Summer in Montpellier 2018 Course Offerings

All courses = 4.5 credits. Students take 3 courses for a total of 13.5 credits.

FMST T380: French Culture in Film - required for all Drexel students

The Development of Western Cinema-A Historian's Perspective-French Culture in Film. What is France? What is French Culture? How is French Culture represented in Film? These will be the central questions of this course. We will view and analyze French films centering on aspects of French Culture. The presentations will consist of classical and contemporary productions in order to discuss the changing nature of culture and social norms.

PHTO T180: Intro to Photographic Imaging for Non-Majors

This course will cover the fundamental techniques of photography in terms of composition and digital capture and basic post capture work. It is an introduction to still-photography for non-art majors. This class will familiarize students with the technical choices such as aperture, shutter speed, ISO, camera operation, lighting, and exposure. Technical aspects will be addressed in conjunction with non-technical aspects such as the history of photography, contemporary photography/art, aesthetics and composition, fine art / commercial applications, and the critiquing of images, via lectures, assignments and looking at the works of fine art photographers. Most importantly, this course will give the student time to get comfortable with their own equipment and to be more confident in the pictures they make.

HIST T280: History, Memory and The "South of France"

For those who love and idealize France – including the French themselves – the term "the South of France" conjures up images of sunbaked villages, pitchers of rosé wine, and sexy, celebrity-studded Mediterranean beaches. But in what ways does "the South of France" – a diverse crossroads region with a complex past and changing identity -- really exist? How has history shaped it, what roles have foreigners played, and how do the often fiercely-proud people of the region currently understand and live out their historical memory? This class will examine the development of the "South" – and especially the Languedoc and Provençal regions – from the Roman to the post-colonial present day. Our coursework will take us outside the classroom. Throughout our stay in Montpellier, we will relate our work to the places we will be visiting, from the Cathar castles of Languedoc to the beaches of the Côte d'Azur. We will also screen several films associated with the "south of France." Students will be required to carry out fieldwork regarding historical sites of memory (museums, monuments, statues, battlefields, cityscapes, etc.) as part of their coursework. Students taking the course for upper-division credit will be required to write an additional essay and will meet with the professor separately as well.

FREN T380 Fables et Contes de fées

Fables and fairy tales exist in almost every culture and have long served as a source of both entertainment and instruction to children and adults. In this course students will read selected literary fables and fairy tales written in 17th century France. We will explore the historical and cultural context in which these texts were written, their form and styles, their main themes and significant critical approaches to the study of these texts. We will also examine the role these tales and fables continue to play in contemporary French culture and compare and contrast them to their American counterparts.

French Language Instruction (FREN T180 or T280 depending on level)

Students may choose to take a French Language course in Montpellier, which requires a placement test upon arrival. French language courses offered are as follows:

Basic French I Basic French II
Intermediate French II

FREN T380 Advanced Practical French (pre-requisite FREN 202)

This course offers intensive instruction in the French language, through the use of Montpellier itself as the textbook. Students will read and discuss a pre-prepared packet of cultural readings and will complete a series of practical tasks in the city, (such as getting information at the tourist bureau, going to the grocery, buying public transportation tickets, and interviewing people). Students will also complete brief assignments during excursions outside the city. Particular emphasis will be placed on oral proficiency, socio-linguistic competence, and cultural awareness. The class will be conducted in French.

VSST T180 Special Topics: Drawing

This hands-on studio course will introduce the student to drawing in a variety of media and techniques through demonstration, discussion and practice. We will cover various drawing principles with an emphasis on the following contour, gesture, volume and space, mass conception, light and shadow, linear and shadow, linear and atmospheric perspective, composition and craftsmanship. This course will also introduce narrative ideas and conceptual art techniques. What a better way to appreciate and learn about new surroundings than by meditative observation and rendering through making marks on paper

ANTH T280 Food and Culture in Europe

This course will try to answer such basic questions as: who eats what, why, when, how and with whom? Since Europe is a vast region of fascinating contrasts in terms of dietary and culinary customs, we shall explore the ways in which food reflects and is integrated in the everyday lives of the French people. We will take advantage of being (and eating) in a foreign culture by getting students out of the classroom and into the field to explore food and culture. The class will visit places that are associated with preparing and consuming foods, including museums, food markets, and restaurants. We will experience the gourmet walking tours and wine tours for which Montpelier is famous. We will become familiar with the health benefits of a Mediterranean diet. This program includes a weekend field trip to Paris, a major European center for art, fashion, food, and culture. While in Paris, we will do as the Parisians do – explore local dishes, as well as a vibrant mix of international cuisines.