meaning of the term "Renaissance" when applied to the period of Italian history from circa 1350 to 1550. The subject will be approached from a variety of standpoints: social, political, economic, intellectual, scientific, and artistic. The focus will be on the concept of Italian Renaissance Humanism and on the relationship between art and society during this period. Lectures will be supplemented by a number of visits to key historical sites in Florence. Field activities and museum visits are an integral part of the course.

LAHSGR340

Galileo and the Scientific Renaissance

3 semester credits. Galileo Galilei was one of the founding fathers of the modern scientific world who lived and worked for the larger portion of his life in Florence under the protection of the ruling Medici family. His life and works are a landmark in the history of science. What did he do and why is it so important? This course is designed to introduce the students to the intellectual ferment of the Renaissance, which produced the revolutionary figure of Galileo. Both the works of Galileo and his contemporaries will be examined. Visits to scientific museums and institutions in Florence form an integral part of this course.

LAHSSR350

Love, Sex, and Marriage in Renaissance Italy

3 semester credits. Beginning with an examination of the "how to" advice manuals common to Italian households during the Renaissance period, this course explores various aspects of sexuality in Renaissance Italy. These aspects range from the aforementioned self-help books aimed at instructing young couples in sexual pleasure, to conception and childbirth, and an examination of the differing social roles of the common prostitute (meretrice) and the high-class courtesan (cortigiana). The theme of male homosexuality will also be explored with special focus placed on the intellectual climate of Renaissance Florence where the prevailing interest in Neoplatonic philosophy may have played a part in creating a more lenient moral climate for homosexuals. Discussions will take cue from Renaissance art in which erotic subjects became increasingly popular in courtly circles in the sixteenth century. Museum visits form an integral part of this course.

DEPARTMENT of International Education

The Department of International Education offers courses related to innovative teaching methods and the history of education in international contexts.

LAIEFL300

Experiential Learning From Theory to Action: Field Learning, Service Learning, Community Service

3 semester credits. The course explores the educational theories and best practices that allowed contemporary generations to transition away from the traditional lecture environment of frontal classes. Topics focus on how emerging forms of education engage in the local cultural heritage through projects aimed at giving back to the community through volunteering, exploration, and service. Students will understand the management, organization, and philosophy of innovative teaching methodologies. This class includes experiential learning hours in the areas of field learning, service learning, and community service.

LAIEFL350

Special Project: Experiential Learning in International Education - Field Learning Assistant

3 semester credits. Through this special project, students will assist the Educational Field Learning department. Typical tasks may include developing field trip itineraries and participant lists, assisting with hotel and tour reservations, and manage trip reminders and pre-departure information. Students will also assist with promotional activities through social media updates and digital communication strategies. Participation in field trips as assistants to tour leaders will directly involve students in department activities or pre and post-departure participant interaction for the remote placement option. EL hours may be distributed from Monday through Friday. This placement will require shifts that take place on weekends or ongoing research and development-based projects for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Location research, itinerary development and review, logistical support for FL supervisors, itinerary and logistics performance analysis, participation satisfaction analysis, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

LAIESA350

Special Project: Experiential Learning in International Education - Study Abroad Assistant

3 semester credits. This special project course through the Student Life and Development Office offers students an opportunity to expand their knowledge of the study abroad experience from the perspective of the hosting country. The SLD office is the main point of reference for all incoming students. Responsibilities range from assisting with planning, organizing and promoting activities, contributing articles to the school publications, and general office duties. Students are expected to effectively collect and share information to students and the academic community. Students assist with the preparation of all orientation materials for future sessions and students. Furthermore, they will learn to handle sensitive issues related to culture shock and adjusting to studying/living abroad as well as leading facility tours for institutional visitors and potential students. Special projects are assigned depending on the area of interest. EL hours may be distributed from Monday through Friday. This placement may require PM shifts, shifts that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Main tasks:

Planning and developing student outreach initiatives, content creation for communication, student experience research, assisting staff logistics, final portfolio. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

LAIELS350

Special Project: Experiential Learning in International Education - Library Sciences

3 semester credits. This special project is an excellent opportunity for the student to understand institutional library systems. Working under the supervision of the library staff, students will perform circulation maintenance routines such as check-in/check-out and book processing and deadlines, shelving, and usage statistics. Additional duties include but are not limited to administrative and technical tasks. EL hours may be distributed from Monday through Friday. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Cataloging maintenance, collections research, user analysis, development of library initiatives for academic community, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

LAIERA350

Special Project: Experiential Learning in International Education - Resident Assistant

3 semester credits. This special project course coordinated by the Student Life and Development Office offers students an opportunity to expand their knowledge of the study abroad experience from the perspective of the hosting country and specifically student life and services. The AUF Pre-College program is designed to mirror the AUF undergraduate experience for students who are generally 16 to 18 years of age. Pre-college students choose from a variety of college-level courses and have numerous opportunities to engage in the community, explore campus life, and learn from a diverse group of peers in an independent but structured environment. Students are supervised by the SLD staff and Resident Assistants. Students enrolled in this special project placement will learn first-hand how Resident Assistants are an integral part of the Summer pre-college program, as they ensure the safety and wellbeing of participants as well as the success of program activities. Moreover, students will experience how RA responsibilities highlight the important role of residential life at AUF. The RA has extensive contact with pre-college students and serves as a liaison and resource; special project students will promote the integration of all aspects of campus life and assist with cultivating a positive environment that supports the University's educational objectives. Students will assist with planning, organizing and promoting activities, observe and assist with program-related administrative and clerical duties, and respond appropriately to program troubleshooting and student issues through assessment, referral to experienced professionals, and appropriate follow-up. The overall duration covers three 3-week sessions: In the first session, students will undergo training supervised by the SLD staff and gain exposure to the activities and procedures that will be implemented during the second session when the pre-college program is active. EL hours may be distributed from Monday through Friday. This placement also requires PM and weekend shifts. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Training will take place during Session II for three weeks followed by three weeks of full time RA duties during Session III. Additional materials/Dress code: Casual attire. Main tasks: Program planning and organization, coordination and supervision of activities, provide logistical support to program admin staff, student counseling and troubleshooting, final portfolio. Prerequisites: RA application, cover letter, CV, and material pertinent to the chosen area, interview.

LAIHEL350

Special Project: Experiential Learning in International Education - English as a Second Language

3 semester credits. This special project course aims to offer students an opportunity to develop ESL teaching skills in an international professional environment. ESL is a program that educates students who are not native English speakers. ESL

covers a wide range of student needs and abilities, from classes for students with limited English skills to those who have a higher level of language knowledge. The course placement is geared towards students who are keen to develop and enhance their teaching practice experience in order to stand out as an English language professional in the rapidly-growing field of teaching English. Students will have the opportunity to plan and deliver interactive English lessons and activities. The student's role as a Native-English Speaking Tutor will be to encourage an immersive and inspiring English language environment for individuals, complimenting their level of language knowledge as well as their professional resume. Coursework will encourage students to develop classroom management skills and lesson structuring and will train them to teach different types of learners, different levels, and different class types, from beginner to high intermediate. Topics include but are not limited to lesson planning, tutoring, language assessment, textbook selection, and can also include research duties. Students are encouraged to use creative approaches and modern teaching techniques to involve students in their lessons. EL hours may be distributed from Monday through Friday. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Curriculum review, lesson planning, analysis and observations of teaching activities, supporting faculty in co-delivery, coursework assessment, language teaching methodology research, final portfolio. Additional materials/Dress code: Business casual attire. Prerequisites: English Major. Students must submit a cover letter, CV, and material pertinent to the chosen area. Students will also be required to interview for placement.

LAIELT350

Special Project: Experiential Learning in International Education - Ludoteca Tutor (Junior Level)

3 semester credits. Learning Italian is not a one-off event; it requires commitment and dedication. If the experience is interactive, learners will stay curious and the learning process will be more effective. Within sQuola, the School of Italian Studies and Linguistics, AUF recognizes and aims to promote the lifelong pedagogical, educational and socio-cultural role of play for individuals and for society. Therefore, AUF has developed an ad-hoc "toy library" project, designed to promote playtime culture and learning through play. Ludoteca is a place for amusement, socialization, integration and education that puts play at the center of all its activities and projects. Ludoteca contributes to the development of the individual and provides students with a dedicated space, materials to play with and expertise that, when combined, create an opportunity to engage freely in playtime activities and support learning. Ludoteca is a project managed by Italian Language Tutors, supervised by the sQuola coordinator. The Tutor is the person of reference for the students involved in Ludoteca activities, and who is in charge of the daily management and the organization of games and activities held in the facility. Moreover, Tutors prepare and manage all the Ludoteca activities. The position of Junior Tutor is open to students who are interested in and have a passion for the Italian language and culture, and have already completed Italian Language Intermediate II or III, or an equivalent level. Junior Tutors will assist sQuola's Tutors in Ludoteca activities. They should be prepared to start their experiential learning at an entry level to gradually be assigned more challenging tasks. By participating in this project, students will reinforce their Italian language skills through play while helping Beginner level students to increase their own learning. At Ludoteca, Junior Tutors are invested with both the responsibility to guide lower level students towards a better comprehension of the language, and the opportunity to strengthen their own language and leadership skills. EL hours may be distributed from Monday through Friday. This placement may require activities that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks (all the activities are held in Italian): Activity supervision, guiding students in Italian conversations, creative activity development, activity preparation, student feedback reviews for faculty and department, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: Italian Language Intermediate II or III, or an equivalent level. Cover letter, CV, and material pertinent to the chosen area, interview.

LAIETA420**Special Project: Experiential Learning in Teaching Assistantship**

3 semester credits. The Special Project: Experiential Learning in Teaching Assistantship course allows students to experience and assist with aspects of teaching under the close supervision of a faculty member. TA students assist with classroom setup, course logistics, student management, coursework, classroom activities, and student performance evaluation. Additionally, TA students have the opportunity to lead selected classroom activities and contribute to lectures. TAs represent a bridge between faculty and students, as they facilitate the learning process by promoting communication management and strategies for course interaction between students and instructors. This class includes experiential learning with CEMI. CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Activity supervision, guiding students through course materials, creative activity preparation and development, contribution to lectures and seminars, student feedback reviews for faculty and department, assistance with grading, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: At least one upper-level course related to the topic of the course in which the student is serving, with at least a B grade or equivalent. Additionally, the student must have a GPA of 3.0 or better.

LAIIL420**Special Project: Experiential Learning in Teaching Assistantship - Italian Language**

3 semester credits. The Special Project: Experiential Learning in Teaching Assistantship - Italian Language is for students who are at an advanced academic standing and language level. The course allows students to experience and assist with aspects of teaching under the close supervision of a faculty member. TA students assist with classroom setup, course logistics, student management, coursework and classroom activities, and assisting the instructor with the evaluation of student performance. Italian language TAs are supervised by the sQuola teaching faculty, and assist faculty members with daily course management and organization. Moreover, TAs actively participate in course activities, and reinforce their own Italian language skills while helping other students in their language learning progress. This class includes experiential learning with CEMI. CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Activity supervision, guiding students through course materials, creative activity preparation and development, contribution to lectures and seminars, student feedback reviews for faculty and department, assistance with grading, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: Having completed at least one upper-level course in Italian language with at least a B grade or equivalent, or being Italian language native. Additionally, the student must have a GPA of 3.0 or better.

LAIERM560**Research Methodologies for International Educators**

3 semester credits. This graduate-level course develops previous studies on academic research methods to prepare instructors in the application of research to teaching undergraduate students in an international environment. Research methodologies will be regarded as an essential tool in the implementation of effective teaching in both multicultural classrooms and contexts where students need to establish an effective relationship local resources for the successful experience of an internationally-based study curriculum. The course will begin with an examination of how the instructional literacy of instructors can be enhanced through cross-cultural research approaches. Building on the topics introduced in the Strategies for Effective Teaching in International Education course for learning and student management, the research methodologies course focuses specifically on familiarization with local institutions and resource systems in the effort to create relevant connections between the cultural integration component of international education and the academic resources offered by a local community. Field learning visits to local institutions, discussions on how research methods can be applied to diverse categories of undergraduate courses, gaining leadership competency in guiding students through research abroad, and

specific case students of how research contributes to the overall learning community of a campus will be addressed throughout the duration of the course. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

LAIEIP600

Innovative Practices and Technology in International Education

3 semester credits. The scope of this graduate-level course is to present new teaching methodologies made possible by a global network and the growing availability of fast and powerful communication devices. Recent technology advancements made available a range of new teaching media, for example thematic easily accessible and manageable databases, powerful graphic systems allowing HD or UHD videos and student interaction and manipulation of 3D objects such as artistic human artifacts (sculptures, paintings, etc.) or items related to the natural sciences (molecules, body parts, etc.). Connectivity available almost anywhere reduces the dependence of coursework solely in building facilities, allowing for field experiences (museums, city walks), advanced hardware and software to share course materials in the form of interactive whiteboards where instructors and students can work at the same time from any location, and widespread portable devices (smartphones, tablets) for interactive visual platforms. A major focus of the course will be on the instant and dynamic accessibility to culture and current events as opposed to the static approaches of the past. In order to make the most of these new tools, an instructor has to understand their technology and master the new ways of interactions with the students, including the participation of field experts in moderated discussion settings. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

LAIEET610

Strategies for Effective Teaching in International Education Experiential Learning

3 semester credits. This graduate-level course is aimed at students who are willing to engage in a career in the field of international education, and who wish to acquire relevant perspectives and skills to teach classes to an international audience, both abroad and in their home country. The course will provide a theoretical background on most up-to-date and engaging teaching strategies to address a multicultural class, as well as a hands-on case-study based framework of elements of reference to build effective and stimulating teaching situations, with consistent reference to both didactic and educational objectives of a course. This course is made unique due to its connection with the three main educational assets implemented as core educational values by AUF: cultural integration, community engagement, and experiential learning. Experiential learning at AUF rethinks the concepts of the classroom and field experiences as related rather than distinct environments. The classroom is an on-going environment that extends beyond the physical spaces of lecture halls and laboratories; classroom learning is applied to the outer world. Field experiences must be rooted in academic contexts and give back to classroom learning a wider perspective of taught knowledge. Experiential learning is an active and lasting contribution, based on cultural integration, of international student perspectives to the local culture, and vice versa. Outreach and collaboration with the community increase awareness and expand an engaged knowledge of the local territory. Therefore, AUF offers a unique learning model that allows students to benefit from an all-encompassing educational experience based on theory and practice applied to real-life situations while learning comprehensive operational processes, problem-solving strategies, and leadership and management skills. Course topics provide a theoretical framework for engaging teaching strategies for the multicultural classroom. Hands-on approaches and case studies of effective and stimulating teaching situations will be covered, with consistent reference to the didactic objective of a course. The course is unique for the exploration of AUF's approach to experiential learning: experiential learning (EL), field learning (FL), and service learning (SL). Cultural integration through outreach and collaboration with the community encourages an active exchange between student and local perspectives as an important basis for an active contribution of EL-FL-SL in the learning path. Participants of this course will learn how the teaching experience represents one of the many components of the overall study abroad experience in order to acquire the necessary expertise to manage international learning environments in a dynamic and community-gearred context of cultural integration. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

LAIECI615

Comparative International Education and Student Diversity

3 semester credits. This graduate-level course involves participating students in a comparative analysis of educational systems worldwide and the growing diversity of students within them. Initial topics will begin with an in-depth review of higher education systems around the world, and how they align and diverge from each other in educational practice and degree completion. Educational theory, policy, and legislation in diverse contexts will be examined, with a particular focus on the US and the EU, as well as the role of education and educational policy and how they translate into real life issues of social justice, human rights, and global citizenship. As the course progresses into the how international education is implemented and comes into contact with its beneficiaries, i.e. the student population, topics will address the impact of diversity and multiculturalism on higher education campuses and classrooms. Students will be challenged to reflect on the ultimate question of whether systems are effectively accommodating the diverse student populations that they serve, and how the rapid pace of world change will affect the needs of both. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

LAIESJ620

Social Justice in International Contexts

3 semester credits. Social justice goes beyond the principles of diversity and acceptance; it addresses the circuits of power that influence the social structures in a society. How power is distributed, who benefits from this distribution, and what elements normalize unjust distributions of power in a society are focal points of this course. Cultural perspectives of social justice on a societal level and the role of educators as agents of change will be investigated from a critical perspective through reflections on global and local educational practices. The role of systemic oppression, cultural perspectives of social justice, and self-awareness of personal roles will be examined in-depth to develop a mindset of social justice within diverse environments.

Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Graduate Topics In International Education

LAIEAE630

Advanced English for International Educators

3 semester credits. This graduate-level course is aimed at high-intermediate to advanced proficiency non-native English speakers in the field of International Higher Education and Instruction. It is geared towards teaching professionals who seek to improve their communicative abilities in English, providing them with language building strategies which can be employed beyond the classroom. Through a content- and task-based approach to language learning, participants enrolled in this course will develop and advance all four language skills - speaking, listening, reading, writing –within the context of the international and multicultural classroom. The objectives of this course are multifold, with particular focus on pronunciation, acquisition of field-related vocabulary, and effective oral delivery techniques. Individuals enrolled in the course will apply language skills to real-life tasks related to the teaching profession, including the development of a course syllabus in English, student-led class discussions, and lectures. Students will be asked to assess themselves as well as their peers and to provide constructive feedback in order to identify key areas for improvement. Content-based language learning involves the acquisition of language through relevant, engaging contexts. Each lesson will focus on a different topic or content related to the world of academics. This approach to language learning requires active student participation in classroom activities and discussions. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

LAIEIL640

Teaching Methodologies for Italian Language Instruction

3 semester credits. This graduate-level course is designed for international instructors of the Italian language. It covers advanced modules of Italian grammar, language, and linguistic and explores some of the most up-to-date teaching strategies in the field of language studies. The course also includes a cultural and experiential learning module. The module's aim is to provide further teaching, methodological, and experiential best practices to Italian studies educators and language instructors by utilizing international perspectives and taking into account the ongoing evolution of language and society. At the end of the course, participants will be able to design, deliver, and assess (Italian language) lessons and courses through advanced didactic, methodological, and pedagogical tools. The course is taught entirely in Italian. Prerequisites: Successful completion of an undergraduate degree is required for this course. An upper-intermediate/advanced proficiency level of Italian is required.

DEPARTMENT of Philosophy

The Department of Philosophy examines the discipline through history, art, western and eastern differences, critical thinking, and Italian topics.

LAPLPS215

Philosophy and Science in Early Modern Italy

3 semester credits. Starting from the dichotomy of logos-mythos in classical antiquity, this course will explore the evolution of philosophical thought in early modern Italy and its unique richness of trends: Christianity, Platonism, Neoplatonism, Aristotelianism, Hermeticism, and magic. The new vision of man and the universe, as well as the investigation of nature and the individual's cognition potential, addressed in connection with the progress of science, will be illustrated by the contributions of Marsilio Ficino, Pico della Mirandola, Pietro Pomponazzi, Agostino Nifo, Leonardo da Vinci, Giordano Bruno, and Galileo Galilei. The course includes field visits to locations such as the Secret Rooms and the Room of the Elements in the Palazzo Vecchio, and a visit to the Museum of the History of Science.

DEPARTMENT of Psychology

The Department of Psychology examines psychological development and practices in general areas such as cultural shock and in specific sectors such as sports and music.

LAPYAT300

Art Therapy

3 semester credits. This lecture/lab course introduces students to the therapeutic functions of art. The aim is for students to become familiar with art therapy methods and techniques whose primary objective is to develop creative expressions. During class meetings, students will use their own personal experiences by conducting direct experiments to understand the function of art within a therapeutic context. This hands-on experience will then be compared with the theoretical ideas outlined in the required readings. In the laboratory/studio part of the course, students will handle a great variety of art materials ranging from the more traditional to less common objects. The aim is to facilitate self-expression on a non-verbal and creative level and in a safe environment, open to the free exchange of opinions and untouched by prejudiced or judgmental attitudes. The essential elements that compose the created image - space, color, movement, and form - will be examined and put to the test as expressive and symbolic tools of one's inner world.

LAPYAT400

Advanced Art Therapy

3 semester credits. This advanced lecture/lab course explores the history of art therapy as well as different contemporary theoretical approaches as well as practical applications of art therapy in various contexts and settings. Specific advanced scientific literature will be discussed, case studies will be analyzed, and contemporary challenges will be dealt with in order to shape critical knowledge of art therapy ethics, boundaries, limits and meanings associated with taking care of individuals, families, groups, and communities. Using their own personal experiences, students will use a great variety of media from diverse perspectives first-hand: writing, drawing, painting, collaging, and other techniques will be connected to each art therapy perspective in different ways in order to offer an idea of the flexibility required when dealing with this discipline. Glimpses will be also offered on other expressive art therapies such as music therapy and dance therapy. Prerequisites: Introduction to Art Therapy or equivalent.

LAPYEL550

Ethics, Leadership, and Entrepreneurship

3 semester credits. This graduate-level course examines the elements that contribute to successful pathways in any professional field: the traits of leaders, the skills of the entrepreneur, and the ethical issues that support outcomes of both. Modern entrepreneurship is more than an act of starting a business; it is about presenting and promoting solutions for change that comes to life through great leadership. This course will assess the role of the leader in diverse contexts and the ethical challenges that influence and determine how they divulge their ideas. The development of interpersonal, communication, and negotiation skills through case studies and interactive workshops will be a primary focus of this course. Prerequisites: Successful completion of an undergraduate degree is required for this course.

Cross-listed to Graduate Studies (), Department of Graduate Topics In International Education

DEPARTMENT of Religious Studies

The Department of Religious Studies offers courses on Eastern and Western religions, religious history and practices, and important themes of religion in Italian culture and society.

LARSRS150

Introduction to Religious Studies

3 semester credits. This course offers students an examination of different religious concepts and some of the methods used for studying religious behaviors and beliefs. The course has strong focus on the relationships between values and beliefs within different religions. Religious ethics, biomedicine, human sexuality, and social justice will be examined through the analysis of issues such as euthanasia, abortion, and poverty. The course will also study various festivals, rites, sacrifices, diets, and fasting practices of certain religions to better understand their backgrounds and cultural influences.

LARSHC240**History of Christianity**

3 semester credits. This course will approach Christianity both as an institution and as an intellectual tradition from a historical point of view. Course topics will focus on the roots of Christianity, Christianity during the Roman Empire, the Medieval church, the Papacy, monasticism, the schism between the Western and Eastern Churches, the Protestant Reformation and the Counter-Reformation, as well as the challenges faced by contemporary Christianity. The course will include visits to churches and monasteries in Florence.

LARSWR280**World Religions**

3 semester credits. This is an introductory comparative study of the world's major religions including Hinduism, Buddhism, Judaism, Christianity, Islam, and the religions of China and Japan. The course will examine a significant number of specific themes in all religions studied: the nature of this world and universe, the relationship between the individual and the transcendent, ultimate reality, the meaning and goals of worldly life, the importance of worship and rituals, the importance of devotion to the master or guru, ethics, and human action. Excerpts from important texts of each tradition will be analyzed.

LARSSF300**Sacred Florence Walks**

3 semester credits. The development of the city of Florence and that of the Church are inextricably linked with one another; Christian, and more specifically, Catholic faith provided a framework for one's life, informed the development of social institutions and governing bodies, and inspired the development and flourishing of art and architecture during the period that would come to be known as the Renaissance. In short, this faith touched every aspect of life in the Florence of centuries past, and its present is still seen, felt, and experienced when moving through the dense urban fabric of the city. This course will also investigate the ways in which religious faith permeated numerous aspects of Florentine society and daily life, from the monasteries and convents spread throughout the city, to its charitable institutions and hospitals, to the care for the souls of the condemned, and, more joyfully, to celebratory traditions that survive to the present day. Themed walks will offer an opportunity to explore these themes through engaging with works of sacred art and architecture, as well as sites and routes of religious significance. Works and structures will be contextualized within the historic period in which they were produced, allowing students to understand how and why they were executed, as well as to explore the significance they would have held for their original viewers and to discuss what they mean to beholders today. The analysis of these spaces, places, and works will highlight additional layers of meaning and interpretation: life, death, violence, popular culture, and social change, among others. Open to students from all backgrounds and academic concentrations, this course will allow participants to discover the city of Florence through a unique lens while simultaneously encouraging them to learn about Italian historical epochs and the cultural diversity of its traditions. The classroom approach of this course is based on experiencing the city of Florence as the academic space for learning and engagement. Classes are not held in a traditional, frontal-style setting; each lesson is carefully mapped for curricular content and featured locations: lectures, observations, exercises, analysis, and reflections on presented topics are held in relevant sites that are accounted for in the academic planning, syllabus, and related course material. Coursework and submissions will be regularly assessed on the MyAUF platform through daily assignments in addition to exams, papers, and projects. Learning through the on-site classroom approach fosters a deeper understanding of the cultural environment of Florence and how it is related to the subject of study represented by the course, and allows the overall experience to contribute to the students' academic and personal enrichment.

LARSYT300**Yoga Therapy: Philosophy and Practice**

3 semester credits. This course is aimed to offer students already possessing a solid foundation of yoga knowledge and practice the tools to use the therapeutic functions of Hatha yoga in overcoming physical, mental, and emotional distress. Students will become familiar with health, wellness, and stress management topics through yoga practice in a therapeutic context. Through the hands-on approach to asanas, pranayama breathing exercises, and meditation techniques, students understand how to integrate yoga as a complementary treatment to medicine and a vital role in maintaining a healthy body and mind. The constant practice of awareness and observation combined with an analysis of anatomy and physiology applied to common pains and distresses will development the application of yoga therapy in individual and group contexts throughout the duration of the course.

SCHOOL OF LIFE STUDIES AND HUMAN SCIENCES (LS)

The School of Life Studies and Human Sciences (LS) gathers the following departments:

Environmental Studies (ES)

Health Humanities (HH)

Sociology (SO)

The school considers the complex activity of the planet and how human development, cultural frameworks, and ecological practices have an impact on the environment. The precarious balance between nature, society, and human intervention are an important focus of the featured coursework. Environmental studies include an exploration of renewal energies, health humanities offer an interdisciplinary approach to health and wellbeing, and sociology courses focus on Italian culture, society, traditions, and societal evolution. Students have the opportunity to explore topics related to social-environmental interactions, social phenomena, environmental strategies for the future, and how societies can become more sustainable.

DEPARTMENT of Environmental Studies

The Department of Environmental Studies focuses on environmental conservation, ecosystems, biodiversity, and sustainable development.

LSESSF200

The Italian Food Industry: From Farm to Table

3 semester credits. One week of on-site field learning at an Italian farm before session start. Considering the renewed global interest in local sourcing and the growth of Km0 practices (locally produced), the study of sustainable food systems is an essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyzes the industry and the production of food (fish, meat, dairy, fruit, vegetables, and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analyzed, as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies, and food education. The course objective is to provide students with a solid conceptual framework in order to analyze the Italian food industry and the food production system from a sustainable perspective. Through the understanding of the broader concept of sustainability, students will be able to explore the social, economic, and environmental implications of food production and consumption and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers, and entrepreneurs. The analysis and rethinking of economic, social, and agricultural alternatives in the current food production system will also be developed. Lectures will be complemented by visits, food tours, tastings, and cooking labs. This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

LSESSF250

The Italian Food Industry: From Farm to Table

3 semester credits. Considering the renewed global interest in local sourcing and the growth of Km0 practices (locally produced), the study of sustainable food systems is an essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyzes the industry and the production of food (fish, meat, dairy, fruit, vegetables, and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analyzed, as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies, and food education. The course objective is to provide students with a solid conceptual framework in order to analyze the Italian food industry and the food production system from a sustainable perspective. Through the understanding of the broader concept of sustainability, students will be able to explore the social, economic, and environmental implications of food production

and consumption and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers, and entrepreneurs. The analysis and rethinking of economic, social, and agricultural alternatives in the current food production system will also be developed. Lectures will be complemented by visits, food tours, tastings, and cooking labs.

LSESSF260

The Italian Food Industry: From Farm to Table

6 semester credits. One week of on-site field learning at an Italian farm before session start. Upon completion of the field learning week, the course continues as a regular academic session in Florence. Considering the renewed global interest in local sourcing and the growth of Km0 practices (locally produced), the study of sustainable food systems is an essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyzes the industry and the production of food (fish, meat, dairy, fruit, vegetables, and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analyzed, as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies, and food education. The course objective is to provide students with a solid conceptual framework in order to analyze the Italian food industry and the food production system from a sustainable perspective. Through the understanding of the broader concept of sustainability, students will be able to explore the social, economic, and environmental implications of food production and consumption and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers, and entrepreneurs. The analysis and rethinking of economic, social, and agricultural alternatives in the current food production system will also be developed. Lectures in Florence will be complemented by visits, food tours, tastings, and cooking labs.

This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

DEPARTMENT of Health Humanities

The department of Health Humanities provides an interdisciplinary study of medical and health-related topics through humanities fields such as history, culture, the arts, and communication.

LSHHW210

The Science of Happiness: Skills and Wellbeing

3 semester credits. This course focuses on individual skills to succeed in social and personal life. It provides an introduction to the science of happiness, integrating findings from positive psychology, behavioural genetics, neuroscience, and behavioural economics. The course offers a set of tools and techniques to transform problems into learning opportunities and to develop and apply strategies and skills that promote overall progress in a person's psychological, physical, and social well-being.

LSHHAT300

Art Therapy

3 semester credits. This lecture/lab course introduces students to the therapeutic functions of art. The aim is for students to become familiar with art therapy methods and techniques whose primary objective is to develop creative expressions. During class meetings, students will use their own personal experiences by conducting direct experiments to understand the function of art within a therapeutic context. This hands-on experience will then be compared with the theoretical ideas outlined in the required readings. In the laboratory/studio part of the course, students will handle a great variety of art materials ranging from the more traditional to less common objects. The aim is to facilitate self-expression on a non-verbal and creative level and in a safe environment, open to the free exchange of opinions and untouched by prejudiced or judgmental attitudes. The essential elements that compose the created image - space, color, movement, and form - will be examined and put to the test as expressive and symbolic tools of one's inner world.

LSHHHS300S

Introduction to Health and Safety

1 semester credit. This seminar aims to raise awareness of key health and safety issues in academic facilities and laboratories. The course meets the requirements for induction training for all students, promoting risk awareness and risk prevention as an integral part of education. A practical approach to training will be used in order to encourage students to actively participate both on their own and in small groups.

LSHHAT400

Advanced Art Therapy

3 semester credits. This advanced lecture/lab course explores the history of art therapy as well as different contemporary theoretical approaches as well as practical applications of art therapy in various contexts and settings. Specific advanced scientific literature will be discussed, case studies will be analyzed, and contemporary challenges will be dealt with in order to shape critical knowledge of art therapy ethics, boundaries, limits and meanings associated with taking care of individuals, families, groups, and communities. Using their own personal experiences, students will use a great variety of media from diverse perspectives first-hand: writing, drawing, painting, collaging, and other techniques will be connected to each art therapy perspective in different ways in order to offer an idea of the flexibility required when dealing with this discipline. Glimpses will be also offered on other expressive art therapies such as music therapy and dance therapy. Prerequisites: Introduction to Art Therapy or equivalent.

DEPARTMENT of Sociology

The Department of Sociology cultivates an appreciation for history, traditions and social engagement through a wide range of courses that address topics such as European social phenomena and Italian social frameworks, culture, and gender and family relations.

LSSOIF180

Cultural Introduction to the Italian Family

3 semester credits. The course examines the development and structure of the Italian family through history with the following topics: Sexuality and the development of relationships, study of individuals, groups, and families, diversity in modern families, community regulations/policies addressing issues of family change, crisis, and maintenance. Students will conduct evaluation of different styles and examples of interpersonal communication behaviors. The course will also compare and contrast family/individual behavior patterns associated with human life cycle transitions and examine various social issues associated with the study of Italian families.

LSSOIF184

Cultural Introduction to the Italian Family - Service Learning

4 semester credits. The course examines the development and structure of the Italian family through history with the following topics: Sexuality and the development of relationships, study of individuals, groups, and families, diversity in modern families, community regulations/policies addressing issues of family change, crisis, and maintenance. Students will conduct evaluation of different styles and examples of interpersonal communication behaviors. The course will also compare and contrast family/individual behavior patterns associated with human life cycle transitions and examine various social issues associated with the study of Italian families. Students will be involved in experiential learning projects which will provide students the opportunity to interact through the "Family Club" with Italian families and merge with the local community. This course includes service learning hours within the Florentine Community. Service learning is a method that incorporates intentional learning with service to the community, in which the service component functions as a reflection on classroom learning for all tasks performed. In addition to regular class hours, students will be involved in a volunteer project for the entire session that integrates them in the local community in order to remove barriers and gain a sense of social responsibility. The acquisition of new skills and knowledge obtained in the service learning environment outside the classroom will enrich the learning experience and contribute to personal and emotional growth, as well as cultural consciousness, to develop a greater sense of a global citizenship and sensitivity to the needs of others. Students are guided through the experience by the non-profit association supervisor and the service learning coordinator to enhance outcomes both inside and outside the classroom. The contribution to the association is not only crucial to a deeper understanding of course topics but also allows for a greater sense of belonging in the community, allowing for students to acquire a heightened awareness of emotional intelligence that enhances the classroom learning experience.

LSSOIF190

Cultural Introduction to the Italian Family

6 semester credits. One week of on-site field learning with Italian families before session start. Upon completion of the field learning week, the course continues as a regular academic session in Florence. The course examines the development and structure of the Italian family through history with the following topics: Sexuality and the development of relationships, study of individuals, groups, and families, diversity in modern families, community regulations/policies addressing issues of family change, crisis, and maintenance. Students will conduct evaluation of different styles and examples of interpersonal communication behaviors. The course will also compare and contrast family/individual behavior patterns associated with human life cycle transitions and examine various social issues associated with the study of Italian families. This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

LSSOFC240

Food, Culture, and Society in Italy

3 semester credits. This course is targeted towards students with an interest in Italian food traditions, society, and culture. The main focus consists of what is generally defined as "made in Italy" culture and style in post-war Italy. Also covered are the relationships between Italian traditions, folklore and contemporary Italian society drawing from examples including festivals, food, tourism, and economy, and the influence of foreign civilizations. Students will be asked to regard the subject of food outside of the context of ingredients and the procedures used to create a dish; we will instead examine a large scale context in which food is either featured as a main component or an integral element in cultural situations. Thus the student is asked first and foremost to observe the presented material across an anthropologic lens that roves over the entire Italian peninsula. Lectures will be complemented by student cooking labs and/or tastings.

LSSOPF280

Faces, Facts, and Places in Italian Fashion

3 semester credits. This course addresses significant moments in the timeline of Italian fashion from its historic origins to the present day. While exploring the art and business of Italian fashion design, students will encounter influential individuals, style and industry-changing happenings, and the places that hosted them. Designers and creative figures, industry players and companies, hallmark fashion shows, and significant Italian locations are amongst the case studies covered. Field visits and guest lectures are an essential component of this course.

LSSODT300

Design Thinking

3 semester credits. Design thinking refers to creative strategies designers use during the process of designing. Focused on listening, user empathy, whole-brain thinking, collaboration, and experimentation, design thinking can be applied within any team and in any field –from architecture and design to healthcare and product development. This course applies design thinking methodology to everyday problems and provides students with the tools they need to become innovative thinkers. Envisioned as a collaborative lab, this course fosters the integration of research, problem-forming and problem-solving, aesthetics, technology, prototyping, and publishing, with a strong focus on user's needs. Several tools to help students understand design thinking as a problem-solving approach are introduced throughout the course. Case-studies from different organizations that used design thinking to uncover compelling solutions are used to support instruction. This course delves into the fundamentals of this creative approach by immersing students in dynamic discussions, relevant readings, and team exercises. Throughout the course, students learn how to empathize with the needs and motivations of the end users, discover new ideas for solving a problem and how to apply strategies and methodologies drawn from a wider range of creative design practices.

LSSOTC370

Art Theory and Criticism

3 semester credits. This course examines major philosophies and concepts that have contributed to the discussion of art theory, aesthetic discourse, and criticism in the wider context of contemporary society. Reading and analyzing various texts from antiquity to the present, students will explore the underlying questions and meanings of art and how they interact or conflict throughout the development of Western thought, behavior, and society. The aim of this course is to utilize art

theory foundations in order to develop an informed critical analysis. Texts covered in class will include writings by philosophers, critics, and artists such as Plato, Alberti, Kant, Benjamin, Greenberg, Barthes, Baudrillard, Lippard, and Trina T. Minha. Prerequisites: Introduction to Art History.

LSSOOB470

Organizational Behavior

3 semester credits. The aim of this course is to provide an overview of main theoretical concepts of organizational behavior (OB) and their application in professional organizations. The course covers various topics in OB, which are generally grouped into the individual, group, and organizational levels of analysis. The course balances conceptual knowledge with practical application. Lectures will provide a broad overview of the course topic and explain key concepts to be used in understanding phenomena occurring in the business world. Relevant case studies will be discussed in class in order to develop students' skills in applying knowledge to practical situations. Prerequisites: Human Resources Management or equivalent.

SCHOOL OF PROFESSIONAL STUDIES AND EXPERIENTIAL LEARNING (PS)

The School of Professional Studies and Experiential Learning (PS) gathers the following departments:

Community Service (CS)

Experiential Learning (EL, SP)

Field Learning (FL)

Internships (IN)

Portfolio Development (PD)

The school represents AUF's core of innovation in terms of enhancing education through learning by doing, professionalizing coursework, and direct involvement in the local community. Students have the opportunity to apply knowledge, skills, and competencies learned in the classroom to the real world, using the local community as a living laboratory for experiential and professional studies. Personal growth, career building, teamwork, ethical decision making, and leadership skills are a few of the competency results of the coursework and placement opportunities provided by the School of Professional Studies. Integrating student experience and learning outcomes with the city of Florence is a core value of the school for both credit-based and non-credit opportunities.

DEPARTMENT of Community Service

The aim of the Department of Community Service department is to acquaint students with the non-profit sector and foster their sense of social awareness. Courses connect students with the city of Florence and its more urgent issues, raising student perception of intercultural communications, teamwork, and creative approaches to social topics.

PSCSIB104

Italian Language Elementary - Service Learning

4 semester credits. This introductory language course is intended for students with no prior knowledge of Italian. The course presents linguistic fundamentals and essential grammatical structures necessary for elementary communication. Students will learn the regular conjugations of common -are, -ere, and -ire verbs, working primarily with present tense verbs. Simple prepositions will also be introduced along with other fundamental structures. This course includes service learning hours within the Florentine Community. Service learning is a method that incorporates intentional learning with service to the community, in which the service component functions as a reflection on classroom learning for all tasks performed. In addition to regular class hours, students will be involved in a volunteer project for the entire session that integrates them in the local community in order to remove barriers and gain a sense of social responsibility. The acquisition of new skills and knowledge obtained in the service learning environment outside the classroom will enrich the learning experience and contribute to personal and emotional growth, as well as cultural consciousness, to develop a greater sense of a global citizenship and sensitivity to the needs of others. Students are guided through the experience by the non-profit association supervisor and the service learning coordinator to enhance outcomes both inside and outside the classroom. The contribution to the association is not only crucial to a deeper understanding of course topics but also allows for a greater sense of belonging in the community, allowing for students to acquire a heightened awareness of emotional intelligence that enhances the classroom learning experience.

PSCSIF184

Cultural Introduction to the Italian Family - Service Learning

4 semester credits. The course examines the development and structure of the Italian family through history with the following topics: Sexuality and the development of relationships, study of individuals, groups, and families, diversity in modern families, community regulations/policies addressing issues of family change, crisis, and maintenance. Students will conduct evaluation of different styles and examples of interpersonal communication behaviors. The course will also compare and contrast family/individual behavior patterns associated with human life cycle transitions and examine various social issues associated with the study of Italian families. Students will be involved in experiential learning projects which will provide students the opportunity to interact through the "Family Club" with Italian families and merge with the local community. This course includes service learning hours within the Florentine Community. Service learning is a method that incorporates intentional learning with service to the community, in which the service component functions as a reflection on classroom learning for all tasks performed. In addition to regular class hours, students will be involved in a volunteer project for the entire session that integrates them in the local community in order to remove barriers and gain a sense of social responsibility. The acquisition of new skills and knowledge obtained in the service learning environment outside the classroom will enrich the learning experience and contribute to personal and emotional growth, as well as cultural consciousness, to develop a greater sense of a global citizenship and sensitivity to the needs of others. Students are guided through the experience by the non-profit association supervisor and the service learning coordinator to enhance outcomes both inside and outside the classroom. The contribution to the association is not only crucial to a deeper understanding of course topics but also allows for a greater sense of belonging in the community, allowing for students to acquire a heightened awareness of emotional intelligence that enhances the classroom learning experience.

PSCSII204

Italian Language Intermediate - Service Learning

4 semester credits. This intermediate level course is intended for students who have previously completed two semesters of elementary Italian language studies at the undergraduate level. With the mastery of common verb conjugations, students will move on to future tense structures as well as use of irregular verbs. Focus will be on strengthening reading, writing, speaking, and listening skills. Conditional tenses will be introduced, along with continued practice on expansion of vocabulary and gradual building of complexity in grammatical structures. This course includes service learning hours within the Florentine Community. Service learning is a method that incorporates intentional learning with service to the community, in which the service component functions as a reflection on classroom learning for all tasks performed. In addition to regular class hours, students will be involved in a volunteer project for the entire session that integrates them in the local community in order to remove barriers and gain a sense of social responsibility. The acquisition of new skills and knowledge obtained in the service learning environment outside the classroom will enrich the learning experience and contribute to personal and emotional growth, as well as cultural consciousness, to develop a greater sense of a global citizenship and sensitivity to the needs of others. Students are guided through the experience by the non-profit association supervisor and the service learning coordinator to enhance outcomes both inside and outside the classroom. The contribution to the association is not only crucial to a deeper understanding of course topics but also allows for a greater sense of belonging in the community, allowing for students to acquire a heightened awareness of emotional intelligence that enhances the classroom learning experience. Prerequisites: One semester of Italian language or equivalent.

PSCSL300

Learn and Serve

3 semester credits. This service learning project provides students the opportunity to interact in an active involvement in Italian society through the combination of community service with academic instruction. Students will be assigned to local organizations, NGOs, and cultural associations according to their area of interest, expertise, and if required, command of the Italian language. Student involvement, emphasizing reciprocal learning, will address community needs and civic responsibility and will promote critical thinking. Depending on their concentration and major, students can carry out their activity within certain programs and departments at AUF and Palazzi. This course includes community service hours within the Florentine Community.

PSCSFL300

Experiential Learning From Theory to Action: Field Learning, Service Learning, Community Service

3 semester credits. The course explores the educational theories and best practices that allowed contemporary generations to transition away from the traditional lecture environment of frontal classes. Topics focus on how emerging forms of education engage in the local cultural heritage through projects aimed at giving back to the community through volunteering, exploration, and service. Students will understand the management, organization, and philosophy of innovative teaching methodologies. This class includes experiential learning hours in the areas of field learning, service learning, and community service.

DEPARTMENT of Experiential Learning

The Department of Experiential Learning examines the learning process for individual students through learning by doing. The course selection within experiential learning department offers a strong and effective balance to any students' academic curricula between didactic learning in class and concrete application. All experiential learning is supervised by AUF faculty members.

PSELID185

Introduction to Digital Photography Experiential Learning

6 semester credits. This course introduces contemporary technologies for producing photographic images. Approaching the medium in its current complex and pluralistic state, students explore a variety of photographic concepts and techniques. The fundamentals of using a digital camera including manual exposure and lighting are stressed. The course also introduces seeing, thinking, and creating with a critical mind and eye in a foreign environment (Italy) to provide understanding of the construction and manipulation of photographic form and meaning. During the first half of the course assignments, lectures, readings progressively build on each other to provide students with a comprehensive understanding of camera functions (manual mode) and processing techniques. The second half of the course will focus on weaving the techniques with specific photographic concepts via assignments. NOTE: This course is for beginners. The first half of the course will be devoted to understanding camera functions and basic printing. During this period assignments will emphasize basic camera functions in manual mode. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELCV205

Introduction to Creative Videomaking Experiential Learning

6 semester credits. This introductory course provides students with a foundational knowledge of creative video production and its technical aspects. Students will learn basic video shooting and editing techniques. As a part of the coursework, students will work in groups on video projects in order to experience the various phases of video production from scripting to editing and final output. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: A basic knowledge of Adobe Premiere is highly recommended.

PSELAD255

Introduction to Accessory Design and Production: Shoes, Bags, and Belts Experiential Learning

6 semester credits. This course is dedicated to accessory design. Students will be exposed to a variety of design materials. Emphasis will be placed on three-dimensional sketching and on creative detail design for footwear, handbags, small leather goods, gloves, and belts. The course includes an historical overview of personal accessories from ancient Egypt to the present, allowing the evaluation of different materials and styles. During this course students will also receive basic guidelines on hand sewing techniques, on the use of patterns for simple leather accessories, and an overview of materials. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELHS300S

Introduction to Health and Safety

1 semester credit. This seminar aims to raise awareness of key health and safety issues in academic facilities and laboratories. The course meets the requirements for induction training for all students, promoting risk awareness and risk prevention as an integral part of education. A practical approach to training will be used in order to encourage students to actively participate both on their own and in small groups.

PSELFL300

Experiential Learning From Theory to Action: Field Learning, Service Learning, Community Service

3 semester credits. The course explores the educational theories and best practices that allowed contemporary generations to transition away from the traditional lecture environment of frontal classes. Topics focus on how emerging forms of education engage in the local cultural heritage through projects aimed at giving back to the community through volunteering, exploration, and service. Students will understand the management, organization, and philosophy of innovative teaching methodologies. This class includes experiential learning hours in the areas of field learning, service learning, and community service.

PSELEI301

Event Planning and Production Experiential Learning

6 semester credits. This intermediate course examines the various logistic and production elements vital to the planning and success of events. During this course, students will receive an overview of the required equipment needed to execute events. They will learn how to manage time and will be introduced to the principles behind planning, organizing, and implementing programs. The operational functions and main tasks of an event will be examined and the essential phases of negotiation and drafting of contracts will be analyzed. During the course students will gain first-hand experience by participating in a variety of events organized on campus. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELID305

Intermediate Digital Photography Experiential Learning

6 semester credits. This course is designed for students who have learned the basic skills of introductory digital photography and would like to further advance their knowledge. A focus on visual and conceptual aspects of photography will be a major topic in this course in addition to refinement of up-to-date techniques. Students are involved in more complex and challenging photography projects and begin to experiment with their personal vision identities and expressions. This course will constitute the differences of “making” vs “taking” a photograph or producing vs consuming images. Critical visual analysis of both contemporary photographic work as well as arming the students with technical and conceptual tools will help the student build an understanding of photographs. Students will work on several long term projects. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: This is an intermediate course. Knowledge of camera functions is required. Portfolio submission recommended.

PSELF305

Fundamentals of Publishing and Editing Experiential Learning

6 semester credits. This course examines the fundamental aspects of the publishing industry with an emphasis on book publishing. Issues such as editorial brainstorming and manuscript selection, layout processes, production, interior and exterior design, marketing, and financial factors are explored on a hands-on level with examples and collaborations drawn from ongoing publication projects. The emphasis on editing focuses on evaluating manuscripts, fact checking, copy cutting,

editing, rewriting, proofreading and writing captions, titles and subtitles. Critiquing and creating titles and subtitles is also covered. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELPB310

Professional Book Production Experiential Learning

6 semester credits. The topics of this course cover the areas of professional book production in both the digital and standard print sectors. Students will learn all processes involved in designing and producing books: font characters, colors and images, graphic manipulation, pagination, layouts, printing, and binding. Hands-on experience will be offered through the possibility of collaborating on ongoing publishing projects of the Institution. This class includes experiential learning with CEMI. Prerequisites: A background in layout design and an introductory course in publishing are highly recommended. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: A background in layout design and an introductory course in publishing are highly recommended.

PSELPD320

Product Design Experiential Learning

6 semester credits. With the advance of technological innovation and the increased availability of products, it has become easier to notice when bad product design happens. But what makes a design good or bad? This advanced course in product design allows students to answer such a question by exploring this still-evolving discipline from a number of perspectives. The course objective is for students to demonstrate the knowledge and skills needed to work professionally as a product designer. Students are invited to independently explore the problem area, define relevant design problems and plan the further design work. During the course, students build on previously acquired knowledge relative to the design process and apply their skills by undertaking real-world product design problem-solving projects. As part of the course assessment, students are expected to account for the design process, argue for relevant facts, social context and a user focus to justify the methods, techniques and tools used to perform, explain and visualize the process and the result. This course includes Fab Lab studio hours. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Introduction to Product Design or equivalent.

PSELR325

Retail and Sales Strategies Experiential Learning

6 semester credits. This course focuses on exposure to sales and retail through an understanding of the strategies related to the supply chain, competitors, suppliers, and customers. Coursework will provide students with the knowledge of the tools and decisions applied by international and Italian companies to maintain clientele loyalty. The managerial component of the course will also give students an understanding of basic management methods in terms of product flow, marketing tools, and geography-specific analysis in retail marketing. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by

doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELSM331

Front of the House Management Experiential Learning

6 semester credits. The front of house area of any restaurant should be carefully planned in order to balance ambiance with function. Restaurant seating, wait stations, and waiting areas are just a few of the areas to consider when planning a restaurant dining room. The course focuses on all aspects that characterize the front of the house experience. Emphasis is placed on the importance of the front of the house to properly reflect the restaurant concept and the necessity of planning front of the house spaces for efficiency. Furthermore, the course considers the pivotal role of excellent customer service and the training methods of front of the house staff. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELPC335

Introduction to Professional Cooking Experiential Learning

6 semester credits. This course is the first out of three about Professional Cooking and its aim is to introduce students to culinary fundamentals. The structure of the classical kitchen will be compared to the contemporary one in order to understand the differences in the organization of the brigade. The role of the Chef will be explained and discussed. Tools and equipment use, weights, measures and recipe conversion will be explained and practiced. This course will provide the first basic information about seasonings and flavorings and the application of herbs and spices in the kitchen. Students will approach cooking thanks to a careful analysis of knife skills, principles of cooking and basic cooking techniques, that include eggs, vegetables, pasta and meat cookery. Special emphasis will be placed on methods and procedures rather than on the complete preparation of finished dishes. A special focus will be put on kitchen cleaning, sanitation, maintenance and personal safety. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELPM335

Property Management Experiential Learning

6 semester credits. The aim of this course is to provide students with the basic knowledge of professional property management. Students will become familiar with the different management methods, such as ownership and subleases, as well as the new specific insurance practices for the tourist rental market. This course focuses on major functions of property managers, and details specific practices and problems in managing a variety of properties, such as residential, retail and industrial ones. Students will also learn how to manage maintenance, construction, insurance, and relations with tenants.

This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique

learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELF335

Fashion Buying Strategies: From Personal Shopper to Retail Merchandising Experiential Learning

6 semester credits. This course addresses the new professional shopper profile by examining both the customer-oriented features of the industry as well as the general business principles of the fashion industry. Topics analyze the profession of the personal shopper, understanding the nature of services provided, as well as the strategies advised to clients from wardrobe analysis and purchasing. During the course, students will discuss fashion both in relationship to fashion history and international trends as well as communication and protocol for special occasions such as events. The final part of the class will include career guidance and marketing and promotion principles to build a customer base. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELSM340

Spa Operations and Management Experiential Learning

6 semester credits. This course provides a strong foundation of knowledge for anyone interested in learning about the spa community. Students taking this course will develop an understanding of the main skills required to manage and operate a profitable spa in the multifaceted spa industry. They will explore industry evolution from ancient civilizations to new frontiers of convergence that integrates spas, medicine, healthcare, tourism, and hospitality. A comprehensive overview of spa operations will be provided with an emphasis on current business models and perspectives on maximizing business success. Students will learn all aspects of the successful day-to-day operation of a spa as well as business strategies to employ for sustained growth and profitability in this constantly evolving industry. In-class discussion will focus on definition and market segmentation of spa categories including day, resort, medical, destination, hospital, and lifestyle management programs. Topics include: conceptual skills in management, operations, finance, human resources, marketing, products, treatments, and equipment from initial design and business planning process to opening a spa and managing operations and positioning for managed future growth. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSSPRE350

Special Project: Experiential Learning in Hospitality - Real Estate and Property Management

3 semester credits. The aim of this placement is to expose students to the principles of real estate management with an emphasis on property management. Students will be familiarized with planning and organizing all the relevant activities and operations of a real estate business related to the on-campus guest apartments facility, Dimora. This experiential learning program focuses projects and research based on on front desk operations including reservation management, welcoming guests and basics of customer care. Students will learn how to independently run a hospitality business including property maintenance and quality control management. EL hours may be distributed from Monday through Friday. This placement may require PM shifts on-campus or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-

solving, leadership, and management. Main tasks: Market/industry research, operational analysis, client relations, maintenance problem-solving, strategic planning, promotional activities, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPHM350

Special Project: Experiential Learning in Hospitality - Spa Management

3 semester credits. The aim of this placement is to expose students to the principles of spa management with an emphasis on spa operations. Students will gain first-hand experience through analytical observation and project management of the on-campus spa, Sorgiva, a full-service spa, health, and wellness facility. Students will develop the managerial skills necessary to act as a spa manager, and will be familiarized with planning and organizing all the relevant activities and operations of the wellness center. EL hours may be distributed from Monday through Friday. This placement may require PM and weekend shifts, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Market/industry research, operational analysis, client relations, performance analysis of services and treatments, wellness program development, strategic planning, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPDP350

Special Project: Experiential Learning in Digital Photography

3 semester credits. This is a special project course intended for students who wish to develop skills and experiment with photography. Students create digital works individually and in collaboration with photographers, which are then edited and processed. Students must be prepared for diverse types of photographic approaches depending on projects and assignments, as well as develop management skills for archiving and publishing. Composite printing and experimentation with different techniques may be employed. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends, or ongoing photoshoot and research activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Photo assignments, conceptual and theme research, location scouting research, digital photo archiving management, image post-production, final portfolio. Additional materials/Dress code: Business casual attire for dress code. A DSLR camera and a lens with a focal length of 55mm or wider is required for this course. A digital 35mm viewfinder camera (20+ megapixels minimum) is also acceptable. Remote option students will need their own access to Adobe software. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, DSLR knowledge, Adobe photo software experience.

PSSPHO350

Special Project: Experiential Learning in the Hospitality Industry

3 semester credits. Through this special project course, students are involved in front of the house hospitality operations and projects related to Ganzo and Fedora, the creative learning labs and dining establishments of Apicius that are open to the local community. Under the guidance of the CEMI management, students will gain firsthand experiences involving customer relations and satisfaction, service, food and beverage operations, collaborative and interpersonal communication between FOH and BOH, and above all practice hospitality skills in an international context. EL hours may be distributed from Monday through Friday. This placement may require PM and weekend/holiday shifts, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community

Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Industry research and market trends analysis, operational involvement and analysis, client relations, performance analysis of services, consumer trend observations and projections, strategic planning for hospitality businesses, final portfolio. Additional Materials/Dress code: Dress code: Black trousers and clean safety (closed) shoes required. A t-shirt and apron will be provided for a refundable deposit fee. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPBP350

Special Project: Experiential Learning in Book Publishing

3 semester credits. This special project course is designed as a full immersion in the world of publishing through collaboration with Ingorda for Florence Campus Publishing, the AUF university press. Students will work on publications throughout the special project experience. All areas of book publishing will be covered, from concept creation to research, writing, photography, graphic layout and design, production, and marketing and distribution. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based and editorial production activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Market and concept research, editorial development, visual and promotional strategies, product review and revision, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, layout software experience.

PSSPFL350

Special Project: Experiential Learning in International Education - Field Learning Assistant

3 semester credits. Through this special project, students will assist the Educational Field Learning department. Typical tasks may include developing field trip itineraries and participant lists, assisting with hotel and tour reservations, and manage trip reminders and pre-departure information. Students will also assist with promotional activities through social media updates and digital communication strategies. Participation in field trips as assistants to tour leaders will directly involve students in department activities or pre and post-departure participant interaction for the remote placement option. EL hours may be distributed from Monday through Friday. This placement will require shifts that take place on weekends or ongoing research and development-based projects for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Location research, itinerary development and review, logistical support for FL supervisors, itinerary and logistics performance analysis, participation satisfaction analysis, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPRM350

Special Project: Experiential Learning in Restaurant Management

3 semester credits. This placement will focus on the basic understanding of restaurant management, including service management and customer relations, menu planning, and wine list development under the supervision of restaurant managers and wine experts. Students will observe and analyze the main operational areas of the restaurant such as food safety and sanitation, guest services, operational responsibilities, and staff communication. Students will assist the manager in planning and setting service standards and creating a platform for all restaurant operations in accordance with restaurant needs. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends/holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Food and beverage Industry research and market trends analysis, operational involvement and analysis, customer care standards and practices, performance analysis of restaurant services, consumer trend observations and projections, strategic planning for the food and beverage industry, final portfolio. Additional Materials/Dress code: Black trousers and clean safety (closed) shoes required. A t-shirt and apron will be provided for a refundable deposit fee. Not applicable to remote option. Prerequisites: Resume indicating at least one previous restaurant experience. Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPWS350

Special Project: Experiential Learning in Wine Service and Beverage Management

3 semester credits. Students enrolled in the Wine Service Beverage Management special project will be acquire skills related to managing the wine and beverage service at Ganzo and Fedora, the school restaurant and pastry shop/bistro of Apicius International School of Hospitality. Under the leadership and supervision of wine service professionals, students will also have the opportunity to develop an understanding of the activities, functions, and organization of a restaurant and/or wineries. Students will also learn how to maintain weekly records of sales and wine costs. The aim of the special project is to increase knowledge of wine service, presentation methods, restaurant procedures, wine expertise, and pairing in the hospitality industry. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends/holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Beverage industry research and market trends analysis, wine service practices, operational involvement and analysis, customer care standards and practices, consumer trend observations and projections, strategic planning for the wine industry, final portfolio. Additional materials/Dress code: Black trousers and clean safety (closed) shoes required. A t-shirt and apron will be provided for a refundable deposit fee. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPJO350

Special Project: Experiential Learning in Journalism

3 semester credits. This special project course is offered to highly motivated students who want to enter and practice firsthand the world of magazine editing and proofreading. The student will be in charge, under the supervision of professionals, develop feature writing through the steps of checking for accuracy and suitability, digital and traditional printing, and design. Knowledge and experience in magazine and newspaper production is always extremely helpful for higher editorial positions. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based and editorial production activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning

barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Editorial research, editorial development, content review and revision, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPFR350

Special Project: Experiential Learning in the Fashion Industry - Fashion Retail Management

3 semester credits. This special project allows the student to interact with the local fashion economy through FLY Fashion Loves You, the retail store operated by the students and faculty members of FAST. FLY features creations of emerging designers, high-quality vintage and consignment clothing and accessories, as well as unique handcrafted pieces made by FAST students. The fashion retail management special project involves store organization, business procedures and client relations. Under the guidance of the CEMI management, students will have the chance to be immersed in the fashion retail industry through duties that include but are not limited to sales, stock, store management, customer service, promotion, and research. EL hours may be distributed from Monday through Friday. This placement may require shifts that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Store merchandising, window display operations, props selection and organization, emerging designers research, client relations, FLY social media content production, customer care analysis, experiential marketing campaign, organization of promotional events, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPGD350

Special Project: Experiential Learning in Visual Communication - Graphic Design

3 semester credits. This special project course focuses on the area of graphic design in visual communication. Students will interact with figures such as graphic designers as well as art directors for creative projects. Topics may include logo design, corporate identity and branding, advertising, design in journalism, product packaging, book design, web design, etc. The use of design software is required. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based and design activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Visual research, image post-production, digital illustration and layout projects, final portfolio. Additional materials/Dress code: Business casual attire for dress code (not applicable to remote option). Remote option students will need their own access to Adobe software. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, layout and illustration software experience.

PSSPWE350

Special Project: Experiential Learning in Digital Communication

3 semester credits. Through this special project course, the student will be able to research and develop web content for professional websites. Guided by a Communications Office, the student will be involved in web-based projects to develop

written and visual content for digital platforms. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based and editorial activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Digital content creation and revision, visual content development, audience/reader-oriented research, SEO analysis, site performance review, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, web back office experience.

PSSPVP350

Special Project: Experiential Learning in Visual Communication - Video Production

3 semester credits. This special project course is ideal for highly motivated students who are interested in creative video production. Involvement includes maintaining equipment, video shooting and editing, scouting locations, assisting the video director for logistics and production purposes, and sound editing. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends or ongoing research-based and production/editing activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Visual concept research, location scouting research, video production, post-production, final portfolio. Additional materials/Dress code: Business casual attire for dress code, not applicable to remote option. A DSLR camera with a video function and a lens with a focal length of 55mm or wider is required for this course. Remote option students will need their own access to Adobe software. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, video shooting skills, editing software experience.

PSSPSM350

Special Project: Experiential Learning in Sport Management

3 semester credits. Through this special project course, students will learn from the organization and operation of a sport facility such as a fitness center. The student will learn by assisting with daily operations: checking access records, machine maintenance standards, organization and management of fitness activities. Students will collaborate with a sports director to organize gym classes, review fitness instructor candidacies, and collaborate with a communications team for the production of promotional materials. Throughout the course, the student will also research relevant sports-related activities in the city of Florence in order to enhance the student's connection with the hosting culture and environment. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Sport Industry research and market trends analysis, sport and fitness practices development and management, operational involvement and analysis, customer care standards and practices, consumer trend observations and projections, strategic planning for the sports industry, final portfolio. Additional materials/Dress code: Business casual attire for dress code.

Sports gear required for some placement activities and tasks. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPPR350

Special Project: Experiential Learning in Public Relations

3 semester credits. Through the public relations placement, students will learn how to promote an organization's business and image. Public relations activities will focus on managing an organization's key messages through content management. Communication strategies, including those related to special events, will be a major emphasis in public relations-related projects. Students will be guided throughout their involvement in PR operations and measuring PR results. EL hours may be distributed from Monday through Friday. This placement may require PM shifts, shifts that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Corporate communication projects, community-based outreach proposals, market research, client and audience analysis, brief and press release creation, engagement measuring, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Participation in on-site PR operations at events require: Black or navy blue outerwear (blazer and pants/skirt, no miniskirts), dress shirts or tops in the above colors or white (necklines that are not revealing), no t-shirts, tennis shoes, or sneakers. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPGA350

Special Project: Experiential Learning in Fine Arts - Gallery Assistant

3 semester credits. The objectives of this special project are based on creating an opportunity for the student to observe and participate in the coordinating and curating activities of art, design, and photography exhibitions in a gallery setting. Students will be exposed to various tasks including daily operations, exhibitions, catalog creation, show installation, and interaction with local and international artists. The student will also assist the on-site curator with promotional tasks ranging from press releases to social networking. EL hours may be distributed from Monday through Friday. This placement may require PM shifts, shifts that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Artist research and scouting, exhibition installation development, catalog creation, artist relations, event curation, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPSA350

Special Project: Experiential Learning in International Education - Study Abroad Assistant

3 semester credits. This special project course through the Student Life and Development Office offers students an opportunity to expand their knowledge of the study abroad experience from the perspective of the hosting country. The SLD office is the main point of reference for all incoming students. Responsibilities range from assisting with planning, organizing and promoting activities, contributing articles to the school publications, and general office duties. Students are expected to effectively collect and share information to students and the academic community. Students assist with the preparation of all orientation materials for future sessions and students. Furthermore, they will learn to handle sensitive issues related to culture shock and adjusting to studying/living abroad as well as leading facility tours for institutional visitors and potential students. Special projects are assigned depending on the area of interest. EL hours may be distributed from Monday through Friday. This placement may require PM shifts, shifts that take place on weekends, or ongoing research-

based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Main tasks: Planning and developing student outreach initiatives, content creation for communication, student experience research, assisting staff logistics, final portfolio. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPLS350

Special Project: Experiential Learning in International Education - Library Sciences

3 semester credits. This special project is an excellent opportunity for the student to understand institutional library systems. Working under the supervision of the library staff, students will perform circulation maintenance routines such as check-in/check-out and book processing and deadlines, shelving, and usage statistics. Additional duties include but are not limited to administrative and technical tasks. EL hours may be distributed from Monday through Friday. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Cataloging maintenance, collections research, user analysis, development of library initiatives for academic community, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPSE350

Special Project: Experiential Learning in Hospitality - Special Event Management

3 semester credits. The aim of this special project course is to expose students to the principles of event planning with an emphasis on the development and integration of operational strategies. The aforementioned strategies will be employed from the perspective of hospitality management and the application of program techniques in special event management. Topics will include booking, event planning, logistics and coordination, themes, program partnerships, and event review. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends/holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Special events Industry research and market trends analysis, event practices development and management, logistics analysis and planning, customer care standards and practices, consumer trend observations and projections, strategic planning for the event industry, final portfolio. Additional materials/Dress code: Business casual attire for dress code. All black attire required for some events. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPGR350

Special Project: Experiential Learning in the Local Community

3 semester credits. This special project allows students to interact with the local community in Florence through experiential learning in collaboration with the Community Engagement Member Institutions affiliated with AUF. These community projects are directly linked to the academic divisions of AUF and open to the general public in order to share academic results with the greater community. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPIC350

Special Project: Experiential Learning in ICT Operations

3 semester credits. This placement grants students an opportunity to understand institutional ICT management. Students will acquire and practice skills related to the IT field under the leadership and supervision of the institutional CIO and ICT staff. Students will also have the opportunity to develop an understanding of the activities, functions, and organization of the department and, under the supervision staff, students will perform maintenance and assistance routines as well as - depending on students' profile - suggest new procedures to facilitate users' (students, teachers, staff) work and to improve school services. Tasks may include but are not limited to computers deployment (installation and user delivery), user assistance for hardware and software, network installation and maintenance, video and audio installation and maintenance (TV sets, projectors, amplifier, Apple TV), and deployment of new procedures from the test environment to production. EL hours may be distributed from Monday through Friday. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Monitoring of ICT operations, user assistance, installation and maintenance tasks, user-based improvement research, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Basic knowledge of the latest Apple operating system, Linux (Darwin, CentOS, Ubuntu, Debian), latest Windows software, standard office editors (OpenOffice, Pages, Keynote, Numbers), TCP/IP networking, virtualization (VMWare environment).

PSSFP350

Special Project: Experiential Learning in the Fashion Industry - Fashion and Accessory Design

3 semester credits. This placement allows the student to interact with the local fashion economy through FLY Fashion Loves You, the retail store operated by the students and faculty members of FAST. FLY features creations of emerging designers, high-quality vintage and consignment clothing and accessories, as well as unique handcrafted pieces made by FAST students. This special project involves proposing, designing, and producing high-quality garments and accessories for FLY, whose merchandise sales generate scholarships for future fashion students. Duties include but are not limited to merchandise analysis for brainstorming, design proposals, and garment and accessory production in the laboratory spaces of FAST, the academic department that houses FLY. Garments produced will permanently remain at FLY for placement in window displays, photoshoots and other special installations throughout the seasons. EL hours may be distributed from Monday through Friday. This placement may require shifts that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning

experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Merchandise analysis, design proposals, sketching and rendering creations, product prototyping, garment and accessory production, cost and mark up management, emerging designers research and analysis, participation in promotional events, final portfolio. Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Prerequisites: Cover letter, CV, portfolio of previous work, and material pertinent to the chosen area, interview.

PSSPRA350

Special Project: Experiential Learning in International Education - Resident Assistant

3 semester credits. This special project course coordinated by the Student Life and Development Office offers students an opportunity to expand their knowledge of the study abroad experience from the perspective of the hosting country and specifically student life and services. The AUF Pre-College program is designed to mirror the AUF undergraduate experience for students who are generally 16 to 18 years of age. Pre-college students choose from a variety of college-level courses and have numerous opportunities to engage in the community, explore campus life, and learn from a diverse group of peers in an independent but structured environment. Students are supervised by the SLD staff and Resident Assistants. Students enrolled in this special project placement will learn first-hand how Resident Assistants are an integral part of the Summer pre-college program, as they ensure the safety and wellbeing of participants as well as the success of program activities. Moreover, students will experience how RA responsibilities highlight the important role of residential life at AUF. The RA has extensive contact with pre-college students and serves as a liaison and resource; special project students will promote the integration of all aspects of campus life and assist with cultivating a positive environment that supports the University's educational objectives. Students will assist with planning, organizing and promoting activities, observe and assist with program-related administrative and clerical duties, and respond appropriately to program troubleshooting and student issues through assessment, referral to experienced professionals, and appropriate follow-up. The overall duration covers three 3-week sessions: In the first session, students will undergo training supervised by the SLD staff and gain exposure to the activities and procedures that will be implemented during the second session when the pre-college program is active. EL hours may be distributed from Monday through Friday. This placement also requires PM and weekend shifts. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Training will take place during Session II for three weeks followed by three weeks of full time RA duties during Session III. Additional materials/Dress code: Casual attire. Main tasks: Program planning and organization, coordination and supervision of activities, provide logistical support to program admin staff, student counseling and troubleshooting, final portfolio. Prerequisites: RA application, cover letter, CV, and material pertinent to the chosen area, interview.

PSSPEL350

Special Project: Experiential Learning in International Education - English as a Second Language

3 semester credits. This special project course aims to offer students an opportunity to develop ESL teaching skills in an international professional environment. ESL is a program that educates students who are not native English speakers. ESL covers a wide range of student needs and abilities, from classes for students with limited English skills to those who have a higher level of language knowledge. The course placement is geared towards students who are keen to develop and enhance their teaching practice experience in order to stand out as an English language professional in the rapidly-growing field of teaching English. Students will have the opportunity to plan and deliver interactive English lessons and activities. The student's role as a Native-English Speaking Tutor will be to encourage an immersive and inspiring English language environment for individuals, complimenting their level of language knowledge as well as their professional resume. Coursework will encourage students to develop classroom management skills and lesson structuring and will train them to teach different types of learners, different levels, and different class types, from beginner to high intermediate. Topics include but are not limited to lesson planning, tutoring, language assessment, textbook selection, and can also include research duties. Students are encouraged to use creative approaches and modern teaching techniques to involve students in their lessons. EL hours may be distributed from Monday through Friday. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning

barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Curriculum review, lesson planning, analysis and observations of teaching activities, supporting faculty in co-delivery, coursework assessment, language teaching methodology research, final portfolio. Additional materials/Dress code: Business casual attire.

Prerequisites: English Major. Students must submit a cover letter, CV, and material pertinent to the chosen area. Students will also be required to interview for placement.

PSSPEN350

Special Project: Experiential Learning in Entrepreneurship

3 semester credits. This placement offers students an opportunity to expand their knowledge of business ventures and entrepreneurship through a set of activities within the EntrepreLearn and Pomario creative learning labs as well as local community affiliations. This CEMI affiliated with AUFs International School of Business (ISB) is dedicated to business and entrepreneurial operations with a specific aim of fostering new ideas and inventions for startup companies. Responsibilities range from research on business opportunities to the development of strategies for other community engagement systems at AUF. Students will assist the ISB division with researching and selecting startup companies within the local territory for institutional collaboration. Furthermore, they will develop entrepreneurial and innovative strategies to increase awareness of non-profit cultural activities. Collaboration with startup ventures and Italian entrepreneurs will be an integral part of the placement. Students will provide data collection, qualitative and quantitative analysis, as well as specific planning development shared between ISB and the local industrial association of the province of Florence Confindustria (confindustriafirenze.it). Special projects are assigned depending on the area of skills and interest. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends, or research activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Startup and business venture research, evaluation of business opportunities, selection of startup companies within the local territory for institutional collaboration, market analysis and consumer trend update, final portfolio.

Additional materials/Dress code: Business casual attire, business attire for formal meetings and external site visits. Not applicable to remote option.

Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPLT350

Special Project: Experiential Learning in International Education - Ludoteca Tutor (Junior Level)

3 semester credits. Learning Italian is not a one-off event; it requires commitment and dedication. If the experience is interactive, learners will stay curious and the learning process will be more effective. Within sQuola, the School of Italian Studies and Linguistics, AUF recognizes and aims to promote the lifelong pedagogical, educational and socio-cultural role of play for individuals and for society. Therefore, AUF has developed an ad-hoc "toy library" project, designed to promote playtime culture and learning through play. Ludoteca is a place for amusement, socialization, integration and education that puts play at the center of all its activities and projects. Ludoteca contributes to the development of the individual and provides students with a dedicated space, materials to play with and expertise that, when combined, create an opportunity to engage freely in playtime activities and support learning. Ludoteca is a project managed by Italian Language Tutors, supervised by the sQuola coordinator. The Tutor is the person of reference for the students involved in Ludoteca activities, and who is in charge of the daily management and the organization of games and activities held in the facility. Moreover, Tutors prepare and manage all the Ludoteca activities. The position of Junior Tutor is open to students who are interested in and have a passion for the Italian language and culture, and have already completed Italian Language Intermediate II or III, or an equivalent level. Junior Tutors will assist sQuola's Tutors in Ludoteca activities. They should be prepared to start their experiential learning at an entry level to gradually be assigned more challenging tasks. By participating in this project, students will reinforce their Italian language skills through play while helping Beginner level students to increase their own learning. At Ludoteca, Junior Tutors are invested with both the responsibility to guide lower level students towards a better comprehension of the language, and the opportunity to strengthen their own language and leadership skills. EL hours may

be distributed from Monday through Friday. This placement may require activities that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks (all the activities are held in Italian): Activity supervision, guiding students in Italian conversations, creative activity development, activity preparation, student feedback reviews for faculty and department, final portfolio.

Additional materials/Dress code: Business casual attire. Not applicable to remote option.

Prerequisites: Italian Language Intermediate II or III, or an equivalent level. Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPFY350

Special Project: Experiential Learning in Fashion Photography

3 semester credits. This is a special project course intended for students who wish to deepen their skills in the area of fashion photography. Students create individual and collaborative digital projects, which are then edited and processed. Fashion-themed approaches may include elements such as ad campaigns, look books, design sets and studio photography, and interaction with fashion-based clients and collaborators associated with FLY Fashion Loves You, the creative learning lab and retail store of FAST, the fashion and accessories studies and technology division of AUF. Students must be prepared for diverse types of photographic approaches depending on projects and assignments, as well as develop management skills for archiving and publishing. This placement may require PM shifts, shifts that take place on weekends, or ongoing research-based and production/editing activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Photo assignments, conceptual and theme research, location scouting research, digital photo archiving management, image post-production, final portfolio. Additional materials/Dress code: Business casual attire for dress code, not applicable to remote option. A DSLR camera and a lens with a focal length of 55mm or wider is required for this course. A digital 35mm viewfinder camera (20+ megapixels minimum) is also acceptable. Remote option students will need their own access to Adobe software.

Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, DSLR knowledge, Adobe photo software experience.

PSSPDF350

Special Project: Experiential Learning in Digital Fabrication

3 semester credits. This is a special project course with a focus on digital fabrication techniques and processes. Students will be involved in 2D and 3D printing projects produced through the use of design software, prototyping, and machine operations in a Fab Lab setting. Projects will reflect varying technologies, design approaches, and product categories. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends, or ongoing research and design-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Main tasks: Visual and materials research, design processes for 2 and 3D printing projects, analysis of fabrication products, final portfolio.

Additional materials/Dress code: Business casual attire for dress code. Not applicable to remote option. Remote option students will need their own access to Adobe software.

Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Portfolio of previous work, intermediate knowledge Adobe Illustrator or CAD.

PSSPGE350

Gallery and Exhibition Curating Experiential Learning

6 semester credits. This course introduces students to all aspects related to the operations and management of an art gallery and its exhibited content. Students will be involved in curating and promoting art shows and art-related events through community and on-campus exhibitions. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELPS355

Pastry Shop Experiential Learning

6 semester credits. This course is a study of bakery operations and management as practiced in a pastry shop environment. Studies focus on the various pastry shop components and front/back of the house areas. Front of the house emphasizes customer service, space management and maintenance, retail display, client relations, and ordering strategies. An introductory approach to the back of the house is considered in terms of equipment handling, supplies, production types, yields, formula conversions, dessert menu planning, and the handling of special requests and events. Safety and sanitation are examined for proper practice and application in the pastry shop. Students will gain familiarity with dessert categories and how they are positioned within the baking industry. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELF355

Fashion Collection Design and Production Experiential Learning

6 semester credits. This course teaches students how to create and develop fashion collections for diverse markets by using appropriate research techniques, project development methods, sketching and rendering techniques. Collections will be structured and organized in a professional manner from customer research and trend forecasting to the creation of mood boards and the selection of materials and colors. Throughout the course students will be invited to develop and test communication skills in order to learn how to assertively communicate collections values. The ultimate goal of the course is to design, create, and prototype a final collection. Field visits to museums and fashion design studios will stimulate the student's creativity and are an essential part of the course. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Fashion Design Major Junior Standing or equivalent skills in sketching, sewing, and patternmaking.

PSSPHO360

Special Project: Experiential Learning in the Hospitality and International Tourism Industry

3 semester credits. In order to offer a comprehensive view of hospitality and international tourism, experiential learning activities are scheduled in varying types of environments, each of them characterized by different dynamics, clients and style of service required. Through this special project course, students are involved in hospitality strategic planning and operations with creative learning labs including Ganzo (restaurant), Fedora (pastry shop), Dimora (guest apartments), and Sorgiva (spa). Additionally, students are involved in logistical and hospitality operations with Educational Field Learning or Special Events. Under the guidance of the faculty and staff management, students will gain firsthand practice of customer relations and satisfaction, service, collaborative and interpersonal communication, food and beverage operations, and above all practice hospitality skills in an international context with a diverse range of clients. EL hours may be distributed from Monday through Friday. This placement may require PM shifts or shifts that take place on weekends/holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Hospitality Industry research and market trends analysis, best practices for hospitality businesses in an international context, customer care standards and practices, consumer trend observations and projections, strategic planning for the hospitality industry at the international level, final portfolio.

Additional materials/Dress code: Business casual attire. Some CEMI require uniforms. Not applicable to remote option.

Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSELEM365

Real Estate Management Experiential Learning

6 semester credits. The aim of this course is to provide students with an advanced knowledge of real estate management. Students will learn how to conduct a financial analysis on the real estate sector. This course also focuses on real estate marketing management. Students will gain knowledge of financing and taxation, as well as mortgages and access to credit strategies. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Introduction to Management or equivalent.

PSELSF365

Fashion Retail Management Experiential Learning

6 semester credits. This course addresses the procedures involved in managing a fashion retail enterprise and the decision-making inherent in successful merchandising for smaller-scale stores. Knowledge will be acquired through lab practice gained by running a real enterprise in which students and professionals exchange their knowledge and propose successful solutions to be applied. Coursework includes site visits to well-known Italian luxury brands in Florence such as Ferragamo, Gucci, and Cavalli (companies may change according to availability), and special guest lectures from local prominent emerging designers. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELDS365**Day Spa Operations Experiential Learning**

6 semester credits. This course provides students with the skills required to take on the future challenges as professionals in beauty therapy, salon operations, and day spas. As functions of a modern spa are numerous and differ greatly in the global spa industry, this course will provide students with a strong foundation of knowledge in classic and contemporary day spa management, with a focus on beauty theories, therapies, and techniques. Students will gain theoretical and practical skills in day spa and beauty operations and treatments such as aromatherapy, body treatments, facial treatment, specialty treatments, and nail and skin care. Topics include: daily spa management functions of a high-end spa, day spa operations, facility management, professionalism in spa customer care, retailing, service marketing, cosmetic product knowledge and use, correctional make-up techniques, theories related to injectables, rejuvenation, cellulite and fat reduction, chemical peels, waxing, and radio frequency. To ensure students' learning progress and the acquisition of skills and competency, during this course they will have the opportunity to gain a first-hand and comprehensive overview of the day spa experience by observing and participating in the management of the on-campus spa operations. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Spa Operations and Management or equivalent.

PSELAC370**Accessory Collection Design and Production Experiential Learning**

6 semester credits. This is an advanced-level course in which students learn how to develop accessory collections (casual and classic versions for womenswear or menswear) for diverse markets by using appropriate sketching and rendering techniques. A capsule collection will be structured and organized in a professional manner from inspiration and mood boards to specific themes, customer and market research, and trend forecasting according to high quality presentation methods. Field visits to museums and fashion design studios will stimulate the student's creativity and are an essential part of the course. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Accessory Design Major Junior Standing or equivalent skills in sketching, sewing, and patternmaking.

Prerequisites: Fashion majors of Junior/Senior Standing. Knowledge of Adobe Suite is required.

PSELF375**Fashion Design Studio II Experiential Learning**

6 semester credits. This course represents the advanced level exploration of fashion design studio topic. The course focuses on the study of the fashion industry with emphasis on design and construction. Students develop their designs by exploring and analysing the roles of research, design development, and editing in the fashion design process focusing on economic, and cultural contexts. Concepts are applied with hands-on learning experiences as students study textiles, fashion design, apparel construction, consumer behaviour, products, and materials of the fashion industry. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Fashion Design Studio I, or equivalent.

PSELMM380**Multimedia Studio II Experiential Learning**

6 semester credits. Multimedia Studio focuses on the experience of producing complete contemporary artistic multimedia works in a project-based environment. Through a variety of media-related hardware and software, hands-on learning and practice students acquire the necessary skills for their advanced projects. An integral part of this course focuses on video mapping and provides students with practical exercises and selected reading that enhance the acquisition of theoretical concepts relevant to all digital arts and to video mapping in particular. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Multimedia Studio I or equivalent.

PSELWC385**Wine Communications and Marketing Experiential Learning**

6 semester credits. This course focuses on the business and marketing aspects of the wine industry. Students will consider and analyze wine marketing including an introduction to communication theory, wine communication practices and trends, introduction to management and marketing theory, wine marketing strategies, and economics of the wine world industry. Course topics also cover distribution channels and sales strategies according to laws and regulations of each country, consumer demand and responsible drinking issues. Students will be able to identify the various career paths in the wine business according to their inclinations and personal skills. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELRM392**Restaurant Management Experiential Learning**

6 semester credits. This course examines the problems of the financial structures of restaurant management, in parallel with the objectives and techniques of the individual owner. The planning and decision-making tools available to managers in an organization and comparison between single or partnership managements will be discussed. Personnel organization and food preparation plans will be covered. The course is based on a double approach, combining theory and practice: students will be introduced to the basics of restaurant management and will be given the opportunity to discuss their ideas and questions with selected professionals who are successfully running their restaurant businesses in Florence. Extensive site visits to local restaurants be organized. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELOM405**Food and Beverage Operations and Management Experiential Learning**

6 semester credits. This course introduces a fundamental area of study in the hospitality industry. Students will study the concepts and procedures of food and beverage control systems, cost control, operating budgets, and the effective management of food and beverage operations and cycles. Cost calculation, menu planning, storage, receiving, profit and budget forecasting, labor costs, service payment systems, and other topic-specific areas will be covered. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning

environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELSE415

Special Event Management Experiential Learning

6 semester credits. This course examines all aspects of special event management and provides a comprehensive study of the special events industry focused on emphasizing the dynamics of the creative process critical to these events. Special events include but are not limited to business events, weddings, ceremonies, celebrations, life cycle events, fairs, and festivals. Through the event planning process, special events will be examined from a logistical and financial perspective. The course will also provide students with the necessary background for improving effectiveness and profitability when managing special events, which demands competence in the areas of drafting contracts for events, marketing and sales, event logistics and preparations, staffing, and accounting. Special attention is given to the use of new digital tools for the organization of events as well as the significant forms of social media in order to more effectively promote events. Coursework is tailored for students who already have studied the basics of event management. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Introduction to Event Management or equivalent.

PSSPEP420

Exploratory Digital Photography Experiential Learning

6 semester credits. Using specific exercises and readings students will confront/tackle daily problems of making art. Observations are drawn from personal experiences that relate more to the need of the artist. Students will be engaged in the production and critique of images. There will be discussions and readings for each class. Both will help the student to describe, interpret, evaluate, and to synthesize technical information in order to correlate theory with practice. The coursework is a preparation for the Solo Exhibit and Publication of Solo Work course. Exercises and assignments will culminate into a final project. This course that requires students to thoughtfully examine their work and strive to refine an artistic vision, vocabulary, and voice. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Advanced Digital Photography or equivalent.

PSELHM435

Hotel Management Operations and Front Office Procedures Experiential Learning

6 semester credits. This course examines two critical areas of hospitality management such as management operations and front office procedures. In the first part of the course, students will examine the industry from a managerial perspective by covering the business procedures, accounting controls, legal issues, and policies. Such topics are necessary in order to effectively manage hospitality structures such as hotels, resorts, restaurants, and clubs. The second half of the course focuses on front office procedures from business flow to reservation processes, revenue management, accounting, internal control, night audit, and computer systems for guest management. Housekeeping operations, guest accounts, room management, and other services will also be studied from a service-oriented perspective. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to

foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

PSELCC455

Professional Cooking II: Cooking Techniques Experiential Learning

6 semester credits. This course continues the path across cooking techniques used in Italian cuisine with an in-depth analysis of cooking methods. The aim of the course is to broaden students knowledge on ingredient handling and cooking through a detailed survey of all types of meat, fish, and shellfish. Attention will be given to ingredient knowledge, their different structures and reactions to cooking, suitable cooking methods, food and flavor combinations. A special emphasis will be put in the understanding of signs of quality, faults, and preservation techniques. Students will be introduced to the aging of meat and understand the effects of aging on meat structure and flavor development as well as understand basics of meat and fish chemistry. The experience with different types of meat will help students understand the different reactions to cooking and the suitable cooking methods according to the specific cut and animal. All fish and seafood handling and cooking will be covered and students will be introduced to the basics of fish filleting and cleaning. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Professional Cooking I or equivalent.

PSSBP470

Special Project: Experiential Learning in the Baking and Pastry Industry

3 semester credits. Through this special project course, students are involved in back and front of the house operations at Fedora, the school pastry shop and bistro. The projects are designed to offer future pastry chefs an insight on the production of pastries, baked goods, and desserts. Projects are focused on traditional and contemporary baking and pastry techniques, regional cakes and tarts, desserts and breads for special occasions, knife and piping skills, and mixing methods. Students will learn how to adjust recipes to produce large volumes desserts as well as specialty items. Students will also gain confidence with front of the house procedures in order to complete a comprehensive vision and understanding of the activities, functions, and organization of a baking and pastry shop for future entrepreneurial activities. EL hours may be distributed from Monday through Friday. This placement may require early AM shifts, PM shifts, and shifts that take place on weekends and holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Market/industry research, customer feedback analysis, ingredient research, study of sustainable food production process, recipe analysis, provide lab management options and analyze the different impact on service, final portfolio. Additional materials/Dress code: Chef uniform (hat, jacket, pants, hard-toe safety shoes, apron) required. Not applicable to remote option. Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Open to culinary arts and baking & pastry majors or students who have taken previous coursework in the above fields. HAACP food safety and sanitation certification. Not applicable to remote option.

PSELCA470

Special Project: Experiential Learning in a Local Restaurant

3 semester credits. Through this special project course, students are involved in back of the house operations and projects related to Ganzo, the school restaurant, and Fedora, the school pastry shop and bistro. Under the supervision of a Chef instructor who manages the operations of the kitchen, culinary arts experiential learning students are involved in projects focused on the daily operations of the restaurant industry. The experiential learning project will offer the opportunity to gain confidence with cooking techniques, basic equipment maintenance skills, HACCP, the concept of mise en place and timing, and the importance of standards and consistency. The project will also provide an insight on the importance of the kitchen hierarchy and division of the duties, helping students understand the concept of brigade and team work as fundamental for a correct management of kitchen environments. EL hours may be distributed from Monday through Friday. This placement may require PM shifts and shifts that take place on weekends and holidays, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Market/industry research, customer feedback analysis, ingredient research, study of sustainable food production process, recipe analysis, provide kitchen management options and analyze the different impact on service, final portfolio. Additional materials/Dress code: Chef uniform (hat, jacket, pants, hard-toe safety shoes, apron) required. Not applicable to remote option.

Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview. Open to culinary arts and baking & pastry majors or students who have taken previous coursework in the above fields. HAACP food safety and sanitation certification (Not applicable to remote option).

PSELPT475

Baking Techniques II: Italian Pastry Techniques Experiential Learning

3 semester credits. This course offers an advanced approach to pastry production with a survey of the main preparation techniques used in classic dessert production. Starting from previously acquired knowledge students will develop their skills in the production of pastry and pie doughs and they will be introduced to an advanced level of spongecake recipes. The course will also introduce puff pastry, baked custards, buttercream, sauces and glazes. Souffles, bavarian mousse and pate a bombe based mousse will be thoroughly covered. Students will learn to use basic finishing methods by applying glazes, filling pastries, creating simple sauces and presenting products for service. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Baking Techniques I or equivalent.

PSELTF480

Physiology of Taste and Flavor Experiential Learning

3 semester credits. This course explores and examines the physiology of sensory organs and how we perceive flavors. The course is designed to expose students to the theory and practice of sensory evaluation techniques and their application to the composition of dishes. Students gain knowledge of the anatomy and physiology of taste, smell and other senses and experience using these senses as analytical tools to assess food products. From the simplicity of identifying the basic tastes to the complexity of aftertastes and aromas, the objective of this course is to train taste buds to better understand the mechanics of our senses as they get in touch with food. Why do we react positively to sweet taste? Why do we sometimes refuse bitter taste? Does umami taste really exist? The course will answer these and many other related questions in order to give the students the instruments needed to deal with flavors that are not generally accepted but require a deeper understanding before being appreciated. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to

develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Culinary Arts majors only.

PSELWC480

Worldwide Cuisine Experiential Learning

3 semester credits. This course focuses on important foreign cuisines outside the mediterranean area and is meant to teach students how the influence of local cultures affected food preparation techniques and dishes in important geographic macro areas. This course allows students to examine the influence of geography and climate on the people, the features of the land, the production of agriculture, the available natural resources, and the main industries in many different areas. Special emphasis will be put on the relationship of attitudes and practices of food preferences and on how foods of a country show a relationship to the social and cultural development of an area. Students will experience food preparation from several cuisines based on the customs and heritage of these cultures. The ingredients used in the preparation of the dishes, along with their origin and diffusion, will be the highlights of the course, whose aim is to show how the environment, as well as the external cultural influences, is responsible for the characterization of local cuisines. Student will also adapt to various deviations in cooking strategies, develop an understanding of food sources and the availability of these ingredients. During the course students will benefit from practical application of international cooking in a collaborative kitchen environment. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Culinary Arts majors only.

PSELRD495

Restaurant and Production Desserts Experiential Learning

6 semester credits. Dessert is the last dish of a meal, mainly eaten for pleasure thus must be tempting, balanced and somehow matching the meal in an appropriate way. This course covers the preparation and service of hot and cold desserts with a focus on individual cakes and restaurant desserts, and the components involved in their preparation. Students will learn and understand the differences between pastry lab and restaurant kitchen organization, the different logic of production and the importance of offering home-made desserts matching special dietary requirements. Emphasis will be placed on station organization, timing, and stations coordination for restaurant dessert production and service. Students will experience fried products, cakes, tarts, soufflé, stirred and baked custards, mousses and bavarians and will understand the characteristics of a gourmet dessert. The production will concentrate on individual portion desserts as well as traditional style whole cakes and tortes to be portioned. Special focus will be placed on dessert sauces, decorations and plating styles. Students will learn the history of restaurant desserts and understand the different needs and the organization of a restaurant depending on its style and concept. Students will develop a dessert menu from the perspective of variety in the offer, costs, and practicality. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Baking Techniques II: Italian Pastry Techniques or equivalent.

PSELSL500

Long Shelf-Life Cakes and Italian Snacks Experiential Learning

3 semester credits. This course focuses on the production of long shelf-life handcrafted baked products, a branch of traditional pastry art that is unfortunately a prerogative of industrial food production today. Students will learn how to prepare artisan "travel cakes" and snacks to go thanks to an in-depth study of the role of single ingredients and their balancing. Sugars, fats, mixing methods, cooking temperatures and food safety will be analyzed from the perspective of

their impact on the final product shelf-life. An emphasis will be put on the role of water and hydration in baked products and how water influences the textural properties during storage. The course also includes the study of the calculation of free water in cakes, together with storage and preservation environment management and notions of food contamination and oxidation. Students will learn how to prepare traditional and contemporary travel cakes. Students will also learn artisan methods to reproduce famous Italian packaged snacks. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Baking Techniques II: Italian Pastry Techniques or equivalent.

PSELRC530

Advanced Italian Restaurant Cooking I Experiential Learning

3 semester credits. This course focuses on developing students approach to professional kitchen organization from all different points of view: HACCP standards, equipment maintenance, food receiving and storing, mise en place settings, accurate plating style, importance of timing and menu planning for an organized production. Students will be involved in managing the restaurant kitchen acting like chefs de partie under the direct supervision of the Chef Instructor. Special emphasis will be dedicated to understanding concepts like interpretation and revision of typical Italian recipes in order to create and produce menus that represent the evolution of traditional cuisine. Students will apply the previously learned skills to develop balanced menus and will prepare dry and moist marinades, contemporary risotto styles, and complex classical sauces. The course includes three workshops, held during the semester intersessions, to offer a full-immersion in meat butchering and traditional Italian meat cookery, traditional offal cuisine and traditional Italian fresh pasta and related sauces production. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Four semesters of Culinary Arts course work or equivalent. Special note: This course includes mandatory team projects throughout the academic session.

PSSPGR550

Special Project: Graduate Experiential Learning

3 semester credits. This special project allows graduate students to interact with the local community in Florence through experiential learning in collaboration with the Community Engagement Member Institutions affiliated with AUF. These community projects are directly linked to the academic divisions of AUF and open to the general public in order to share academic results with the greater community. Graduate students are involved in an advanced-level experience that requires the development of skills and competency related to leadership and organizational vision. Participants are expected to become familiar with the administration and operations of AUF community projects, perform responsibilities according to the project mission, be aware of how current issues encountered are related to the related field/industry, and demonstrate how special project coursework and activities can be applied to academic research. Duties may involve the supervision, monitoring, and assessment of undergraduate-level students. EL hours may be distributed from Monday through Friday. The placement may require weekend hours or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program. Cover letter, CV, and material pertinent to the chosen area, interview.

PSELMC550

Mediterranean Cuisine and Ingredients Experiential Learning

3 semester credits. For human food not only sustains life but also defines identity in numerous ways. Food is an essential aspect of culture and has an evolution and development that begins with human history. The course offers students an overview of Mediterranean cuisine identifying different macro areas and analyzing them starting from historical and cultural background with special emphasis on the different cuisines of the countries facing the Mediterranean sea, their mutual and external influences, and the traditions they developed during centuries. Students will learn about food in Ancient Mediterranean society and the influence of geography, culture, religions on all the changes involving food and food production. The Course will also include an overview of the cuisines of Sicily, Sardinia, Puglia, Liguria as the most representative examples of the mediterranean diet. Emphasis will be placed on ingredients, flavor profiles, preparations, and representative techniques of the most important mediterranean cuisines. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Culinary Arts majors only.

PSELET610

Strategies for Effective Teaching in International Education Experiential Learning

3 semester credits. This graduate-level course is aimed at students who are willing to engage in a career in the field of international education, and who wish to acquire relevant perspectives and skills to teach classes to an international audience, both abroad and in their home country. The course will provide a theoretical background on most up-to-date and engaging teaching strategies to address a multicultural class, as well as a hands-on case-study based framework of elements of reference to build effective and stimulating teaching situations, with consistent reference to both didactic and educational objectives of a course. This course is made unique due to its connection with the three main educational assets implemented as core educational values by AUF: cultural integration, community engagement, and experiential learning. Experiential learning at AUF rethinks the concepts of the classroom and field experiences as related rather than distinct environments. The classroom is an on-going environment that extends beyond the physical spaces of lecture halls and laboratories; classroom learning is applied to the outer world. Field experiences must be rooted in academic contexts and give back to classroom learning a wider perspective of taught knowledge. Experiential learning is an active and lasting contribution, based on cultural integration, of international student perspectives to the local culture, and vice versa. Outreach and collaboration with the community increase awareness and expand an engaged knowledge of the local territory. Therefore, AUF offers a unique learning model that allows students to benefit from an all-encompassing educational experience based on theory and practice applied to real-life situations while learning comprehensive operational processes, problem-solving strategies, and leadership and management skills. Course topics provide a theoretical framework for engaging teaching strategies for the multicultural classroom. Hands-on approaches and case studies of effective and stimulating teaching situations will be covered, with consistent reference to the didactic objective of a course. The course is unique for the exploration of AUF's approach to experiential learning: experiential learning (EL), field learning (FL), and service learning (SL). Cultural integration through outreach and collaboration with the community encourages an active exchange between student and local perspectives as an important basis for an active contribution of EL-FL-SL in the learning path. Participants of this course will learn how the teaching experience represents one of the many components of the overall study abroad experience in order to acquire the necessary expertise to manage international learning environments in a dynamic and community-gear context of cultural integration. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

PSELRC630

Advanced Italian Restaurant Cooking II Experiential Learning

3 semester credits. This course represents the definitive experience for students approaching the world of professional cooking and professionals that want to perfect their skills in contemporary cuisine. The course will provide a deeper insight into the preparation of contemporary dishes and will allow students to put their skills into practice in Italian restaurant settings. Along with learning advanced contemporary cooking techniques, students will manage the kitchen acting as sous chefs on a rotating basis, reporting directly to the Chef instructor and collaborating with the operational organization of the kitchen brigade. Students are asked to organize inventories and food cost control operations, guarantee the regular compilation of HACCP documents and provide an equipment maintenance schedule. The topics covered will include cold smoking application, the use of whipping syphon and contemporary style sauces. Emphasis will be placed on new culinary trends and the developing branch of food pairing in order to broaden students knowledge of flavor combinations thanks to a scientific approach to tastes and flavors. The course includes four workshops, held during the semester intersessions, to offer a full-immersion in specialty fresh pasta production, traditional Italian seafood cuisine, gourmet vegetables cuisine and management of a daily market menu, plus a traditional Italian pastry experience. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Advanced Italian Restaurant Cooking I or equivalent.

Special notes: This course includes mandatory team projects throughout the academic session.

PSELBP650

Master Italian Pastry Arts I Experiential Learning

3 semester credits. The aim of this course is to provide students with fundamental pastry techniques and develop their organization and management skills in the pastry lab environment. Students will be involved in daily lab operations and responsibilities and will learn how to guarantee the HACCP standards and an adequate maintenance of pastry lab equipment. Emphasis will be placed in the application of baking and pastry master techniques, and the full immersion in pastry lab management and organization. Students will experience complex preparations such as financier cake, dacquoise, and frangipane cream. These techniques will be applied to the composition of a la carte, display, and reception desserts. During the intersessions the course will develop in three one-week workshops: the first on laminated doughs and their application to croissanterie and viennoiserie; the second on savory pastry creations; the third on traditional Italian Panettone, and Pandoro. Students will be asked to contribute with a proactive participation through EL hours to the organization and management of the Pastry Lab. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Open to baking and pastry majors or students who have completed two years of related coursework.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

PSELBP655

Master Italian Pastry Arts II Experiential Learning

3 semester credits. This course will be fundamental for Baking & Pastry students in order to complete their course of studies. The aim of this course goes beyond the mere sharing of technical knowledge. Students will be in charge of the majority of the pastry lab duties in order to gain confidence and autonomy in the management of the operations. Cost control, jobs scheduling, inventory operations will be just a part of the assignments students will have to complete. Special emphasis will be placed in menu development for restaurant, pastry lab and reception service. Upon successful completion

of the course students will be confident in the production of ganache and meringue-based mousse, egg-free mousse, and will be able to choose the suitable application for all different mousse types. Emphasis will be placed on specialty petit fours, an item often requested in high standard receptions. Students will experience the modernist approach in pastry art through the application of techniques, equipment and ingredients that will contribute to the creation of unusual textures and sensory experiences. The course will develop in four one-week workshops: the first one focusing on the art of macarons, their suitable fillings and the possible interpretations from sweet to savory; the second one on the art of plating: contemporary styles in desserts presentation; the third one on pastry for special dietary requirements, in order to develop skills necessary for the production of alternative dessert; the fourth on Italian regional folklore and related celebrative desserts. Special assignments will include the planning, organization and service of Ganzo Thursday themed dinners and Friday a la carte dinners. Students are expected to approach assignments and pastry lab duties as professionals, showing responsible behavior and managing abilities. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Master Italian Pastry Arts I or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

PSELGM661

Cold Kitchen and the Art of Plating: Contemporary Garde Manger I

3 semester credits. This course provides students with skills and knowledge of the organization, equipment, and responsibilities of the "cold kitchen" focusing on its three main areas: catering and reception foods, plated appetizers and buffet displays. After an introduction about the history and development of the Garde manger profession, students will learn the fundamentals of the cold kitchen including presentation and plating techniques, cold salads, gourmet sandwich production, mousses, sauces and dressings, dairy product service and application, and cold soups. Emphasis will be placed on cold meats and seafood fabrication and presentation, including all safety and sanitation requirements necessary to guarantee a good and, at the same time, safe food service. Students will learn preparation, timing, and plating native to the banquet kitchen and will experience menu and plate development in order to operate successfully in the catering and reception businesses. The hands-on experience will guarantee students a profound understanding of the Garde Manger profession and constantly increasing skills. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Four semesters of Culinary Arts course work or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

PSELGM662

Cold Kitchen and the Art of Plating: Contemporary Garde Manger II

3 semester credits. This course provides students with skills and knowledge of the organization, equipment, and responsibilities of the "cold kitchen" focusing on its three main areas: catering and reception foods, plated appetizers and buffet displays. Students are introduced to and will prepare fingerfoods and canapés, pates and terrines, as well as basic charcuterie items while focusing on the total utilization of the product. Curing and smoking for preservation will be applied to both meat and seafood allowing students to appreciate the potential of salt as a preservation technique and as a source of flavor development. Students will learn and practice homemade sausages and fresh cheeses production, mousseline pates, and aspics including all safety and sanitation requirements to guarantee a good and, at the same time, safe food service. Students will learn preparation, timing, and plating native to the banquet kitchen and will experience menu and plate development in order to operate successfully in the catering and reception businesses. The hands-on experience will guarantee students a profound understanding of the Garde Manger profession and constantly increasing skills. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic

learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Cold Kitchen and the Art of Plating: Grade Manger I or equivalent.

PSELEN690

Entremets Experiential Learning

3 semester credits. Pastry Art finds its greatest expression in the production of entremets. Pastry Chefs all around the world use entremets to create their signature collections and their fame. The course will focus on the application of dedicated mousse bases, textural inserts, cremoso, cremeaux, buttercreams, supremes, alcohol application. An emphasis will be put in the development of tartlet entremets, application of vegetables, spices and exotic ingredients and the creation of room temperature entremets. This course is entirely dedicated to the application of all advanced and master pastry techniques for the creation of what can be considered to be the business card of a Pastry Chef. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Prerequisites: Master Italian Pastry Arts II or equivalent.

Cross-listed to Graduate Studies (), Department of Graduate Topics in Health and Wellness Studies

DEPARTMENT of Field Learning

The Department of Field Learning offers courses based on or with a strong field learning component. Field learning is experienced on-site and educates through first-hand experience and active participation, research, guided coursework, and focused learning outcomes.

PSFLIF190

Cultural Introduction to the Italian Family

6 semester credits. One week of on-site field learning with Italian families before session start. Upon completion of the field learning week, the course continues as a regular academic session in Florence. The course examines the development and structure of the Italian family through history with the following topics: Sexuality and the development of relationships, study of individuals, groups, and families, diversity in modern families, community regulations/policies addressing issues of family change, crisis, and maintenance. Students will conduct evaluation of different styles and examples of interpersonal communication behaviors. The course will also compare and contrast family/individual behavior patterns associated with human life cycle transitions and examine various social issues associated with the study of Italian families. This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

PSFLSF200

The Italian Food Industry: From Farm to Table

3 semester credits. One week of on-site field learning at an Italian farm before session start. Considering the renewed global interest in local sourcing and the growth of Km0 practices (locally produced), the study of sustainable food systems is an

essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyzes the industry and the production of food (fish, meat, dairy, fruit, vegetables, and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analyzed, as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies, and food education. The course objective is to provide students with a solid conceptual framework in order to analyze the Italian food industry and the food production system from a sustainable perspective. Through the understanding of the broader concept of sustainability, students will be able to explore the social, economic, and environmental implications of food production and consumption and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers, and entrepreneurs. The analysis and rethinking of economic, social, and agricultural alternatives in the current food production system will also be developed. Lectures will be complemented by visits, food tours, tastings, and cooking labs. This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

PSFLSF260

The Italian Food Industry: From Farm to Table

6 semester credits. One week of on-site field learning at an Italian farm before session start. Upon completion of the field learning week, the course continues as a regular academic session in Florence. Considering the renewed global interest in local sourcing and the growth of Km0 practices (locally produced), the study of sustainable food systems is an essential component in the education of an ethically-minded food industry learner. The course takes its cue from the Italian example based on regionalism and the table as an expression of local territories, and how these factors have influenced the national food industry. It analyzes the industry and the production of food (fish, meat, dairy, fruit, vegetables, and grains) and focuses on packaging, traceability (labels), and distribution while exploring the social aspect of the food supply chain. Sustainability principles will be analyzed, as well as case studies in Italian food and beverage service and retailing. A strong focus is placed on seasonality, food policies, and food education. The course objective is to provide students with a solid conceptual framework in order to analyze the Italian food industry and the food production system from a sustainable perspective. Through the understanding of the broader concept of sustainability, students will be able to explore the social, economic, and environmental implications of food production and consumption and to identify the global threats in terms of public health. Students will develop critical skills by analyzing sustainability as active citizens, consumers, and entrepreneurs. The analysis and rethinking of economic, social, and agricultural alternatives in the current food production system will also be developed. Lectures in Florence will be complemented by visits, food tours, tastings, and cooking labs.

This class includes field learning hours. Field learning is a method of educating through first-hand experience. Skills, knowledge, and experience are acquired outside of the traditional academic classroom setting and may include field activities, field research, and service learning projects. The field learning experience is cultural because it is intended to be wide-reaching, field-related content is not limited to the course subject but seeks to supplement and enrich academic topics. Students will have the opportunity to integrate theory and practice while experiencing Italian culture, art, and community within the Italian territory. Faculty will lead students in experiencing Italian culture through guided projects and field experiences as planned for the course. Field learning will be developed through classroom preparation, follow up projects, and guided learning outcomes. Field learning will provide students with the opportunity to develop skills and appreciate the multifold components of Italian Culture through direct experience. Field education will advance student learning as a relationship-centered process.

PSFLFL300

Experiential Learning From Theory to Action: Field Learning, Service Learning, Community Service

3 semester credits. The course explores the educational theories and best practices that allowed contemporary generations to transition away from the traditional lecture environment of frontal classes. Topics focus on how emerging forms of education engage in the local cultural heritage through projects aimed at giving back to the community through volunteering, exploration, and service. Students will understand the management, organization, and philosophy of innovative teaching methodologies. This class includes experiential learning hours in the areas of field learning, service learning, and community service.

DEPARTMENT of Portfolio Development

The Department of Portfolio Development offers specific guidance on professional portfolio creation through refining skills and competencies regarding individuality, and creativity, and presentation methods.

PSPDPO380

Portfolio Development

3 semester credits. The focus of this course is to develop the skills for creating an individual portfolio that summarizes a coherent, articulate, and visually comprehensive body of work. Students will utilize digital media approaches to fully showcase areas of specialization as represented by the project(s) to be featured in the portfolio. A rigorous level of professional design criticism will be applied to portfolio content development, organization, assembly, and presentation across varied media channels. Advanced forms of rendering and thematic exploration will be covered, as well strategies for integrating conceptual and experimental approaches and relevant historic and contemporary influences inherent to the featured work. Coursework will require the analysis and maturation of both personal identity and an in-depth understanding of the related fields and industry contexts associated with the portfolio content including market demands, professional expectations, standards of quality and competency, and overall creativity. Prerequisites: Open to Visual, Fine Arts, and Fashion Majors of Junior or Senior standing.

PSPDGC690

Graduate Studies Capstone

3 semester credits. Through the graduate studies capstone, students integrate topics from their overall course of study in a final synthesis project. Cumulative knowledge, main theories of the discipline, and experientially acquired skills are applied from a critical perspective and have the aim of verifying the achievement of curriculum learning objectives. As the culminating phase of the graduate-level program, the capstone project requires the research, elaboration, and analytic/forecasting competencies of a topic, developed by the candidate under the guidance of the faculty member. The resulting capstone is intended to demonstrate mastery of the program's curricular scope: a highly-articulated individual proposal of an approved topic, and the proposal's intended impact on the field of study. Prerequisites: Successful completion of an undergraduate degree is required for this course.
Cross-listed to Graduate Studies (), Department of Graduate Experiential Learning

DEPARTMENT of Professional Studies and Experiential Learning

PSSPHT350

Special Project: Experiential Learning in Community Garden Management

3 semester credits. Through this special project course, students are involved in horticultural practices with a focus on community and wellbeing. Students will engage in plant-related activities to foster the cognitive, social, emotional, and physical wellbeing of different groups of users and types of contexts. Activities will focus on indoor/outdoor gardens through the use of tools, equipment, structures, and techniques used in horticultural practices. Topics include principles of horticulture, plant propagation, soils and soil cultivation, pests and diseases, watering management, and garden care. Students will experience first-hand the restorative powers of gardens, landscapes, and green spaces through direct experiences aimed at restoring the connectivity between green sustainability and society. Gardens in the urban landscape of Florence city center and the AUF campus network provide a rich backdrop for the field-based practices of this placement course. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.
Main tasks: Plant-based practices, horticultural therapy research, plant profiling and archiving, garden care and management, watering and propagation, final portfolio.

Additional materials/Dress code: Garden-appropriate attire and protective clothing/shoes. Not applicable to remote option.
Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPBR350

Special Project: Experiential Learning in Botanical Retail Management

3 semester credits. Through this special project course, students are involved in green retail practices that promote business sustainability from a botanical perspective. Through direct practices and engagement, students explore the potential of botanical retail as a positive contributor to community awareness of topics such as green cities, plants and mental health and wellbeing, and current and future development of green urbanism. Placement activities are coordinated through Pomario at the Palazzi Community Center, a botanical retail store whose proceeds fund student scholarships. In addition to retail operations, students will also engage in brand communication, client-customer relations, and sustainable event development and execution. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting.

Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Main tasks: Retail operations, plant selection and curation, product placement and packaging, store and event management, final portfolio.

Additional materials/Dress code: Business casual attire. Not applicable to remote option.

Prerequisites: Cover letter, CV, and material pertinent to the chosen area, interview.

PSSPTA420

Special Project: Experiential Learning in Teaching Assistantship

3 semester credits. The Special Project: Experiential Learning in Teaching Assistantship course allows students to experience and assist with aspects of teaching under the close supervision of a faculty member. TA students assist with classroom setup, course logistics, student management, coursework, classroom activities, and student performance evaluation. Additionally, TA students have the opportunity to lead selected classroom activities and contribute to lectures. TAs represent a bridge between faculty and students, as they facilitate the learning process by promoting communication management and strategies for course interaction between students and instructors. This class includes experiential learning with CEMI. CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Activity supervision, guiding students through course materials, creative activity preparation and development, contribution to lectures and seminars, student feedback reviews for faculty and department, assistance with grading, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: At least one upper-level course related to the topic of the course in which the student is serving, with at least a B grade or equivalent. Additionally, the student must have a GPA of 3.0 or better.

PSSPIL420

Special Project: Experiential Learning in Teaching Assistantship - Italian Language

3 semester credits. The Special Project: Experiential Learning in Teaching Assistantship - Italian Language is for students who are at an advanced academic standing and language level. The course allows students to experience and assist with aspects of teaching under the close supervision of a faculty member. TA students assist with classroom setup, course logistics, student management, coursework and classroom activities, and assisting the instructor with the evaluation of student performance. Italian language TAs are supervised by the sQuola teaching faculty, and assist faculty members with daily course management and organization. Moreover, TAs actively participate in course activities, and reinforce their own Italian language skills while helping other students in their language learning progress. This class includes experiential learning with CEMI. CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be

involved in learning through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Activity supervision, guiding students through course materials, creative activity preparation and development, contribution to lectures and seminars, student feedback reviews for faculty and department, assistance with grading, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: Having completed at least one upper-level course in Italian language with at least a B grade or equivalent, or being Italian language native. Additionally, the student must have a GPA of 3.0 or better.

SCHOOL OF SCIENCES AND MATHEMATICS (SM)

The School of Sciences and Mathematics (SM) gathers the following departments:

Biology (BO)

Chemistry (CH)

Mathematics (MA)

Physics (PH)

The school's courses offer students a foundation in the sciences through courses committed to the study and pursuit of scientific subjects. Topics account for the study of the natural world, everyday life, and the crossovers between the scientific and artistic realms thanks to Florence's cultivation of artist-scientists such as Da Vinci and Galileo. Coursework spans from foundational topics such as chemistry, physics, calculus, etc., to the application of scientific subjects in specific fields such as pharmacology, food sciences, history, and the arts.

DEPARTMENT of Mathematics

The Department of Mathematics prepares students in fundamental principles of algebra, geometry, functions and statistics, and finite mathematics applied to other disciplines.

SMMAFM150

Finite Mathematics

3 semester credits. This course features topics that demonstrate basic mathematical ideas used to analyze and problem solve questions of individual or societal need. Topics include mathematical logic, sets, counting techniques, probability, statistics, and geometry.

SMMAIC190

Introduction to Calculus

3 semester credits. In this course, students will address the foundations of calculus, the study of functions, and their rates of change. Students will learn how to model situations in order to solve problems. The importance of calculus will be emphasized in its essential role in many disciplines. In physical and biological sciences, economics, and even social sciences, the transition from qualitative or descriptive understanding to a more quantitative understanding is invariably achieved through mathematics and calculus in particular.

SMMAIC290

Intermediate Calculus

3 semester credits. This course addresses more complex calculus problems. Covered topics include parametric equations, polar coordinates, conic sections, coordinate systems and vectors, dot product and cross product, vector functions, derivatives and integrals of vector functions, arc length and curvature, functions of several variables and partial derivatives, and directional and double and triple integrals. Prerequisites: Introduction to Calculus or equivalent.

SMMACC532

Cost Control

3 semester credits. The course develops skills in scheduling and controlling costs in project management, which can face challenges related to time, human resources, materials, budget, project specifications, and deadlines. The concept of financial planning for businesses and organizations, including a special emphasis on hospitality structures, asks students to consider

the development of budgets, identifying/forecasting potential problems to avoid profit loss, flexible vs. static budgets to control costs, and types of cost control analysis. Prerequisites: Hospitality Accounting or Restaurant Management, or equivalent.

DEPARTMENT of Physics

The Department of Physics explores the impact of physics in the world. The course offering features both a general approach to more specific topics such as modern scientific methods and figures such as the experimentation of Galileo.

SMPHGR340

Galileo and the Scientific Renaissance

3 semester credits. Galileo Galilei was one of the founding fathers of the modern scientific world who lived and worked for the larger portion of his life in Florence under the protection of the ruling Medici family. His life and works are a landmark in the history of science. What did he do and why is it so important? This course is designed to introduce the students to the intellectual ferment of the Renaissance, which produced the revolutionary figure of Galileo. Both the works of Galileo and his contemporaries will be examined. Visits to scientific museums and institutions in Florence form an integral part of this course.

SQUOLA Center for Culture and Italian Studies

Squola is the center for Italian studies. Academic departments and courses are offered through its School of Italian Studies and Linguistics.

Vision

SQUOLA is an academic institution in Florence dedicated to transforming the meaning of learning the Italian language by teaching an understanding of what it means to be an Italian speaker today, immersing students in Italian culture, and encouraging students to go beyond the textbook and learn outside the classroom.

SQUOLA exposes its students to the changing realities of Italy today.

SQUOLA is an integration project that takes its students beyond memorized words and towards acquiring a real grasp of sounds and nuances.

SQUOLA seeks to offer a complete, contemporary, culturally and sociologically rich vision of the Italian language in the city that gave birth to linguistic pioneers such as Dante and Boccaccio.

Why the Q? SQUOLA is a deliberate misspelling of “scuola” (school), a play on words that challenges students to immerse themselves culturally and linguistically.

Mission

To offer intensive immersion programs - short and long term - for students in combination with internships, volunteer, and community service positions where skills are put into practice.

The contemporary approach of SQUOLA goes beyond traditional learning methods by teaching students how to speak and live in the Italian culture and society.

To create a bridge, through interdisciplinary linguistic studies, between the international student and the Italian/Florentine experience.

To promote an open forum that hosts academic gatherings, conferences, and conventions on contemporary Italian and Cultural studies.

To lead integration programs to unite the local, student, and international communities in Florence such as: thematic events, lectures, and cinema programs.

Values

An innovative intensive language program suited for individuals with a serious interest in maximizing progress during their studies in Florence.

A faculty of international academics and professionals to complement the educational and cultural mission of the institution.

Dynamic facilities that offer the learning methodologies and technologies.

The practice of Italian in contexts that engage and give back to the local community through sQuola's network of local organizations including public schools.

FACULTY HIGHLIGHTS

The School of Italian Studies and Linguistics faculty come from distinguished academic and professional backgrounds.

Writers, linguists, translators, and researchers are some of the diverse profiles represented by sQuola faculty members. In addition to meeting hiring standards for academic backgrounds, all language instructors possess the DITALS certification for teaching the Italian language. With their solid backgrounds, faculty members provide individual attention and support with innovative, high-quality methods responsive to the students' educational needs and interests.

SQUOLA in the Community - CEMI

The Center for Cultural and Italian Studies (CCIS) brings together a rich program of cultural events and activities throughout the year. It also facilitates student involvement in diverse areas of cultural integration. CCIS regularly collaborates with state schools for children, centers for the elderly, pro-animal associations, environmental organizations as well as diverse NGOs.

PROGRAMS OF STUDY

General education requirements for AA/BA programs.

Study abroad programs, short and long-term.

SCHOOL OF ITALIAN STUDIES AND LINGUISTICS (IS)

The School of Italian Studies and Linguistics (IS) is the academic core of sQuola Center for Cultural and Italian Studies and offers the following departments:

Italian Cultural Studies (IS)
Italian Language (IT)
Italian Literature (IL)

The areas of studies offered by the school are designed to introduce diverse categories of learnings to Italian language and culture. Students may focus on language studies, historic and contemporary Italian literature, and topics of Italian culture. Italian studies at AUF are differentiated and characterized by the institution's development of distinct cultural and field learning approaches for a different, learning-by-doing perspective of immersion. The cultural component of academic courses in the field of Italian studies can take place in the form of cultural and community integration through embedded course components such as service learning, field learning, and cultural courses with a language component.

DEPARTMENT of Italian Language

The Department of Italian Language offers a wide range of courses from basic to advanced levels. Courses are aimed at improving conversational and writing skills, as well as the knowledge of the Italian language through culture and specific fields.

ISITCI101

Communicating in Italian

3 semester credits. This course focuses on the relationship between students and the city. Students will receive an overview of basic Italian language structures used to develop communication skills. Students will also develop a vocabulary that will enable them to engage in simple but useful everyday conversations, thus enhancing and supporting their Italian experience. Upon course conclusion, students will be able to express themselves in daily life contexts such as shopping for food, clothes, interacting with Italians, talking about yourself, habits, and hobbies. Emphasis will be given to oral expression of practical vocabulary. This level is for absolute beginner students who have never studied Italian before. The coursework will invite students to practice the acquired knowledge in a native environment.

ISITEI101

Elementary Italian 101

3 semester credits. This introductory language course is intended for students with no prior knowledge of Italian. The course presents linguistic fundamentals and essential grammatical structures necessary for elementary communication. Students will learn the regular conjugations of common -are, -ere, and -ire verbs, working primarily with present tense verbs. Simple prepositions will also be introduced along with other fundamental structures.

ISITIB101

Italian Language Beginner

3 semester credits. This course develops basic conversation, reading, and writing skills. Equal focus will be given to grammatical structures, vocabulary, and conversation skills. Students will develop a vocabulary that will enable them to engage in simple but useful everyday conversations, thus enhancing and supporting their Italian experience. Upon course conclusion, students will be able to express themselves in basic sentences, recognize gender and number in both nouns and adjectives, and begin approaching the Passato Prossimo. Emphasis will be given to the oral expression of practical vocabulary and newly acquired grammar structures. This level is for absolute beginner students who have never studied Italian before.

ISITMT101

MedTalk Communicating in Italian in Health Professions

1 semester credit. This course seeks to support students who are enrolled health professions –including nursing, social work, public health, and pre-health programs –for what concerns basic Italian language structures related to their discipline. Students will develop a medical vocabulary that will enable them to engage in simple but useful conversations within the health sector, with the aim to ease communication with Italian patients and colleagues. The course allows students to be more embedded in the Italian experience, while also practicing conversation that can be used both during work and outside of it. This course is open to all the students enrolled in disciplines of the health sector, such as nursing, social work, public health, pre-health, or equivalent. No former knowledge of Italian is necessary.

ISITEI102

Elementary Italian 102

3 semester credits. This second-level introductory course is intended for students who have previously completed one semester of elementary Italian language studies at the undergraduate level. Students will practice the use of passato prossimo (past tense) conjugations. The Imperfetto will be introduced and students will begin to decipher the appropriate use of both

tenses. Communicative functions, pronunciation, listening, reading, and speaking skills will continue to be developed. Prerequisites: One semester of Italian language or equivalent.

ISITIB104

Italian Language Elementary - Service Learning

4 semester credits. This introductory language course is intended for students with no prior knowledge of Italian. The course presents linguistic fundamentals and essential grammatical structures necessary for elementary communication. Students will learn the regular conjugations of common -are, -ere, and -ire verbs, working primarily with present tense verbs. Simple prepositions will also be introduced along with other fundamental structures. This course includes service learning hours within the Florentine Community. Service learning is a method that incorporates intentional learning with service to the community, in which the service component functions as a reflection on classroom learning for all tasks performed. In addition to regular class hours, students will be involved in a volunteer project for the entire session that integrates them in the local community in order to remove barriers and gain a sense of social responsibility. The acquisition of new skills and knowledge obtained in the service learning environment outside the classroom will enrich the learning experience and contribute to personal and emotional growth, as well as cultural consciousness, to develop a greater sense of a global citizenship and sensitivity to the needs of others. Students are guided through the experience by the non-profit association supervisor and the service learning coordinator to enhance outcomes both inside and outside the classroom. The contribution to the association is not only crucial to a deeper understanding of course topics but also allows for a greater sense of belonging in the community, allowing for students to acquire a heightened awareness of emotional intelligence that enhances the classroom learning experience.

ISITHO130

Italian Language for Hospitality Majors

3 semester credits. This course concentrates on rapidly developing a basic command of Italian while introducing the student to various aspects of the Italian culture through the hospitality industry. Students will have the opportunity to learn on-site with their instructors through a series of walking tours and visits in Florence to hotels, restaurants, and wine-related establishments. Technical vocabulary will be enhanced and finalized to prepare the student for the hospitality industry. Equal focus will be given to grammatical structures, vocabulary, and conversation skills. Students will develop a vocabulary that will enable them to engage in simple but useful everyday conversations, thus enhancing and supporting their Italian experience. After taking this course, students will be able to express themselves in the Present tense and Passato Prossimo and to use both nouns and adjectives in the correct form with reference to gender and number. No prior knowledge of Italian required, this is a beginner-level course.

ISITIB165

Intensive Italian For Six Credits (Beginner)

6 semester credits. This intensive six-credit course is intended for students with no prior knowledge of Italian. It will give students the opportunity to experience a total language immersion, learning how to use gradually more complex grammatical structures and vocabulary. Upon course conclusion, students will be able to communicate simple and routine tasks, discuss familiar and routine topics and describe his/her background, and understand clear standard speech on familiar matters regularly encountered in work, school, leisure, etc. The course will start from linguistic fundamentals and essential grammatical structures, including singular and plural forms of articles, adjectives, nouns, and their agreement; regular and some irregular conjugations of -are, -ere, -ire verbs in the Present tense; and simple prepositions. It will then move on to reflexive verbs, conjugation of regular and irregular verbs in the Past, and direct object pronouns. It will finally introduce students to Future and Conditional tenses, possessive adjectives, and indirect object pronouns, along with the continued practice of expanding vocabulary and gradual building of complexity in grammatical structures. All lessons will be taught in Italian.

ISITIB175

Intensive Italian For Nine Credits (Beginner)

9 semester credits. This intensive nine-credit course is intended for students with no prior knowledge of Italian. It will give students the opportunity to experience a total language immersion, learning how to use gradually more complex grammatical structures and vocabulary. Upon course conclusion, students will be able to communicate in both written and oral form about topics they are familiar with pertaining to personal interests (i.e. family, hobbies, work, travel), as well as simple aspects of Italian culture. The course will start from linguistic fundamentals and essential grammatical structures, including singular and plural forms of articles, adjectives, nouns, and their agreement; regular and some irregular conjugations of -are, -ere, -ire verbs in the Present tense; simple prepositions; reflexive verbs; conjugation of regular and irregular verbs in the Past; and direct object pronouns. It will then move on to the conjugation of Future and Conditional tenses, possessive adjectives, and indirect object pronouns, along with the continued practice of expanding vocabulary and

gradual building of complexity in grammatical structures. It will finally introduce students to Trapassato Prossimo, Pronomi Relativi and Combinati, Imperativo, and a basic grasp of the four Subjunctive tenses. All lessons will be taught in Italian.

ISITIB185

Intensive Italian For Twelve Credits (Beginner)

12 semester credits. This intensive twelve-credit course is intended for students with no prior knowledge of Italian. It will give students the opportunity to experience a total language immersion, learning how to use gradually more complex grammatical structures and vocabulary. Upon course conclusion, students will be able to participate in conversations on topics they are familiar with pertaining to personal interests or everyday life (i.e. family, hobbies, work, travel, and current events), as well as narrate a story, relate the plot of a book or film, and write properly about topics that are familiar or of personal interest. The course will start from linguistic fundamentals and essential grammatical structures, including singular and plural forms of articles, adjectives, nouns, and their agreement; regular and some irregular conjugations of -are, -ere, -ire verbs in the Present tense; simple prepositions; reflexive verbs; conjugation of regular and irregular verbs in the Past; and direct object pronouns. It will then move on to the conjugation of Future and Conditional tenses, possessive adjectives, and indirect object pronouns, Trapassato Prossimo, Pronomi Relativi and Combinati, Imperativo, and a basic grasp of the four Subjunctive tenses. It will finally introduce students to Passato Remoto, Periodo Ipotetico, Gerundio and Infinito Passato. All lessons will be taught in Italian.

ISITII201

Italian Language Intermediate I

3 semester credits. This course builds on and extends fundamental skills developed in the beginning-level course. Emphasis is placed on developing fluency skills and integration of language and culture through more extensive reading and writing. Upon course completion, students will be able to express polite requests using the Present Conditional and develop their language ability by using direct and indirect object pronouns. This course is aimed at students who already have a basic vocabulary of Italian and some knowledge of elementary language structures. Prerequisites: One semester of Italian language or equivalent.

ISITCI201

Communicating in Italian Intermediate

3 semester credits. This course on communicating in Italian seeks to enhance and increase the opportunities to speak to Italians on a daily basis, either through performing daily activities or through social interaction. Upon course conclusion, students will be able to express themselves with a more comprehensive knowledge of the Italian vocabulary in a variety of contexts and by using both formal and informal language. This level is for students who already have previously studied Italian language fundamentals. Through the coursework, students will be invited to practice the acquired knowledge in a native environment. Prerequisites: Communicating in Italian or equivalent.

ISITLI201

Lower Intermediate Italian 201

3 semester credits. This intermediate level course is intended for students who have previously completed two semesters of elementary Italian language studies at the undergraduate level. With the mastery of common verb conjugations, students will move on to future tense structures as well as use of irregular verbs. Focus will be on strengthening reading, writing, speaking, and listening skills. Conditional tenses will be introduced, along with continued practice on expansion of vocabulary and gradual building of complexity in grammatical structures. Prerequisites: Two semesters of Italian language or equivalent.

ISITII204

Italian Language Intermediate - Service Learning

4 semester credits. This intermediate level course is intended for students who have previously completed two semesters of elementary Italian language studies at the undergraduate level. With the mastery of common verb conjugations, students will move on to future tense structures as well as use of irregular verbs. Focus will be on strengthening reading, writing, speaking, and listening skills. Conditional tenses will be introduced, along with continued practice on expansion of vocabulary and gradual building of complexity in grammatical structures. This course includes service learning hours within the Florentine Community. Service learning is a method that incorporates intentional learning with service to the community, in which the service component functions as a reflection on classroom learning for all tasks performed. In addition to regular class hours, students will be involved in a volunteer project for the entire session that integrates them in the local community in order to remove barriers and gain a sense of social responsibility. The acquisition of new skills and knowledge obtained in the service learning environment outside the classroom will enrich the learning experience and contribute to personal and emotional growth, as well as cultural consciousness, to develop a greater sense of a global citizenship and sensitivity to the needs of others. Students are guided through the experience by the non-profit association

supervisor and the service learning coordinator to enhance outcomes both inside and outside the classroom. The contribution to the association is not only crucial to a deeper understanding of course topics but also allows for a greater sense of belonging in the community, allowing for students to acquire a heightened awareness of emotional intelligence that enhances the classroom learning experience. Prerequisites: One semester of Italian language or equivalent.

ISITHI215

Intensive Italian For Six Credits (Intermediate I)

6 semester credits. This intensive six-credit course is intended for students who have previously completed one semester of elementary Italian language studies at the undergraduate level. It will give students the opportunity to experience a total language immersion, building on and extending fundamental skills developed in the elementary course. Upon course conclusion, students will be able to communicate in both written and oral form about topics they are familiar with pertaining to personal interests (i.e. family, hobbies, work, travel), as well as simple aspects of Italian culture. The grammatical structures covered will start with a review of Passato Prossimo and introduce Imperfetto conjugations, direct object pronouns, Future and Conditional tenses, possessive adjectives, and indirect object pronouns, followed by Trapassato Prossimo, Pronomi Relativi and Combinati, Imperativo, and a basic grasp of the four Subjunctive tenses. All lessons will be taught in Italian. Prerequisites: 1 semester of Italian language or equivalent.

ISITHI250

Italian Language Intermediate II

3 semester credits. This level is for those students who already have an active knowledge of elementary language structures (i.e. the expression of past actions and events, discussion of future plans), can communicate simple and routine tasks, discuss familiar and routine topics and describe his/her background, and can understand clear standard speech on familiar matters regularly encountered in work, school, leisure, etc. Upon course conclusion, students will be able to use more complex pronouns both in spoken and written Italian and will have a basic grasp of the following topics: Condizionale, Trapassato Prossimo, Pronomi Relativi, Imperativo and a basic grasp of the four tenses of Subjunctive. Prerequisites: Two semesters of Italian language or equivalent.

ISITHI265

Intensive Italian For Six Credits (Intermediate II)

6 semester credits. This intensive six-credit course is intended for students who have previously completed two semesters of Italian language studies at the undergraduate level. It will give students the opportunity to experience a total language immersion, preparing them to acquire more complex grammatical structures to express personal opinions and preferences. Upon course conclusion, students will be able to participate in conversations on topics they are familiar with pertaining to personal interests or everyday life (i.e. family, hobbies, work, travel, and current events), as well as narrate a story, relate the plot of a book or film, and write properly about topics that are familiar or of personal interest. The grammatical structures covered will start with a review of Passato Prossimo and Imperfetto, and introduce Trapassato Prossimo, Pronomi Relativi and Combinati, Imperativo, and the four Subjunctive tenses, followed by Passato Remoto, Periodo Ipotetico, Gerundio, and Infinito Passato. All lessons will be taught in Italian. Prerequisites: 2 semesters of Italian language or equivalent.

ISITHI275

Intensive Italian For Nine Credits (Intermediate I)

9 semester credits. This intensive nine-credit course is intended for students who have previously completed one semester of elementary Italian language studies at the undergraduate level. It will give students the opportunity to experience a total language immersion, building on and extending fundamental skills developed in the elementary course and preparing them to acquire more complex grammatical structures to express personal opinions and preferences. Upon course conclusion, students will be able to participate in conversations on topics they are familiar with pertaining to personal interests or everyday life (i.e. family, hobbies, work, travel, and current events), as well as narrate a story, relate the plot of a book or film, and write properly about topics that are familiar or of personal interest. The grammatical structures covered will start with a review of Passato Prossimo and introduce Imperfetto conjugations, direct object pronouns, Future and Conditional tenses, possessive adjectives, and indirect object pronouns, followed by Trapassato Prossimo, Pronomi Relativi and Combinati, Imperativo, and a basic grasp of the four Subjunctive tenses. The course will finally introduce students to Passato Remoto, Periodo Ipotetico, Gerundio, and Infinito Passato. All lessons will be taught in Italian. Prerequisites: 1 semester of Italian language or equivalent.

ISITHI280

Italian Language Intermediate III

3 semester credits. This course is based on the acquisition of more complex grammar structures to express personal opinions and preferences. The level prepares students to participate in conversations on topics with which they are familiar pertaining to personal interests or everyday life (i.e. family, hobbies, work, travel, and current events). During this course, students will

develop skills that will allow them to narrate a story, relate the plot of a book or film, or write properly about topics that are familiar or of personal interest. Upon course completion, students will have developed a good understanding of the Subjunctive and will be able to judge when to use the Indicative, Subjunctive, or Conditional moods. Prerequisites: Three semesters of Italian language.

ISITH285

Intensive Italian For Twelve Credits (Intermediate)

12 semester credits. This intensive twelve-credit course is intended for students who have previously completed one semester of elementary Italian language studies at the undergraduate level. It will give students the opportunity to experience a total language immersion, building on and extending fundamental skills developed in the elementary course and preparing them to acquire quite complex language structures in both written and oral texts. Upon course conclusion, students will be able to express themselves fluently and articulately using all past tenses on a wide range of topics (both familiar and unfamiliar), use Subjunctive and Conditional tenses in different linguistic contexts, and read and discuss literary excerpts as well as newspaper articles on current affairs, culture, and politics. The grammatical structures covered will start a review of Passato Prossimo and introduce Imperfetto conjugations, direct object pronouns, Future and Conditional tenses, possessive adjectives, and indirect object pronouns, followed by Trapassato Prossimo, Pronomi Relativi and Combinati, Imperativo, a basic grasp of the four Subjunctive tenses, Passato Remoto, Periodo Ipotetico, Gerundio, and Infinito Passato. The course will finally introduce students to the difference between Indicative and Subjunctive, the Indicative and Subjunctive tense agreement, a more in-depth study of the Periodo Ipotetico, and the Passive. All lessons will be taught in Italian. Prerequisites: 1 semester of Italian language or equivalent.

ISITH290

Intensive Italian for Nine Credits (Intermediate II)

9 semester credits. This intensive six-credit course is intended for students who have previously completed two semesters of Italian language studies at the undergraduate level. It will give students the opportunity to experience a total language immersion, preparing them to acquire quite complex language structures in both written and oral texts. Upon course conclusion, students will be able to express themselves fluently and articulately using all past tenses on a wide range of topics (both familiar and unfamiliar), use Subjunctive and Conditional tenses in different linguistic contexts, and read and discuss literary excerpts as well as newspaper articles on current affairs, culture, and politics. The grammatical structures covered will start with a review of Passato Prossimo and Imperfetto, and introduce students to Trapassato Prossimo, Pronomi Relativi and Combinati, Imperativo, and the four Subjunctive tenses, followed by Passato Remoto, Periodo Ipotetico, Gerundio, and Infinito Passato. The course will finally introduce students to the difference between Indicative and Subjunctive, the Indicative and Subjunctive tense agreement, a more in-depth study of the Periodo Ipotetico, and the Passive. All lessons will be taught in Italian. Prerequisites: 2 semesters of Italian language or equivalent.

ISITH300

Intensive Italian for Six Credits (Intermediate III)

6 semester credits. This intensive six-credit course is intended for students who have previously completed three semesters of Italian language studies at the undergraduate level. It will give students the opportunity to experience a total language immersion, preparing them to acquire quite complex language structures in both written and oral texts. Upon course conclusion, students will be able to express themselves fluently and articulately using all past tenses on a wide range of topics (both familiar and unfamiliar), use Subjunctive and Conditional tenses in different linguistic contexts, and read and discuss literary excerpts as well as newspaper articles on current affairs, culture, and politics. The grammatical structures covered will introduce Passato Remoto, Periodo Ipotetico, Gerundio, and Infinito Passato, followed by a review of the four Subjunctive tenses, the difference between Indicative and Subjunctive, the Indicative and Subjunctive tense agreement, a more in-depth study of the Periodo Ipotetico, and the Passive. All lessons will be taught in Italian. Prerequisites: 3 semesters of Italian language or equivalent.

ISITIW300

Writing in Italian

3 semester credits. This course is addressed to intermediate-advanced students of the Italian language. The goal of the course is to improve writing skills, to enrich vocabulary, and to broaden knowledge of the Italian and Tuscan culture. Students will explore and describe Florence and other historical and art highlights/Tuscan cities. They will be required to take notes and to produce written assignments (in Italian) about the visits. At the end of the course, students will produce a written guide-report of Tuscany. Italian Language Placement Test required. Prerequisites: Three semesters of Italian language.

ISITIA301

Italian Language Advanced I

3 semester credits. This level is for those students who already have a sound knowledge of Italian grammar and are able to express themselves fluently and articulately using all past tenses. Students should have familiarity with Subjunctive and Conditional tenses in both written and spoken Italian. During the course they will improve vocabulary and comprehension by reading and discussing literary texts as well as newspaper articles on current affairs, culture, and politics. Students will perfect their skills in the use of all verb tenses acquired at the intermediate levels and study the Passive voice. Prerequisites: Four semesters of Italian language or equivalent.

ISITIA350

Italian Language Advanced II

3 semester credits. This final level covers a more sophisticated use of the language, both written and spoken. Students will be exposed to different registers of communication in Italian from the very colloquial to the literary standard, also taking into consideration modern 21st century Italian through the media. Students will become familiar with non-finite forms of verbs (Forme Implicite) i.e. the use of Gerund, Present and Past Participle, and the Infinitive. Prerequisites: Five semesters of Italian language or equivalent.

ISITLT350

Special Project: Experiential Learning in International Education - Ludoteca Tutor (Junior Level)

3 semester credits. Learning Italian is not a one-off event; it requires commitment and dedication. If the experience is interactive, learners will stay curious and the learning process will be more effective. Within sQuola, the School of Italian Studies and Linguistics, AUF recognizes and aims to promote the lifelong pedagogical, educational and socio-cultural role of play for individuals and for society. Therefore, AUF has developed an ad-hoc “toy library” project, designed to promote playtime culture and learning through play. Ludoteca is a place for amusement, socialization, integration and education that puts play at the center of all its activities and projects. Ludoteca contributes to the development of the individual and provides students with a dedicated space, materials to play with and expertise that, when combined, create an opportunity to engage freely in playtime activities and support learning. Ludoteca is a project managed by Italian Language Tutors, supervised by the sQuola coordinator. The Tutor is the person of reference for the students involved in Ludoteca activities, and who is in charge of the daily management and the organization of games and activities held in the facility. Moreover, Tutors prepare and manage all the Ludoteca activities. The position of Junior Tutor is open to students who are interested in and have a passion for the Italian language and culture, and have already completed Italian Language Intermediate II or III, or an equivalent level. Junior Tutors will assist sQuola’s Tutors in Ludoteca activities. They should be prepared to start their experiential learning at an entry level to gradually be assigned more challenging tasks. By participating in this project, students will reinforce their Italian language skills through play while helping Beginner level students to increase their own learning. At Ludoteca, Junior Tutors are invested with both the responsibility to guide lower level students towards a better comprehension of the language, and the opportunity to strengthen their own language and leadership skills. EL hours may be distributed from Monday through Friday. This placement may require activities that take place on weekends, or ongoing research-based activities for remote placements. This special project course features experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks (all the activities are held in Italian): Activity supervision, guiding students in Italian conversations, creative activity development, activity preparation, student feedback reviews for faculty and department, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: Italian Language Intermediate II or III, or an equivalent level. Cover letter, CV, and material pertinent to the chosen area, interview.

ISITII365

Intensive Italian for Six Credits (Advanced)

6 semester credits. This intensive six-credit course is intended for students who have previously completed four semesters of Italian language studies at the undergraduate level. It will give students the opportunity to experience a total language immersion, preparing them for a more sophisticated use of the language, both written and spoken. Upon course conclusion, students will be able to recognize different registers of communication in Italian from the very colloquial to the literary standard, engage in complex conversations on both specialized and non-specialized topics, and read and discuss a wide range

of literary, scientific, and media excerpts. The grammatical structures covered will start with a review of the four Subjunctive tenses and introduce students to the difference between Indicative and Subjunctive, the Indicative and Subjunctive tense agreement, a more in-depth study of the Periodo Ipotetico, and the Passive. The course will then move on to non-finite forms of verbs (Forme Implicite), i.e. the use of Gerund, Present, and Past Participle, and the Infinitive. All lessons will be taught in Italian. Prerequisites: 4 semester of Italian language or equivalent.

ISITII375

Intensive Italian for Nine Credits (Advanced)

9 semester credits. This intensive nine-credit course is intended for students who have previously completed three semesters of Italian language studies at the undergraduate level. It will give students the opportunity to experience a total language immersion, preparing them to acquire quite complex language structures and a more sophisticated use of the language, both written and spoken. Upon course conclusion, students will be able to recognize different registers of communication in Italian from the very colloquial to the literary standard, engage in complex conversations on both specialized and non-specialized topics, and read and discuss a wide range of literary, scientific, and media excerpts. The grammatical structures covered will introduce students to Passato Remoto, Periodo Ipotetico, Gerundio, and Infinito Passato. The course will then move on to a review of the four Subjunctive tenses, the difference between Indicative and Subjunctive, the Indicative and Subjunctive tense agreement, a more in-depth study of the Periodo Ipotetico, and the Passive. It will finally introduce students to non-finite forms of verbs (Forme Implicite), i.e. the use of Gerund, Present, and Past Participle, and the Infinitive. All lessons will be taught in Italian. Prerequisites: 3 semesters of Italian language or equivalent.

ISITII385

Intensive Italian For Twelve Credits (Advanced)

12 semester credits. This intensive twelve-credit course is intended for students who have previously completed two semesters of Italian language studies at the undergraduate level. It will give students the opportunity to experience a total language immersion, preparing them for a more sophisticated use of the language, both written and spoken. Upon course conclusion, students will be able to recognize different registers of communication in Italian from the very colloquial to the literary standard, engage in complex conversations on both specialized and non-specialized topics, and read and discuss a wide range of literary, scientific, and media excerpts. The grammatical structures covered will start with a review of Passato Prossimo and Imperfetto, and introduce Trapassato Prossimo, Pronomi Relativi and Combinati, Imperativo, and the four Subjunctive tenses. The course will then move on to Passato Remoto, Periodo Ipotetico, Gerundio, and Infinito Passato, the difference between Indicative and Subjunctive, the Indicative and Subjunctive tense agreement, a more in-depth study of the Periodo Ipotetico, and the Passive. It will finally introduce students to non-finite forms of verbs (Forme Implicite), i.e. the use of Gerund, Present, and Past Participle, and the Infinitive. All lessons will be taught in Italian. Prerequisites: 2 semesters of Italian language or equivalent.

ISITRW400

Reading and Writing in Italian

3 semester credits. This course is addressed to advanced students of the Italian language. The goal of the course is to improve reading and writing skills, to enrich vocabulary, and to broaden knowledge of the Italian culture through excerpts taken from different periods of Italian Literature. Students will become familiar with important literary periods and authors. They will be required to take notes and to produce written assignments (in Italian) about the texts/authors discussed in class. At the end of the course, students will produce a short paper (in Italian) about a specific theme. Prerequisites: Four semesters of Italian or equivalent.

ISITIL420

Special Project: Experiential Learning in Teaching Assistantship - Italian Language

3 semester credits. The Special Project: Experiential Learning in Teaching Assistantship - Italian Language is for students who are at an advanced academic standing and language level. The course allows students to experience and assist with aspects of teaching under the close supervision of a faculty member. TA students assist with classroom setup, course logistics, student management, coursework and classroom activities, and assisting the instructor with the evaluation of student performance. Italian language TAs are supervised by the sQuola teaching faculty, and assist faculty members with daily course management and organization. Moreover, TAs actively participate in course activities, and reinforce their own Italian language skills while helping other students in their language learning progress. This class includes experiential learning with CEMI. CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. Remote option students will gain international community exposure through a virtual setting. Students will be involved in learning through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-

encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Main tasks: Activity supervision, guiding students through course materials, creative activity preparation and development, contribution to lectures and seminars, student feedback reviews for faculty and department, assistance with grading, final portfolio. Additional materials/Dress code: Business casual attire. Not applicable to remote option. Prerequisites: Having completed at least one upper-level course in Italian language with at least a B grade or equivalent, or being Italian language native. Additionally, the student must have a GPA of 3.0 or better.

DEPARTMENT of Italian Literature

The Department of Italian Literature offers courses that examine literary periods, authors, and development. Work from the Middle Ages including the emblematic figures of Dante, Petrarch, and Boccaccio; the Nineteenth century, and the present day in both survey and specific contexts are featured.

ISILDF340

Dante Alighieri's Florence: Readings and Cultural Walks

3 semester credits. This course will examine excerpts of Dante Alighieri's greatest passages from the Divine Comedy and other works in relation to the space and history of Florence. Textual analyses will be performed, unpacking the dense symbolism and motifs reflective of the intellectual and moral climate during 14th century Florence. Students will visit churches, piazzas, and palaces within the city and will examine these locations in the context of Dante's life and surrounding controversy, the accusations and denunciations in his writings, the physical descriptions of the city, and the characters and historical figures present in his works. The classroom approach of this course is based on experiencing the city of Florence as the academic space for learning and engagement. Classes are not held in a traditional, frontal-style setting; each lesson is carefully mapped for curricular content and featured locations: lectures, observations, exercises, analysis, and reflections on presented topics are held in relevant sites that are accounted for in the academic planning, syllabus, and related course material. Coursework and submissions will be regularly assessed on the MyAUF platform through daily assignments in addition to exams, papers, and projects. Learning through the on-site classroom approach fosters a deeper understanding of the cultural environment of Florence and how it is related to the subject of study represented by the course, and allows the overall experience to contribute to the students' academic and personal enrichment.

SCHOOL of Graduate Studies

PROGRAMS OF STUDY

- 1-year master's degrees
- Two one-year certificate career programs in Culinary Arts and Baking and Pastry are offered to university graduates or working professionals.
- Graduate certificate and courses in the area of international education.
- Graduate coursework in Food and Wine Studies.

Master's Degrees

- Master of Arts in Health and Wellness Studies
- Master of Arts in International Education
- Master of Arts in Organizational Management in International Hospitality
- Master of Arts in Visual Media
- Master of Arts in Fashion Retail, Merchandising, and Media

Complete program requirements can be viewed in the Program Curriculum section of the Catalog.

DEPARTMENT of Fashion Retail, Merchandising, and Media

FTFMMR610

Advanced Merchandising and Retail Strategies

3 semester credits

Cross-listed from Fashion and Accessory Studies and Technology (FT), Department of Fashion Merchandising

DEPARTMENT of Graduate Experiential Learning

PSPDGC690

Graduate Studies Capstone

3 semester credits

Cross-listed from Professional Studies and Experiential Learning (PS), Department of Portfolio Development

DEPARTMENT of Graduate Topics in Health and Wellness Studies

FWCAMD515

Menu Development

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Culinary Arts

FWDNDS520

Dietetics and Nutrition in the Mediterranean

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Dietetics and Nutrition

FWCARC530

Advanced Italian Restaurant Cooking I Experiential Learning

3 semester credits. This course focuses on developing students approach to professional kitchen organization from all different points of view: HACCP standards, equipment maintenance, food receiving and storing, mise en place settings, accurate plating style, importance of timing and menu planning for an organized production. Students will be involved in managing the restaurant kitchen acting like chefs de partie under the direct supervision of the Chef Instructor. Special emphasis will be dedicated to understanding concepts like interpretation and revision of typical Italian recipes in order to create and produce menus that represent the evolution of traditional cuisine. Students will apply the previously learned skills to develop balanced menus and will prepare dry and moist marinades, contemporary risotto styles, and complex classical sauces. The course includes three workshops, held during the semester intersessions, to offer a full-immersion in meat butchering and traditional Italian meat cookery, traditional offal cuisine and traditional Italian fresh pasta and related sauces production. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the

community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Four semesters of Culinary Arts course work or equivalent. Special note: This course includes mandatory team projects throughout the academic session.

FWCAIG540

Italian Gastronomy: Food and Culture

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Culinary Arts

FWCAMC550

Mediterranean Cuisine and Ingredients Experiential Learning

3 semester credits. For human food not only sustains life but also defines identity in numerous ways. Food is an essential aspect of culture and has an evolution and development that begins with human history. The course offers students an overview of Mediterranean cuisine identifying different macro areas and analyzing them starting from historical and cultural background with special emphasis on the different cuisines of the countries facing the Mediterranean sea, their mutual and external influences, and the traditions they developed during centuries. Students will learn about food in Ancient Mediterranean society and the influence of geography, culture, religions on all the changes involving food and food production. The Course will also include an overview of the cuisines of Sicily, Sardinia, Puglia, Liguria as the most representative examples of the mediterranean diet. Emphasis will be placed on ingredients, flavor profiles, preparations, and representative techniques of the most important mediterranean cuisines. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Culinary Arts majors only.

FWBPAC560

Advanced Chocolate Artistry

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Baking and Pastry

FWBPWC570

Wedding Cakes: Tiered and Themed Decorated Cakes

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Baking and Pastry

FWBPSA570

Sugar Artistry

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Baking and Pastry

FWBPPI600

Professional Gelato Production

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Baking and Pastry

FWBPIC620

International Cakes

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Baking and Pastry

HPSMWM620**Health and Wellness Management**

3 semester credits

Cross-listed from Hospitality (HP), Department of Spa Management

FWCARC630**Advanced Italian Restaurant Cooking II Experiential Learning**

3 semester credits. This course represents the definitive experience for students approaching the world of professional cooking and professionals that want to perfect their skills in contemporary cuisine. The course will provide a deeper insight into the preparation of contemporary dishes and will allow students to put their skills into practice in Italian restaurant settings. Along with learning advanced contemporary cooking techniques, students will manage the kitchen acting as sous chefs on a rotating basis, reporting directly to the Chef instructor and collaborating with the operational organization of the kitchen brigade. Students are asked to organize inventories and food cost control operations, guarantee the regular compilation of HACCP documents and provide an equipment maintenance schedule. The topics covered will include cold smoking application, the use of whipping syphon and contemporary style sauces. Emphasis will be placed on new culinary trends and the developing branch of food pairing in order to broaden students knowledge of flavor combinations thanks to a scientific approach to tastes and flavors. The course includes four workshops, held during the semester intersessions, to offer a full-immersion in specialty fresh pasta production, traditional Italian seafood cuisine, gourmet vegetables cuisine and management of a daily market menu, plus a traditional Italian pastry experience. This course consists of experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Advanced Italian Restaurant Cooking I or equivalent. Special notes: This course includes mandatory team projects throughout the academic session.

FWBPCS630**Professional Chocolate Showpieces**

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Baking and Pastry

SHSSWS630**Integrated Wellness Strategies: Mind-Body Awareness**

3 semester credits

Cross-listed from Sports and Health Sciences (SH), Department of Sports Sciences

FWBPBP650**Master Italian Pastry Arts I Experiential Learning**

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Baking and Pastry

FWBPBP655**Master Italian Pastry Arts II Experiential Learning**

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Baking and Pastry

FWCAGM661**Cold Kitchen and the Art of Plating: Contemporary Garde Manger I**

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Culinary Arts

FWCAPK670**Italian Product Knowledge**

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Culinary Arts

FWBPRD670**Creative Recipe Development and Production**

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Baking and Pastry

FWBPEN690**Entremets Experiential Learning**

3 semester credits

Cross-listed from Food and Wine Studies (FW), Department of Baking and Pastry

DEPARTMENT of Graduate Topics In International Education**LAPYEL550****Ethics, Leadership, and Entrepreneurship**

3 semester credits

Cross-listed from Liberal Arts (LA), Department of Psychology

LAIERM560**Research Methodologies for International Educators**

3 semester credits. This graduate-level course develops previous studies on academic research methods to prepare instructors in the application of research to teaching undergraduate students in an international environment. Research methodologies will be regarded as an essential tool in the implementation of effective teaching in both multicultural classrooms and contexts where students need to establish an effective relationship local resources for the successful experience of an internationally-based study curriculum. The course will begin with an examination of how the instructional literacy of instructors can be enhanced through cross-cultural research approaches. Building on the topics introduced in the Strategies for Effective Teaching in International Education course for learning and student management, the research methodologies course focuses specifically on familiarization with local institutions and resource systems in the effort to create relevant connections between the cultural integration component of international education and the academic resources offered by a local community. Field learning visits to local institutions, discussions on how research methods can be applied to diverse categories of undergraduate courses, gaining leadership competency in guiding students through research abroad, and specific case students of how research contributes to the overall learning community of a campus will be addressed throughout the duration of the course. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

LAIEIP600**Innovative Practices and Technology in International Education**

3 semester credits. The scope of this graduate-level course is to present new teaching methodologies made possible by a global network and the growing availability of fast and powerful communication devices. Recent technology advancements made available a range of new teaching media, for example thematic easily accessible and manageable databases, powerful graphic systems allowing HD or UHD videos and student interaction and manipulation of 3D objects such as artistic human artifacts (sculptures, paintings, etc.) or items related to the natural sciences (molecules, body parts, etc.). Connectivity available almost anywhere reduces the dependence of coursework solely in building facilities, allowing for field experiences (museums, city walks), advanced hardware and software to share course materials in the form of interactive whiteboards where instructors and students can work at the same time from any location, and widespread portable devices (smartphones, tablets) for interactive visual platforms. A major focus of the course will be on the instant and dynamic accessibility to culture and current events as opposed to the static approaches of the past. In order to make the most of these new tools, an instructor has to understand their technology and master the new ways of interactions with the students, including the participation of field experts in moderated discussion settings. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

LAIEET610**Strategies for Effective Teaching in International Education Experiential Learning**

3 semester credits. This graduate-level course is aimed at students who are willing to engage in a career in the field of international education, and who wish to acquire relevant perspectives and skills to teach classes to an international audience, both abroad and in their home country. The course will provide a theoretical background on most up-to-date and engaging teaching strategies to address a multicultural class, as well as a hands-on case-study based framework of elements of reference to build effective and stimulating teaching situations, with consistent reference to both didactic and educational objectives of a course. This course is made unique due to its connection with the three main educational assets implemented as core educational values by AUF: cultural integration, community engagement, and experiential learning. Experiential

learning at AUF rethinks the concepts of the classroom and field experiences as related rather than distinct environments. The classroom is an on-going environment that extends beyond the physical spaces of lecture halls and laboratories; classroom learning is applied to the outer world. Field experiences must be rooted in academic contexts and give back to classroom learning a wider perspective of taught knowledge. Experiential learning is an active and lasting contribution, based on cultural integration, of international student perspectives to the local culture, and vice versa. Outreach and collaboration with the community increase awareness and expand an engaged knowledge of the local territory. Therefore, AUF offers a unique learning model that allows students to benefit from an all-encompassing educational experience based on theory and practice applied to real-life situations while learning comprehensive operational processes, problem-solving strategies, and leadership and management skills. Course topics provide a theoretical framework for engaging teaching strategies for the multicultural classroom. Hands-on approaches and case studies of effective and stimulating teaching situations will be covered, with consistent reference to the didactic objective of a course. The course is unique for the exploration of AUF's approach to experiential learning: experiential learning (EL), field learning (FL), and service learning (SL). Cultural integration through outreach and collaboration with the community encourages an active exchange between student and local perspectives as an important basis for an active contribution of EL-FL-SL in the learning path. Participants of this course will learn how the teaching experience represents one of the many components of the overall study abroad experience in order to acquire the necessary expertise to manage international learning environments in a dynamic and community-gearred context of cultural integration. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

LAIECI615

Comparative International Education and Student Diversity

3 semester credits. This graduate-level course involves participating students in a comparative analysis of educational systems worldwide and the growing diversity of students within them. Initial topics will begin with an in-depth review of higher education systems around the world, and how they align and diverge from each other in educational practice and degree completion. Educational theory, policy, and legislation in diverse contexts will be examined, with a particular focus on the US and the EU, as well as the role of education and educational policy and how they translate into real life issues of social justice, human rights, and global citizenship. As the course progresses into the how international education is implemented and comes into contact with its beneficiaries, i.e. the student population, topics will address the impact of diversity and multiculturalism on higher education campuses and classrooms. Students will be challenged to reflect on the ultimate question of whether systems are effectively accommodating the diverse student populations that they serve, and how the rapid pace of world change will affect the needs of both. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

LAIESJ620

Social Justice in International Contexts

3 semester credits

Cross-listed from Liberal Arts (LA), Department of International Education

LAIEAE630

Advanced English for International Educators

3 semester credits. This graduate-level course is aimed at high-intermediate to advanced proficiency non-native English speakers in the field of International Higher Education and Instruction. It is geared towards teaching professionals who seek to improve their communicative abilities in English, providing them with language building strategies which can be employed beyond the classroom. Through a content- and task-based approach to language learning, participants enrolled in this course will develop and advance all four language skills - speaking, listening, reading, writing - within the context of the international and multicultural classroom. The objectives of this course are multifold, with particular focus on pronunciation, acquisition of field-related vocabulary, and effective oral delivery techniques. Individuals enrolled in the course will apply language skills to real-life tasks related to the teaching profession, including the development of a course syllabus in English, student-led class discussions, and lectures. Students will be asked to assess themselves as well as their peers and to provide constructive feedback in order to identify key areas for improvement. Content-based language learning involves the acquisition of language through relevant, engaging contexts. Each lesson will focus on a different topic or

content related to the world of academics. This approach to language learning requires active student participation in classroom activities and discussions. Prerequisites: Open to individuals who have completed an undergraduate degree or are currently enrolled in a graduate-level program.

LAIEIL640

Teaching Methodologies for Italian Language Instruction

3 semester credits. This graduate-level course is designed for international instructors of the Italian language. It covers advanced modules of Italian grammar, language, and linguistic and explores some of the most up-to-date teaching strategies in the field of language studies. The course also includes a cultural and experiential learning module. The module's aim is to provide further teaching, methodological, and experiential best practices to Italian studies educators and language instructors by utilizing international perspectives and taking into account the ongoing evolution of language and society. At the end of the course, participants will be able to design, deliver, and assess (Italian language) lessons and courses through advanced didactic, methodological, and pedagogical tools. The course is taught entirely in Italian. Prerequisites: Successful completion of an undergraduate degree is required for this course. An upper-intermediate/advanced proficiency level of Italian is required.

DEPARTMENT of Organizational Management and International Hospitality

HPHTCT501

Cultural Tourism

3 semester credits

Cross-listed from Hospitality (HP), Department of Hospitality and Tourism Management

BUMAGB615

Managing in the Global Business Environment

3 semester credits

Cross-listed from International School of Business (BU), Department of Management

BUMAIB620

International Brand Management and Strategies

3 semester credits

Cross-listed from International School of Business (BU), Department of Management

BUAFFS620

Operational and Financial Strategies

3 semester credits

Cross-listed from International School of Business (BU), Department of Accounting and Finance

BUMKMR630

Marketing Research for New Product Development

3 semester credits

Cross-listed from International School of Business (BU), Department of Marketing

BUMAEM630

E-Commerce Management

3 semester credits

Cross-listed from International School of Business (BU), Department of Management

BUMAHR630

International Human Resource Management

3 semester credits

Cross-listed from International School of Business (BU), Department of Management

HPHTCL650

Customer Loyalty and Engagement

3 semester credits

Cross-listed from Hospitality (HP), Department of Hospitality and Tourism Management

DEPARTMENT of Visual Media

DIDMDC610

Digital Communication Strategies

3 semester credits

Cross-listed from Digital Imaging and Visual Arts (DI), Department of Digital Media

DIVCUX620

User Experience and Interaction Design

3 semester credits

Cross-listed from Digital Imaging and Visual Arts (DI), Department of Visual Communication

DIVCED630

Editorial Design Strategies

3 semester credits

Cross-listed from Digital Imaging and Visual Arts (DI), Department of Visual Communication

DIVCID650

Information Design and Visualization

3 semester credits

Cross-listed from Digital Imaging and Visual Arts (DI), Department of Visual Communication

UNDERGRADUATE PROGRAM CURRICULA

AA IN COMMUNICATION AND INTERACTIVE DIGITAL MEDIA

The Associate of Arts Degree in Communication and Interactive Digital Media is comprised of a combination of courses that focus on the four available program concentrations:

- Photography
- Visual Communication
- Publishing
- Product Design

Program Objectives

The objective of the program is to provide students with a foundational knowledge of visual communication and digital media and to prepare them for further specialization areas related to the program.

- Students will become familiar with leading contemporary photographers, video and filmmakers, and computer graphic and product designers in Italy and abroad.
- Students will deepen their knowledge of visual communication and photography, computer graphics, 3D computer design rendering and printing techniques, and magazine editorial projects.

Program Outcomes

The specialization in Photography focuses on developing:

- Critically informed photographic approach, visual grammar of photography and intent
- Analysis and technical mastery of photographic imagery
- Familiarity with studio and non-studio environments

The specialization in Visual Communication focuses on:

- Development and delivery of coherent creative concepts
- Application of visual language in multiple forms of digital media
- Creation of creative and compelling visual storytelling for professional contexts

The specialization in Publishing focuses on:

- Developing knowledge and practice of both visual design and editorial skills
- Gaining fluency in visual production for publishing formats, format and content curation of diverse products
- Adapting effective communication to emerging form of content creation

The specialization in Product Design is focused on developing:

- Ability to creatively propose contemporary design solutions through design thinking process
- Technical knowledge to design in 3D formats
- Ability to design products from a brand perspective

Career Opportunities

- Photography: photographer, photo editor, curator, digital strategist.
- Visual Communication: interactive media designer, creative director, brand manager, digital artist/ animator, visual consultant in corporate communications.
- Publishing: book/periodical designer, editor, publication production manager, digital content strategist.
- Product Design: 2/3D designer, technical designer, materials researcher, product developer, product manager.

CURRICULUM YEAR 1 COMMON CORE

Semester 1:

Italian Language 3cr *Gen Ed: Italian language 45 hours*

DIPHID185 Introduction to Digital Photography Experiential Learning 6cr

PSELHS300S Introduction to Health and Safety Seminar 1cr

DIVCCG150 Introduction to Computer Graphics 3cr

CPPULM330 Magazine Editing and Publishing I 3cr *Gen Ed: English Composition 30 hours*

DIVCDF190 Visual Communication Design Fundamentals Studio I 3cr
IDIDCD280 3D Computer Design and Rendering

Semester 2:

Special Project: Experiential Learning

CPPULM430 Magazine Editing and Publishing II 3cr *Gen Ed: English Composition 15 hours*

DIVPCV205 Introduction to Creative Videomaking Experiential Learning 6cr

IDPDPD210 Introduction to Product Design 3cr

FAFPFP140 Introduction to Film Photography *Gen Ed: Humanities 45 hours*

IDPDPF285 Introduction to 3D Printing and Fabrication 3cr

CURRICULUM YEAR 2 SPECIALIZATIONS

Photography

Semester 1:

DIPHID305 Intermediate Digital Photography Experiential Learning 6cr

FAFPFP360 Advanced Film Photography 3cr

DIVCAD330 Art Direction 3cr

DIPHAD400 Advanced Digital Photography 3cr

DIPHLA300 Landscape and Architectural Photography 3cr

Semester 2:

Special Project: Experiential Learning

DIPHEP420 Exploratory Digital Photography Experiential Learning 6cr

DIVPAV350 Advanced Videomaking and Post-Production 3cr

LAAHTC370 Art Theory and Criticism 3cr *Gen Ed: Diversity and Intercultural Studies 45 hours*

DIPHSE550 Solo Exhibit and Publication of Solo Work 3cr

PSPDPO380 Portfolio Development 3cr

Additional Gen ed requirements

Math: SMMAFM150 Finite Math

Phys/Bio Sciences: FWDNIN200 Introduction to Nutrition

Social Behavioral: CPMCIC440 Interpersonal Communication

Visual Communication

Semester 1:

DIPHID305 Intermediate Digital Photography Experiential Learning 6cr

DIVCDF250 Visual Communication Design Fundamentals Studio II 3cr

DIVCAD330 Art Direction 3cr

DIVCMM340 Multimedia Studio I 3cr

DIVCWD200 Introduction to Web Design 3cr

Semester 2:

Special Project: Experiential Learning

DIVCMM380 Multimedia Studio II Experiential Learning 6cr

DIVPAV350 Advanced Videomaking and Post-Production 3cr

DIVCDF300 Visual Communication Design Fundamentals Studio III 3cr

DIVPVE380 Digital Video Editing 3cr

PSPDPO380 Portfolio Development

Additional Gen ed requirements

Mathematics: SMMAFM150 Finite Math

Physical and Biological Sciences: FWDNIN200 Introduction to Nutrition

Social and Behavioral Sciences: CPMCIC440 Interpersonal Communication

Diversity and Intercultural Studies: CPMCCM190 Intercultural Communication

Publishing

Semester 1:

CPPUFE305 Fundamentals of Publishing and Editing Experiential Learning 6cr
DIPHAD400 Advanced Digital Photography 3cr
DIVCAD330 Art Direction 3cr
LACWCW200 Creative Writing 3cr
DIVCDF250 Visual Communication Design Fundamentals Studio II 3cr

Semester 2:

Special Project: Experiential Learning
CPPUPB315 Professional Book Production Experiential Learning 6cr
DIVCDF300 Visual Communication Design Fundamentals Studio III 3cr
CPMCIC440 Interpersonal Communication 3cr *Gen Ed: Social and Behavioral Sciences 45 hours*
CPPUEP330 E-Publishing 3cr
PSPDPO380 Portfolio Development

Additional Gen Ed requirements

Mathematics: SMMAFM150 Finite Math

Physical and Biological Sciences: FWDNIN200 Introduction to Nutrition

Diversity and Intercultural Studies: CPMCCM190 Intercultural Communication

Product Design

Semester 1:

IDPDPD320 Product Design Experiential Learning 6cr
DIVCMM340 Multimedia Studio I 3cr
IDPDDT300 Design Thinking 3cr *Gen Ed: Social and Behavioral Sciences 45 hours*
IDPDRD300 Prototyping and Research in Design 3cr
IDPDPF315 3D Printing and Fabrication

Semester 2:

Special Project: Experiential Learning
DIVCMM380 Multimedia Studio II Experiential Learning 6cr
BUMABM310 Brand Management 3cr
BUMANP325 New Product Development and Management 3cr
IDPDPL300 Product Packaging and Labeling 3cr
PSPDPO380 Portfolio Development

Additional Gen Ed requirements

Mathematics: SMMAFM150 Finite Math

Physical and Biological Sciences: FWDNIN200 Introduction to Nutrition

Diversity and Intercultural Studies: CPMCCM190 Intercultural Communication

AA IN FASHION DESIGN, MERCHANDISING AND MEDIA

The Associate of Arts Degree in Fashion Design, Merchandising and Media is comprised of a combination of courses that focus on the four available program concentrations:

- Fashion Design and Technology
- Accessory Design and Technology
- Fashion Merchandising, Marketing, and Retail
- Fashion Communication, Promotion, and Media

Program Objectives

This program is designed to shape highly qualified professionals through a hybrid approach of a rigorous academic component and hands-on teaching techniques.

- The goal is to develop skills for future careers in fashion with roots stemming from the creative tradition of artisanal arts and industry presence in Italy.
- By stimulating creative craftsmanship and know-how, students integrate fashion practices and knowledge with contemporary perspectives, mentored by international faculty members that directly represent the industry.

Program Outcomes

The specialization in Fashion Design and Technology focuses on developing:

- Design competency from the creation and interpretation of a creative concept into an effective fashion collection.
- Competitive skills in prototyping, distinguished by a mature knowledge of the visual and cultural language of Italian fashion.

The specialization in Accessory Design and Technology focuses on developing:

- Design competency from the creation and interpretation of a creative concept into an effective accessory collection.
- Competitive skills in prototyping handbags, hats and footwear enhanced by quality-driven production and merchandising.

The specialization in Fashion Merchandising, Marketing, and Retail focuses on:

- Integration of competitive skills in fashion merchandising and buying with a focus on viable contemporary responses to the changing global retail environment through strategic marketing solutions and branding operations.

The specialization in Fashion Communication, Promotion, and Media focuses on:

- Building solid fashion communication skills through the investigation of iconic and subcultural movements, cultivation of writing and editorial ability to shape new and highly adaptable roles for fashion media experts.
- Career Opportunities
- Fashion Design and Technology: senior designers in charge of the design and production phases of fashion collections for diverse markets.
- Accessory Design and Technology: senior designers in charge of the design and production phases of accessory collections for diverse markets.
- Fashion Merchandising, Marketing, and Retail: fashion and accessory merchandisers for retail businesses and fashion houses, buyers, buying office managers.
- Fashion Communication, Promotion, and Media: magazine editors, journalists, public relations strategists, digital editors and managers.

CURRICULUM YEAR 1 COMMON CORE

Semester 1:

Italian Language 3cr *Gen Ed: Italian language 45 hours*

FTFCSF365 Fashion Retail Management Experiential Learning 6cr

PSELHS300S Introduction to Health and Safety Seminar 1cr

FTADSR210 Sketching and Rendering Accessories 3cr

FTFD230 Fashion Design Studio I 3cr

FTFDSC315 Sewing and Construction Techniques I 3cr

FTFCPF280 Faces, Facts, and Places in Italian Fashion 3cr *Gen Ed: Humanities 45 hours*

Semester 2:

Special Project: Experiential Learning

FTADAD255 Introduction to Accessory Design: Shoes, Bags, and Belts Experiential Learning 6cr

FTFMVM325 Visual Merchandise and Display 3cr

FTFDPM260 Flat and Digital Patternmaking 3cr

FTFCFM300 Fashion, Media, and Culture 3cr *Gen Ed: Diversity and Intercultural Studies 45 hours*

BUMKFM280 Introduction to Fashion Marketing 3cr *Gen Ed: Social and Behavioral Sciences 45 hours*

CURRICULUM YEAR 2 SPECIALIZATIONS

Fashion Design and Technology

Semester 1:

FTDFD375 Fashion Design Studio II Experiential Learning 6cr

FTFDSC380 Sewing and Construction Techniques II 3cr

FTFDKW200 Introduction to Knitwear Design 3cr

FTFDDR340 Draping 3cr

FTFDLD370 Line Development for Fashion 3cr

Semester 2:

Special Project: Experiential Learning

FTDFDC355 Fashion Collection Design and Production Experiential Learning 6cr

FTDFDS350 Fashion Styling 3cr

FTFDDK300 Digital Knitwear Design 3cr

FTFCCF390 Fashion Show Production, Coordination, and Promotion 3cr

PSPDPO380 Portfolio Development 3cr

Additional Gen Ed requirements

Mathematics: Finite Math 45 hours

Physical and Biological Sciences: Intro to Nutrition 45 hours

English Composition: Writing for the Fashion Industry 45 hours

Accessory Design and Technology

Semester 1:

FTADAS360 Accessory Studio Experiential Learning 6cr

FTADFW315 Footwear Design and Construction 3cr

FTADTE348 Traditional and Experimental Headwear 3cr

FTADLD370 Line Development for Accessories 3cr

FTADHC330 Handbag Construction Techniques 3cr

Semester 2:

Special Project: Experiential Learning

FTADAC370 Accessory Collection Design and Production Experiential Learning 6cr

FTDFDS350 Fashion Styling 3cr

FTADDF354 Decoration and Finishing Techniques for Accessories 3cr

FTFCCF390 Fashion Show Production, Coordination, and Promotion 3cr

PSPDPO380 Portfolio Development 3cr

Additional Gen Ed requirements

Mathematics: Finite Math 45 hours

Physical and Biological Sciences: Intro to Nutrition 45 hours

English Composition: Writing for the Fashion Industry 45 hours

Fashion Merchandising, Marketing, and Retail

Semester 1:

BUMKRS325 Retail and Sales Strategies Experiential Learning 6cr

FTFMFM300 Fashion Forecasting for Merchandisers 3cr

FTFMMC285 Fashion Merchandising 3cr
BUMKFM360 Strategic Fashion Marketing 3cr
FTFDIC200 Image Consultancy 3cr

Semester 2:

Special Project: Experiential Learning
FTFMFB335 Fashion Buying Strategies: From Personal Shopper to Retail Merchandising EL 6cr
FTFDFS350 Fashion Styling 3cr
BUMASM300 Sales Management 3cr
BUMABM310 Brand Management 3cr
FTFCFB300 Fashion Business in Italy 3cr

Additional Gen Ed requirements

Mathematics: Finite Math 45 hours

Physical and Biological Sciences: Intro to Nutrition 45 hours

English Composition: Writing for the Fashion Industry 45 hours

Fashion Communication, Promotion, and Media

Semester 1:

BUMKRS325 Retail and Sales Strategies Experiential Learning 6cr
LACWWF310 Writing for the Fashion Industry 3cr *Gen Ed: English Composition 45 hours*
DIPHFP210 Introduction to Fashion Photography 3cr
CPPULM330 Magazine Editing and Publishing I 3cr
BUMKFM360 Strategic Fashion Marketing 3cr

Semester 2:

Special Project: Experiential Learning
CPPULM430 Magazine Editing and Publishing II Experiential Learning 6cr
FTFDFS350 Fashion Styling 3 cr
DIPHFP310 Advanced Fashion Photography 3 cr
FTFCCF390 Fashion Icons: Trends and Lifestyle 3cr
FTFCCF390 Fashion Show Production, Coordination, and Promotion 3cr

Additional Gen Ed requirements

Mathematics: Finite Math 45 hours

Physical and Biological Sciences: Intro to Nutrition 45 hours

AA IN HOSPITALITY MANAGEMENT

The Associate of Arts Degree in Hospitality Management is comprised of a combination of courses that focus on the four available program concentrations:

- Hospitality Management - Reception Professional (WACS)
- Special Event Management
- Spa Management
- Real Estate and Facilities Management

Program Objectives

This program provides students with the skills, knowledge and experience needed to manage ventures and careers in the global hospitality industry and related service sectors.

- Coursework will allow students to gain competitive management skills related to hospitality, special events, real estate and facilities management, and spa management.
- Students will benefit from Experiential Learning methods at the creative learning labs associated with the program, where they are immersed in real enterprises and responsibilities within the local community.
- Students will gain the tools and direction to develop a competitive understanding of the hospitality industry, marketing and management of local and global hospitality businesses, food and wine sectors in hospitality, and social and cultural aspects of the Italian hospitality industry.

Program Outcomes

The specialization in Hospitality Management - Reception Professional (WACS) focuses on developing:

- Understanding of the hospitality industry
- Marketing and management of local and global hospitality businesses, food and wine sectors in hospitality
- Social and cultural aspects of the Italian hospitality industry

The specialization in Special Event Management focuses on:

- Developing knowledge of special event management and operations
- Understanding major event industry segments
- Designing and staging diverse event categories including sports, MICE, corporate, and ceremony-related events

The specialization in Spa Management focuses on:

- Gaining an overview of the wellness tourism sector
- Becoming familiar with spa management operations including finance, human resources, marketing, products, treatments, equipment, and spa business development

The specialization in Real Estate and Facilities Management focuses on:

- Principles of real estate and facilities management
- Professional property management
- Methods of real estate valuation
- Urban policy and planning in global housing markets

Career Opportunities

- Hospitality Management - Reception Professional (WACS): Management positions in hospitality, hotel, and restaurant-based organizations.
- Special Event Management: Management in all segments of the hospitality event industry including event manager, conference center manager, and event consultant positions.
- Spa Management: Management positions in all wellness tourism industry segments including spa management, spa operations, spa therapy, and wellness consulting.
- Real Estate and Facilities Management: Management positions in real estate and property industry related to real estate valuation, housing market analysis, property management, and facilities supervision.

CURRICULUM YEAR 1 COMMON CORE

Semester 1:

Italian Language 3cr *Gen Ed: Italian language 45 hours*

HPFBSM331 Front of the House Management Experiential Learning 6cr

FWFSSA300S HACCP Food Safety and Sanitation Seminar 1cr *Gen Ed: Physical and Biological Sciences 15 hours*

HPHTIH300 Introduction to Hospitality 3cr

HPHTIE200 Introduction to Event Management 3cr *Gen Ed: English Composition 15 hours*

HPSMSM300 Introduction to Spa Management 3cr *Gen Ed: Physical and Biological Sciences 15 hours*

BUMAHR350 Human Resource Management 3cr *Gen Ed: Social and Behavioral Sciences 45 hours*

Semester 2:

Special Project: Experiential Learning

HPFBRM392 Restaurant Management Experiential Learning 6cr *Gen Ed: English Composition 15 hours*

BURERE280 Principles of Real Estate Management

HPHTTC360 The Client - Customer Relation Management 3cr *Gen Ed: English Composition 15 hours*

BURERE280 Principles of Accounting 3cr *Gen Ed: Mathematics 45 hours*

HPHTHM350 Hospitality Marketing 3cr

CURRICULUM YEAR 2 SPECIALIZATIONS

Fashion Design and Technology

Semester 1:

BUREPM335 Property Management Experiential Learning 6cr

PSELHS300S Introduction to Health and Safety 1cr *Gen Ed: Physical and Biological Sciences 15 hours*

HPFBCC532 Cost Control 3cr

HPFBCS470 Catering Sales and Operations 3cr

BUMAOB470 Organizational Behavior 3cr

HPHTIM450 International Management for the Hospitality Industry 3cr *Gen Ed: Diversity and Intercultural Studies 45 hours*

Semester 2:

Special Project: Experiential Learning

HPHLHM435 Hotel Management Operations and Front Office Procedures Experiential Learning 6cr

HPFBOM400 Food and Beverage Operations and Management 3cr

HPHLHK420 Housekeeping Management 3cr

HPHLEM400 E-Marketing for the Hospitality Industry 3cr

HPHTIN320 International Tourism 3cr *Gen Ed: Humanities 45 hours*

Special Event Management

Semester 1:

HPHTSE415 Special Event Management Experiential Learning 6cr

PSELHS300S Introduction to Health and Safety 1cr *Gen Ed: Physical and Biological Sciences 15 hours*

SMMACC532 Cost Control 3cr

HPFBCS470 Catering Sales and Operations 3cr

BUMAEF280 Sport Event and Facility Management 3cr

HPHTCE380 Corporate Events 3cr

Semester 2:

Special Project: Experiential Learning

HPHTEI301 Event Planning and Production Experiential Learning 6cr

HPHTMC360 MICE Events 3cr *Gen Ed: Diversity and Intercultural Studies 45 hours*

HPHTEO440 Event Operations and Project Management 3cr

HPHLEM400 E-Marketing for the Hospitality Industry 3cr

HPHTSE430 Wedding and Ceremony Event Planning 3cr *Gen Ed: Humanities 45 hours*

Wellness Management

Semester 1:

HPSMSO340 Spa Operations and Management Experiential Learning 6cr

HPSMST300 Introduction to Spa Treatments 3cr

FTFDIC200 Image Consultancy 3cr

BUMAOB470 Organizational Behavior 3cr

SHSSFW380 Health, Fitness, and Wellness in Italy 3cr *Gen Ed: Diversity and Intercultural Studies 45 hours*

Semester 2:

Special Project: Experiential Learning

HPSMDS365 Day Spa Operations Experiential Learning 6cr

SHSSYT300 Yoga Therapy: Philosophy and Practice *Gen Ed: Humanities 45 hours*

HPSMMT380 Massage Therapy

HPHLEM400 E-Marketing for the Hospitality Industry 3cr

SHSSTW420 Personal Training and Wellness 3cr *Gen Ed: Physical and Biological Sciences 15 hours*

Real Estate and Facilities Management

Semester 1:

BUREPM335 Property Management Experiential Learning 6cr

PSELHS300S Introduction to Health and Safety 1cr *Gen Ed: Physical and Biological Sciences 15 hours*

BUREIH320 International Housing Markets 3cr

BUREAV340 Hospitality Real Estate Analysis and Valuation 3cr

BUMAOB470 Organizational Behavior 3cr *Gen Ed: Humanities 15 hours*

HPHTIM450 International Management for the Hospitality Industry 3cr *Gen Ed: Diversity and Intercultural Studies 45 hours*

Semester 2:

Special Project: Experiential Learning

BUREEM365 Real Estate Management Experiential Learning 6cr

BUREEL350 Comparative Real Estate Law 3cr

BUMASM300 Sales Management 3cr

HPHLEM400 E-Marketing for the Hospitality Industry 3cr

BUDSSN400 Strategic Negotiation 3cr *Gen Ed: Humanities 30 hours*

AA IN FOOD, WINE, AND WELLNESS STUDIES

The Associate of Arts Degree in Food, Wine, and Wellness Studies offers motivated students the possibility to join the food and wine industry through a program that emphasizes wellness and nutrition studies. Four program concentrations are available:

- Culinary Arts – Chef de Partie (WACS)
- Baking & Pastry – Chef de Partie
- Wine Studies and Enology - Junior Sommelier (WACS)
- Wellness, Health, and Nutrition

Program Objectives

The Food, Wine, and Wellness Studies program is designed to provide students with a complete educational experience in the field of gastronomy and wellness.

- Students will gain a solid knowledge of food, wine, and wellness topics from international and Italian perspectives.
- Coursework will broaden students' knowledge of Italian gastronomy and nutrition, offering a rigorous focus on techniques, direct experience, and understanding of the Mediterranean identity of the curriculum.

Program Outcomes

The specialization in Culinary Arts – Chef de Partie (WACS) focuses on developing students' familiarity with:

- Italian culinary heritage and evolution
- Ingredient application to Italian and international cuisines
- Classic/contemporary/modernist cooking techniques
- Nutritionally balanced and gourmet menu composition
- Kitchen organization/service in a professional à la carte environment

The specialization in Baking & Pastry – Chef de Partie focuses on:

- Application of pastry ingredients and techniques
- Italian cultural context and classical pastry creations
- Italian specialty bread/pizza production
- Production/decoration/storage of desserts
- Contemporary ingredient application
- Professional pastry lab environment

The specialization in Wine Studies and Enology - Junior Sommelier (WACS) focuses on students' understanding and appreciation of:

- Wine cultural heritage and winemaking
- Major wine regions and grape varieties
- Principles of modern viticulture and enology
- Professional wine appreciation/analysis/sensorial evaluation
- Food and wine pairing
- Communication and marketing skills
- Current markets and consumption

The specialization in Wellness, Health, and Nutrition focuses on developing:

- Nutrition and wellness, balancing diets/lifestyles for athletes and non-athletes
- Planning nutritional menus and physical activity programs for diverse demographics
- Comparative analysis of dietary regimens
- Scientific methods for nutritional calculation in professional menus
- Personal training programs

Career Opportunities

- Culinary Arts – Chef De Partie (WACS): Commis chef in high-end restaurants and hotels, demi-chef de partie, recipe developer for international companies, representative/agent for specialty food distributions, kitchen and nutrition consultant, food stylist, private chef.

- Baking & Pastry – Chef De Partie: Pastry commis chef in high-end restaurants and hotels, demi-chef de partie in catering companies and commercial bakeries, pastry shop manager, recipe developer for small-medium pastry chains, pastry consultant, personal chef.
- Wine Studies and Enology - Junior Sommelier: Wine expert, restaurant/wine bar/ wine store buyer and director, wine marketer, brand manager, vineyard and cellar assistant.
- Wellness, Health, and Nutrition: Support assistant/specialist for nutritionists, personal trainers, rehabilitation and massage therapists, yoga instructors; multidisciplinary manager or coordinator in fitness and wellness centers; wellness consultant for the hospitality industry.

CURRICULUM YEAR 1 COMMON CORE

Semester 1:

Italian Language 3cr *Gen Ed: Italian language 45 hours*

FWCAPC335 Introduction to Professional Cooking Experiential Learning 6cr

FWFSSA300S HACCP Food Safety and Sanitation Seminar 1cr

FWBPBT320 Baking Techniques I 3cr

FWCATF340 Tradition of Italian Food I 3cr *Gen Ed: English Composition 15 hours*

FWDNIN200 Introduction to Nutrition 3cr *Gen Ed: Physical and Biological Sciences 45 hours*

FWWEWW360 Wines of the World: The Old World *Gen Ed: English Composition 15 hours*

Semester 2:

Special Project: Experiential Learning

FWCACC455 Professional Cooking II: Cooking Techniques Experiential Learning 6cr

FWBPBI325 Breads of Italy: Traditional Breads, Flatbreads, and Rolls 3 cr *Gen Ed: Humanities 15 hours*

FWCARC360 Italian Regional Cuisine and Pastry 3cr *Gen Ed: Social and Behavioral Sciences 45 hours*

FWDNHW345 Food, Health, and Wellness in Italy 3cr

FWWEWA340 Wine Appreciation: Wines of Italy 3cr *Gen Ed: Humanities 12 hours*

CURRICULUM YEAR 2 SPECIALIZATIONS

Culinary Arts

Semester 1:

FWCACC485 Professional Cooking III: Italian Creative Cuisine and Decoration Experiential Learning 6cr

FWCATF440 Tradition of Italian Food II 3cr *Gen Ed: Humanities 18 hours*

FWCAVC420 Cooking Light: Contemporary Techniques for Healthy Living 3cr

FWBPPT470 Baking Techniques II: Italian Pastry Techniques 3cr

FWDNSC430 The Science of Cooking: An Introduction to Molecular Cuisine 3cr *Gen Ed: Mathematics 21 hours*

Semester 2:

Special Project: Experiential Learning

FWCANC450 Nutritional Cooking 3cr

FWDNTF480 Physiology of Taste and Flavor Experiential Learning 3cr

FWCAWC480 Worldwide Cuisine Experiential Learning 3cr *Gen Ed: Diversity and Intercultural Studies 45 hours*

FWCAPC490 Precision Cooking and Texture Development 3cr *Gen Ed: Mathematics 24 hours*

HPFBOM405 Food and Beverage Operations and Management Experiential Learning 6cr *Gen Ed: English Composition 15 hours*

Baking and Pastry

Semester 1:

FWBPPS355 Pastry Shop Experiential Learning 6cr *Gen Ed: English Composition 15 hours*

FWBPCC360 Cookies and Petit Fours 3cr

FWBPSB350 Breads of Italy: Specialty Breads and Pizza 3cr *Gen Ed: Humanities 18 hours*

FWBPBC310 Italian Classical Cakes and Tarts 3cr *Gen Ed: Diversity and Intercultural Studies 45 hours*

FWBPBCA450 Chocolate Artistry 3cr *Gen Ed: Mathematics 12 hours*

Semester 2:

Special Project: Experiential Learning

FWBPDS480 Dessert Styling 3cr

FWBPPT475 Baking Techniques II: Italian Pastry Techniques Experiential Learning 3cr

FWBPIC440 Italian Confectionery Art 3cr

FWBPRD495 Restaurant and Production Desserts Experiential Learning 6cr

FWBPPP506 Precision Pastry Arts and Frozen Dessert Production 3cr *Gen Ed: Mathematics 33 hours*

Wine Studies and Enology

Semester 1:

HPFBOM405 Food and Beverage Operations and Management Experiential Learning 6cr *Gen Ed: English Composition 15 hours*

FWWERG305 Table and Wine Grapes of Italy: Vineyard Harvest 3cr *Gen Ed: Mathematics 12 hours*

FWWCTW262 Tuscany and its Wines 3cr *Gen ed: Humanities 18 hours*

FWWEWA350 Italian Wine Appreciation: A Sensorial Analysis 3cr

FWWEWF380 Wines and Champagnes of France

Semester 2:

Special Project: Experiential Learning

HPFBWC385 Wine Communications and Marketing Experiential Learning 6cr

FWWEPP370 Professional Pairing Food and Wine: A Sensorial Analysis 3cr

FWWEVE350 Viticulture and Enology: An Educational Wine Tour 3cr *Gen Ed: Mathematics 33 hours*

FWWEWW460 Wines of the World: The New World 3cr *Gen Ed: Diversity and Intercultural Studies 45 hours*

HPFBWB470 Wine Bar Management

Wellness, Health, and Nutrition

Semester 1:

HPSMSO340 Spa Operations and Management Experiential Learning 6cr

FWCAVC420 Cooking Light: Contemporary Techniques for Healthy Living 3cr *Gen Ed: Mathematics 12 hours*

FWCAMD515 Menu Development 3cr *Gen Ed: English Composition 15 hours*

GSHSHW210 The Science of Happiness: Skills and Wellbeing 3cr

SHSSF380 Health, Fitness, and Wellness in Italy 3cr

Semester 2:

Special Project: Experiential Learning

FWCANC450 Nutritional Cooking 3cr *Gen Ed: Mathematics 33 hours*

FWDNDS520 Dietetics and Nutrition in the Mediterranean 3cr *Gen Ed: Diversity and Intercultural Studies 45 hours*

HPSMDS365 Day Spa Operations Experiential Learning 6cr

SHSSYT300 Yoga Therapy: Philosophy and Practice 3cr *Gen Ed: Humanities 18 hours*

SHSSTW420 Personal Training and Wellness 3cr

BACHELOR OF ARTS IN CULTURAL STUDIES

OBJECTIVES AND OUTCOMES

Cultural studies refer to the study of cultural issues and policy at varying levels from local to regional, national, and international. The benefit of undertaking cultural studies at AUF in Florence, Italy, derives from the rich diversity found in the regional differences of the Italian landscape positioned within a European framework along with Italy's cultural contributions to the international context. The studies of this program are rooted in the analysis and interpretation of culture supported by the liberal arts. Students will examine the human understanding, organization, interpretation and communication of the world. Coursework will present topics related to philosophy, literature, creative expression, society, and belief systems throughout history and how they have impacted societal issues of ethics, gender, class, and race. The aim of the program is to provide students with a solid foundation of cultural knowledge and practices, supported by skills in writing, research, and critical thinking through interdisciplinary perspectives. Coursework is supported by experiential learning methodologies that directly involve students in diverse cultural contexts and the local community.

Program objectives:

- Apply curriculum to a deeper understanding of cultural stratification and the co-existence, co-dependence, as well as the differences in world cultures.
- Expand theory-based knowledge of cultural development and issues through its application to real-world experiences and contexts as required by comprehensive projects that employ critical research and creative expression.
- Foster the development of academic identity in terms of research approaches and creative expressivity as applied to curriculum requirements.
- Acquire a specialized knowledge of the complex relationships between culture and society in Italy and Europe, including a focus on the issue of cultural heritage.
- Gain the ability to assess culture and multicultural societies through critical thinking.
- Sharpen knowledge of how culture operates and permeates varying levels of society from a local community to a region, nation, and worldwide.
- Develop awareness of the history, politics, philosophy, and sociological factors that drive and shape culture.
- Develop the ability to trace and interpret cultural changes and shifts influenced by globalization, technological advances, and world politics.
- Increase competency related to cultural mediation and analysis.

Outcomes:

- Identification and analysis of culture and cultural issues through critical, well-structured, and creatively compelling forms of expression.
- Application of cultural knowledge and competency in diverse theoretical and practical sites of learning and research.
- Development and execution of a variety of projects from concept to outcome, which effectively explore and express cultural issues and debate. Projects should be able to engage different audiences and critical perspectives.
- Exposure, as required by the curriculum, to diverse operators in cultural sectors including researchers, educators, artists, activists, and representatives of local organizations and institutions.

Career opportunities:

The program prepares students to consider career opportunities in multiple fields such as:

- Education
- International relations and government
- Journalism
- Library and archival sciences
- Cultural institutions and organizations

Upon completion of the program, students will be able to further pursue studies at the graduate level.

B.A. CURRICULUM

General Education Requirements (48 credits)

Sample view of courses that fulfill general requirements:

English Composition	CPJLNN180 Introduction to Journalism
	ISILDF340 Dante Alighieri's Florence: Readings and Cultural Walks
Mathematics	SMMAFM150 Finite Math
	SMMAIC190 Introduction to Calculus
Physical & Biological Science	FWDNIN305 Introduction to Nutrition
	HPFBSE250 The Italian Food Industry: From Farm to Table
Social & Behavioral Sciences	LAHSMF230 The Medici Family: A Florentine Dynasty
	and one of the following courses:
	CPMCSM250 Social Media
	LAPYCS190 Culture Shock: Cross-Cultural Psychology
	FWFSIF180 Cultural Introduction to the Italian Family
	ISISIA225 The Italian-American Experience
	FWFCFC240 Food, Culture, and Society in Italy
Diversity & Intercultural Studies	CPMCCM190 Intercultural Communication
	LARSWR280 World Religions
Italian Language	2 Italian language courses required
Humanities	LAPLPS215 Philosophy and Science in Early Modern Italy
	FAPDFS225 Florence Sketchbook
	LARSSS330 Saints and Sinners
	And a course from one of the following disciplines:
	English Composition and Creative Writing
	History, Italian Studies and Linguistics
	Comparative Literature
	Philosophy
	Religious Studies
	Fine Arts
	Music and Performing Arts

Core Curriculum for 4-Year Program (21 credits):

LAAHAH210 Introduction to Art History
LAHSWC230 History of Western Civilization from Antiquity to 1500
LACWCW200 Creative Writing
LACSAH325 The Age of Heroes: Iliad, Odyssey, Aeneid
LAHSGR340 Galileo and the Scientific Renaissance
LAHSIR330 History of the Italian Renaissance
LACLPC355 Literature of Migration

Capstone Project – In the area of Program Concentration (3 credits)

LAAHCS400 Cultural Studies Capstone

Concentration Coursework (24 credits)

In addition to the required core courses, students must complete the designated credit hours in one of the following areas of concentration.

Fine Arts Concentration

Examples of approved courses:

FAPDFD120 Foundation Drawing
FAPDFP120 Foundation Painting
FACECE200 Ceramics (Beginner)
FAAEAT300 Art Therapy
FASCFS310 Foundation Sculpture
FAPDID220 Intermediate Drawing

FAPDIP220 Intermediate Painting
FAPDWC330 Watercolor and Tempera/Gouache Techniques

Art History Concentration

Examples of approved courses:

LAAHSS250 Symbols and Symbolism in Western Art
LAAHRA320 Renaissance Art in Florence
LAAHAR340 Italian Renaissance Architecture
LAAHHB350 Michelangelo, Caravaggio, Bernini
LAAHCI360 Contemporary Italian Art
LAAHTC370 Art Theory and Criticism
LAAHFI320 Secret Gardens of Italy
IDRHMA360 Masters of Architecture

Free Electives (24 credits)

Fine Arts Free Electives

Examples of approved courses:

GSANCA300 Cultural Anthropology
CPJLCS335 Art, Fashion, Food, and Wine Journalism
LARSRS150 Introduction to Religious Studies
DIVCAD330 Art Direction
FAAEGE350 Gallery and Exhibition Curating Experiential Learning 6cr
FAMMMM300 Mixed Media
FAAEAT400 Advanced Art Therapy

Art History Free Electives

Examples of approved courses:

GSANCA300 Cultural Anthropology
CPJLCS335 Art, Fashion, Food, and Wine Journalism
LARSRS150 Introduction to Religious Studies
DIVCAD330 Art Direction
LAAHSF300 Sacred Florence Walks
FAAEAP325 Art and Places: From Renaissance Florence to the Contemporary Metropolis
LACLGT340 Literature of the Grand Tour of Italy
LAHSSR350 Love, Sex, and Marriage in Renaissance Italy

Total Program Credits: 120

BACHELOR OF ARTS IN DIGITAL PUBLISHING AND COMMUNICATION

OBJECTIVES AND OUTCOMES

The program offers an in-depth study of visual communication and digital media theory and practices that allow students to develop and experiment with knowledge and skills in a highly innovative context. . Students will engage in disciplines related to photography, videomaking, interactive digital media, graphic design, editorial design, and intercultural communication through relevant and innovative examples from Italy and abroad related to visual theory, history, and semiotics. Through the study of the disciplines and media-based projects, students will be challenged to critically examine the production and meaning of media. Coursework is supported by experiential learning methodologies that directly involve students in industry experience and the local community.

Program objectives:

- Gain knowledge of digital media and visual communication theories and practice.
- Develop a strong command of contemporary imaging and aesthetics.
- Develop and deliver creative concepts, apply visual language in multiple forms of digital media, and produce creative and compelling visual storytelling for professional contexts.
- Apply critical thinking, visual deconstruction/reconstruction, and visual problem solving for communicational needs in design systems, publication design, electronic media, typography, and 3D packaging design.
- Acquire a critically informed photographic approach, visual grammar of photography and intent, analysis and technical mastery of photographic imagery, and familiarity with studio and non – studio environment.
- Develop a successful visual message in three different dimensions, create a visually strong brand, employ concept successfully in various forms of visual communication, and conduct a concise presentation of a developed brand.
- Gain fluency in visual production for publishing formats, format and content curation of diverse products, and adapting effective communication to emerging form of content creation.
- Produce a coherent visual portfolio that accurately reflects the student's personal development of visual and media identity and language.

Outcomes:

- Management and curation of digital content.
- Project management.
- Production of digital content for collaborative and individual projects.
- Application of digital media theory and skills to professional projects related to photography, videomaking, books, periodicals, and multimedia.

Career opportunities:

The program prepares students to enter creative industries related to media design, photography, visual communication, and publishing through roles such as:

- Photographer, photo editor
- Curator
- Digital strategist
- Interactive media designer
- Creative director
- Brand manager
- Digital artist
- Visual consultant for corporate communication
- Designer, editor, production manager for books and periodicals
- Product designer

Upon completion of the program, students will be able to further pursue studies at the graduate level.

B.A. CURRICULUM

General Education Requirements (48 credits)

Sample view of courses that fulfill general requirements:

English Composition	CPJLNN180 Introduction to Journalism for all concentrations
	ISILDF340 Dante Alighieri's Florence: Readings and Cultural Walks / LACWCW200
	Creative Writing for E-Publishing concentration only
Mathematics	SMMAFM150 Finite Math
	SMMAIC190 Introduction to Calculus
Physical & Biological Science	FWDNIN200 Introduction to Nutrition
	HPFBSF250 The Italian Food Industry: From Farm to Table
Social & Behavioral Sciences	LAHSMF230 The Medici Family: A Florentine Dynasty
	One of the following courses:
	CPMCSM250 Social Media
	LAPYCS190 Culture Shock: Cross-Cultural Psychology
	FWFSIF180 Cultural Introduction to the Italian Family
	ISISIA225 The Italian-American Experience
	FWFCFC240 Food, Culture, and Society in Italy
Diversity & Intercultural Studies	CPMCCM190 Intercultural Communication
	LARSWR280 World Religions
Italian Language	2 Italian language courses required
Humanities	LAPLPS215 Philosophy and Science in Early Modern Italy
	LARSSS330 Saints and Sinners
	DIPHID185 Introduction to Digital Photography EL 6cr (3 count here)
	A course from one of the following disciplines:
	English Composition and Creative Writing
	History
	Italian Studies and Linguistics
	Comparative Literature
	Philosophy
	Religious Studies
	Fine Arts
	Music and Performing Arts.

Core Curriculum for 4-Year Program (28 credits)

DIVCCG150 Introduction to Computer Graphics
PSELHS300S Introduction to Health and Safety 1cr
CPPULM330 Magazine Publishing and Editing I
IDIDCD280 3D Computer Design and Rendering
DIVCDF190 Visual Comm Design Fundamentals Studio I
DIVPCV205 Introduction to Creative Videomaking 6cr (3 count here)
CPPULM430 Magazine Publishing and Editing II
FAFPFP140 Introduction to Film Photography
IDPDPD210 Introduction to Product Design
IDPDPF285 Introduction to 3D Printing and Fabrication

Capstone Project – In the area of Program Concentration (3 credits)

PSPDPO380 Portfolio Development

Experiential Learning Field Hours (12 credits)

3-credit EL components of the following courses according to the selected concentration:

Digital Media:

Introduction to Digital Photography EL
Intermediate Digital Photography EL
Introduction to Creative Videomaking EL

Exploratory Digital Photography EL

E-Publishing:

Introduction to Digital Photography EL
Introduction to Creative Videomaking EL
Fundamentals of Publishing & Editing EL
Professional Book Production EL

Visual Communication:

Introduction to Digital Photography EL
Intermediate Digital Photography EL
Introduction to Creative Videomaking EL
Multimedia Studio II EL

Product Design:

Introduction to Digital Photography EL
Introduction to Creative Videomaking EL
Product Design EL
Multimedia Studio II EL

Concentration Course Work

In addition to the required core courses, students must complete the designated credit hours in one of the following areas of concentration.

Digital Media (27 credits)

Examples of approved courses:
DIPHID305 Intermediate Digital Photography EL 6cr (3 count here)
DIPHLA300 Landscape and Architectural Photography
DIPHAD400 Advanced Digital Photography
FAFPFP360 Advanced Film Photography
DIVPAV350 Advanced Videomaking And Post-Production
DIPHEP420 Exploratory Digital Photography EL 6cr (3 count here)
DIPHSE550 Solo Exhibit and Publication of Solo Work
DIVCAD330 Art Direction
LAAHTC370 Art Theory and Criticism

E-Publishing (24 credits)

Examples of approved courses:
CPPUFE305 Fundamentals of Publishing & Editing EL 6cr (3 count here)
CPPUPB315 Professional Book Production EL 6cr (3 count here)
CPPUEP330 E-Publishing
DIVCDF250 Visual Comm Design Fundamentals Studio II
DIVCDF300 Visual Comm Design Fundamentals Studio III
CPMCIC440 Interpersonal Communication
DIPHAD400 Advanced Digital Photography
DIVCAD330 Art Direction

Visual Communication (24 credits)

Examples of approved courses:
DIVCDF250 Visual Comm Design Fundamentals Studio II
DIVCDF300 Visual Comm Design Fundamentals Studio III
DIVCMM340 Multimedia Studio I
DIVCMM380 Multimedia Studio II EL 6cr (3 count here)
DIVCWD200 Introduction to Web Design
DIPHID305 Intermediate Digital Photography EL 6cr (3 count here)
DIVPAV350 Advanced Videomaking And Post-Production
DIVPVE380 Digital Video Editing

Product Design (24 credits)

Examples of approved courses:

IDPDPD320 Product Design EL 6cr (3 count here)

DIVCMM340 Multimedia Studio I

DIVCMM380 Multimedia Studio II EL 6cr (3 count here)

IDPDRD300 Prototyping and Research in Design

IDPDPF315 3D Printing and Fabrication

BUMANP325 New Product Development and Management

IDPDPL300 Product Packaging and Labeling

BUMABM310 Brand Management

Free Electives (12 credits / 15 credits for Visual Communication and Product Design concentrations only)

Examples of approved courses:

GSANCA300 Cultural Anthropology

CPJLCS335 Art, Fashion, Food, and Wine Journalism

LARSRS150 Introduction to Religious Studies

LAAHAH210 Introduction to Art History

IDPDDT300 Design Thinking (for Product Design concentration only)

DIVCAD330 Art Direction (for Visual Communication concentration only)

Total Program Credits:

Digital Media, 130 credits

E-Publishing, 127 credits

Visual Communication, 130 credits

Product Design, 130 credits

BACHELOR OF ARTS IN HOSPITALITY MANAGEMENT

OBJECTIVES AND OUTCOMES

The academic program will allow students to gain fundamental skills in the area of hospitality management through the analysis of the functioning and organization of specific sectors of hospitality, such as restaurants, hotel chains, and resorts. Tourism and hospitality will be combined as one area of study that AUF strongly believes must be considered an unicum without separating tourism from the concept of hospitality.

AUF believes that professionals trained with this kind of academic program will have increased employment opportunities by gaining a greater understanding of industry factors such as the differences between cultures, tourism trends, and transportation in tourism. The students, prospective professionals of the industry, will engage in hospitality activities in the areas of lodging, food and beverage, and tour operators. Coursework is supported by experiential learning methodologies that directly involve students in industry experience and the local community.

Program objectives:

- Gain an adequate knowledge of the economic, geographical, anthropological, and sociological foundations, food technologies, as well as cultural topics pertaining to the different and intertwined sectors of tourism and hospitality.
- Develop a strong command of the main social and economic research methodologies as well as its application to specific sectors with skills related to the measurement, data collection, and analysis in a social and industry context.
- Gain knowledge of management applied to diverse work environments to ensure the students' ability to operate in different business sectors of the industry in a manner that is flexible and multifunctional.
- Increase aware of marketing needs based on the cultural dimension and heritage of tourism in Italy.
- Be able to position the specific competencies acquired in a broader cultural, economic and social context both at a local, national, and international level.
- Gain efficient communication skills as practiced in the hospitality industry.
- Develop a flexible attitude towards innovation and socio-cultural changes that enhance growth opportunities and technological development within Italian tourism.

Outcomes:

- Proposal of innovative development and design of services for hospitality and tourism.
- Logistical management of tourism-related structures.
- Development of strategic marketing plans in partnership with relevant local institutions.
- Development and promotion of tourism to national and international clients.
- Organization and implementation of hospitality services as offered by hotels, convention centers, tour operators, transportation agencies, and public entities related to tourism. Topics will also include spas and wellness centers, agritourism, educational tourism, conferences, and sustainable tourism.

Career opportunities:

- Hotel industry
- Food and beverage industry
- Tourism industry
- Wellness industry
- MICE (Meetings, Incentives, Conferences, Events) industry
- Communications sector in the Hospitality industry (press offices, multimedia organizations, publishing)

Upon completion of the program, students will be able to further pursue studies at the graduate level.

B.A. CURRICULUM

General Education Requirements (48 credits)

Sample view of courses that fulfill gen ed requirements:

English Composition	CPJLNN180 Introduction to Journalism
	ISILDF340 Dante Alighieri's Florence: Readings and Cultural Walks
Mathematics	SMMAFM150 Finite Math
	SMMAIC190 Introduction to Calculus
Physical & Biological Science	FWDNIN200 Introduction to Nutrition

	HPFBSF250 The Italian Food Industry: From Farm to Table or SHSSFW380 Health, Fitness, and Wellness in Italy for Welless Management Concentration only
Social & Behavioral Sciences	FWFCFC240 Food, Culture, and Society in Italy
	LAHSMF330 The Medici Family: A Florentine Dynasty
Diversity & Intercultural Studies	CPMCCM190 Intercultural Communication
Italian Language	LARSWR280 World Religions
Humanities	2 Italian language courses required
	LAPLPS215 Philosophy and Science in Early Modern Italy
	LARSSS330 Saints and Sinners
	FAPDFS225 Florence Sketchbook
	A course from one of the following disciplines: English Composition and Creative Writing History Italian Studies and Linguistics Comparative Literature Philosophy Religious Studies Fine Arts Music and Performing Arts

Core Curriculum for 4-Year Program (31 credits):

FWFSSA300S Food Safety and Sanitation 1cr
 HPHTIH300 Introduction to Hospitality
 BUMAHR350 Human Resource Management
 HPFBSM331 Front of the House Management EL 6cr (only 3 count here)
 HPHTHM350 Hospitality Marketing
 BUAFAC200 Principles of Accounting
 HPHTIE200 Introduction to Event Management
 HPSMSM300 Introduction to Spa Management
 BURERE280 Principles of Real Estate Management
 HPFBRM392 Restaurant Management EL 6cr (only 3 count here)
 HPHTTC360 The Client-Customer Relation Management

Capstone Project – In the area of Program Concentration (3 credits)

Hospitality Management:

EL component of Hotel Management Operations and Front Office Procedures EL

Real Estate Management:

EL component of Real Estate Management EL

Special Event Management:

EL component of Special Event Management EL

Wellness Management:

EL component of Day Spa Operations EL

Experiential Learning Field Hours (9 credits)

3-credit EL components of the following courses according to the selected concentration:

Hospitality Management:

Restaurant Management EL
 Front of the House Management EL
 Property Management EL

Real Estate Management:

Restaurant Management EL
 Front of the House Management EL

Property Management EL

Special Event Management:

Front of the House Management EL

Restaurant Management EL

Event Planning and Production EL

Wellness Management:

Front of the House Management EL

Restaurant Management EL

Spa Operations and Management EL

Concentration Coursework (27-30 credits)

In addition to the required core courses, students must complete the designated credit hours in one of the following areas of concentration.

Hospitality Management (30 credits)

Examples of approved courses:

HPFBCS470 Catering Sales and Operations

HPFBCC532 Cost Control

BUMAOB470 Organizational Behavior

BUREPM335 Property Management EL 6cr (only 3 count here)

HPHTIM450 International Management for the Hospitality Industry

HPHLHM435 Hotel Management Operations and Front Office Procedures EL 6cr (only 3 count here)

HPFBOM400 Food and Beverage Operations and Management

HPHLHK420 Housekeeping Management

HPHLEM400 E-Marketing for the Hospitality Industry

HPHTIN320 International Tourism

Special Event Management (30 credits)

Examples of approved courses:

HPHTSE415 Special Event Management 6cr (only 3 count here)

HPHTMC360 MICE Events

HPHTCE380 Corporate Events

BUMAEF280 Sport Event and Facility Management

HPHTSE430 Wedding and Ceremony Event Planning

HPFBCS470 Catering Sales and Operations

HPHTEI301 Event Planning and Production EL 6cr (only 3 count here)

HPHTEO440 Event Operations and Project Management

SMMACC532 Cost Control

HPHLEM400 E-Marketing for the Hospitality Industry

Real Estate Management (30 credits)

Examples of approved courses:

BUREEL350 Comparative Real Estate Law

BUREPM335 Property Management EL 6cr (only 3 count here)

BUREIH320 International Housing Markets

BUREEM365 Real Estate Management EL 6cr (only 3 count here)

HPHTIM450 Int'l Mgmt. for the Hospitality Industry

BUMAOB470 Organizational Behavior

BUREAV340 Hospitality Real Estate Analysis and Valuation

BUMASM300 Sales Management

BUDSSN400 Strategic Negotiation

HPHLEM400 E-Marketing for the Hospitality Industry

Wellness Management (27 credits)

Examples of approved courses:

SHSSTW420 Personal Training and Wellness

SHSSYT300 Yoga Therapy: Philosophy and Practice

HPSMST300 Introduction to Spa Treatments
HPSMMT380 Massage Therapy
HPSMSO340 Spa Operations and Management EL 6cr (only 3 count here)
HPSMDS365 Day Spa Operations EL 6cr (only 3 count here)
BUMAOB470 Organizational Behavior
FTFDIC200 Image Consultancy
HPHLEM400 E-Marketing for the Hospitality Industry

Free Electives (12 credits)

Examples of approved courses:

GSANCA300 Cultural Anthropology
CPJLWM300 Writing for Digital Media
LARSRS150 Introduction to Religious Studies
LAAHAH210 Introduction to Art History

Total Program Credits:

Hospitality Management, 133 credits
Real Estate Management, 133 credits
Special Event Management, 133 credits
Wellness Management, 130 credits

BACHELOR OF ARTS IN FOOD AND WINE STUDIES

OBJECTIVES AND OUTCOMES

The program curriculum is designed to engage students in a comprehensive and dynamic academic experience related to food and wine studies and their respective industries. Coursework draws unparalleled advantages from the institution's location in Florence for food and wine perspectives from both Italian and international perspectives, as well as academic topics that are supported by a unique experiential learning model that directly involves students in practice-based applications throughout the duration of study. The program prepares students for diverse career opportunities ranging from food and wine industry leadership roles, entrepreneurial development, and management positions related to food and wine production, service, and operations.

Program components are structured to be both interdisciplinary and professionalizing in order for students to acquire the abilities of critical thinkers and skilled practitioners. Food and wine traditions rooted in Italian and European heritage will be examined alongside international awareness and the impact of globalization. As prospective members of the industry, students will be involved in academic activities alongside respected experts and professionals through experiential learning methodologies that expose students to the local and global community.

Program objectives:

- Gain an in-depth knowledge of the cultural, historic, sociological, and anthropological background related to Italian food and wine.
- Become well-versed in expanded, macro-approaches to food and wine, i.e. the Mediterranean, international regions.
- Develop competence in the professional practices related to food and wine businesses in terms of both production and service.
- Apply critical thinking and analysis to the management and business operations conducted in the industry.
- Support food and wine theoretic and practical knowledge with scientifically-based inquiry, particularly in the areas of safety and sanitation in production and consumption.

Outcomes:

- Demonstrate industry knowledge of global food and wine sectors, and a strong command of the Italian and European regions.
- Apply best practices in food and beverage production and service operations.
- Efficiently analyze quality and methodology in food and wine production, and how they adhere to international and local regulations.
- Demonstrate ability to scale food and wine production and service according to diverse situations and contexts, including types of industry structures.

Career opportunities:

- Executive chefs and sommeliers
- Food and beverage industry leadership
- Nutrition and wellness specialists and consultants
- Management operations for food and wine production or distribution
- Consultancy at the specialized level for Italy and Europe
- Upon completion of the program, students will be able to further pursue studies at the graduate level.

B.A. CURRICULUM

General Education Requirements (48 credits)

Sample view of courses that fulfill general requirements:

English Composition	CPJLNN180 Introduction to Journalism
	ISILDF340 Dante Alighieri's Florence: Readings and Cultural Walks
Mathematics	SMMAFM150 Finite Math
	SMMAIC190 Introduction to Calculus
Physical & Biological Science	FWDNIN200 Introduction to Nutrition
	FWDNH345 Food, Health, and Wellness in Italy
Social & Behavioral Sciences	FWFCFC240 Food, Culture, and Society in Italy
	LAHSMF330 The Medici Family: A Florentine Dynasty
Diversity & Intercultural Studies	CPMCCM190 Intercultural Communication

Italian Language	› LARSWR280 World Religions
Humanities	› 2 Italian language courses required
	› LAPLPS215 Philosophy and Science in Early Modern Italy
	› LARSSS330 Saints and Sinners
	› FAPDFS225 Florence Sketchbook
	› A course from one of the following disciplines:
	English Composition and Creative Writing
	History
	Italian Studies and Linguistics
	Comparative Literature
	Philosophy
	Religious Studies
	Fine Arts
	Music and Performing Arts

Core Curriculum for 4-Year Program (25 credits)

FWFSSA300S Food Safety and Sanitation 1cr
 FWCAPC335 Intro to Professional Cooking I EL 6cr (only 3 count here)
 FWBPBT320 Baking Techniques I
 FWCATF340 Tradition of Italian Food I
 FWCACC455 Professional Cooking II: Cooking Techniques EL 6cr (only 3 count here)
 FWWEWA340 Wine Appreciation: Wines of Italy
 FWBPBI325 Breads of Italy: Traditional Breads, Flatbreads, and Rolls
 FWCARC360 Italian Regional Cuisine and Pastry
 FWWEWW360 Wines of the World: The Old World

Capstone Project – In the area of Program Concentration (3 credits)

Baking and Pastry:

EL component of Restaurant and Production Desserts EL

Culinary Arts:

EL component of Professional Cooking III: Italian Creative Cuisine & Decoration EL

Enology:

EL component of Wine Communications and Marketing EL

Wellness, Health, and Nutrition:

EL component of Day Spa Operations EL

Experiential Learning Field Hours (9 credits)

3-credit EL components of the following courses according to selected concentration:

Baking and Pastry:

Introduction to Professional Cooking I EL
 Professional Cooking II: Cooking Techniques EL
 Pastry Shop EL

Culinary Arts:

Introduction to Professional Cooking I EL
 Professional Cooking II: Cooking Techniques EL
 Food and Beverage Operations and Management EL

Enology:

Introduction to Professional Cooking I EL
 Professional Cooking II: Cooking Techniques EL
 Food and Beverage Operations and Management EL

Wellness, Health, and Nutrition:

Introduction to Professional Cooking I EL
Professional Cooking II: Cooking Techniques EL
Spa Operations and Management EL

Concentration Course Work (30 credits)

In addition to the required core courses, students must complete the designated credit hours in one of the following areas of concentration.

Baking and Pastry

Examples of approved courses:

FWBPPT475 Baking Techniques II: Italian Pastry Techniques Experiential Learning
FWBPCA450 Chocolate Artistry
FWBPDS480 Dessert Styling
FWBPRD495 Restaurant and Production Desserts 6cr (only 3 count here)
FWBPSB350 Breads of Italy: Specialty Breads and Pizza
FWBPBC310 Italian Classical Cakes and Tarts
FWBPIC440 Italian Confectionery Art
FWBPCC360 Cookies and Petit Fours
FWBPPS355 Pastry Shop EL 6cr (only 3 count here)
FWBPPP506 Precision Pasty Arts and Frozen Desserts

Culinary Arts

Examples of approved courses:

FWBPPT470 Baking Techniques II: Italian Pastry Techniques
FWCAVC420 Cooking Light
FWCATF440 Tradition of Italian Food II
FWDNSC430 The Science of Cooking: Intro to Molecular Cuisine
FWCANC450 Nutritional Cooking
HPFBOM405 Food and Beverage Operations and Management Experiential Learning 6cr (only 3 count here)
FWDNTF480 Physiology of Taste and Flavor EL
FWCAWC480 Worldwide Cuisine EL
FWCAPC490 Precision Cooking and Texture Development
FWCACCC485 Prof Cooking III: Italian Creative Cuisine & Decoration EL 6cr (only 3 count here)

Enology

Examples of approved courses:

HPFBOM405 Food and Beverage Operations and Management Experiential Learning 6cr (only 3 count here)
FWWCTW262 Tuscany and its Wines
FWWEWA350 Italian Wine Appreciation: A Sensorial Analysis
FWWEWF380 Wines and Champagnes of France
FWWEPP370 Professional Pairing Food and Wine: A Sensorial Analysis
HPFBWC385 Wine Communications and Marketing EL 6cr (only 3 count here)
FWWEVE 350 Viticulture and Enology: An Educational Wine Tour
FWWEWW460 Wines of the World: New World
HPFBWB470 Wine Bar Management
FWWERG305 Table and Wine Grapes of Italy: Vineyard Harvest

Wellness, Health, and Nutrition

Examples of approved courses:

FWCANC450 Nutritional Cooking
FWCAVC420 Cooking Light
FWCAMD515 Menu Development
FWDNDS520 Dietetics and Nutrition in the Mediterranean
SHSSTW420 Personal Training and Wellness
GSHSHW210 The Science of Happiness
SHSSF380 Health, Fitness, and Wellness in Italy
HPSMDS365 Day Spa Operations EL 6cr (first 3cr count here)

SHSSYT300 Yoga Therapy: Philosophy and Practice

HPSMSO340 Spa Operations and Management EL 6cr (first 3cr count here)

Free Electives (12 credits)

Examples of approved courses:

GSANCA300 Cultural Anthropology

CPJLWM300 Writing for Digital Media

LARSRS150 Introduction to Religious Studies

LAAHAH210 Introduction to Art History

Total Program Credits: 127

BACHELOR OF ARTS IN FASHION DESIGN, MERCHANDISING, AND MEDIA

OBJECTIVES AND OUTCOMES

The program is a unique opportunity to gain a comprehensive overview of the fashion industry and area-specific specializations. The study location of Florence is a stimulating backdrop for the city's historic and ongoing ties to innovation in fashion design, culture, and business. Program topics address fashion and accessory design, retail processes, communication, and marketing. Program candidates, regardless of the selected specialization, will acquire interdisciplinary perspectives and competencies from both an Italian and global fashion standpoint through a curriculum designed to address industry-related theory and practice. Coursework is supported by experiential learning methodologies that directly involve students in industry experience and the local community.

Program objectives:

- Acquire knowledge of design, production, and business theory and practice applicable to the fashion industry.
- Adopt interdisciplinary methods in creative and aesthetic processes.
- Develop competency for problem-solving, addressing challenges, and design future visions for fashion systems.
- Integrate the technologies and traditional craftsmanship of local contexts and territories in global environments.
- Apply critically-minded and innovative approaches to business and communication strategies in the fashion industry.
- Identify and develop areas of talent and opportunity in redefining the future of fashion from a sustainable perspective.
- Produce a body of work that culminates in a coherent vision and applicability to industry practices as developed by the student throughout the program of study.

Outcomes:

- Design competency for fashion and accessory production.
- Integrative skills for fashion business practices related to merchandising and retail
- Communication skills applicable to fashion media content development, editorial curation, and promotion.

Career opportunities:

The program prepares students to enter the fashion industry related to design, communication, and merchandising/retail through roles such as:

- Senior designer
- RD and production specialists
- Merchandisers
- Buyer
- Journalist
- PR strategist
- Digital editor
- Communication manager or consultant

Upon completion of the program, students will be able to further pursue studies at the graduate level.

B.A. CURRICULUM

General Education Requirements (48 credits)

Sample view of courses that fulfill gen ed requirements:

English Composition	• CPJLNN180 Introduction to Journalism for all concentrations
	• ISILDF340 Dante Alighieri's Florence: Readings and Cultural Walks
Mathematics	• SMMAFM150 Finite Math
	• SMMAIC190 Introduction to Calculus
Physical & Biological Science	• FWDNIN200 Introduction to Nutrition
	• HPFBSF250 The Italian Food Industry: From Farm to Table
Social & Behavioral Sciences	• LAHSMF230 The Medici Family: A Florentine Dynasty
	• One of the following courses:
	• CPMCSM250 Social Media
	• LAPYCS190 Culture Shock: Cross-Cultural Psychology
	• FWFSIF180 Cultural Introduction to the Italian Family

Diversity & Intercultural Studies	ISISIA225 The Italian-American Experience
	FWFCFC240 Food, Culture, and Society in Italy
Italian Language Humanities	CPMCCM190 Intercultural Communication
	LARSWR280 World Religions
	2 Italian language courses required
	LAPLPS215 Philosophy and Science in Early Modern Italy
	LARSSS330 Saints and Sinners
	FTDFD230 Fashion Design Studio I
	A course from one of the following disciplines:
	English Composition and Creative Writing
	History
	Italian Studies and Linguistics
	Comparative Literature
	Philosophy
	Religious Studies
	Fine Arts
	Music and Performing Arts.

Core Curriculum for 4-Year Program (28 credits)

FTADSR210 Sketching and Rendering Accessories
 FTFCSF365 Fashion Retail Management Experiential Learning 6cr (first 3 count here)
 FTFDSC315 Sewing and Construction Techniques I
 FTFCPF280 Faces, Facts, and Places in Italian Fashion
 FTADAD255 Introduction to Accessory Design and Production: Shoes, Bags, and Belts Experiential Learning 6cr (first 3 count here)
 FTFDPM260 Flat and Digital Patternmaking
 FTFMVM325 Visual Merchandise and Display
 FTFCFM300 Fashion, Media, and Culture
 BUMKFM280 Introduction to Fashion Marketing
 PSELHS300S Introduction to Health and Safety 1cr

Capstone Project – In the area of Program Concentration (3 credits)

Accessory Design and Technology:

PSPDPO380 Portfolio Development

Fashion Communication, Promotion, and Media:

EL component of Magazine Editing and Publishing II Experiential Learning 6cr (final 3 credits fulfilled here) for concentration only

Fashion Design and Technology:

PSPDPO380 Portfolio Development

Fashion Merchandising, Marketing, and Retail:

EL component of Fashion Buying Strategies: From Personal Shopper to Retail Merchandising EL 6cr (final 3 credits fulfilled here)

Experiential Learning Field Hours (9-12 credits)

3-credit EL components of the following courses according to the selected concentration:

Accessory Design and Technology (12 credits):

Fashion Retail Management Experiential Learning
 Introduction to Accessory Design: Shoes, Bags, and Belts Experiential Learning
 Accessory Collection Design and Production Experiential Learning
 Accessory Studio Experiential Learning

Fashion Communication, Promotion, and Media (9 credits):

Fashion Retail Management Experiential Learning
 Introduction to Accessory Design: Shoes, Bags, and Belts Experiential Learning

Retail and Sales Strategies EL

Fashion Design and Technology (12 credits):

Fashion Retail Management Experiential Learning

Introduction to Accessory Design: Shoes, Bags, and Belts Experiential Learning

Fashion Design Studio II Experiential Learning

Fashion Collection Design and Production Experiential Learning

Fashion Merchandising, Marketing, and Retail (12 credits):

Fashion Retail Management Experiential Learning

Introduction to Accessory Design: Shoes, Bags, and Belts Experiential Learning

Retail and Sales Strategies EL

Concentration Course Work (27-30 credits)

In addition to the required core courses, students must complete the designated credit hours in one of the following areas of concentration.

Accessory Design and Technology (27 credits)

Examples of approved courses:

FTADHC330 Handbag Construction Techniques

FTADAS360 Accessory Studio Experiential Learning 6cr (first 3 count here)

FTADFW315 Footwear Design and Construction

FTADTE348 Traditional and Experimental Headwear

FTADLD370 Line Development for Accessories

FTADAC370 Accessory Collection Design and Production Experiential Learning 6cr (first 3 count here)

FTDFFS350 Fashion Styling

FTADDF354 Decoration and Finishing Techniques for Accessories

FTFCCF390 Fashion Show Production, Coordination, and Promotion

Fashion Communication, Promotion, and Media (30 credits)

Examples of approved courses:

BUMKRS325 Retail and Sales Strategies EL 6cr (first 3 count here)

BUMKFM360 Strategic Fashion Marketing

DIPHFP210 Introduction to Fashion Photography

DIPHFP310 Advanced Fashion Photography

CPPULM330 Magazine Editing and Publishing I 3cr

CPPULM430 Magazine Editing and Publishing II Experiential Learning 6cr (first 3 count here)

FTFCCF390 Fashion Show Production, Coordination, and Promotion

FTFCCF390 Fashion Icons: Trends and Lifestyle 3cr

FTDFFS350 Fashion Styling

LACWWF310 Writing for the Fashion Industry

Fashion Design and Technology (27 credits)

Examples of approved courses:

FTFDSC380 Sewing and Construction Techniques II

FTFD375 Fashion Design Studio II EL 6cr (first 3 count here)

FTFDKW200 Introduction to Knitwear Design

FTFDDR340 Draping

FTFDLD370 Line Development for Fashion

FTFD355 Fashion Collection Design and Production EL 6cr (first 3 count here)

FTDFFS350 Fashion Styling

FTFDDK300 Digital Knitwear Design

FTFCCF390 Fashion Show Production, Coordination, and Promotion

Fashion Merchandising, Marketing, and Retail (30 credits)

Examples of approved courses:

BUMKRS325 Retail and Sales Strategies EL 6cr (first 3 count here)

FTFMFM300 Fashion Forecasting for Merchandisers

FTFMFB335 Fashion Buying Strategies: From Personal Shopper to Retail Merchandising EL 6cr (first 3 count here)

FTFDFS350 Fashion Styling
FTFDIC200 Image Consultancy
FTFMMC285 Fashion Merchandising
BUMKFM360 Strategic Fashion Marketing
BUMASM300 Sales Management
BUMABM310 Brand Management
FTFCFB300 Fashion Business in Italy

Free Electives (12 credits)

Examples of approved courses:

GSANCA300 Cultural Anthropology
CPJLWM300 Writing for Digital Media
LARSRS150 Introduction to Religious Studies
LAAHAH210 Introduction to Art History

Total Program Credits:

130 credits

GRADUATE PROGRAM CURRICULA

MA IN HEALTH AND WELLNESS STUDIES

Objectives and Outcomes

- Acquire a strategic understanding and knowledge of best practices in the wellness industry with the aim of improving human lifestyle and wellbeing.
- Develop balanced nutrition plans from an Italian and Mediterranean perspective.
- Develop integrated mind-body programs that address physical and cognitive health issues in contemporary society.
- Analyze and identify effective programming and operations for managing wellness centers and organizations.
- Identify and anticipate needs in client engagement practices and strategy development.

CURRICULUM

Common Core (6 credits)

LAIERM560 Research Methodologies for International Educators (3 credits)

LAPYEL550 Ethics, Leadership, and Entrepreneurship (3 credits)

Concentration Courses (9 credits)

FWDNDS520 Dietetics and Nutrition in the Mediterranean

FWCAIG540 Italian Gastronomy: Food and Culture

HPSMWM620 Health and Wellness Management

Electives (12 credits)

HPHTCL650 Customer Loyalty and Engagement

SHSSWS630 Integrated Wellness Strategies: Mind-Body Awareness

Two other electives may be chosen from other MA disciplines in the list below*:

- DIDMDC610 Digital Communication Strategies
- BUMAGB615 Managing the Global Business Environment
- BUMAHR630 International Human Resource Management

*Requests for courses not in this list are subject to approval.

Capstone Project (3 credits)

Total Program Credits: 30

MA IN INTERNATIONAL EDUCATION

Objectives and Outcomes

- Gain fluency in the theories and practices of higher education in an international context.
- Develop an articulate and mission-focused approach to education leadership.
- Apply advanced-level and specialized research perspectives to relevant topics and issues in the field of education.
- Acquire cross-cultural skills for implementing learning and institutional strategies aimed to serve a diverse student body.
- Gain the capacity to conduct appropriate curriculum design and practices for implementation in a global campus environment.
- Identify future trends and transitions in international education in order to address evolving student needs.

CURRICULUM

Common Core (6 credits)

LAIERM560 Research Methodologies for International Educators (3 credits)

LAPYEL550 Ethics, Leadership, and Entrepreneurship (3 credits)

Concentration Courses (9 credits)

LAIEET610 Strategies for Effective Teaching in International Education EL

LAIECI615 Comparative International Education and Student Diversity

LAIEIP600 Innovative Practices and Technology in International Education

Electives (12 credits)

Choose two:

Advanced English for International Educators

Social Justice in International Contexts

Teaching Methodologies for Italian Language Instruction

Two other electives may be chosen from other MA disciplines in the list below*:

- BUMAHR630 International Human Resource Management
- DIDMDC610 Digital Communication Strategies
- HPHTCL650 Customer Loyalty and Engagement

*Requests for courses not in this list are subject to approval.

Capstone Project (3 credits)

Total Program Credits: 30

MA IN ORGANIZATIONAL MANAGEMENT IN INTERNATIONAL HOSPITALITY

PROGRAM CURRICULUM

Objectives and Outcomes

- Identify and develop leadership skills for the management sectors related to international hospitality contexts.
- Gain competency in examining and practicing core areas of the industry such as business, finance, and human resources.
- Implement hospitality management, service, and market research strategies aimed at diversified and global customers.
- Apply branding and communication strategies for international hospitality innovation.
- Develop culturally mindful practices that uphold diversity and the sustainment of local communities in global hospitality operations.

CURRICULUM

Common Core (6 credits)

LAIERM560 Research Methodologies for International Educators (3 credits)

LAPYEL550 Ethics, Leadership, and Entrepreneurship (3 credits)

Concentration Courses (9 credits)

BUAFFS620 Operational and Financial Strategies

BUMAGB615 Managing in the Global Business Environment

HPHTCT501 Cultural Tourism

Electives (12 credits)

BUMAHR630 International Human Resource Management

HPHTCL650 Customer Loyalty and Engagement

Two other electives may be chosen from other MA disciplines in the list below*:

- DIDMDC610 Digital Communication Strategies
- BUMAIB620 International Brand Management and Strategies
- BUMKMR630 Marketing Research for New Product Development

*Requests for courses not in this list are subject to approval.

Capstone Project (3 credits)

Total Program Credits: 30

MA IN VISUAL MEDIA

Objectives and Outcomes

- Develop a sophisticated command of diverse and wide-reaching visual media and related technologies.
- Examine history, theory, and criticism to support research in the outcomes related to visual media practices and their impact on culture and society.
- Demonstrate fluency in visual media development, production, and management in professional contexts.
- Enact effective and compelling communication strategies that support visual media production.
- Contribute to design innovation and its application in industry sectors through integrated and diversified approaches.

CURRICULUM

Common Core (6 credits)

LAIERM560 Research Methodologies for International Educators (3 credits)

LAPYEL550 Ethics, Leadership, and Entrepreneurship (3 credits)

Concentration Courses (9 credits)

DIDMDC610 Digital Communication Strategies

DIVCUX620 User Experience and Interaction Design

DIVCAD615 Art Direction and Media Management

Electives (12 credits)

DIVCID650 Information Design and Visualization

DIVCED630 Editorial Design Strategies

Two other electives may be chosen from other MA disciplines in the list below*:

- HPHTCL650 Customer Loyalty and Engagement
- BUMAIB620 International Brand Management and Strategies
- BUMAEM630 E-Commerce Management

*Requests for courses not in this list are subject to approval.

Capstone Project (3 credits)

Total Program Credits: 30

MA IN FASHION RETAIL, MERCHANDISING, AND MEDIA

Objectives and Outcomes

- Integrate research theory and industry practices to examine fashion business operations in retail and management.
- Develop effective communication strategies for the global fashion industry.
- Deepen expertise in local and international fashion contexts for product development, branding, and commerce with a focus area dedicated to the role of Italy and Europe.
- Gain a thorough understanding of the relationship between branding strategy and retail and merchandising processes.
- Apply ethical leadership approaches to developing innovative and sustainable solutions to the evolving nature of the fashion industry.

CURRICULUM

Common Core (6 credits)

LAIERM560 Research Methodologies for International Educators (3 credits)

LAPYEL550 Ethics, Leadership, and Entrepreneurship (3 credits)

Concentration Courses (9 credits)

FTFMMR610 Advanced Merchandising and Retail Strategies

BUMAIB620 International Brand Management and Strategies

DIDMDC610 Digital Communication Strategies

Electives (12 credits)

BUMAEM630 E-Commerce Management

BUMKMR630 Marketing Research for New Product Development

Two other electives may be chosen from other MA disciplines in the list below*:

- BUMAHR630 International Human Resource Management
- HPHTCL650 Customer Loyalty and Engagement
- BUMAGB615 Managing in the Global Business Environment

*Requests for courses not in this list are subject to approval.

Capstone Project (3 credits)

Total Program Credits: 30