HIGHLIGHTS

The Sustainable Food and Environmental Systems Program looks at the complicated relationships between humans and the food they eat. It invites students to explore the sustainability dimensions of how food is produced, transformed, distributed, prepared, and consumed in Italy. The program offers students unique opportunities to engage in a wide range of hands-on experiences through study tours and internships, exploring crucial elements of the Florentine food system.

The SEFSP is an excellent fit for undergraduate students of agricultural sciences, environmental studies, nutritional sciences, economics, business administration, sociology, and history, as well as anyone generally interested in food and sustainability studies.

“This program is truly a once-in-a-lifetime opportunity. It not only expanded my knowledge about the Italian food systems but enriched my time in Florence, creating an unforgettable semester.”

- Brianna Mackay | University of Virginia, 2014
COURSES

Students participate in multimedia classroom lessons (in English), thematic workshops, project-based group work, and a variety of co-curricular experiences and hands-on activities, integrating a theoretical framework with experiential modes of learning. Our curriculum combines social and natural sciences with a humanistic approach, guiding students to analyze historical and contemporary food systems in Italy through diverse disciplinary and methodological frameworks. There are no prerequisites—all are welcome to apply.

For the Fall 2016, the SEFSP offers the following classes taught by a multidisciplinary team of faculty:

**PROGRAM STRUCTURE:**

*Foundations of Sustainable Food Systems. A Historical Perspective*
ISI Florence Faculty • 45 contact hours • 3 credits

*The Business of Sustainable Food Supply Chains in Italy*
ISI Florence Faculty • 45 contact hours • 3 credits

*Sustainability of Food and Environmental Systems in the US and Italy: A Comparative Perspective*
University of Connecticut, Visiting Faculty • 45 contact hours • 3 credits

*Italian Language and Culture: The Florence Experience*
ISI Florence Faculty • 60 contact hours • 4 credits

*Internships: The Florence Food System*
SFESP Faculty • 84 contact hours • 2 credits

*Note: The internship can be extended to 3 credits on an optional basis – 126 contact hours*
PARTNERS

Food is all about community, and nowhere is this truer than Italy. The SFESP collaborates with a variety of Tuscan farms, food and environmental groups, and food processing and retail companies, as well as restaurants and chefs. ISI maintains partnerships with high governmental and non-governmental organizations, such as the Tuscan Regional Government, the Accademia dei Georgofili, and Navdanya International. The program also collaborates with a number of prestigious Italian universities, including Università degli Studi Firenze, the Università di Bologna, and the Università degli Studi di Pisa.
LA DOLCE VITA: SWEET AND SAVORY

Florence is a world-renowned food capital, simmering with vibrant traditional food markets, soup kitchens, restaurants, trattorias, and pizzerias. Even a quick jaunt to the grocery store offers a unique opportunity for students to engage with the local community and explore the global-local systems of food.

Food plays a key role in so many little pleasures of la dolce vita: the espresso break, an icy gelato during afternoon pause, buying fresh vegetables from mom-and-pop grocers. Even the Italians’ languid approach to time affects their eating habits. Students in the SFESP are encouraged to savor the sweetness of Italian life during their time abroad. “Buon appetito” doesn’t just mean good eating—it means good life.
STUDY TOURS AND INTERNSHIPS

SFESP’s rich and appealing schedule of Study Tours and Internships sets it apart from other food programs. Study Tours give students the opportunity to visit Italian farmers and producers, processors, sales and marketing professionals, as well as working chefs, to learn about the challenges of sustainable food and environmental systems. The strong Internship component of the program allows students to fully immerse themselves in the complex realities of local food markets and soup kitchens, acquiring precious professional experience and intercultural competencies. Every day, Florence, Tuscany, and greater Italy become a living laboratory for SFESP students hungry for knowledge and experience.
No institutions in modern society are better equipped to catalyze the necessary transition to a sustainable world than colleges and universities. They have access to the leaders of tomorrow and the leaders of today.

- DAVID W. ORR
The International Studies Institute in Florence offers a variety of programs, perfect for any student who is eager to experience Italian life, culture, and language in one of Italy’s most treasured cities. For more information, visit www.isiflorence.org or write to us at info@isiflorence.org.

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