

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), <u>or</u>	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, Sum

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), <u>or</u>	Fall, Spring
E33.2063 Research Apprenticeship (3) (<i>requires application and permission</i>)	Fall, Spring

COURSE DESCRIPTIONS: CORE AND SPECIALIZATION

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.