



FD SC / INTAG 460 – Food Production in Italy



March 3 – 12, 2017*



FD SC / INTAG 460 examines European food production norms through the lens of northern Italy. Students will experience behind the scenes tours, demonstrations, and hands-on activities in the Emilia-Romagna and Piemonte regions of Italy. Course highlights include:

- Balsamic (vinegar) production
- Parmigiano-Reggiano (cheese) production
- Prosciutto di Parma (ham) production
- Italian confectionary production
- Vineyard and winery tours
- Gelato (ice cream) production
- Gorgonzola (cheese) production
- Cured and cooked meat production

Instructor: Dr. Ryan Elias (elias@psu.edu)

Department of Food Science

* Tentative travel dates



PennState
College of Agricultural Sciences

Penn State's College of Agricultural Sciences

APPLICATION FOR

Participation in FD SC/INTAG 460 – Food Production in Italy

Pre-Trip Meetings: 1/11, 1/25, 2/8, 2/22, 3/1 (all Wednesdays), 4:40 PM – 5:30 PM

Travel Dates: 3/3/17 – 3/12/16 (Spring Break)

Directions: Please type or print in ink. Attach additional information as necessary.

I. PERSONAL INFORMATION

NAME: _____

Student ID No.: _____ Semester Standing: _____ Major: _____

E-mail Address: _____ Expected Graduation Date: _____

Phone Number: _____ Do you have a current passport?: _____

if so, what is its expiration date?: _____

Any allergies, dietary, health concerns, special accommodations you need or would like us to be aware of while in Italy?

II. INTERNATIONAL INTEREST

Have you ever travelled outside the United States before and if so, where?

How did you learn about this course?

Please share what interests you about this course, what you hope to gain from your participation, and anything else you would like to share with the instructors. Please attach an additional page if more space is needed.

The prerequisites for participation in this course include **FD SC 400 (Food Chemistry)** and **FD SC 408 (Food Microbiology)**. If you have not completed these courses but are currently enrolled in these courses during the fall 2016 semester, you may still apply to participate in this course.

Please indicate the semester when you completed the prerequisite courses:

FD SC 400 (Food Chemistry): _____

FD SC 408 (Food Microbiology): _____

Participants will be selected by based on their experiences, interests, enthusiasm about the course topic, and if all other determinants are equal, seniority will be used as a tie breaker.

III. COMMITMENT STATEMENT (SEE FLYER FOR COURSE/TRIP DETAILS)

If accepted to participate in this course, I agree to attend all scheduled course sessions, and participate fully in the preparation, trip, and follow up-activities of the course. I agree to participate fully and represent Penn State and the College of Agricultural Sciences appropriately during this experience.

I understand that my Judicial Affairs record and Academic record may be checked as part of the pre-departure process. I understand that if I have a significant disciplinary Judicial Affairs record, am currently on disciplinary probation, academic probation, or if my GPA is below 2.5, I may be deemed ineligible for the program. Though every effort will be made to refund any deposit I have paid, I understand that I remain liable for all program costs that have been incurred on my behalf at the time of my removal from the program.

Signature & Date:

(if submitting application by email – by typing your name above you are stating your commitment)

Please email your **completed application** and your **unofficial transcript** to Dr. Elias (elias@psu.edu). An unofficial transcript can be generated through LionPATH (<https://tutorials.lionpath.psu.edu/public/Docs/RequestTranscript.pdf>)

APPLICATION DEADLINE: **September 23, 2017** (Follow-up informal interview may be scheduled)
NOTIFICATION BY: **October 7, 2017**