



Concentration in Food Studies

Food Studies is an inherently interdisciplinary subject. Completion of a concentration in Food Studies will give students a well-rounded understanding of food systems, food cultures, and the science of food in a global context. Students begin their study of food with broad-based introductory courses and pursue the methodology of Food Studies with experiential (practical) courses. In consultation with their advisor, students create a track of upper-level courses to meet their particular interests with the goal of deep engagement with the crucial ideas that shape the production, consumption, and enjoyment of food. The concentration requires 24 credits with at least 8 credits in 300-level courses. The required elements include:

- Core Course: 3 credits
- Experiential Learning Courses: 6 credits
- Complementary course in the Humanities with an emphasis on writing (3 credits)
- Internship: 1-3 credits
- Track Courses (track to be designed by student in consultation with faculty advisor): 6-8 credits
 - Example tracks: Agroecology, Food Writing/Food Media, Food & Sustainability, Food Justice
- Self-Designed Tutorial in Food Studies (Junior or Senior year; 4 credits)

Food Studies concentration requirements may also be fulfilled at our partner institutions:

- Study Abroad semester at Umbra Institute in Perugia, Italy
- Advanced courses at Bard-Annandale
- Relevant courses in the OSUN Network

Food Studies BA students may also pursue a Master of Food and Agriculture Law and Policy at Vermont Law School under the dual-degree program established by Simon's Rock with VLS. Interested students should contact Career Development early in the fall semester of sophomore year.

Core courses (minimum 3 credits)

ENVS 107 Agroecology

GEOG 114 Intro to Cultural Geography

LR 114m Reading Critically: Cultivating Food Media Literacy

FOOD 102m Food Studies: A First Course

Experiential Learning Courses (6 credits)

FOOD 103m Food Studies: Cheese

FOOD 104m Food Studies: Fermented Foods

ENVS 110m Sweet History (Maple Sugaring)

ENVS 112m Apiculture

ENVS 114m Organic Farming

ENVS 215 Ethnobotany

ENVS 208 Ecology of Closed-Loop Food Systems

Complementary Courses in the Humanities (3 credits)

ANTH 100 Intro to Anthropology

COMM 205 Leadership, Writing, Public Speaking for Social and Environmental Justice

FILM 130 Audio Production and Storytelling

LIT 106m Creative Nonfiction

PHIL 175 Ethics

SOC 100 Intro to Sociology

SOC 115 Race, Ethnicity, Class, and Gender

Track Courses (6-8 credits; coherent track created by student and advisor)

ANTH 317 Subjects and Objects: Engagements with Material Culture

BIO 207 Mycology

ENVS 215 Ethnobotany

FREN 216 French Food, Culture and Literature

GEOG 215 The Agricultural World

GEOG 313 Global Political Ecologies

HIST 234 Global Commodity History

LIT 201 Climate Fictions

PHIL 283 Environmental Ethics

SOCS 204: Globalization

Other advanced courses offered at Umbra Institute, Bard-Annandale, or via OSUN partners

Recent internships:

Berkshire Agricultural Ventures (Great Barrington, MA)

Braiseworthy (Pittsfield, MA)

Museum of Chocolate (Perugia, Italy)

Community Farm (Simon's Rock campus)

Sample tutorial topics:

Food Access, Food Justice

Sustainable and Organic Food Production

Narratives of Food in Literature and Media

Food Justice: Community Raised Bed Gardens

Sample Senior Theses:

“Fun With Fermentation: A Scientific Cookbook”

“Taste and Tradition: An Exploration into Ethnic Cuisine and How Food Protects and Shares a Wide Variety of Cultural Heritages”

“Food as a Social Justice Issue: The Food Justice Movement in the US”

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