

Course ID: CLAS 4300/6300: Food and Drink in the Roman World
Name of Instructor: Prof. Robert I. Curtis
Semester and Year: Spring 2004

OFFICE: Room 220, Park Hall
(ricurtis@uga.edu)

TELEPHONE: 542-2156

OFFICE HOURS: Daily, 11:00 – 12:00, or by Appointment

CLASS MEETINGS: Tuesday and Thursday, 9:30 – 10:45

TEXTS: Patrick Faas, Around the Roman Table: Food and Feasting in Ancient Rome. New York, Palgrave Macmillan, 2003.

Peter Garnsey, Food and Society in Classical Antiquity. Cambridge, 1999.

GRADING: Undergraduate Students:

Term Paper:	Due: April 22
Final Examination	May 6 (8:00—11:00)
Attendance and Participation	

Graduate Students:

One (1) Long Oral Report:	Due as assigned
Term Paper:	Due: April 22
Final Examination	May 6 (8:00—11:00)
Attendance and Participation	

ATTENDANCE POLICY: Class attendance is mandatory. Grade for attendance and participation will be factored into the final grade. Those close to a higher grade may receive that grade with excellent attendance and class participation.

CLASS ASSIGNMENTS: This syllabus is subject to change as the need arises.

MAKEUP ASSIGNMENTS: There will be no makeup assignments.

SYLLABUS

- January
- 8: INTRODUCTION: Geography and Climate
- 13: Historical Background: Greek Colonization and Roman Expansion
Reading: Faas, Around the Roman Table, pp. 1-37
- 15—20: Food Resources and Famine
Reading: Garnsey, Food and Society, pp. 1-81.
Faas, Around the Roman Table, pp. 175-348
- 22—29: Roman Food Supply: Administration and Transport
Reading: G. Rickman, Corn Supply of Ancient Rome, pp. 1–25.
- February
- 3—19: Roman Agriculture and Food Technology
Reading: Faas, Around the Roman Table, pp. 111-24, 175-243.
K. D. White, Roman Farming, pp. 47–85.
K. D. White, “Cereals, Bread and Milling in the Roman World,” in J. al, Food in Antiquity, pp. 38–43.
- Wilkins et al, Food in Antiquity, pp. 38–43.
- M. Johnston, Roman Life, pp. 211–23.
- 24—Mar. 2: Food in the Urban Context
Reading: Faas, Around the Roman Table, pp. 41-45
B. Flower and E. Rosenbaum, Apicius. The Roman Cookery Book, pp. 29–36.
- H. Tanzer, Common People of Pompeii, pp. 19–51.
M. Johnston, Roman Life, pp. 225–39.
- 4: Food in the Roman House
Reading: Faas, Around the Roman Table, pp. 125-34, 139-72, 252-92.
- 9—11: Spring Break
- 16: The Roman Meal
Reading: Faas, Around the Roman Table, pp. 38-41, 76-101.
Carcopino, Daily Life in Ancient Rome, pp. 262-

18—23: Dining in a Roman House

Reading: Garnsey, Food and Society, pp. 100-27.Faas, Around the Roman Table, pp. 45-76.

25—April 6: Eating and Ambience

Reading: K. M. D. Dunbabin, "Triclinium and Stibadium," in W.

Slater, Dining in a
121-48.Classical Context, pp.C. P. Jones, "Dinner Theater," in W. Slater,
Dining in a Classical
185-98.Context, pp.

April

8: Food in Latin Literature

Reading: Garnsey, Food and Society, pp. 128-38.
Petronius Satyricon 26-78 (i. e., pp. 45-
183).N. A. Hudson, "Food in Roman Satire," in
S. Braund, Satire and Society
Ancient Rome, pp. 69-87.inJ. C. Yardley, "The Symposium in Roman
Elegy," in W. Slater, Dining
Classical Context, pp.in a
149-55.

13: Food in Philosophy, Medicine, and Religion:

Faas, Around the Roman Table, pp. 102-11,
134-39, 244-51.Garnsey, Food and Society, pp. 82-99.V. Nutton, "Galen and the Traveller's Fare,"
in J. Wilkins et al, Food in Antiquity,
pp. 359-70.Galen, On the Powers of Foods, pp. 68-107.Craik, "Hippocratic Diaita," in J. Wilkins et
al, Food in Antiquity, pp.

343-50.

15: Food in the Roman Army:

Reading:

Davies, "The Roman Military Diet," pp.
122-42.J. Renfrew, Food and Cooking in Roman
Britain. (in toto)

20: Long Report

22: Preparing Food from Ancient Roman Recipes

Reading: Faas, Around the Roman Table, pp. 175-348
passim.

Flower and Rosenbaum, Apicius. The
Roman Cookery Book, pp.
passim

9–29, and

J. Salomon, “The Apician Sauce,” in J.
Wilkins et al, Food in
115–31.

Antiquity, pp.

Dalby and Grainger, Classical Cookbook,
passim.

27: Tasting Roman Food

29: No Class

May

6: FINAL EXAMINATION (8:00—11:00)