New York University Bulletin

NYU Steinhardt
Steinhardt School of Culture, Education, and Human Development

Applied Psychology

Art

Education

Health

Media

Music
**DEPARTMENT OF**

**Nutrition, Food Studies, and Public Health**

**DEGREES**
M.A., M.P.H., M.S., Ph.D.

**CONTENTS**
Faculty ........................................ 89
Master’s Programs
Nutrition and Dietetics ...................... 89
Clinical Nutrition ............................ 89
Foods and Nutrition .......................... 91
Food Studies .................................. 91
Public Health .................................. 92
Doctoral Programs
Nutrition and Dietetics ...................... 93
Food Studies .................................. 93
Public Health .................................. 93
Courses ....................................... 94

Notice: The programs, requirements, and schedules listed herein are subject to change without notice. A directory of classes is published each term with a current schedule. For the most up-to-date schedule changes, please consult ALBERT, NYU’s student information website.

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Through research, teaching, and community service, the Department of Nutrition, Food Studies, and Public Health’s mission is to generate and disseminate knowledge and to effect sustainable change in the health and well-being of our local, urban, and global communities. The department teaches undergraduate and graduate students to be broad, critical thinkers and to partner with alumni, professionals, and the larger community to provide education, research, and service focused on the role of food, nutrition, and public health in all aspects of life.

The master’s programs in nutrition and dietetics, food studies, and public health educate students through carefully developed curricula containing core, specialization, and elective courses. These programs share an interdependence that provides the next generation of students with a strong foundation for collaborative research and innovative opportunities. For further information, please visit our website at steinhardt.nyu.edu/nutrition.

The master’s programs lead to M.S., M.A., or M.P.H. degrees.

The M.S. program in nutrition and dietetics offers specialized training in either clinical nutrition or foods and nutrition, along with graduate-level dietetic internships fully accredited by the American Dietetic Association (ADA). The clinical nutrition specialization provides the undergraduate courses and post-baccalaureate experience needed to meet the ADA’s requirements for credentialing as a registered dietitian (RD).

The department’s innovative M.A. program in food studies prepares students for leadership positions in numerous food professions. Courses examine the sociocultural, economic, and historical factors that have influenced food production and consumption in both local and global settings.

The NYU master’s program in public health (M.P.H.), accredited by the Council on Education for Public Health, offers three areas of concentration: community and international health, public health nutrition, and global health leadership. The courses and faculty for the first two concentrations are largely housed with our department. The program prepares students for exciting careers in communities, organizations, and government agencies that work to improve the health of underserved population groups in the United States and throughout the world.

The department’s Ph.D. programs train students to become researchers, educators, and advanced practitioners in nutrition, food studies, and public health.

Together, these programs focus on the role of food, nutrition, and health as separate but integrated aspects of society. They emphasize the scientific, behavioral, socioeconomic, cultural, and environmental factors that affect health and the ways in which trained professionals can apply this information to help individuals and the public make dietary and other behavioral choices that will promote health and prevent disease. In support of this goal, the programs address the current reality of diet and health patterns. People are increasingly eating meals prepared outside the home in restaurants, workplaces, and supermarkets. Overweight and obesity constitute major health problems, not only in the United States but throughout the world, and coexist with classic conditions of undernutrition and emerging infectious diseases, not least of which is HIV/AIDS. Changes in society and disease risk have increased the need and demand for trained professionals who can employ nutritional, behavioral, sociocultural, and population-based strategies to improve personal, public, and environmental health.
Faculty


Lori Beth Dixon, Associate Professor. B.A. 1987, Duke; Ph.D. 1994, Penn State; M.P.H. 1999, California (Berkeley).


Farzana Kapadia, Assistant Professor. B.S. 1995, SUNY (Binghamton); M.P.H. 1997, New York; Ph.D. 2005, Columbia.

Kristie J. Lancaster, Associate Professor. B.A. 1985, Princeton; M.S. 1995, Ph.D. 2000, Penn State; RD.


Niyati Parekh, Assistant Professor. B.S. 1995, St. Xavier’s College; M.S. 1997, Nirmala Niketan College; Ph.D. 2005, Wisconsin.


Domingo J. Piñero, Clinical Assistant Professor. B.S. 1986, Central de Venezuela; M.S. 1991, Simón Bolívar (Venezuela); Ph.D. 1998, Penn State.


Yumary Ruiz, Clinical Assistant Professor. B.S. 1996, California (Los Angeles); M.P.H. 2000, San Jose State; Ph.D. 2006, Purdue.

Lisa Sasson, Clinical Associate Professor. B.S. 1981, Brooklyn College (CUNY); M.S. 1986, New York; RD.


Master’s Programs

DIRECTOR
Lisa Sasson

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DEGREE
M.S.

Nutrition and Dietetics

The Master of Science Program in Nutrition and Dietetics prepares students for a wide range of careers as dietitians and nutritionists. It provides training for registered dietitians and other students who seek to become registered dietitians or to obtain advanced academic training in one of two areas of concentration: (1) clinical nutrition, which provides all academic and internship requirements of the American Dietetic Association (ADA) for registration eligibility, and (2) foods and nutrition, which provides advanced academic training for credentialed health care professionals. Internships and field placements in specific areas of interest offer exceptional opportunities to apply nutrition knowledge in a great variety of professional settings.

These concentrations require the same core sequence of nutritional science and research courses; they differ in prerequisite, specialization, and professional experience requirements.

CAREER OPPORTUNITIES
Although the two concentrations differ most significantly in the level of clinical training, both programs are designed to train students to help individuals and the public choose foods that promote health and prevent disease; manage human, financial, and physical resources to improve the nutritional status of individuals and population groups; monitor trends and issues in the field of nutrition and translate this information into education and training programs; and apply research principles and processes to the examination of nutrition problems.

CLINICAL NUTRITION
This concentration is a 40-unit curriculum for students who would like to obtain the registered dietitian (RD) credential. There is also a 34-unit curriculum for students who already have an RD or have completed an ADA-accredited dietetic internship at the time of matriculation, but who would like to obtain a master’s degree that provides advanced training in clinical dietetics.

In order to become a registered dietitian, the ADA requires students to fulfill the following three separate sets of training requirements prior to taking the dietetic registration examination: (1) A bachelor’s degree from an accredited college; (2) Completion and verification of a specific sequence of undergraduate prerequisite courses that meet defined educational competencies and are known collectively as the Didactic Program in Dietetics (DPD); and (3) Completion of an ADA-accredited dietetic internship. The department provides two internship options, which are discussed below.

Students who do not hold bachelor’s degrees from ADA-accredited nutrition programs should take the following steps: (1) enroll in the 40-unit clinical nutrition graduate program; (2) while enrolled, take undergraduate (DPD) prerequisite courses; (3) take the one graduate course (Research Methods) required for the DPD; (4) apply for admission to a dietetic internship (which may involve master’s-level coursework); and (5) complete the dietetic internship and courses for the master’s degree. All DPD courses must be completed prior to entering a dietetic internship program. For further
information about DPD prerequisites, visit the department’s website for the M.S. Program in Nutrition and Dietetics with a concentration in clinical nutrition (steinhardt.nyu.edu/nutrition/dietetics/ms/40).

**Note 1:** Introduction to Modern Chemistry and Principles of Organic Chemistry should be taken with laboratory.

**ACADEMIC PREREQUISITES**
The following courses comprise the ADA-accredited Didactic Program in Dietetics (DPD). They may be taken while matriculated as a graduate student in clinical nutrition and must be completed prior to enrolling in graduate-level courses. As prerequisites, however, they do not earn graduate credit.


**Food Science:** Introduction to Foods and Food Science NUTR-UE.0085, Food Management Theory NUTR-UE.0091, Food Production and Management NUTR-UE.1052, Food Science and Technology NUTR-UE.1184.

**Research Methods** (earns graduate credit).

**DEGREE REQUIREMENTS:**

**CLINICAL NUTRITION (HOND:CNU)**

New Graduate Student Seminar NUTR-GE.2000.002 (0 units)
Research Methods NUTR-GE.2190
Advanced Seminar in Nutrition (6 units) NUTR-GE.2207
Nutrition Science (6 units):
  Advanced Nutrition: Proteins, Fats, and Carbohydrates NUTR-GE.2139
  Advanced Nutrition: Vitamins and Minerals NUTR-GE.2144
Advanced Clinical Nutrition (6 units):
  Pediatric Nutrition NUTR-GE.2041
  Critical Care Nutrition NUTR-GE.2043
  Sports Nutrition NUTR-GE.2045
  Weight Management NUTR-GE.2194
  Nutrition and Aging NUTR-GE.2220
  Nutritional Aspects of Eating Disorders NUTR-GE.2222.

**Terminal Experience** (3 units):
Research Applications NUTR-GE.2061 or Research Apprenticeship NUTR-2063.

**Electives Courses:** Selected from departmental and other related graduate courses by advisement.

**Didactic Program in Dietetics (DPD) Verification**
The NYU Graduate Didactic Program in Dietetics (DPD) is accredited by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association until 2011. Evaluation and verification of the ADA’s DPD requirements for dietetic registration eligibility may be obtained by students who have completed at least 15 units in residence at NYU. Students must request and file a formal application.

**DIETETIC INTERNSHIPS**
The NYU Dietetic Internship meets ADA requirements for supervised clinical practice for registration eligibility. It is currently accredited by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association from April 1999 through November 2011. It also fulfills 18 of the 40 units needed for a Master of Science degree in clinical nutrition. It is a one-year, full-time program that requires registration in three NYU semesters or two semesters and a summer session. The program includes one full semester of coursework, followed by six months of supervised practice that also involves registration in two consecutive 3-unit courses.

First semester: Interns must complete four graduate courses (12 units) before entering supervised clinical practice: Medical Nutrition Therapy NUTR-GE.2037, Research Methods NUTR-GE.2190, Nutrition-Focused Physical Assessment NUTR-GE.2196, Nutrition Counseling Theory and Practice NUTR-GE.2198.

Second and third semesters (or second semester and a summer session): Interns complete supervised clinical practice rotations in clinical nutrition therapy (13 weeks and one week of Pediatric Dental Clinical), community nutrition (three weeks), food service management (six weeks), specialties (one week), and staff relief (three weeks)—a total of at least 1200 practice hours, along with 23 hours of classroom instruction. The supervised practice takes place in one of the many affiliated hospitals, institutions, and agencies located throughout the New York metropolitan area. Because some of these sites train more than one dietetic intern, starting dates for the supervised clinical practice may vary.

Concurrently with the supervised practice, interns register in two consecutive semesters for Clinical Practice in Dietetics I and II NUTR-GE.2146, 2147. Class sessions cover the Code of Ethics of the ADA/Commission on Dietetic Registration (CDR) and the Standards of Practice for dietetic professionals; political, legislative, and economic factors affecting dietetic practice; and development of effective communication and counseling skills.

**Admission requirements:** Applicants must (1) hold a baccalaureate from an accredited college or university; (2) present an official ADA Verification Statement of Completion of a DPD, or a statement of Declaration of Intent to Complete a DPD, with original signatures; (3) apply and gain acceptance into the clinical nutrition M.S. program; and (4) apply and be accepted into the NYU Dietetic Internship. Preference will be given to applicants with an overall academic average of B or better.

**Application procedures:** Because students in the NYU Dietetic Internship take courses in the clinical nutrition M.S. program, and because the NYU Dietetic Internship participates in national computer matching and the electronic centralized application process (DICAS), the admission process requires three separate applications to (1) the NYU Steinhardt School of Culture, Education, and Human Development M.S. program in clinical nutrition (HOND:CNU), (2) the NYU Dietetic Internship, and (3) the national computer matching system. Each requires a separate fee, and all should be filed at the same time.

**Deadlines:** Applications are accepted twice annually, in September for the following spring, and in February for the following fall. Visit steinhardt.nyu.edu/nutrition/internships/dietetics for specific dates.

The James J. Peters Veterans Affairs Medical Center Dietetic Internship/ NYU Master’s Degree Program is conducted jointly by NYU’s Department
Food Studies

In 1996, New York University launched a graduate program in food studies, an interdisciplinary approach toward food scholarship. In doing so, this department formalized an emerging field as a state-accredited academic entity, offering the first food studies degree programs in the United States. We emphasize the ways individuals, communities, and societies relate to food within cultural and historical contexts. Food studies is an umbrella term that includes foodways, gastronomy, and culinary history as well as historical, cultural, political, economic, and geographic examinations of food production and consumption, using food as a lens through which to view, explore, analyze, and interpret society in the present as well as in the past.

Our approach to food studies is an interdisciplinary one, rather than multidisciplinary. We present thematically based courses, instead of discipline-directed ones. Because of this, we deconstruct historical and contemporary issues from varying angles, view units, and perspectives.

The food studies M.A. program includes two areas of concentration:

Food Culture (FOOD:CUL) examines the social, economic, cultural, and psychological factors that have influenced food consumption practices and patterns in the past and present. Students study historical, sociological, and anthropological aspects of food.

Food Systems (FOOD:SYS) explores food systems, tracing commodities and agricultural concerns from production through consumption and post consumption. It emphasizes international, national, and local food systems where students explore environmental, ethical, and economic factors in food production and distribution.

The overall program includes 40 units of core, specialization, practical experience, and research courses, and encompasses the following:

- Focuses studies in one of two areas of concentration—food culture and food systems.
Challenges students with core, specialization, and elective courses offered by the department and by other NYU Steinhardt departments and by New York University’s Stern School of Business, Wagner Graduate School of Public Service, Graduate School of Arts and Sciences, or Tisch School of the Arts.

Broadens work experience. The program helps students locate internships in a vast array of potential employment sites and place them in positions where they can develop new skills and gain access to potential employers.

Gives access to food production companies, nonprofit food organizations, publishers, public relations and marketing firms, magazines, food distributors, food producers, and educational institutions, as well as to the food professionals who work in them and enrich the program by serving as adjunct faculty and guest lecturers.

Emphasizes development of critical thinking and research skills that help students analyze and solve problems that may be encountered in professional work.

Food studies careers focus more on the conceptual and creative aspects related to the role of food in culture and society, as well as the ever-changing food system. They involve product development; advertising, marketing, and public relations; communications and media, writing and editing, styling, photographing, testing, teaching, consulting, economic development, and research. Food studies careers can also occur in any place where food is developed, produced, purchased, prepared, distributed, transported or served: corporations and companies; hotels, resorts, spas; convention centers; airlines; educational institutions; health care facilities; community sites; government agencies; production companies; non-profit organizations; and consulting firms.

ACADEMIC PREREQUISITES

The following course is a prerequisite to the Program in Food Studies. Any unmet prerequisites may be fulfilled while enrolled in the M.A. program, either by taking courses or by passing exemption examinations.

Course: Introduction to Foods and Food Science or related coursework.

Work experience: Students entering the M.A. program are expected to have had at least six months of full-time food-related work experience. This experience may be in any facet of the food world. Students without this experience are expected to complete at least 500 hours of work experience during the first year of the program.

DEGREE REQUIREMENTS

The requirements for the Program in Food Studies include the following:


Electives: The Role of Food in Social Movements FOOD-GE.2013, Beverages NUTR-GE.2025, Food in the Arts FOOD-GE.2204, International Study in Foods and Nutrition (Tuscany, Italy) NUTR-GE.2208, Advanced Topics in Food Studies FOOD-GE.2240, Field Trips in Food FOOD-GE.2242.

SPECIAL OPPORTUNITIES

The department offers experiential courses, such as a 6-unit graduate summer study abroad program on food and nutrition in Tuscany, Italy and the 4-unit Global Food Cultures courses offered during January intercession. These programs immerse participants in full experiences of global food, diet, culture, and history through classroom instruction, field trips, guest speakers, and hands-on workshops.

ADMISSION REQUIREMENTS

See general admission section, page 156.

NYU Master of Public Health

**DIRECTOR**
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**DEGREE**
M.P.H.

Steinhardt participates in the university-wide NYU Master of Public Health Program, which seeks to improve the health of diverse population groups at the local, national, and global levels. The program’s mission is accomplished by preparing students to become effective public health researchers, practitioners, and leaders and by advancing public health knowledge and practice through research, education, outreach, and community engagement. The NYU MPH program’s unique university-wide configuration allows it to draw upon faculty and other professionals from across the university and from partner organizations worldwide to design and deliver multidisciplinary educational, research, and practice-based training to enhance student experiences and promote continued professional development.

The NYU MPH program offers concentrations in Community and International Health, Global Health Leadership, and Public Health Nutrition. For complete information on the NYU MPH program, including degree requirements, admissions, and program services, please refer to the NYU MPH website and bulletin at www.nyu.edu/ mph.
Doctoral Programs

The department offers doctoral education in (1) nutrition and dietetics, (2) food studies, and (3) public health. Because these programs are small and highly selective, the department administers them jointly. Within the overall program structure, students are encouraged to select specific courses, course sequences, and dissertation proposal and research topics that meet their individual interests and goals. Each program is developed individually by students in consultation with advisers who are specialists in the course of study.

Application procedures, general admission requirements, examination and research requirements, and overall course requirements are the same for all doctoral programs. Program admission requirements and prerequisites differ for each doctoral area and are described under that area.

GENERAL ENTRANCE REQUIREMENTS
Master’s degree from an accredited institution and GRE scores for the verbal and quantitative sections; TOEFL scores (if applicable); demonstrated leadership potential as shown by honors, awards, publications, active participation in professional organizations or agencies, or independent research; a statement of goals (500 words) explaining why the applicant is seeking a doctoral degree and how doctoral training will help achieve career goals and contribute to the profession; and three letters of recommendation from employers, former professors, or professional colleagues who have observed the applicant’s work. Applicants whose credentials pass an initial screening are interviewed in person or by telephone.

DEGREE REQUIREMENTS
For doctoral requirements of the Steinhardt School of Culture, Education, and Human Development, see pages 178-81. In addition to school requirements, the department requires 18 units of specialization courses.

Nutrition and Dietetics
The interdisciplinary Ph.D. program of advanced study in nutrition and dietetics provides broad training in education, specialization, and research theory and applications. The program is designed specifically to meet the needs of employed professionals who desire further education to advance in their careers or to develop a career in academcis. The program prepares graduates for teaching, research, administrative, and leadership positions in academic, public health, government, industry, and other institutions.

ADMISSION REQUIREMENTS
In addition to the general requirements listed above, applicants should submit a current résumé or curriculum vitae. As determined in consultation with an adviser, some preparatory academic work may be required in addition to minimum specialization requirements for the degree.

Public Health
The Doctoral Program in Public Health is targeted to individuals who wish to develop advanced skills in public health research. Graduates of the program are prepared for careers as leaders in academic institutions, public and private sector organizations, and governmental agencies in state, national, and international settings. Students will benefit from the interdisciplinary nature of the department and the wider NYU community where faculty have existing research programs in the United States and internationally.

ADMISSION REQUIREMENTS
In addition to the general requirements listed above, a prior graduate degree in public health or a related field is strongly preferred. Preference is given to applicants with previous experience conducting public health or social science-based research.

Food Studies
The food studies doctoral program at NYU is an interdisciplinary program of advanced study focusing on food as it intersects with society, culture, environment, health, history, and commerce. This highly selective program prepares students for positions in higher education, including teaching, research, and administrative positions; positions outside the academy, including public policy, government, for-profit and not-for-profit private industry; and other positions in education, including secondary institutions seeking teachers with advanced degrees and adult learning communities.

STEINHARDT FELLOWS
PROGRAM AND RESEARCH ASSISTANTSHIPS
See page 169.
Courses

The courses listed herein are to be offered in 2011-2013.

NOTES TO COURSES

*Registration closed to special students.

Please be advised that licensing agencies and placement facilities in your field of study may require that you undergo a criminal background check, the results of which the agency or facility must find acceptable prior to placement or licensure.

NUTRITION/NUTR-GE

Medical Nutrition Therapy
NUTR-GE.2037 45 hours: 4 units.

Beverages
NUTR-GE.2025 45 hours: 3 units.

Pediatric Nutrition
NUTR-GE.2041 30 hours: 3 units.

Maternal and Child Nutrition
NUTR-GE.2042 30 hours: 3 units.

Critical Care Nutrition
NUTR-GE.2043 30 hours: 3 units.

Sports Nutrition
NUTR-GE.2045 30 hours: 3 units.

Research Applications
NUTR-GE.2061 30 hours: 3 units.

Field Experience
NUTR-GE.2077 45 hours per unit: 3-4 units.

Advanced Nutrition: Proteins, Fats, and Carbohydrates
NUTR-GE.2139 30 hours: 3 units.

Advanced Nutrition: Vitamins and Minerals
NUTR-GE.2144 30 hours: 3 units.

Clinical Nutrition Services
NUTR-GE.2145 30 hours: 3 units.

Clinical Practice in Dietetics I
NUTR-GE.2146 150 hours per unit: 3 units. Restricted to NYU dietetic interns.

Clinical Practice in Dietetics II
NUTR-GE.2147 150 hours per unit: 3 units.

Nutrition Assessment Methods in Research
NUTR-GE.2178 30 hours: 3 units. Prerequisite: NUTR-UG.0085, UACHEM-0002.

Food Science and Technology
NUTR-GE.2184 45 hours: 3 units.

International Nutrition
NUTR-GE.2187 10 hours per unit: 1-3 units.

Research Methods
NUTR-GE.2190 30 hours: 3 units.

Nutritional Epidemiology
NUTR-GE.2192 30 hours: 3 units.

Weight Management
NUTR-GE.2194 30 hours: 3 units.

Nutrition-Focused Physical Assessment
NUTR-GE.2196 30 hours: 2 units.

Nutrition Counseling Theory and Practice
NUTR-GE.2198 30 hours: 3 units.

Nutrition Education
NUTR-GE.2199 30 hours: 3 units.

Seminar in Advanced Nutrition
NUTR-GE.2207 10 hours per unit: 1-6 units. Departmental permission required.

Complementary and Alternative Nutrition Therapies
NUTR-GE.2210 30 hours: 3 units.

Nutrition in Food Studies
NUTR-GE.2215 30 hours: 3 units.

Nutrition and Aging
NUTR-GE.2220 30 hours: 3 units.

Nutritional Aspects of Eating Disorders
NUTR-GE.2222 30 hours: 3 units.

Seminar in Advanced Nutrition
NUTR-GE.2280 10 hours per unit: 1-6 units.

Seminar in Advanced Nutrition: Landmark Studies
NUTR-GE.2281 30 hours: 3 units.

Seminar in Advanced Nutrition: Genetics and Pediatrics
NUTR-GE.2281 10 hours: 1 unit.

Seminar in Advanced Nutrition: Ethical Issues in Nutrition and Health Care
NUTR-GE.2283 10 hours: 1 unit.

Seminar in Advanced Nutrition: Bariatric Surgery Weight Loss Management
NUTR-GE.2284 10 hours: 1 unit.

Seminar in Advanced Nutrition: Obesity in Clinical Practice
NUTR-GE.2285 30 hours: 3 units.

Seminar in Advanced Nutrition: Diseased Gut
NUTR-GE.2286 30 hours: 3 units.

Seminar in Advanced Nutrition: Nutragenetics and Nutrigenomics
NUTR-GE.2287 30 hours: 3 units.

Seminar in Advanced Nutrition: Ethical Controversies
NUTR-GE.2288 30 hours: 3 units.

Independent Study
NUTR-GE.2300 30 hours: 3 units. See Departmental Courses section for additional listings.

FOOD STUDIES/FOOD

Sensory Evaluation of Foods
FOOD-GE.2010 30 hours: 3 units. Prerequisite: NUTR-UG.1185.

Food History
FOOD-GE.2012 45 hours: 3 units.

Food Policy
FOOD-GE.2015 30 hours: 3 units.

Food Markets: Concepts and Cases
FOOD-GE.2016 30 hours: 3 units.

Contemporary Issues in Food Studies
FOOD-GE.2017 30 hours: 3 units.

Comparative Cuisines
FOOD-GE.2019 30 hours: 3 units.

Food Writing
FOOD-GE.2021 30 hours: 3 units.

Beverages
NUTR-GE.2025 45 hours: 3 units.

Food Systems I: Agriculture
FOOD-GE.2033 30 hours: 3 units.

Food Systems II: Processing and Industrialization
FOOD-GE.2034 30 hours: 3 units. Prerequisite: Food Systems I.

Waste, Water, and the Urban Environment
FOOD-GE.2036 30 hours: 3 units.

Research Apprenticeship in Food and Nutrition
FOOD-GE.2063 30 hours: 3 units.

International Food Regulation
FOOD-GE.2110 30 hours: 3 units.

Food Photography
FOOD-GE.2271 15 hours: 1 unit.
Courses, continued

Techniques of Regional Cuisine
FOOD-GE.2183 30 hours: 2 units.

Research Methods
FOOD-GE.2190 30 hours: 3 units.

Food and Culture
FOOD-GE.2191 30 hours: 3 units.

Food in the Arts
FOOD-GE.2204 30 hours: 2 units.

Nutrition in Food Studies
NUTR-GE.2215 30 hours: 3 units.

Advanced Foods
FOOD-GE.2216 15 hours per unit: 1–3 units.
Prerequisite: NUTR-GE.0085 or equivalent.

Fieldtrips in Foods
FOOD-GE.2230 10 hours: 1 unit.

Fieldtrips in Foods: Community Support Agriculture
FOOD-GE.2231 10 hours: 1 unit.

Fieldtrips in Foods: Urban Agriculture
FOOD-GE.2232 10 hours: 1 unit.

Fieldtrips in Foods: Ethnic New York City
FOOD-GE.2233 10 hours: 1 unit.

Fieldtrips in Foods: Food Manufacturing
FOOD-GE.2234 10 hours: 1 unit.

Advanced Topics in Food Studies
FOOD-GE.2240 30 hours: 3 units.

Advanced Topics in Food Studies: The Agro-Industrial Complex
FOOD-GE.2241 30 hours: 3 units.

Advanced Topics in Food Studies: Women and Food
FOOD-GE.2242 30 hours: 3 units.

Advanced Topics in Food Studies: Food and Popular Culture
FOOD-GE.2243 20 hours: 2 units.

Advanced Topics in Food Studies: Food Sociology
FOOD-GE.2244 30 hours: 3 units

Advanced Topics in Food Studies: Food and Fine Arts
FOOD-GE.2245 30 hours: 3 units.

Advanced Topics in Food Studies: Food in Western Art
FOOD-GE.2246 30 hours: 3 units.

Global Food Cultures
FOOD-GE.2250 40 hours: 4 units.

Global Food Cultures: Hong Kong
FOOD-GE.2251 40 hours: 4 units.

Global Food Cultures: Puebla, Mexico
FOOD-GE.2252 40 hours: 4 units.

Sustainability of Food Systems
FOOD-GE.2260 20 hours: 2 units.

Sustainability on the East End of Long Island
FOOD-GE.2261 20 hours: 2 units.

Food and Culture
FOOD-GE.2270 30 hours: 3 units.

Food and Culture: New Orleans
FOOD-GE.2271 30 hours: 3 units.

Food and Culture: Vermont
FOOD-GE.2272 30 hours: 3 units.

See Departmental Courses section for additional listings.

PUBLIC HEALTH/PUHE

Epidemiology
PUHE-GE.2306 40 hours: 3 units.

Nutrition in Public Health
PUHE-GE.2213 30 hours: 3 units.

International Health and Economic Development
PUHE-GE.2314 30 hours: 3 units.

Public Health Through Film and Fiction
PUHE-GE.2315 30 hours: 3 units.

International Community Health Seminars
PUHE-GE.2316 30–180 hours: 6 units.

Global Issues in Public Health (Puebla, Mexico)
PUHE-GE.2317 30 hours: 3 units.

Assessing Community Health Needs
PUHE-GE.2318 45 hours: 3 units.

Writing Grants and Funding Proposals for Health-Related Programs
PUHE-GE.2319 30 hours: 3 units.

History and Principles of Public Health
PUHE-GE.2322 30 hours: 3 units.

Advocating for Community Health
PUHE-GE.2335 30 hours: 3 units.

Program Planning and Evaluation
PUHE-GE.2349 30 hours: 3 units.

Social and Behavioral Determinants of Health
PUHE-GE.2355 30 hours: 3 units.

Environmental Health Problems
PUHE-GE.2356 30 hours: 3 units.

Internship and Seminar in Public Health
PUHE-GE.2360 Minimum of 180 hours: 3 units. Fall, spring, summer.

Research Methods in Public Health
PUHE-GE.2361 30 hours: 3 units. Fall. Open only to public health students.

International Population and Family Health
PUHE-GE.2383 30 hours: 3 units.

Health Communications: Theory and Practice
PUHE-GE.2405 30 hours: 3 units.

Community-Based Health Interventions
PUHE-GE.2410 30 hours: 3 units.

DEPARTMENTAL COURSES/

Nutrition, Food Studies, and Public Health: New Graduate Student Seminar
FOOD-GE.2000.001 and NUTR-GE.2000.002 3 hours: 0 units.

Sensory Evaluation of Foods
FOOD-GE.2010 30 hours: 3 units.
Prerequisite: NUTR-UG.1185.

Research Applications
NUTR-GE.2061 30 hours: 3 units.

Research Apprenticeship in Food and Nutrition
NUTR-GE.2063 45 hours per unit: 1–6 units.

Food Science and Technology
NUTR-GE.2184 45 hours: 3 units.
Prerequisites: NUTR-UG.0085, V25.0002.

Research Methods
NUTR-GE.2190 30 hours: 3 units.

Independent Study
NUTR-GE.2300 45 hours per unit: 1–6 units; hours to be arranged through advisement.

Doctoral Seminar
NUTR-GE.3098 10 hours: 1 unit.