FOOD STUDIES CURRICULUM: FOOD CULTURE AND FOOD SYSTEMS (FOOD)

FIRST SEMESTER REQUIREMENTS

Matriculation: See advisor to complete and file Statement of Requirements form (Matriculation Agreement).

New Graduate Student Seminar: Register for E33.2000.01 (0 credits). Class meets only three times during the semester.

English Language Competency: Provide evidence of English language proficiency.

Note: No master's level E33 courses may be taken pass/fail (by departmental decision, March 5, 2002).

CORE CURRICULUM

Total Credits = 40

Core Courses (taken by all students in program) 15
E33.2017 Contemporary Issues in Food Studies (3) FALL
E33.2033 Food Systems I: Agriculture (3) FALL
E33.2015 Food Policy (3) SPRING
E33.2191 Food and Culture (3) FALL
E33.2215 Nutrition in Food Studies (3) SPRING

Research 6
E33.2190 Research Methods (3) FALL and SPRING
E33.2061 Research Applications (3), or FALL and SPRING
E33.2063 Research Apprenticeship (3)* FALL, SPRING

AREAS OF CONCENTRATION 12

Food Systems (FOOD-SYS)
E33.2016 Food Markets: Concepts and Cases (3) SPRING
E33.2036 Water, Waste and the Urban Environment (3) FALL
E33.2034 Food Systems II: Processing and Industrialization (3) SPRING
E33.2110 International Food Regulation (3) FALL

or

Food Culture (FOOD-FDS)
E33.2012 Food History (3) SPRING
E33.2019 Comparative Cuisines (3) FALL
E33.2021 Food Writing (3) FALL, SPRING
E33.2205 Theoretical Perspectives in Food Culture SPRING

ELECTIVES (by advisement) 7

* Requires permission and approval.

To plan curriculum, see page 2.
SUGGESTIONS FOR ELECTIVES: FOOD STUDIES: FOOD CULTURE AND FOOD SYSTEMS
(FOOD-CUL, FOOD-SYS)

Students may choose electives from the alternative area of concentration, from the list below, or from others of interest in NYU's various schools: the Stern School of Business, the Wagner School of Public Service, the Graduate School of Arts and Sciences, and the Tisch School of the Arts.

Graduate students may ONLY enroll in 2000 level classes

E33.2044  Environmental Effects on Food & Nutrition (3)  Fall
E33.2208  International Study in Foods & Nutrition (6)  Summer
E33.2225  Field Trips in Foods (1-2)  Fall
E33.2006  Entrepreneurship in Food (3)  Spring
E33.2300  Independent Study (1-6)  Requires permission and approval.  Fall, Spring, Summer

Others by advisement

NOTE: All courses in the alternative Area of Concentration can be taken as electives.

FOOD CULTURE (CUL) AND FOOD SYSTEMS (SYS) M.A. (FOOD): CURRICULUM PLANNING

TAKE IN THE FIRST SEMESTER
E33.2000.01  New Graduate Student Seminar
Provide evidence of English language proficiency
Any remaining prerequisite courses or work hours
And, file Statement of Master’s Requirements (Matriculation) form: see advisor

TAKE AS EARLY AS POSSIBLE IN THE PROGRAM
E33.2017  Contemporary Issues in Food Studies (3)  Fall
E33.2217  Food Systems I: Agriculture (3)  Fall,
E33.2190  Research Methods (3)  Fall, Spring
E33.2191  Food and Culture  Fall

TAKE WHENEVER CONVENIENT
E33.2019  Comparative Cuisines (3)  Fall
E33.2021  Food Writing (3)  Fall, Spring
E33.2038  Food Systems II: Processing and Industrialization (3)  Spring
E33.2012  Food History (3)  Spring
E33.2036  Water, Waste and the Urban Environment (3)  Fall
E33.2110  International Food Regulation  Fall
E33.2215  Nutrition in Food Studies(3)  Spring
E33.2205  Theoretical Perspectives in Food Culture  Spring
E33.2016  Food Markets: Concepts and Cases  Spring
E33.2006  Food Policy  Spring

Any other electives of interest

TAKE AS LATE IN THE PROGRAM AS POSSIBLE
E33.2061  Research Applications (3), or  Fall, Spring
E33.2063  Research Apprenticeship (3)  (requires application and permission)  Fall, Spring
New Graduate Student Seminar: Food Studies  
E33.2000    3 hours: 0 points  
Prerequisite:  500 hours of related work experience (may be taken concurrently during the first year of study)  
Introduction to academic and professional resources at New York University and to career opportunities in food studies.  Class meets three times during the first semester of study.

Contemporary Issues in Food Studies  
E33.2017    30 hours: 3 points  
Survey and critical examination of the broad range of current economic, social, demographic, environmental, and ethical trends that affect the food system.  Examples:  global labor markets, international agribusiness, food biotechnology, global marketing.

Food Systems I: Agriculture  
E33.2033    30 hours: 3 points  
Surveys issues surrounding food production from an agricultural perspective.  Students will gain an understanding of how agricultural production shifted from a Jeffersonian ideal to an industrial and political practicality.  Topics include the agrarian ideal of the yeoman farmer, the ascendancy of markets and agricultural commodification, the politicization of agriculture and the farm bill, and sustainable agricultural systems.

Food Policy  
E33.2015    30 hours: 3 points  
Analysis of the political, economic and social causes and consequences of food production, marketing and product development.

Food and Culture  
E33.2191    30 hours: 3 points  
Study of the complex interactions between food and culture, by specifically analyzing how individuals, communities and societies identify themselves through food.  We explore the relationships between food and gender, socio-economics, race, and ethnicity.

Nutrition in Food Studies  
E33.2215    30 hours: 3 points  
An accelerated survey of basic principles of nutrition applied to food studies:  nutrient functions, nutritional requirements, food composition, menu planning and assessment, food safety, dietary patterns, diet and health issues, dietary recommendations, food products for nutritional purposes.  For students with no previous training in nutrition or health.

Food Markets:  Concepts and Cases  
E33.2016    30 hours: 3 points  
Explores the conceptual underpinnings of the distributive networks through which food travels from farm to table.  Examines the relationships between markets, states, and society in their historical and contemporary forms.  Employs case studies of how commodities travel through the food system at the local, national and international levels.  Topics include:  mass markets and niche markets; the culture of markets; reciprocity, exchange and redistribution; conventional and alternative supply chains.

Waste, Water and the Urban Environment  
E33.2036    30 hours: 3 points  
Investigates the final stages of the food system, water and waste disposal, as it is manifested in the urban metropolis.  This course also draws upon the historical underpinnings of the systems used to manage water and waste, but also the underlying issues of purity and contamination that these systems are also designed to address.  Issues include water and waste in relation to changing landscapes and demographics, enmeshment in urban policymaking, and competing notions of environmentalism.
Food Systems II: Processing and Industrialization
E33.2034  30 hours: 3 points
Prerequisite: Food Systems I
Is a survey of issues surrounding food production from a processing perspective. Students will gain an understanding various forms of food processing and the issues that surround industrial food production.

International Food Regulation
E33.2110 30 hours: 3 points
Examines the international legal and regulatory systems that affect global food production and distribution. The course also explores some debates over food regulation and how different countries approach these controversies and the variety of policy outcomes that result from these debates.

Food History
E33.2012  45 hours: 3 points
Examination of food and diets from historical and international perspectives. Considers the origins of foods, the co-evolution of world cuisines and civilizations, the international exchange and spread of foods and food technologies following the voyages of Columbus, and the effects of the emergent global economy on food production, diets, and health.

Comparative Cuisines
E33.2019  30 hours: 3 points
Examination of world cuisines and their influences on late 20th century North American food, meals, and menus. Students will analyze various cuisines from the perspective of geography, climate, colonialism, economics, politics, and culture.

Food Writing
E33.2021  30 hours: 3 points.
Practical experience in writing reports, articles, pamphlets, and other informational materials in the student's primary area of interest in foods and nutrition, along with studies of classic readings in these fields.

Theoretical Perspectives in Food Culture
E33.2205  30 hours: 3 points
Examining theoretical literature commonly employed and debated in food studies. Through the work of such established scholars as Freud, Elias, Foucault, de Certeau, Veblen, and Barthes, students will explore on-going debates in traditional academic disciplines, and understand their usefulness to recent scholarship in the developing field of food studies.

Research Applications
E33.2061  30 hours: 3 points.
Prerequisite: Research I (E33.2190)
Theoretical and applied aspects of research design and data analysis and interpretation. Students learn how to professionally present a paper orally and prepare it for publication.

Research Methods
E33.2190  45 hours: 3 points.
Introduction to design, interpretation, and evaluation of a research project in the student's primary field of interest.