

Appendix A: Other Food Studies Programs in the United States

Other Food Programs in the United States

Program	Degree type and notes on program description and / or requirements
<p><u>The New School</u> Degree(s) awarded: BA/BS</p> <p>Founded: 2014</p> <p>Numbers: School officially became a major back in <b>2014</b> and now has <b>44</b> students majoring and minoring</p>	<p><b>Major: Food Studies</b></p> <p>The <b>Food Studies BA/BS degree</b> is offered through <u>The New School's Bachelor's Program for Adults and Transfer Students</u>. Led by our expert faculty, you'll explore subjects ranging from food-growing practices and food marketing to global food security and public health issues like obesity and malnutrition. Partnerships with advocacy organizations and culinary schools enable you to supplement your classroom learning with hands-on experience.</p> <p>Drawing on a number of disciplines, including anthropology, economics, gastronomy, systems design, and public policy analysis, the program prepares you to implement positive changes in food systems by engaging with processes of production, distribution, consumption, and regulation.</p> <p><u>A mobility agreement with the International Culinary Center (ICC)</u> in New York City enables ICC students admitted to the bachelor's program to receive transfer credits for their ICC studies and allows New School students to take ICC courses.</p>
<p>Culinary Institute of America/ Bachelor of Professional Studies</p>	<p><b>Major: Applied Food Studies</b></p> <ul style="list-style-type: none"> <li>• Gain the communications skills and confidence to lead and influence food policy. Sustainable Agriculture and Food Systems</li> <li>• Receive more than 1,300 hours of immersive hands-on experience in our professional kitchens and bakeshops.</li> <li>• Develop a broad-based understanding of complex food-related concepts in courses such as Ecology of Food, Food History, and Anthropology of Food.</li> <li>• Participate in hands-on, practical projects related to food studies.</li> <li>• Apply your knowledge of contemporary global food issues to real-world situations.</li> <li>• Gain in-the-field learning during <u>exciting travel experiences</u>.</li> <li>• Map out your own education plan with a choice of concentrations in either <u>Asian cuisine</u>, <u>Italian cuisine</u>, or <u>Latin cuisine</u>.</li> <li>• Gain valuable real-world experience during an <u>off-campus externship semester</u>.</li> </ul>
<p><u>John Hopkins School of Public Health</u></p> <p>Post Baccalaureate: Certificate only:</p> <p>Founded: 2014-2015</p> <p>Numbers: Fewer than 10 students completed the program in 2014–15.</p>	<p><b>Major: Food Systems, the Environment and Public Health</b></p> <p>Students completing the certificate program will be able to:</p> <ol style="list-style-type: none"> <li>1. Define and describe food systems, including identification of points in the food production and distribution processes that create risks for workers, communities, consumers, the ecosystem, and food community.</li> <li>2. Describe the history and evolution of food systems and food production practices and characterize the impacts of such practices on the public's health.</li> <li>3. Use a systems perspective to analyze and apply critical thinking to inter-relationships within food systems, specifically among diet, food production, the environment and public health.</li> <li>4. Analyze strengths and weaknesses of political, social, and economic policies and other interventions to address food system issues including food production, consumption, and the fulfillment of the right to adequate food.</li> <li>5. Apply selected skills (risk assessment, advocacy, communication, and evidence-based decision rules) to influence legislative and regulatory policy aimed at promoting healthy and sustainable food systems.</li> </ol>

<p>UC Davis: Food concentration within the American Studies Department:</p> <p>Established: 2011</p> <p>Degree: Bachelors</p> <p>Numbers: 100+</p>	<p><b>Major: Sustainable Agriculture and Food Systems</b></p> <p>The Sustainable Agriculture and Food Systems major offers three tracks of study: food and society, agriculture and ecology, and economics and policies. Students in the Agriculture and Ecology track will focus on crop and animal production systems, ecology, and practices that mitigate negative impacts while producing environmental and social benefits. Students in the Food and Society track will focus on issues related to the social, cultural, political and community development aspects of agriculture and food systems. Students in the Economics and Policy track will focus on issues related to agricultural and resource economics, policy and management.</p>
<p><u>University of Southern Maine</u></p> <p>Established: Spring 2017</p> <p>Degree: Undergraduate minor</p> <p>Spring 2018 Graduate certificates in Food Studies</p> <p>Enrollment projections: <u>40 to 80 undergraduates and 20 to 40 graduates students.</u></p>	<p><b>Minor in Food Studies</b></p> <p>Goal: to provide a broad, liberal arts-style education in food and offer at least 30 paid internships a year to students who want to try working in food-related businesses or anti-hunger organizations in Maine.</p> <ul style="list-style-type: none"> <li>• Food studies students will receive a “big picture” grounding in food systems that integrates the natural and social sciences, such as economics and geography, with the humanities, including food history and the anthropological study of food. There will be agricultural courses and courses about nutrition and social justice.</li> <li>• The Food Studies undergraduate minor provides students with a broad interdisciplinary understanding of the social, economic, and environmental factors associated with global, national, regional and local food systems. The minor also provides an opportunity for students to develop a range of professional skills central to working in food-related professions within the private, non-profit, and public sectors.</li> </ul>
<p><u>Hostos Community College</u> New York, New York</p> <p>Established: (under development )</p>	<p><b>Major: Food Studies</b></p> <p>Articles focusing on their program:</p> <ul style="list-style-type: none"> <li>• <u>The Rise of Food Studies Programs</u>, The Atlantic</li> <li>• <u>Hostos College in Bronx to Offer a Food Studies Program</u>, New York Times</li> </ul> <p>50 students signed up to take Intro to Food Studies class offered Fall 2015</p>
<p><u>Sterling College</u> Vermont</p> <p>Established: Summer 2011</p> <p>Degree: Bachelor</p> <p>Numbers: College averages 130 students. 12 enrolled in 2011</p>	<p><b>Major: Sustainable Agriculture/Sustainable Food Systems</b></p> <p>Through field trips and intensive coursework, you will have the opportunity to connect with some of Vermont’s renowned food producers and learn what it takes to craft fine value-added food products, build successful food businesses, and breathe new life into time-honored foodways of artisanal cheesemaking, charcuterie, and lacto fermentation. You will also interact with inspiring leaders of mission-driven food justice organizations in the increasingly vibrant social enterprise and not-for-profit sectors of Vermont’s food system. You will get an unvarnished look at the policy-making process through dialog with food system advocates and lawmakers.</p> <p>The Sustainable Food Systems curriculum provides the tools for shaping a more resilient food future, preparing you to advocate for better food policy, improve food access and security, enhance public health, innovate as a food entrepreneur, and nourish self and community.</p>

<p><u>Syracuse University/ Falk College</u></p> <p>Established: Fall 2015</p> <p>Degree: BS, undergrad minor, Masters Science, Certificate Advanced Study</p>	<p><b>Major: Food Studies</b></p> <ul style="list-style-type: none"> <li>• A <u>bachelor of science degree</u> that takes a multilevel, holistic approach to food studies, examining it from production through consumption.</li> <li>• An undergraduate <u>minor</u> that offers unique and marketable complements to another major.</li> <li>• A <u>master of science degree</u> that emphasizes a foundation in the political economy of food systems.</li> <li>• A graduate-level <u>Certificate of Advanced Study (CAS)</u> for an enhanced employment profile in food-related fields.</li> </ul>
<p><u>University of California, Berkley</u></p> <p>Has a Food Institute founded 2012</p> <p>Established: Fall 2015</p> <p>Degree: Undergrad Minor</p> <p>Numbers: <u>15 students</u> fall 2015</p>	<p><b>Minor: Food Systems</b></p> <p>Program Requirements</p> <ol style="list-style-type: none"> <li>1. Two Core Courses, one each from two different categories, for a minimum of six units <ol style="list-style-type: none"> <li>a. Natural Sciences</li> <li>b. Social Sciences</li> <li>c. Food and Community Health</li> </ol> </li> <li>2. Three Elective Courses, for a minimum of nine units, including a minimum of one elective taken from the category not chosen for a core course</li> <li>3. Community Engagement Project, for a minimum of two units</li> </ol>
<p>New York University</p>	<p><u>New York University</u>, which has one of the nation's oldest food studies master's program and <u>enrolls about 175 students</u>.</p> <p>New York University has seen applications for enrollment in its Master of Arts in Food Studies increase from 80 in 2005 to around 170 today, and the university has increased its food and nutrition offerings from 30 classes a decade ago to 60 today.</p>
<p>University of the Pacific San Francisco, CA</p> <p>Established: Fall 2015</p> <p>Degree: Masters</p> <p>Numbers. Fall 2015 enrolled 14 students</p>	<p><b>Major: Food Studies.</b> First program on the west coast</p> <p>A course of study designed for working professionals with a career or personal interest in food and the ways that people have grown, prepared and profited from it through history and across cultures. The multidisciplinary program will prepare students for success in food-related professions, from food writing to food history, food advocacy, policymaking, sustainability, and business related fields.</p>
<p>UCLA</p> <p>Established: Winter 2016</p> <p>Degree: Grad. Certificate</p> <p>Numbers: <u>10-20</u></p>	<p><b>Minor: Food Studies</b></p> <p>UCLA has a new food studies graduate certificate program,</p> <p>The program requires that participants take courses in multiple fields. Among the four graduate-level courses students must take, one must be a core interdisciplinary class that was specifically designed for the program. The other three courses can be chosen based on personal preference and selected from the following categories: Food Policy and Food Systems, Nutritional Science, and Social and Cultural Aspects of Food.</p>

<p>University of Washington, Seattle</p> <p>Established: under development</p> <p>Degree: Bachelors Minor only</p>	<p><b><u>Interdisciplinary Food Studies Minor</u></b></p> <p>The College of the Environment proposes a strong and sustainable interdisciplinary Minor in Food Studies that will complement other food-related programs and bring together the depth and creativity of food and farm that we already have on campus. The new minor will support the larger emergence of a "food/farm plan" on campus, which includes the other pillars of production and marketing/development.</p>
<p>University of New Hampshire</p> <p>Established: 2008</p> <p>Degree: Bachelor</p> <p>Numbers: <i>The EcoGastronomy Dual Major Program has grown enrollment to 63 from 27 different primary majors with graduates numbering 84.</i></p>	<p><b>EcoGastronomy Dual Major (students must double major)</b></p> <p>EcoGastronomy integrates UNH strengths in sustainable agriculture, hospitality management, and nutrition . EcoGastronomy offers a unique academic program emphasizing the interdisciplinary, international, and experiential knowledge that connects all three fields.</p> <p>The EcoGastronomy Dual Major is a collaboration with the University of New Hampshire's <u>College of Life Sciences and Agriculture</u>, <u>Peter T. Paul College of Business and Economics</u>, and the <u>Sustainability Institute</u>.</p>
<p><u>Appalachian State University</u></p> <p>Established: Not clear— program has been running at least since 2009</p> <p>Degree: BS</p> <p>Numbers: unavailable</p>	<p><b>Major: Agroecology and Sustainable Agriculture</b></p> <p>The program offers B.A. and B.S. degrees with concentrations such Agroecology and Sustainable Agriculture. The coursework for this concentration revolves around the theoretical and practical skills needed for careers in food and agriculture. Students learn to build food systems that provide healthy food and support local communities through classes, labs, internships and workshops in collaboration with community organizations, other departments at the university, and individual farmers and food system actors.</p>
<p><u>College of the Atlantic, Bar Harbor, Maine</u></p> <p>Founded: appears that it has been around for a while</p> <p>Degree, Bachelors</p> <p>Numbers: unavailable</p>	<p><b>Major: Farming &amp; Food Systems</b> (not formal major or area of concentrations, students design their own track)</p> <p>Understanding food and its production requires insights from history, anthropology, economics, politics, ecology, botany, chemistry, and so on. Accordingly, we have a diverse and interdisciplinary set of classes in the area of farming and food systems, such as Agroecology, Edible Botany, The Art and Science of Fermentation, and Agriculture and Biotechnology.</p>
<p>Other recent examples of the growth of food-related courses in higher education:</p> <p>From KQED, "<u>Majoring in Food</u>," (2015).</p>	<ul style="list-style-type: none"> <li>• Marylhurst College in Portland, Oregon recently added a Master of Science in Food Systems and Society, which "focuses specifically on root causes of social inequality through the lens of the food system," according to program coordinator Emily Burrue.</li> <li>• According to the <u>Berkeley Food Institute</u>, the University of California-Berkeley is now home to 80 food and agriculture courses, including a brand-new undergraduate minor in Food Systems.</li> <li>• A few years ago, a design project in a food class at Stanford University set the</li> </ul>

	<p>stage for student Matt Rothe to launch <u>FEED Collaborative</u>—“a program in design thinking and food system innovation and impact.”</p> <ul style="list-style-type: none"> <li>• Emory University’s Peggy Barlett has introduced several food courses with titles like “Anthropology of Coffee and Chocolate” and “Fast Food/Slow Food.”</li> <li>• Both the <u>University of Michigan</u> and the <u>University of Vermont</u> have established university-wide, trans-disciplinary programs in food systems.</li> <li>• Through its <u>FoodBetter challenge</u>, deans at Harvard College last Fall put out a call to all students to come up with ideas for improving the health, social, and environmental outcomes of the food system worldwide, resulting in a year-long focus on food issues throughout the Ivy League institution.</li> <li>• Tufts University has <u>added an online certificate program in Sustainable Agriculture and Food Systems</u>, catering to a crush of interest from professionals working in the food system, says instructor Jennifer Obadia.</li> </ul>
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**Indicators of demand from other food studies programs (as of April, 2015)**

Research conducted by David Beriss in the early proposal stages of this program indicated robust demand nationwide. His findings are summarized in Table 2. In brief, the food studies programs he surveyed report popular courses and stable-to-growing enrollments. In the case of Boston University, in particular, growth has been substantial, with enrollments for their MA in gastronomy increasing from 35 students in 2010 to 100 students in 2011, a number which has held stable, and which seems to represent the program’s capacity rather than the limit of demand.

Program	Indicators <sup>1</sup>
The New School BA / BS in Food Studies	While program is new, and so solid numbers are limited, Program Director Fabio Parasecoli says food studies courses have been very popular in the last few years.
NYU Food Studies	189 undergrad majors and minors (137 in Food Studies and Nutrition, 52 in Food Studies and Global Public Health; 366 masters students (MA in food studies and MS in nutrition). Program is currently adding ca. 40 undergrad majors per year, while prioritizing masters recruitment.
Chatham University MA in Food Studies	21 MAs conferred in 2015, up from 13 in 2014; 50 students, total, enrolled in the program as of spring 2015, with an additional 10 students in an allied sustainability major. Students can transition from the sustainability major to the Food Studies masters program for shorter time to degree.
University of Vermont MS in Food Systems	18 MS students enrolled in fall 2014, up from 12 in 2013. UVM also runs a certificate program, the “Breakthrough Leaders Professional Certificate Program for Sustainable Food Systems,” which runs in the summer, half online and half in residence.
Boston University MLA in Gastronomy	Current enrollment ca. 100 students, a product of dramatic recent growth, and a number that appears to be limited by their capacity, rather than by demand. The program enrolled 35 students in spring 2010, 75 in fall 2010, and 100 in 2011.
University of New Hampshire dual major in Eco-gastronomy	Generally enrolls between 50 and 60 students; 51 students enrolled as of fall 2014.

<sup>1</sup> From personal correspondence with David Beriss, spring 2015.

Appendix B: Projected Budget

BA FOOD STUDIES	STARTUP	YEAR 1		YEAR 2		YEAR 3		YEAR 4		YEAR 5		TOTALS
		2017-2018		2018-2019		2019-2020		2020-2021		2021-2022		
New Students		10	10	10	10	10	10	15	15	15	15	60
Retention Y1	80%	0	8	8	8	8	8	8	8	12	12	
Retention Y2	85%	0	0	6	6	6	6	6	6	6	6	
Retention Y3	90%	0	0	0	0	0	0	5	5	5	5	
<b>Total</b>		<b>10</b>	<b>18</b>	<b>24</b>	<b>34</b>	<b>38</b>						
<b>Total Tuition Revenue</b>		<b>\$170,000</b>	<b>\$306,000</b>	<b>\$408,000</b>	<b>\$578,000</b>	<b>\$646,000</b>						<b>\$2,108,000</b>
University Fees	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Room	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
<b>Gross Revenue</b>		<b>\$170,000</b>	<b>\$306,000</b>	<b>\$408,000</b>	<b>\$578,000</b>	<b>\$646,000</b>						<b>\$2,108,000</b>
Fee for Major	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
<b>NET REVENUE</b>		<b>\$170,000</b>	<b>\$306,000</b>	<b>\$408,000</b>	<b>\$578,000</b>	<b>\$646,000</b>						<b>\$2,108,000</b>

EXPENSES	2016-2017		2017-2018		2018-2019		2019-2020		2020-2021		2021-2022		TOTALS
Faculty													
FTE	\$0	\$0	\$0	\$0	\$0	\$0	\$55,000	\$55,000	\$55,000	\$55,000	\$55,000	\$55,000	\$165,000
Fringe	\$0	\$0	\$0	\$0	\$0	\$0	\$16,500	\$16,500	\$16,500	\$16,500	\$16,500	\$16,500	\$49,500
Adjuncts	\$0	\$0	\$16,000	\$16,000	\$16,000	\$16,000	\$12,000	\$12,000	\$12,000	\$12,000	\$12,000	\$12,000	\$68,000
<b>Total</b>	<b>\$0</b>	<b>\$0</b>	<b>\$16,000</b>	<b>\$16,000</b>	<b>\$16,000</b>	<b>\$16,000</b>	<b>\$83,500</b>	<b>\$83,500</b>	<b>\$83,500</b>	<b>\$83,500</b>	<b>\$83,500</b>	<b>\$83,500</b>	<b>\$282,500</b>
Staff													

Director	\$48,000	\$60,000	\$60,000	\$60,000	\$60,000	\$60,000	\$60,000	\$60,000	\$348,000
Fringe	\$14,400	\$18,000	\$18,000	\$18,000	\$18,000	\$18,000	\$18,000	\$18,000	\$104,400
<b>Total</b>	<b>\$62,400</b>	<b>\$78,000</b>	<b>\$78,000</b>	<b>\$78,000</b>	<b>\$78,000</b>	<b>\$78,000</b>	<b>\$78,000</b>	<b>\$78,000</b>	<b>\$452,400</b>
Facilities									
Total	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Library Costs	\$0	\$9,500	\$6,770	\$7,056	\$7,360	\$7,682	\$7,682	\$7,682	\$38,368
<b>Total</b>	<b>\$0</b>	<b>\$9,500</b>	<b>\$6,770</b>	<b>\$7,056</b>	<b>\$7,360</b>	<b>\$7,682</b>	<b>\$7,682</b>	<b>\$7,682</b>	<b>\$38,368</b>
Technology									
Total	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
Operations	\$0	\$10,000	\$10,000	\$10,000	\$10,000	\$10,000	\$10,000	\$10,000	\$50,000
<b>Total</b>	<b>\$0</b>	<b>\$10,000</b>	<b>\$10,000</b>	<b>\$10,000</b>	<b>\$10,000</b>	<b>\$10,000</b>	<b>\$10,000</b>	<b>\$10,000</b>	<b>\$50,000</b>
Marketing									
Total	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0	\$0
<b>Total Expenses</b>	<b>\$62,400</b>	<b>\$113,500</b>	<b>\$110,770</b>	<b>\$178,556</b>	<b>\$178,860</b>	<b>\$179,182</b>	<b>\$179,182</b>	<b>\$179,182</b>	<b>\$823,268</b>
<b>NET REVENUE</b>	<b>-\$62,400</b>	<b>\$56,500</b>	<b>\$195,230</b>	<b>\$229,444</b>	<b>\$399,140</b>	<b>\$466,818</b>	<b>\$466,818</b>	<b>\$1,284,732</b>	

NOTES:

Adjuncts computed at 4k each

Tuition calculated at \$17,000 per student (Roberta Kaskel)

Appendix C: Letter of Support from President Wildes



OFFICE OF THE PRESIDENT

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TO: Marc Manganaro, Provost and Chair  
Standing Council on Academic Planning

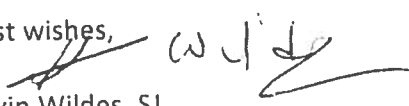
FROM: Kevin Wm. Wildes, S.J.  
President

DATE: January 3, 2017

SUBJECT: Financial Support for Food Systems Program

Consistent with the recommendations of the Financial Equilibrium committee to pursue a food studies program as a potential area of growth for the University, I am committing funds to cover start-up costs, including adjunct instructors to staff new courses in the major.

Best wishes,

  
Kevin Wildes, SJ  
President

Cc: Daniel Mintz ✓  
Melanie McKay





J. EDGAR AND LOUISE S. MONROE LIBRARY

January 13, 2017

Daniel Mintz  
Program Coordinator, Food Policy, Commerce, and Culture  
Campus Box 198  
Loyola University New Orleans

Dear Danny,

Thank you for meeting with Victoria Elmwood and me to discuss the Monroe Library's role in supporting students and faculty in the proposed Food Policy, Commerce, and Culture program. As you know, Victoria and I have conducted a careful study of the information resources provided at universities with comparable programs. We are convinced that the Monroe Library could support this program with a reasonable outlay of funds that would provide for both an initial investment in the book collection and for the ongoing costs of a few select journal subscriptions.

Regarding the book collection, the library already owns or has access to some of the top reference sources in this field, either in print or electronically. While book purchases have been made to support the existing courses that Loyola offers in the field, we have not as yet made a concerted effort to build what we would consider a strong collection to support the new program. We have been discussing the possibilities of building a moderate opening day collection by investing strategically in more recent food studies books. The current cost of the books we have initially identified is around \$8,000, but we have not done any further vetting of that list. With additional winnowing, it is possible that the cost could be much lower. We would estimate the cost at \$5,000 for the initial collection and \$2,000 per year going forward.

In terms of journal literature, the Monroe Library has access to 35 scholarly journals in the field that are highly recommended by the potential peer programs that we consulted. To adequately support this new program, the library would need to add six journal subscriptions:

- Agroecology and Sustainable Food Systems
- Food & Foodways
- Food, Culture & Society
- Food & History
- Food Studies
- Journal of Agriculture, Food Systems, and Community Development

The total cost for these subscriptions in 2017 would be around \$4,500, with an expected rate of inflation of approximately six percent per year. These are ongoing costs that the library cannot currently absorb, however, even a small endowment could conceivably support this collection.

After careful comparison of database access at potential peer institutions, we have determined that no new databases need to be added. Most of the journal literature or other information necessary to successfully support this program is indexed in databases to which the Monroe Library already has access: Academic Search Complete, ABI/Inform, AGRICOLA, America: History and Life, Business Source

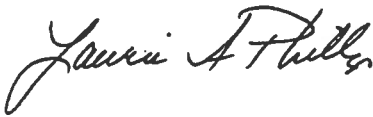
Complete, JSTOR, Lexis-Nexis, MRI+, Project Muse, SocIndex, and major U.S. newspapers. Additionally, we could link, in a research guide, to the following free databases: AgEcon Search, AGRIS-FAO, ARS datasets, FAOSTAT, Food History – A Bibliographic Database, National Agricultural Statistics Service (NASS), USDA Economic Research Service, and World Bank Data and Maps. Together, these services would provide very strong support for the proposed program.

We would also, of course, require a librarian liaison to the program. We cannot be sure as of yet what the human resource requirement might be for instruction and reference support. Generally, with interdisciplinary programs, the liaison assigned to the department in which the existing course falls would supply the needed support. Additionally, a librarian would need to work closely with you on continuing to build collections. We will need to maintain a strong research guide that includes all of the resources mentioned as well as other relevant websites.

All in all, we feel that the funds needed to fully support this new program with library resources are relatively modest. We feel confident that our database assessment is accurate and nothing new would be required, but we would recommend an initial boost of funds toward new books for a first day collection, probably around \$5,000. Ongoing costs would include the \$4,500 for the journal titles listed above (\$4,770 in 2018, with inflation) and approximately \$2,000 per year in new book costs.

We're excited to continue to work with you, and we hope that we can collaborate on acquiring the funds necessary to support the program as it commences.

Sincerely,



Laurie Phillips  
Associate Dean



Victoria Elmwood  
Instruction Librarian

**Appendix E: Food Studies Major DPCL**  
 Degree Program Course List (DPCL) of major requirements for students entering Loyola in 2017-18

NAME:		B.A. FOOD STUDIES - FOST		DATE:
English Composition Placement is:		MAJOR.....33 Crs	GENERAL ELECTIVE.....39 Crs	NOTES:
ACT ENGL score 21 or above	ALEKS MATH COURSE PLACEMENT	Introduction to Food Studies		GPA: Must achieve 2.0 in Major, Minor (if declared), and Loyola cumulative.
SAT Verbal score 501 or above	76-100, Exemption from Math T122/A115	A205	3	
Register for ENGL-T122	46-75, Math T122 or A115	Foundations in Food Systems and Commerce	3	Courses used in the major cannot also be used to satisfy requirements for a minor. Non-major courses WILL be applied to minors as appropriate.
ACT ENGL score 20 or below	0-45, Math A092, Fund. of Algebra	A210	3	
SAT Verbal score 500 or below	(not counted in final degree credits)	Foundations in Food Policy	3	
Register for ENGL-A100		A211	3	
<b>LOYOLA CORE - 42 Credits</b>		Foundations in Food Culture	3	Loyola Core requirements are governed by the catalog year that a student is admitted.
<b>FOUNDATION COURSES</b>		A212	3	Limit of one Loyola Core course may be used in the major.
First-Year Seminar T121		Food Systems Capstone (Senior Year)	3	
Engl T122: Critical Reading and Writing	3	A497, A498, or A499	3	
Math A115: Finite Math or Math T122 : Math Models	3			
Sci I: T129: Investigating Nature	3			
	12			
<b>KNOWLEDGE/VALUES COURSES (One may be fulfilled in major)</b>		<b>CONCENTRATION AREA - 18 CR.</b>	3	Language - Choose from Spoken A100, A101, A200, A201 or Classical A100, A101, A250, A251-A499.
Creative Arts and Cultures	3	Choice of Concentration Areas on reverse.	3	Students are not required to take languages above the A201 level. If a student is placed into the A201 level, 3 crs will be moved from Language to General Elective.
Hist I: T122/Emerging World or T124/Modern*	3			
*Choice determines Hist II course below				
Hist II:	3			
*If T122 taken above, take HIST Q###; if T124 taken above, take HIST P###				
Phil I: Reasoning	3			
Phil II: Knowledge and Morality	3			
Rel I: Christian Theology (any S# course)	3			
Rel II: World Religions (any V# course)	3			
Social Science	3			
Sci II: Natural Science in Context	3			
Writing About Literature	3			
	30			
<b>LANGUAGE Placement</b>				Loyola .....42 crs
Placement Course	3			Language.....6 crs
Higher Course	3			Major.....33 crs
	6			General Elective.....39 crs
				Total.....120 crs

## B.A. FOOD STUDIES - FOST

### Concentration Areas

<p><b>No Concentration</b></p> <p>18 cr. of the following courses:            BIOL Y230 Human Ecology            BIOL Y237 Marine Biology and Conservation            BIOL A338 Plant Ecology (+Lab, BIOL A339*)  <i>BIOL A106, A107*, A108, A109*, A208</i>            ENGL N222 WAL: Thinking Critically About Food  <i>ENGL T122</i>            ENGL A352 Literature and Environment  <i>ENGL T122 or A205, sophomore standing</i>            ENGL A487 Contemporary Critical Issues  <i>ENGL T122 or A205, junior standing</i>            HIST A337 The New South            PSYC A414 Health Psychology  <i>PSYC A100, A303 or instructor permission</i>            PSYC A416 Sensation and Perception  <i>PSYC A100, A303 or instructor permission</i>            PSYC A417 Sensation and Perception Lab  <i>PSYC A100, A303 or instructor permission</i>            SOCI X315 Sociology of Food and Food Justice            SOCI A321 Body, Society, Health            FOSY A497 Internship            FOSY A499 Independent Study</p>	<p><b>Food Policy</b></p> <p>18 cr. of the following courses:            BIOL A330 Ecology (+Lab, BIOL A331*)  <i>BIOL A106, A107*, A108, A109*, A208</i>            BIOL A338 Plant Ecology (+Lab, BIOL A339*)  <i>BIOL A106, A107*, A108, A109*, A208</i>            BIOL Y230 Human Ecology            BIOL Y237 Marine Biology and Conservation            CMMN A410 Nonprofit Communication  <i>sophomore standing</i>            CMMN A475 Environmental Communication  <i>sophomore standing</i>            ECON B100 Principles of Microeconomics            ECON B101 Principles of Macroeconomics            LAW L976 Environmental Law and Policy Lab  <i>instructor permission</i>            LAW L940 Risk and the Administrative State  <i>instructor permission</i>            LAW L858 Environmental Law  <i>instructor permission</i>            MATH A260 Statistical Inference for Scientists  <i>MATH A115, A117, A118, or A257, or ALEKS score of 61-100</i>            PHIL V245 Environmental Ethics  <i>PHIL R122</i>            PHIL V247 Global Ethics  <i>PHIL R122</i>            POLS A100 Intro to American Gov't            POLS A212 The Legislative Process            POLS A215 State and Local Gov't            PSYC A414 Health Psychology  <i>PSYC A100, A303 or instructor permission</i>            RELS W325 Public Policy: Ethical Perspectives            SOCI A310 Social Policy            SOCI A321 Body, Society, Health            SOCI A335 Research Methods and Techniques  <i>CoReq: SOCI A338*</i>            SOCI A336 Social Statistics  <i>SOCI A335, MATH A115, CoReq: SOCI A336*</i>            SOCI A338 Research Methods Lab*  <i>Co-Req: SOCI A335</i>            SOCI A339 Social Statistics Lab*  <i>SOCI A335, MATH A115, CoReq: SOCI A336</i>            SOCI X315 Sociology of Food and Food Justice            FOSY A497 Internship            FOSY A499 Independent Study</p>	<p><b>Food Commerce</b></p> <p>3 cr. Intro to Business:            BA B100 Intro to Business</p> <p>15 c. of the following courses:            CMMN A101 Communication Writing  <i>ENGL T122 or A205</i>            CMMN A201 Digital Communication            CMMN A310 Advertising  <i>CMMN A101</i>            CMMN A316 Public Relations  <i>CMMN A101</i>            CMMN A382 Social Media Strategies            CMMN A335 Strategic Event Planning and Promotions  <i>CMMN A310 or A316</i>            CMMN A410 Nonprofit Communication  <i>sophomore standing</i>            CMMN A475 Environmental Communication  <i>sophomore standing</i>            ECON B100 Principles of Microeconomics  <i>MATH ** (except 092)</i>            ECON B101 Principles of Macroeconomics  <i>ECON B100</i>            INTB B370 Import / Export Operations  <i>LGST B205 or B300, MGT B245, MKT B280, junior standing</i>            LGST B205 Legal Environment of Business  <i>BA B100, sophomore standing</i>            PSYC A416 Sensation and Perception  <i>PSYC A100, A303 or instructor permission</i>            PSYC A417 Sensation and Perception Lab  <i>PSYC A100, A303 or instructor permission</i>            SOCI X315 Sociology of Food and Food Justice            FOSY A497 Internship            FOSY A499 Independent Study</p> <p>Students on the food commerce track are encouraged to consider minors offered through the College of Business and the School of Mass Communication.</p>
<p><b>For All Concentrations</b></p> <p>Major elective requirements in the concentrations may also be fulfilled through study abroad, both through courses offered by Loyola faculty and through partner institutions. All Food Studies students are encouraged to visit the Center for International Education to discuss study abroad placements suited to their interests and course of study.</p>	<p><b>Food Culture</b></p> <p>18 cr. of the following courses:            ENGL N222 WAL: Thinking Critically About Food  <i>ENGL T122</i>            ENGL A352 Literature and Environment  <i>ENGL T122 or A205, sophomore standing</i>            ENGL A444 Posthumanism  <i>ENGL T122 or A205, junior standing</i>            ENGL A487 Contemporary Critical Issues  <i>ENGL T122 or A205, junior standing</i>            HIST Q234 Technology, Nature, and the West            HIST A337 The New South            PHIL U247 Global Ethics  <i>PHIL R122</i>            PHIL V245 Environmental Ethics  <i>PHIL R122</i>            PSYC A414 Health Psychology  <i>PSYC A100, A303 or instructor permission</i>            PSYC A416 Sensation and Perception  <i>PSYC A100, A303 or instructor permission</i>            PSYC A417 Sensation and Perception Lab  <i>PSYC A100, A303 or instructor permission</i>            SOCI A321 Body, Society, Health            SOCI X315 Sociology of Food and Food Justice            SOCI A310 Social Policy            FOSY A497 Internship            FOSY A499 Independent Study</p>	<p><b>Food Culture</b></p> <p>18 cr. of the following courses:            ENGL N222 WAL: Thinking Critically About Food  <i>ENGL T122</i>            ENGL A352 Literature and Environment  <i>ENGL T122 or A205, sophomore standing</i>            ENGL A444 Posthumanism  <i>ENGL T122 or A205, junior standing</i>            ENGL A487 Contemporary Critical Issues  <i>ENGL T122 or A205, junior standing</i>            HIST Q234 Technology, Nature, and the West            HIST A337 The New South            PHIL U247 Global Ethics  <i>PHIL R122</i>            PHIL V245 Environmental Ethics  <i>PHIL R122</i>            PSYC A414 Health Psychology  <i>PSYC A100, A303 or instructor permission</i>            PSYC A416 Sensation and Perception  <i>PSYC A100, A303 or instructor permission</i>            PSYC A417 Sensation and Perception Lab  <i>PSYC A100, A303 or instructor permission</i>            SOCI A321 Body, Society, Health            SOCI X315 Sociology of Food and Food Justice            SOCI A310 Social Policy            FOSY A497 Internship            FOSY A499 Independent Study</p>

\* = 1 cr. lab course

Special requirements and prerequisites necessary for a given course are indicated in italics below the course title.

Appendix F: Courses in the Major, With most recent instructor, term offered, and notes

Course Title	Most Recent Term	Instructor	Frequency of offering and comments*
BA B100 Intro to Business	2017S	DelCorral, W	At least two sections of this course have been offered each F and S term for at least the last five years
BIOL A330 Ecology (+Lab, BIOL A331*)	2016F	White, D	Offered regularly by David White; Biology is willing to offer the course again as resources permit
BIOL A338 Plant Ecology (+Lab, BIOL A339*)	2017S	Barnes, P	Offered every two years
BIOL Y230 Human Ecology	2016S	White, D	Offered regularly by David White; Biology is willing to offer the course again as resources permit
BIOL Y237 Marine Biology and Conservation	2017M (Online)	Jordan, F	Offered at least 1x/yr., either online or in person
CMMN A101 Communication Writing	2017S	Duke, J	Offered multiple sections / term for period of report
CMMN A201 Digital Communication	2017S	Collins, K	Offered multiple sections / term for period of report
CMMN A310 Advertising	2016F	Clarke, M	Offered at least 1x/yr for period of report
CMMN A316 Public Relations	2017S	Ory, J	Offered 1x or 2x/yr for period of report
CMMN A335 Strategic Event Planning and Promotions	2016S	Andrews, V	Offered at least 1x/yr for period of report
CMMN A382 Social Media Strategies	2017S	Starnes, T	Offered at least 1x/term for most years on report
CMMN A410 Nonprofit Communication	2015F	Andrews, V	Offered ca. every 2 yrs.
CMMN A475 Environmental Communication	2017S	Thomas, R	Offered at least 1x/yr for period of report
ECON B100 Principles of Microeconomics	2017S	Krasnozhon, L	Offered at least 1x/term for all years on report
ECON B101 Principles of Macroeconomics	2017S	Levendis, J	Offered at least 1x/term for all years on report
ENGL A352 Literature and Environment	2015S	Eklund, H	Offered ca. every 2 yrs., also incorporated into the environment program
ENGL A444 Posthumanism	2017S	Welsh, T	Offered ca. every 4 yrs., also incorporated into Environment Program
ENGL A487 Contemporary Critical Issues	2015F	Schaberg, C	Offered regularly, under different subtitles.
ENGL N222 WAL: Thinking Critically About Food	2017S	Mintz, D	Offered ca. every 1-2 yrs.
FOSY A497 Internship			As needed by students
FOSY A499 Independent Study			As needed by students
HIST A337 The New South	2017S	Nystrom, J	Offered ca. every 2 yrs., Professor Nystrom has added additional food content for the program
HIST Q234 Technology, Nature, and the West	2017S	Hardy, E	Offered ca. every 2 yrs.

Course Title	Most Recent Term	Instructor	Frequency of offering and comments*
INTB B370 Import / Export Operations	2016F	Kabbani, M	Offered regularly
LAW L858 Environmental Law	2016F	Verchick, R	Offered ca. 1x/yr for period of report
LAW L940 Risk and the Administrative State			Likely to be offered in the future
LAW L976 Environmental Law and Policy Lab	2017S	Cufone, M	Professor has agreed to allow a small number of advanced students by application
LGST B205 Legal Environment of Business	2017S	Screen, C	Offered yearly
MATH A260 Statistical Inference for Scientists	2017S	Meyers, J	Offered at least 1x/yr for period of report
PHIL V245 Environmental Ethics	2016F	MacClellan, J	Offered at least 1x/term for all years on report
PHIL V247 Global Ethics	2015F	Kahn, L	Offered ca. every 2 yrs.
POLS A100 Intro to American Gov't	2017F	Wiseman, C	Offered at least 1x/term for most years on report
POLS A212 The Legislative Process	2016F	Cain, S	Offered ca. every 2 yrs.
POLS A215 State and Local Gov't			May be offered in the future
PSYC A414 Health Psychology	2016F	Zucker, E	Offered ca. every 2 yrs.
PSYC A416 Sensation and Perception	2017S	Yurgil, K	Offered at least 1x/yr for period of report
PSYC A417 Sensation and Perception Lab	2017S	Yurgil, K	Offered at least 1x/yr for period of report
RELS W325 Public Policy: Ethical Perspectives	2016S	Keulman, K	Offered ca. 1x/yr for period of report
SOCI A310 Social Policy	2014F	Miron, L	Offered ca. every 4 yrs.
SOCI A321 Body, Society, Health	2017S	Talukdar, J	Offered ca. every 2 yrs., Professor Talukdar has added food-specific content to the course for the program
SOCI A335 Research Methods and Techniques	2016F	MacGregor, C	Offered yearly
SOCI A336 Social Statistics	2017S	MacGregor, C	Offered yearly
SOCI A338 Research Methods Lab*	2016F	MacGregor, C	Offered yearly
SOCI A339 Social Statistics Lab*	2017S	MacGregor, C	Offered yearly
SOCI X315 Sociology of Food and Food Justice	2014S	Fitzgerald, K	Professor Angel Parham is redeveloping this course for the program

\*Data above is taken from a report on course offerings between 2012F and the present, generated by Michael Rachal on 10 Jan 2017.

Appendix G: Letters of Support from Chairs of Participating Departments



DEPARTMENT OF BIOLOGICAL SCIENCES

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January 23, 2017

To the Members of the College of Arts and Sciences Curriculum Committee, the University Courses and Curriculum Committee, and the Standing Council for Academic Planning:

I write in support of the proposed new food major, and to affirm the commitment Department of Biological Sciences to contribute courses to the major's curriculum. The Department is happy to incorporate students from the food major into our relevant course offerings, for which the usual prerequisites will apply. We similarly look forward to opportunities for our own students with interests in food culture to enroll in courses developed for the new major.

Sincerely,

A handwritten signature in black ink that reads "Donald B. Hauber". The signature is written in a cursive style with a large, prominent initial "D".

Donald Hauber, Ph.D.  
Provost Distinguished Professor and Chair of Biological Sciences



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THE JOSEPH A. BUTT, S.J.  
COLLEGE OF BUSINESS

January 11, 2017

To the Members of the College of Arts and Sciences Curriculum Committee, the University Courses and Curriculum Committee, and the Standing Council for Academic Planning:

I write in support of the proposed new food major, and to affirm that the College of Business is committed to contributing courses to the major's curriculum. The College of Business offers several courses that would be valuable to students pursuing a concentration in food commerce in the new food major. We are pleased to include these courses among the food major's proposed offerings. Additionally, we anticipate that a business minor might be attractive to students enrolled in the new food program, and that new courses developed for the major may be of interest to business students considering careers in the food industry and related fields.

Sincerely,

*William B. Locander*

William B. Locander, Ph.D., Dean  
College of Business





William F. Walkenhorst, Ph.D.  
6363 St. Charles Avenue  
New Orleans, LA 70118

Phone: (504) 865-3270  
FAX: (504) 865-3269  
E-mail: walken@loyno.edu

January 11, 2017

To the Members of the College of Arts and Sciences Curriculum Committee, the University Courses and Curriculum Committee, and the Standing Council for Academic Planning:

I write in support of the proposed new food major, and to affirm that the Department of Chemistry is generally willing to contribute courses to the major's curriculum. While Kathleen Crago, who previously taught the department's course in World Food and Nutrition, recently retired, we would be interested to offer that course again, resources permitting. We are also willing to consider developing courses to serve students interested in chemistry and food science, if the new program's growth can support such courses.

Sincerely,

William Walkenhorst, Ph.D.  
Renan Bu Contreras and Monica LeDee Distinguished Professor and Chair of Chemistry



January 13, 2017

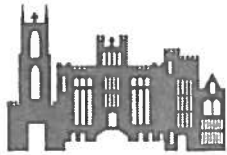
To the Members of the College of Arts and Sciences Curriculum Committee, the University Courses and Curriculum Committee, and the Standing Council for Academic Planning:

I write in support of the proposed new food major and to affirm the commitment of the Department of English to contribute courses to the major's curriculum, staffing resources permitting. The Department of English looks forward to enrolling students from the food major in our relevant courses. We similarly look forward to opportunities for our own students with interests in food culture to enroll in courses developed for the new major.

Sincerely,

A handwritten signature in cursive script that reads "John Biguenet". The signature is written in black ink and is positioned below the word "Sincerely,".

John Biguenet, Chair of the Department of English  
Robert Hunter Distinguished University Professor



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DEPARTMENT OF HISTORY

## Memo

TO: *Members of the College of Arts and Sciences Courses and Curriculum Committee, the University Courses and Curriculum Committee, and the Standing Council for Academic Planning*

FROM: *David W. Moore, Chair, Department of History*

DATE: *January 20, 2017*

SUBJECT: *Food Policy, Commerce, and Culture*

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I write in support of the proposed new food major, and to affirm the commitment of the Department of History to contribute courses to the major's curriculum. The Department of History is excited to incorporate students from the food major into our relevant course offerings.

Dr. Justin Nystrom, a member of our department, has been closely involved in the new major's planning and development as a member of the food program working group and as a co-originator of this proposal. Professor Nystrom's research and teaching interests in food history will no doubt be a valuable asset to this new program.

Dr. Daniel Mintz, the new program's coordinator, is also working with Dr. Nikki Eggers to develop a new Global History course in Pre-Modern Foodways and Environments to supplement our current Loyola Core offerings.

Resources permitting, we are excited about the possibility of developing additional new elective courses to serve the student population drawn to the University by this major, and to contribute to the University's growing food-specific course offerings. We similarly look forward to opportunities for our own students with interests in food culture to enroll in courses developed for the new major.

David W. Moore, Ph.D.

The Rev. James J. Pillar, O.M.I., Distinguished Professor of History and Chair

Robert R.M. Verchick  
Gauthier-St. Martin Chair in Environmental Law

January 11, 2017

To the Members of the College of Arts and Sciences Curriculum Committee, the University Courses and Curriculum Committee, and the Standing Council for Academic Planning:

I write in support of the proposed new food major, and to affirm the commitment College of Law to contribute courses to the major's curriculum. The College of Law offers several courses that would likely be valuable to advanced students in the new food major. We are pleased to have courses from the law school curriculum included in the food major, with the understanding that undergraduate students would have the ability to enroll in these courses with the instructor's permission.

Sincerely,



Robert R.M. Verchick



SCHOOL OF MASS COMMUNICATION

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January 12, 2017

To: Members of the College of Arts and Sciences Curriculum Committee, Standing Council for Academic Planning and the University Courses and Curriculum Committee:

With this memo, the School of Mass Communication supports the new food studies major, and commits to contributing courses to the major's curriculum including classes such as Introduction to Mass Communication, Public Relations and Advertising Principles, Feature Writing, Nonprofit Communications, Covering the Environmental Beat, Environmental Communications and Social Media Strategies. There are a number of other courses that we believe could also work well depending upon the individual student's interest.

A minor in food studies may also be of interest to Mass Communication Majors who wish to become food writers or who may want to promote the food industry.

Furthermore, we want to extend the opportunity to food study majors to minor in a particular area of mass communication. Our mass communication, social media and environmental minor areas provide tremendous flexibility for choosing particular courses. The proposed 33 hour food studies major would easily afford students to minor and even double major.

We are happy to be a part of the proposed major, offering courses and welcoming food majors to our minor program.

Sincerely,

Sonya Duhé, Ph.D.  
Director and Professor



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**Mathematical Sciences**

**FROM** Dr. Ralph P. Tucci  
Chair, Department of Mathematical Sciences

**TO** Dr. Daniel Mintz  
Program Coordinator Food Study

**RE** Food Studies Program

**DATE** January 20, 2017

I am writing this letter to support the Food Studies Program. Our department offers Math A260 Statistical Inference for Scientists, which is a non-Calculus based statistics course. This course is offered every semester.

**Cc** Dr. Melanie McKay  
Vice Provost for Faculty Affairs



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DEPARTMENT OF PHILOSOPHY

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January 24, 2017

To the Members of the College of Arts and Sciences Curriculum Committee, the University Courses and Curriculum Committee, and the Standing Council for Academic Planning:

I write to affirm that the Department of Philosophy is willing to contribute courses to the proposed new food major's curriculum, resources and staffing permitting. The Department of Philosophy is happy to incorporate students from the food major into our relevant existing course offerings. We similarly look forward to opportunities for our own students with interests in food culture to enroll in courses developed for the new major.

(Note that as of writing I have not reviewed the full proposal, so this letter is not to be taken as endorsement of all specific elements of the proposal.)

Sincerely,

J. C. Berendzen, Ph.D.  
Associate Professor and Chair of Philosophy



January 24, 2017

To the Members of the College of Arts and Sciences Curriculum Committee, the University Courses and Curriculum Committee, and the Standing Council for Academic Planning:

I write in support of the proposed new food major, and to affirm this Department's support of students in the program taking Political Science courses that are relevant to that major. Additionally, we will encourage our own Political Science majors who have interests in the food industry and food culture to enroll in courses developed for the new major.

We anticipate that courses in public policy are likely to attract students interested in the new major's food policy concentration. Should the time come when we are allowed to replace the position in urban/state and local politics and public policy that was eliminated in last year's Program Review and thus resume our course offerings in those areas, we would similarly look forward to students in the new major enrolling in those courses as well.

Sincerely,

A handwritten signature in black ink that reads "Philip A. Dynia". The signature is written in a cursive, slightly slanted style.

Philip A. Dynia  
Associate Professor and Chair, Department of Political Science





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DEPARTMENT OF PSYCHOLOGICAL SCIENCES

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January 23, 2017

To the Members of the College of Arts and Sciences Curriculum Committee, the University Courses and Curriculum Committee, and the Standing Council for Academic Planning:

I write in support of the proposed new food major, and to affirm the commitment Department of Psychological Sciences to contribute courses to the major's curriculum. The Department of Psychological Sciences is happy to incorporate students from the food major into our relevant course offerings, for which the usual prerequisites will apply. We similarly look forward to opportunities for our own students with interests in food culture to enroll in courses developed for the new major.

Sincerely,

1/23/2017

Erin Dupuis, Ph.D.  
Associate Professor and Chair of Psychology



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DEPARTMENT OF RELIGIOUS STUDIES

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January 11, 2017

To the Members of the College of Arts and Sciences Curriculum Committee, the University Courses and Curriculum Committee, and the Standing Council for Academic Planning:

I write in support of the proposed new food major, and to affirm the commitment Department of Religious Studies to contribute a Loyola Core course to the major's curriculum. This course is *under development*, see below. In addition, resources permitting, we may be able to develop other courses that serve this student population.

Here's the initial course that RELS will put forth...

Professor: Judith Gruber

Timeline of Development: Fall 2017 for implementation in Spring 2018

Title: Food & Sacred Traditions

Course Description:

Why does food play such a big part in so many sacred traditions? How do people use food to make sense of the world? Why do we fast, kill animals, feed spirits, and throw potluck suppers in the name of religion? In this course, students are encouraged to explore and experience concepts of food and religion as they intersect and interpret one another. A particular focus will be put on New Orleans and its food culture. Through readings, lectures, slides, videos, and hands-on experiences, we will investigate case studies from many cultures and historical periods. We will explore aspects of foods such as cooking, farming, sacrifice, aesthetics, and display as they relate to myth, magic, ritual, healing, ethics, and doctrine. This class will challenge participants to move beyond easy notions of culture, religious authority, identity and doctrine. Students will be expected to keep up with an interesting schedule of reading, to participate in class discussions and activities, and to complete written assignments including responses, several mini-projects, and a final library or field project on a topic of their choice.

Sincerely,

Terri Bednarz

Dr. Terri Bednarz, R.S.M.

Assistant Professor of New Testament Studies

Chair of the Department of Religious Studies



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**DEPARTMENT OF SOCIOLOGY**

**TO:** Members of the College of Arts and Sciences Curriculum Committee  
University Courses and Curriculum Committee  
Standing Council for Academic Planning:

**FROM:** Marcus Kondkar, Chair  
Department of Sociology

**RE:** Proposed Food Major

**DATE:** January 11, 2017

I write in support of the proposed new food major, and to affirm the commitment Department of Sociology to contribute courses to the major's curriculum. The Department of Sociology is excited to incorporate students from the food major into our relevant course offerings. Angel Parham, a member of our department, has been closely involved in the new major's planning and development as a member of the food program working group, and is working with me to update the syllabus for our *Sociology of Food and Food Justice* course. Daniel Mintz, the new program's coordinator, has also worked with Jaita Talukdar to incorporate additional food-related content into *Body, Society, Health*. Resources permitting, we are excited about the possibility of developing additional new elective courses to serve the student population drawn to the University by this major, and to contribute to the University's growing food-specific course offerings. We similarly look forward to opportunities for our own students with interests in food culture to enroll in courses developed for the new major.

Sincerely,

*Marcus M. Kondkar*

## Appendix H: Assessment Supporting Documents

### Food Studies Major: Guiding Assessment Principles

#### American Association for Higher Education's Principles of Good Practice for Assessing Student Learning:

- The assessment of student learning begins with educational values.
- Assessment is most effective when it reflects an understanding of learning as multidimensional, integrated, and revealed in performance over time.
- Assessment works best when the programs it seeks to improve have clear, explicitly stated purposes.
- Assessment requires attention to outcomes but also and equally to the experiences that lead to those outcomes.
- Assessment works best when it is ongoing, not episodic.
- Assessment fosters wider improvement when representatives from across the educational community are involved.
- Assessment makes a difference when it begins with issues of use and illuminates questions that people really care about.
- Assessment is most likely to lead to improvement when it is part of a larger set of conditions that promote change.
- Through assessment, educators meet responsibilities to students and to the public.

#### From the UMASS Program Assessment Handbook:

Effective program assessment helps to answer the following three questions:

1. What are you trying to do?
2. How well are you doing it?
3. How (using the answers to 1. and 2.) can you improve?

Where in the core curriculum are outcomes met?

Student Learning Outcomes	Courses				
	Intro	Policy Found.	Commerce / Systems Found.	Culture Found.	Capstone
Students will understand systems of food production, distribution, and consumption.	X	X	X		X
Students will demonstrate a critical understanding of food and food-related issues in their relevant cultural contexts.				X	X
Students will demonstrate a critical understanding of food and food-related issues in their relevant economic contexts.		X			X
Students will demonstrate a critical understanding of food and food-related issues in their relevant political contexts.		X	X		X
Students will demonstrate a critical understanding of issues of food justice and food sovereignty.	X	X	X	X	X
Students will be prepared to evaluate strategies for intervening in the food system at the local, regional, or global levels.		X			X

Adapted from Stassen, Martha, et al., *Program Based Review and Assessment: Tools and Techniques for Program Improvement*, UMass, 2011.