
Description

Croatia has a blend of Mediterranean, Central European, and Balkan cultures with a history that dates back thousands of years. The unique range of climates provides diverse agricultural production in a relatively small geographic area. The Istrian peninsula in the western part of the country, approximately one hour from the capital city of Zagreb, has some of the highest quality olive oil, wine, and truffle production in the world. Conversely, the Slavonian region to the east of Zagreb has large-scale production of wheat, corn, and sunflower, and the Mediterranean region to the south produces exceptional wine grapes.

This program provides students with an understanding of the regional food production systems, from small-scale and historical artisanal systems to modern larger-scale industrial systems. There is a focus on how global change, including climate change, invasive pests and pathogens, sociocultural and land-use change (e.g, urbanization) affect those systems, and the economic, social, and cultural consequences. The program is based in Zagreb, Croatia where University of Zagreb faculty members provide guest lectures, and experiential learning occurs through excursions to various farms, production facilities, and cities, including Plitvice Lakes National Park, Ptuj, Slovenia, Trieste, Italy, Ljubljana, Slovenia, the Istrian peninsula of Croatia and the surrounding regions.

Location and dates

Zagreb, Croatia and the surrounding region
May 26 – June 21, 2025

Instructors

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Prerequisites None.

Textbook None required.

Readings Readings will be occasionally provided in advance of lectures.

Course Objectives

UF in Croatia: Food and Global Change is designed to expose students to food production systems and threats from global change, cultures, and histories of Croatia and the surrounding region. Upon completion of this course, students should be able to:

1. Assess and reflect on their level of intercultural competence through arrival and end-of-program reflection essays.
2. Describe the major food products and food production systems in Croatia and the region, and how they have changed over time.
3. Summarize the challenges to food production in Croatia and the region, including the impacts of climate change and emerging pests and pathogens.

4. Explain the history of markets, food quality and origins, and how they have changed over time in Croatia and the region.
5. List the major food products of Croatia, their market value, and the scale at which they are produced.
6. Experience new cultural activities that expand their cultural comfort zone and reflect on strategies for inclusion.
7. Develop an appreciation for cultural differences in the host culture and re-examine expectations of the environment.
8. Reflect on key insights of the international experience in relation to career and self-development.

Student learning outcomes

- Content: Students identify, describe, and explain the course content in the context of global and intercultural conditions and interdependencies.
- Critical Thinking: Students analyze and interpret global and intercultural issues.
- Communication: Students communicate effectively with members of other cultures or about their cultural experiences.
- Diversity/International: Students develop and convey cultural self-awareness, appreciation of, and cultural sensitivity to diverse populations.

Weekly schedule

*See itinerary for details on activities, excursions, and lectures each day.

Week 1. Arrival, local tour, introduction to the program. Welcome dinner. Lectures on food products in Croatia and global change threats. Visit Plitvice Lakes National Park.

Week 2. Lectures on agriculture and climate change and production of fruit spirits. Visit Krk, Buzet, and Pula, including a demonstration truffle hunt, winery, and olive oil museum.

Week 3. Lectures on grapevine diseases, animal production, and climate change, remote sensing of abiotic stress, and sustainable truffle management. Visit Ptuj and Maribor, Slovenia. Lecture on honeybee management, honey tasting, and apiary tour.

Week 4. Visit Ljubljana and Bled, Slovenia and Trieste, Italy. Lecture and participation in cheesemaking process. Final group presentations. Farewell dinner. Departure.

Grades

Grades will be based on essays, a group project and presentation, and attendance and participation at lectures.

Task	Description	Points
Reflection essays	Arrival and end-of-program essays that reflect on purpose, goals, and outcomes of the program (15 pts each).	30
Market ethnography	Food origins and quality, observations about markets.	15
Agroecosystem observations	Food products, where they are grown and why, market value, global change threats.	15
Group project	Synthesis and presentation on Croatia recipe.	20
Participation	Attendance and participation at lectures.	20
Total		100

Grades will be assigned using the following scale:

94.0-100 = A; 90-93.9 = A-; 87.0-89.9 = B+; 83.0-86.9 = B; 80.0-82.9 = B-; 77.0-79.9 = C+; 73.0-76.9 = C; 70.0-72.9 = C-; 67.0-69.9 = D+; 63.0-66.9 = D; 60.0-62.9 = D-; < 60 = E.

UF grades and grading policies:

<https://catalog.ufl.edu/UGRD/academic-regulations/grades-grading-policies/>

Assignments and Participation

*Refer to full assignment descriptions on Canvas for due dates and grading rubrics.

Essays

Four essays will be due throughout the program. They will be graded on content, organization, grammar, and clarity. The essay topics are: 1) arrival reflection, including goals and expectations; 2) market ethnography, including food origins, quality, and observations; 3) agroecosystem observations on food products and global change threats; and 4) final reflection on what was learned and experienced.

Group presentations

In groups of 3-4, students will develop and deliver a presentation on a recipe for a Croatia dish. The research should be based on an interview(s) with someone in Croatia knowledgeable about food (i.e. producer, chef, distributor, etc.). This research can be supplemented with internet/secondary sources and include information from lectures, farm/production facility visits, and tours. The recipe should contain one or more of the major food products in Croatia and the surrounding region (e.g. wine, olive oil, rakija/herbal beverages, truffle, cheese, honey). In addition to the recipe, students will be expected to describe the history and cultural significance of the major ingredients, why they are important in Croatia, where and how it is produced, and how their production may be threatened by global environmental and/or economic change.

Participation

Attendance and participation at lectures are a critical part of the class. Each missed day will result in a 5-point deduction. Students will be required to sign in at each lecture. During lectures and field tours, students are expected to engage with the presenters and ask questions. See participation rubric in Canvas for details.

Other information

Requirements for class attendance and make-up exams, assignments, and other work in this course are consistent with university policies. Click [here](#) to read the university attendance policies.

Students with disabilities who experience learning barriers and would like to request academic accommodations should connect with the disability Resource Center. [Click here to get started with the Disability Resource Center](#). It is important for students to share their accommodation letter with their instructor and discuss their access needs, as early as possible in the semester.

Feedback

Instructors can be contacted at any time via email or in person to discuss assignments or activities in the class. Questions regarding class content are always welcome and are encouraged.

Missed Assignments	Please contact the course instructors as soon as possible if you do not expect to complete assignments on time so that we can agree on revised due date. Assignment extensions will be determined on a case-by-case basis due to medical, religious, or family-related reasons.
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Academic Honesty	In 1995 the UF student body enacted an honor code and voluntarily committed itself to the highest standards of honesty and integrity. When students enroll at the university, they commit themselves to the standard drafted and enacted by students.
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The Honor Pledge: We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity.

On all work submitted for credit by students at the university, the following pledge is either required or implied: **"On my honor, I have neither given nor received unauthorized aid in doing this assignment."**

The Honor Code (<https://sccr.dso.ufl.edu/policies/studenthonor-code-student-conduct-code/>) specifies several behaviors that are in violation of this code and the possible sanctions.

Students should report any condition that facilitates dishonesty to the instructor, department chair, college dean, Student Honor Council, or Student Conduct and Conflict Resolution in the Dean of Students Office.
(Source: 2011-2012 Undergraduate Catalog)

It is assumed all work will be completed independently unless the assignment is defined as a group project, in writing by the instructor.

This policy will always be vigorously upheld in this course. If you have any questions or concerns, please consult with the instructor or TAs in this class.

Software Use	All faculty, staff and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken as appropriate.
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Campus Helping Resources	Resources are available for students having personal problems or Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university's counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.
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1. *University Counseling & Wellness Center*, 3190 Radio Road, 352-392-1575, www.counseling.ufl.edu/cwc/, Counseling Services, Groups and Workshops, Outreach and Consultation, Self-Help Library, Training Programs, Community Provider Database
2. *Career Resource Center*, First Floor JWRU, 392-1601, www.crc.ufl.edu/

Evaluations

Students are expected to provide professional and respectful feedback on the quality of instruction in this course by completing course evaluations online via GatorEvals. Guidance on how to give feedback in a professional and respectful manner is available at <https://gatorevals.aa.ufl.edu/students/>. Students will be notified when the evaluation period opens, and can complete evaluations through the email they receive from GatorEvals, in their Canvas course menu under GatorEvals, or via <https://ufl.bluera.com/ufl/>. Summaries of course evaluation results are available to students at <https://gatorevals.aa.ufl.edu/public-results/>.

Sexual Discrimination, Harassment, Assault, or Violence

If you or a friend has been subjected to sexual discrimination, sexual harassment, sexual assault, or violence contact the Office of Title IX Compliance, located at Yon Hall Room 427, 1908 Stadium Road, (352) 273-1094, title-ix@ufl.edu

Students with Disabilities

The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. 0001 Reid Hall, 352-392-8565, www.dso.ufl.edu/drc/

Academic Resources

E-learning technical support:

Contact the UF Computing Help Desk at 352-392-4357 or via e-mail at helpdesk@ufl.edu

Career Connections Center:

Reitz Union Suite 1300, 352-392-1601. Career assistance and counseling services.

Library Support:

Various ways to receive assistance with respect to using the libraries or finding resources.

Teaching Center:

Broward Hall, 352-392-2010 or to make an appointment 352- 392-6420. General study skills and tutoring.

Writing Studio:

2215 Turlington Hall, 352-846-1138. Help brainstorming, formatting, and writing papers.

Student Complaints On-Campus:

Visit the Student Honor Code and Student Conduct Code webpage for more information.

On-Line Students Complaints: View the Distance Learning Student Complaint Process.

Health and Wellness

U Matter, We Care: If you or someone you know is in distress, please contact umatter@ufl.edu, 352-392-1575, or visit U Matter, We Care website to refer or report a concern and a team member will reach out to the student in distress.

Counseling and Wellness Center: Visit the Counseling and Wellness Center website or call 352-392-1575 for information on crisis services as well as non-crisis services.

Student Health Care Center: Call 352-392-1161 for 24/7 information to help you find the care you need or visit the Student Health Care Center website.

University Police Department: Visit UF Police Department website or call 352-392-1111 (or 9-1-1 for emergencies).

UF Health Shands Emergency Room / Trauma Center: For immediate medical care call 352-733-0111 or go to the emergency room at 1515 SW Archer Road, Gainesville, FL 32608; Visit the UF Health Emergency Room and Trauma Center website.

GatorWell Health Promotion Services: For prevention services focused on optimal wellbeing, including Wellness Coaching for Academic Success, visit the GatorWell website or call 352-273-4450.