

Get a real *taste of Europe* in
Munich, Germany & Paris, France
December 26, 2018 – January 6, 2019

Earn 3 credits over your winter break in 2 of Europe's culinary capitals!



Program Fee: \$2,950

Includes:

- Accommodations
- Breakfast & lunch every day
- Group excursions
- Transportation in-country
- Comprehensive medical insurance security evacuation protection

Airfare NOT Included

* Course is automatically included in Spring Semester course load.

3 Credit Hours for IDC 101 or 301:

CUISINE AND CULTURE IN PARIS & MUNICH

This interdisciplinary course will not only demonstrate how food is an integral part of French and German cultures, it will also contextualize American eating habits, gastronomic traditions, and the current trends that are shaping the food scene in the United States. At the most basic level, students will become more aware of similarities and differences between American and European culture. At a deeper level, they will examine how American eating habits have been influenced by the immigrant experience and pivotal world events such as war, natural disaster, financial boom, and economic depression.

The first five days of the program are spent in downtown Munich near many famous attractions, including the Viktualienmarkt. The second part of the program will be in Paris. Culinary destinations in both countries will allow students to see how integral that part of the culture is to both German and French societies.

Taught by BU Professor David Dominé ddomine@bellarmine.edu

*** MUST be 18 years old by the start of the program to apply***

Apply by June 1 and save \$100!

Final application deadline: September 15

Scholarships available!

www.bellarmine.edu/international/scholarships/

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