

Course Number

Classics 350

Course Title

Roman Dining

Quarter/Year

Winter 2021

Day/Time

TTh 12:30-1:50 pm

Instructor

Weintritt

Degree/Distro Fulfillment

Classics/Area VI



Image: a detail of an asaraton oikos or an “unswept house” mosaic; Aquileia, Italy; 1st C AD

Required Textbooks

None required.

Assessments

Midterm, short papers.

Course Description:

In Rome, you are what you eat, how you eat, and with whom. In this class, we dive into Roman culture through their dining habits: what made for a fine meal? How was food acquired, prepared, and presented? How should the good host and the good guest behave? On any given table, we'll find insight into such topics as class relations, the moral implications of diet, the effects of empire, and the cultural divide between city and country. Focusing primarily on textual evidence, this course samples a wide array of issues and genres: the cook, the marketplace, and stereotypes in Roman comedy, freedmen and upward mobility in Petronius' *Satyrical*, the medicinal uses of herbs in Pliny's *Natural History*, and more. We'll end the quarter with a feast of our own, testing out some recipes from an ancient cookbook, Apicius' *On the Art of Cooking*.