



SUMMER 2020 • MASON-LED • STUDY ABROAD

GREECE

ECOLOGICAL GASTRONOMY OF MISSOLONGHI LAGOON



PROGRAM HIGHLIGHTS

- You will learn history, ecology and culture of an internationally important wetland complex through food materials produced in this course.
- Tasting the unique natural sea salt and fishes of Missolonghi lagoon (cooked with the salt) will provide you with an unique culinary explorations and discovery of the local products in that how people, nature and food are all inevitably linked and how global environmental changes may affect the linkage.

FACULTY

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DATES

Summer 2020

CREDITS AND COURSES

3 undergraduate credits: EVPP 490, GLOA, Interdisciplinary, English, Cultural Studies, Food Studies, Art

SUMMER

APPLY ONLINE BY MARCH 8, 2020



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