

A Unique Study Program in Bordeaux, France Gastronomy & French Language, January, 2009

Institute of Sustainable Gastronomy & Alliance-française Bordeaux-Aquitaine



Gastronomy is the interdisciplinary study of food within its social, historical, and cultural context. While gastronomy has its heart in the humanities & social sciences, the study of gastronomy also affects the worlds of business & community development, including tourism, agriculture, journalism & the culinary arts. Gastronomy has deep links with community, linguistic, and cultural identities, and when viewed from the perspective of agro-ecology, gastronomy holds important lessons for understanding sustainable food systems. This unique semester-long program in Bordeaux gives students the opportunity to work closely with renowned instructors while also learning and/or perfecting the French language.

One of the most exciting aspects of the Bordeaux Semester is the opportunity for students to work with instructors Vaughn Perret, Charles Leary, and Daniel Abel along with local French food experts. Combining academic & professional qualifications with years of experience in sustainable agriculture, tourism, culinary arts, and hospitality, this trio has an unparalleled wealth of knowledge to share. Organic farmers & cheese makers for nearly ten years, Perret, Leary & Abel have since 2000 operated the acclaimed Trout Point Lodge of Nova Scotia and Costa Rica's Inn at Coyote Mountain. Their accomplishments include winning the Parks Canada Sustainable Tourism Award in 2007, Trout Point Lodge's selection among the top 10 culinary destinations in the world and the Inn at Coyote Mountain among the top 10 ultra boutique hotels, as well as the Tibbetts Award from the U.S. Small Business Administration for their sustainable agriculture research. Their educational backgrounds include training in law, anthropology, history, and literature.

Leary, Perret, & Abel will be joined by local experts in food & wine, including the Bordelaise food critic Didier Ters, cheese expert Jean d'Alos, the founder of the Wine MBA program, and instructors from the *Ecole du Vin*. One of the most unique aspects of this program is the chance to learn within the practical context of French food & wine culture and in the lovely city of Bordeaux with its food markets, farms, restaurants, and world-famous wineries.

The study of gastronomy can lead to a variety of careers and job opportunities within the fields of the humanities, culinary arts, hospitality, writing, journalism, & marketing, and can enhance the qualifications of restaurateurs, managers, chefs, hoteliers, food writers, sommeliers, as well as anyone with a keen interest in the world of food culture, writ large. Some may also wish to pursue advanced studies in gastronomy at places like the University of Adelaide, Boston University, or the Institute of Gastronomic Sciences in Italy.

The program commences in early January, 2009 and last for approximately 12 weeks. The cost is €6999 including room with a French host family, board, field trips, and tuition (tuition-only option available).



Bordeaux Program, Institute of Sustainable Gastronomy

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Q: Who should study in Bordeaux?

A: The Bordeaux program is an interdisciplinary course of study for both those currently enrolled as students and those seeking additional training or career advancement. The program is ideal for:

- Students in the social sciences & humanities, agriculture, journalism & communications
- Culinary arts, oenology, tourism, & hotel management students or recent graduates seeking advanced knowledge of food & wine origins within the French context
- Those study or seeking careers in hospitality, the wine industry, marketing or food/wine journalism
- Chefs, hoteliers, & restaurateurs

Q: Who are we?

A: The Bordeaux Semester is managed & taught by Charles Leary, who earned his PhD from Cornell University, Vaughn Perret, who studied at Loyola, Tulane, and Cornell Universities, and Daniel Abel who holds degrees in history, literature, and law. This highly accomplished trio combines professional qualifications with award-winning experience in agriculture, culinary arts, and tourism. They have operated hotels & restaurants in New Orleans, Nova Scotia, & Costa Rica and spent decades as organic farmers. The host institution in Bordeaux is the *Alliance-française*, winner of the prestigious FLE accreditation



THE CURRICULUM

All students will take morning French language classes, including special classes on culinary/wine vocabulary. Language classes are taught by certified instructors in cooperation with the Alliance-française Bordeaux-Aquitaine. Afternoon classes in gastronomy & wine courses are led by the resident faculty in two-week thematic blocks. Instruction will place an emphasis on food products, ingredients, and food systems as well as practical culinary/food production techniques. Field trips will be an important component of many of the block courses, giving students a hands-on appreciation of traditional and artisanal food products. Primary Text: Jean-Louis Flandrin, ed. *Food: A Culinary History (European Perspectives)* available in French and English.

Intensive content courses presented in two-week blocks will include:

The Dining Experience: culture, aesthetics, and history. A cultural analysis of French dining traditions, this class will provide a broad overview of regional French cuisines and the history of the restaurant in France and the rest of the world.

Wines & Viticulture of Bordeaux: Held with the *Ecole du Vin* of Bordeaux, this class will bring students face to face with the realities of viticulture, winemaking, and wine analysis, including visits to Bordeaux wine chateaux.

The Pyreness and the French/Spanish border: Regional & Sustainable Food Systems: This class will ask how local geography affects food production and the concept of a local cuisine. Topics will include local markets & producers; regional approaches to food & cuisine; understanding a sustainable agriculture in French history & contemporary French society.

Artisanal products & production techniques, including cheeses, wild foods, fermentation & food production, olive oil, heirloom vegetables, specialty seafood. An important topic of this class will be an analysis of the French food market as an economic, social, & cultural institution.

