2025-2026 Academic Year Spring

Course Credits Title Parent Course
Professor Days Beg Time End Time Beg Date End Date Locatn Bldg Room

### Cultural Heritage Master

### **Cultural Heritage**

CH 504 3.00 HERITAGE ECONOMICS

Laura Prota Thu 02:05 PM 05:05 PM 01/19/2026 05/05/2026

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This course provides students with a foundational understanding of the ways in which economic analysis can be applied to cultural institutions and heritage resources. The course will enable practitioners in cultural- and heritage-related fields to apply economic reasoning to issues in their fields and to become well-informed and critical consumers of economic analysis.

3 credits.

CH 505 1.00 SUSTAINABLE CONSERVATION

Angela Wheeler 10:00 AM 01:00 PM 01/19/2026 05/05/2026

This course will examine the theory and practice of sustainable conservation. The course will focus on issues that form the current debate on conservation such as documentation and information management, values and interest groups and stakeholder engagement as a form of site preservation. The course will also provide students with the necessary tools and set of examples for selecting sites for preservation, with a focus on preventive conservation. Reactive intervention is not sufficient to balance the long-term preservation of resources with the contemporary needs of users, and holistic approaches are currently being theorized, problematicized and explored worldwide. Preventive conservation and maintenance are two approaches that greatly facilitate the responsibilities of the manager, reducing the need for costly, labor-intensive conservation and restoration projects. Students will also learn practical methods for the physical conservation of different categories of cultural resources and will master a technical vocabulary adequate to communicate with conservation specialists.

1 credit.

CH 508 3.00 CULTURAL HERITAGE TOURISM:INTERCULTURAL INTERACTIONS

Angela Wheeler Wed 09:00 AM 12:00 PM 01/19/2026 05/05/2026

This course provides an interdisciplinary exploration of the role of culture and heritage in tourism at the local, regional, national and international levels. Emphasis is placed on developing theoretical and practical insights into heritage related to place, community, ethnicity and identity, as well as the stakeholders in the local and global tourism industry. Students will develop practical skills in developing and managing cultural destinations and heritage sites, based on applied readings and hands-on learning through on-site visits. Particular emphasis will be placed on factors affecting the impact on host communities, the visitor experience and developing tourism in a way that is both ethical and sustainable in the long term. 3 credits.

CH 598 1.00 THESIS PREPARATION

Pier Matteo Barone Mon 09:00 AM 10:25 AM 01/19/2026 05/05/2026

This course prepares graduate students to write a proposal for their thesis. Students are guided through drafts of increasing complexity where they develop the research design, the framework for a literature review, research objectives, research questions, data sources, and complete the IRB proposal, risk assessment and research timetable. At the end of the course the student will be giving an oral presentation to the other students and faculty. The written proposal will be submitted subsequently and will incorporate where appropriate feedback received in the oral presentation.

1 credit.

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## Cultural Heritage Master

### **Cultural Heritage**

CH 599 6.00 CULTURAL HERITAGE THESIS

Pier Matteo Barone 00:00 AM 00:00 AM 01/19/2026 05/05/2026

The thesis will be focused on a particular topic identified by the student as an area of particular interest and/or pertinent to his/her future career in Cultural Heritage. The thesis enables a student to demonstrate the knowledge and skills acquired during coursework, as well as their ability to conduct a research project and produce high quality academic paper. Work on the thesis consists of intensive consultations with the thesis advisor, research work, and thesis writing. Upon successful submission of the thesis, students are required to defend the thesis in form of an oral examination. Students are examined by a committee of three professors: the thesis advisor and two other reviewers with an expertise in the field related to the thesis topic. If possible, the examination committee should have one external member.

6 credits. Pre-requisites: Completion of all coursework for the M.A. in Cultural Heritage.

#### **Graduate Skills**

GS 514 3.00 GRANT WRITING AND FUNDRAISING

Michele Romano Fri 02:05 PM 05:05 PM 01/19/2026 05/05/2026

This course is divided into two modules which will cover: 1. the fundamentals of fundraising and; 2. grant writing. The fundraising module will examine the fund-raising process from the perspective of individuals or organizations seeking to raise funds for operations or major projects from all types of donors. It will consider donor motivations and expectations, methods to identify and qualify appropriate funding sources (governments, private corporations, foundations, NGOs or individuals), techniques for developing a relationship with donors, legal and governance issues affecting fund raising, grant development, campaign planning and management, and organizational reporting of sustainability results. The grant writing module will provide students with the background to develop a competitive grant proposal. Students will learn to identify potential grant sources and gain the skills needed to successfully write and submit grant proposals. Topics covered include an overview of typical grant components, such as executive summary, objectives, workflow, implementation, personnel, budget, as well as criteria for review and assessment of grant proposals. Both modules will finish with a practical exercise in preparing an appropriate application. 3 credits.

# Food Studies Master

#### **Food Studies**

FS 502 3.00 SUSTAINABLE FOOD SYSTEMS

Dalia Mattioni Thu 09:00 AM 12:00 PM 01/19/2026 05/05/2026

The aim of the course is to review the conceptual and analytical frameworks for the 'sustainability' of the food system and to analyze how sustainability is pursued in practice by different actors. The food system refers to all processes involved in the production, processing, consumption and disposal of food; it implies the involvement of different sectors, disciplines and stakeholders and the intersection with aspects of public health, environment as well as social and economic development. The course will review and analyze the co-existence of multiple contemporary food systems and their sustainability, from the global to the community level, from primary production to agribusiness, including the role of institutional actors and social movements in imagining and practicing alternatives to the current industrial food system. The course includes transferable skills related to management of projects dealing with sustainability. One or more field trips to regional and local food systems in Italy will also be included. 3 credits.

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### **Food Studies Master**

#### **Food Studies**

FS 503 3.00 NUTRITION POLICIES AND PROGRAMS

Marina Mefleh Wed 12:30 PM 03:30 PM 01/19/2026 05/05/2026

The course covers nutrition from a public health and environmental policy perspective, as debated and applied at both international and national levels. The main definitions and concepts are provided related to macro and micronutrient requirements, human metabolism and diet-related diseases, such as under-nutrition, malnutrition and over-nutrition. Special emphasis will be given to food safety and food safety policies, including foodborne pathogens and surveillance, antibiotic resistance, food labeling, food additives and allergens, chemical use in food production, genetic modification of food and the new genome editing techniques applied to agriculture. The course analyzes critically current nutrition problems and challenges and reviews the regulatory frameworks and policy options towards healthy, balanced and environmentally sustainable diets. 3 credits.

FS 505 3.00 RESEARCH PROJECT DESIGN

Valentina Peveri Tue 02:05 PM 05:05 PM 01/19/2026 05/05/2026

This course provides research guidance for students to carefully plan and prepare their Master's thesis in Food Studies. Both qualitative and quantitative research methods will be reviewed. This is a course largely based on classroom interactions and practice. Classes make creative use of lectures, discussions, and peer reviewing to help students through the various steps of the planning and writing process. Students will be asked to report on their progress and discuss with other students and their instructor methodological issues and difficulties that they may face during the preliminary work on their social science thesis. The course covers the following: exploring the field and determining the subject and research question(s) of their thesis; achieving mastery of the necessary research methods; data analysis; developing the ability to think scientifically; and proficiency in academic writing. The successful student will develop a solid and methodologically feasible research proposal as basis for her/his Master's thesis.

3 credits.

FS 516 3.00 FOOD WRITING ACROSS MEDIA

Mary Ward Wed 09:00 AM 12:00 PM 01/19/2026 05/05/2026

This course will examine writing about food production and consumption as it relates to economic, environmental and social sustainability, as well as the social and cultural dimensions. It will cover food writing in its various professional forms, across different media and for different audiences, which may include writing grant proposals, professional emails, analyses, social media advocacy posts to support transmedia storytelling strategies, press releases, feature articles and opinion essays for newspapers, magazines and websites.

3 credits.

#### FS 517 3.00 SOCIAL AND CULTURAL DIMENSIONS OFFOOD AND EATING

Francesco Buscemi Mon 09:00 AM 12:00 PM 01/19/2026 05/05/2026

This course aims at enabling students to identify the meaning and significance of food in different societies by exploring the way that culture, gender, socioeconomic status and religion influence food choices and preferences. Eating habits and patterns -namely how we eat, what with eat and with whom we eat- are key elements in determining and communicating social identities. In Social and Cultural Dimensions of Food and Eating we will determine how people use food to define themselves as individuals, groups or whole societies. We will discuss food taboos and beliefs, the historical dynamism of food habits, contemporary food trends, indigenous sovereignty rights over natural resources and contemporary critical issues as food access, malnutrition and food vulnerability as a climate change consequence. Identifying and defining the differences between eating and nutrition, the course will provide a holistic perspective on the study of food, tackling its influence on body perceptions and health issues. Furthermore, the course will provide qualitative research methodological tools for applied research and project work on food and eating in both industrialized and developing countries' social and cultural contexts.

3 credits.

#### Schedule Key

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### Food Studies Master

#### **Food Studies**

FS 599 6.00 FOOD STUDIES THESIS

Maria Grazia Quieti 00:00 AM 00:00 AM 01/19/2026 05/05/2026

The thesis enables students to demonstrate the knowledge and skills acquired during coursework, as well as their ability to conduct a research project and produce a high quality academic paper. It will be focused on a topic identified by the students as an area of particular interest and/or pertinent to their future career. Work on the thesis consists of intensive consultations with the Thesis Advisor, research work and thesis writing. Upon successful submission of the thesis, students are required to defend it in an oral examination.

6 credits. Pre-requisites: Completion of all coursework for the M.A. in Food Studies.

### **Peace Studies Master**

#### **Peace Studies**

PST 503 3.00 NEGOTIATION AND CONFLICT MANAGEMENT

Catherine Sophie Cornet Thu 09:00 AM 12:00 PM 01/19/2026 05/05/2026

Conflict is part of daily life: it can be destructive as well as constructive but it needs to be dealt with productively. Resolution is a collaborative process by which differences are handled and outcomes are jointly agreed by the interested parties. It is the transformation of the relationships and situations such that solutions are sustainable and self-correcting in the long term. This course will introduce the student to the common causes of conflicts, and enable them to understand how and why they appear. Techniques and methods to approach, manage and resolve conflicts will be introduced, including the strategies of good listening and good communication skills. Various techniques will be examined and applied using selected case studies, including negotiation from a humanitarian perspective and negotiation with armed groups.

3 credits.

#### PST 506 3.00 RELIGIONS, CULTURES AND PEACE-BUILDING ACROSS THE MEDITERRANEAN 8

Elizabeth Anne Wueste Mon 09:00 AM 12:00 PM 01/19/2026 05/05/2026

Religion is a cornerstone of culture, and therefore is essential to the construction of both personal and group identity. Because social and religious identities both affect and are affected by belief and value systems, they are an important consideration in the process of peace-building. This course focuses on the three major Abrahamic religious identities (Judaism, Christianity, and Islam) and the role of these religious narratives in respect to various social, cultural, and political issues by examining the historical origins, religious texts, and modern communities of each in turn. Using case studies as the main method of inquiry, the course concludes with contemporary cross cultural inter-religious dialogues. In addition, this course will address the different methodological skills required in studying religious culture, focusing on teaching the skills necessary to use and evaluate textual, material, legal, technological, and ethnographic sources of cultural evidence.

3 credits.

PST 514 3.00 DEMOCRACY AND GOVERNMENT: CONTEMPORARY CHALLENGES

Giorgio Poti Wed 12:30 PM 03:30 PM 01/19/2026 05/05/2026

This course explores the complexities of governmental system and functioning in the contemporary global society. The course will explore different countries, focusing on the issue of democracy and government in regard to the country's size, geo-political position, official ideology and economic development. Students will have the opportunity to learn about the functions of political/state institutions and the factors that influence political processes in the global era, such as constitutions, legislation procedures, interest groups, political parties, elections, NGOs, and will be provided with key conceptual and theoretical tools needed to analyze the relationship between democracy, conflict resolution, and peace between and within states.

3 credits.

# Schedule Key

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# **Peace Studies Master**

### **Peace Studies**

PST 515 3.00 INTERNATIONAL RESPONSE TOHUMANITARIAN CRISES

Viviana De Annuntiis Mon 03:40 PM 06:40 PM 01/19/2026 05/05/2026

The course enables students to understand the functioning of international humanitarian interventions and aid supply in countries affected by a crisis (such as conflicts or natural disasters). It gives a firsthand understanding of what it is like to work under pressure in difficult circumstances. The course provides students with both theoretical and practical knowledge in order to equip them with all the tools necessary for a successful work in the humanitarian sector. The course uses interactive tools and scenario-based teaching (such as simulation exercises).

3 credits.