

SCIENTIFIC INQUIRY

B104: Food and Science

An exciting and fun way to earn your core scientific inquiry credits during the summer at Gonzaga in Florence



The course takes advantage of the European experience by delving into the unique aspects of food production in the region.

Students use the scientific method to investigate the origins of food in Florence and Tuscany in historical and contemporary contexts.

Summer 2021, Session 1

Learn and Taste:



How different kinds of cheeses are made and what causes their unique flavors.



Why meats are cured and how the various techniques affects the way they taste.



How wine is made in Tuscany and the historical importance of alcoholic beverages.



The methods used to harvest and process olives to make olive oil and olive products.

"Florence is the perfect place to study the intersection of food, science, and society."

Why Study Food in Florence?

This course investigates the science behind where food comes from. Students learn about historic preservation techniques used to make cheese, cured meats, wine, and beer. Field trips to local markets, farms, wineries, and an olive orchard demonstrate how these processes are still in use today. The course is open to all Gonzaga undergraduate students needing to complete their Scientific Inquiry core requirement. Students are free to take this course at any level of study (Freshman-Seniors). Students who have already completed their SI credits but want to learn how food and science intersect in the old country are welcome in the course.