

FOOD STUDIES (FOOD-GE)

FOOD-GE 2003 Food Studies Internship (1-6 Credits)

Typically offered not typically offered

Practical work experience in food studies or food management tailored to the specific interests and career goals of each student. Work may be voluntary or paid and is supported by in-class discussion, written projects, and presentations. Should be taken in the last year of study.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: Yes

FOOD-GE 2004 Food Project Development (3 Credits)

Typically offered Fall

Advanced course addressing market needs, research methods, trend projections, feasibility, evaluation strategies, capital budgets, and financing for development of food service projects.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2006 Food Entrepreneurship (3 Credits)

Typically offered Spring

Development of new concepts in food business operations through planning, organization, implementation, and evaluation of independent and multiunit operations: concept development, initiation, financing, site selection, franchising and analysis and control of risk.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2007 Food Economics: Consumer Behavior (3 Credits)

Typically offered Spring term of odd numbered years

The goal of this course is to analyze the consumer side of food markers & related policy using tools of microeconomic analysis. In the first half of the course theoretical tools are developed, starting from individual choice & moving up to market demand. In the second part of the course, the focus shifts to applications of consumer economic theory in the food system, & how policies can alter consumer behavior.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2008 Food Economics: Firm Strategic Behavior (3 Credits)

Typically offered Fall of even numbered years

The course provides students with an intermediate level understanding of the microeconomics of firm or business behavior, & to apply these tools to current policy issues in the food system. Students explore the effect of firm decision-making on size, scale, & scope, & apply the tools to firms in the food sector. A range of outcomes is explored: free market, firm self regulation, socially responsible firm behavior, shared value firm behavior, & government regulation. The course is designed for policy & food interested students with little as well as no background in economics, or for those who have completed an introductory course that used a text on par with Krugman & Wells.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2012 Food History (3 Credits)

Typically offered Fall, Spring, and Summer terms

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 food technologies following the voyages of Columbus - and the effects of the emergent global economy on food production- diets- and health.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2013 The Roles of Food in Social Movements (3 Credits)

Typically offered not typically offered

How food is used as a tool in social movements across cultures and time. Some of the themes of the course are food and revolutions, food as a form of social resistance and food as an apparatus for government policies. Students will learn that food's highly flexible meaning can be both a force for change as well as oppression.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2015 Food Policy (3 Credits)

Typically offered Spring

Analysis of the economic and social causes and consequences of current trends in food production- marketing and product development.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2017 Contemporary Food Sociology (3 Credits)

Typically offered Fall

Covers production, distribution & consumption of food in the context of social, cultural, technological & biological processes under conditions of globalization. Employing approaches from the humanities & the social sciences, this course prepares students to initiate the process of analyzing the current American food system, its global connections, & proposed local alternatives that is developed further in other courses. Through lectures, readings & research the students master established facts & concepts about contemporary urban food cultures & produce new knowledge of the same.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2019 Cuisine in Context: A Case Study (3 Credits)

Typically offered occasionally

Examination of the cuisines of Europe, South America, Asia, and Africa and their influences on late 20th century North American foods, meals, and menus. Students will analyze these cuisine from perspective of geography, climate and culture, through readings, lectures, films, in-class tastiness, and restaurant field trips.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2021 Food Writing (3 Credits)

Typically offered Fall and Spring

This course combines practical lessons in writing for a popular audience with a bird's eye view of the tradition of food writing; an engagement with craft; and a contemporary understanding of food's place in our culture and politics. We address social trends and movements including political upheaval, racial and economic justice, gender and identity, and intense social change through writing about food. Students learn the publishing and editing process.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2022 Organic and Sustainable Agriculture Policy (3 Credits)

Studying in Washington, DC, we undertake a deep study of sustainable and organic agriculture policy by examining research, advocacy and policymaking. Relying on the expertise of locally based scholars, researchers, and advocates, the course consists of lectures, panel discussions, Q&A sessions with experts, and site visits to better understand how these three key components interact.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2023 Digital Skills in Food Media (2 Credits)*Typically offered Fall and Spring*

In this hands-on communications course on food media, students learn how to use social media, write for the web, analyze photography and video, and build and develop a website for an idea – whether it be business, personal, or professional.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2024 Food, Gender and Sexuality (3 Credits)**

We explore the intersection of gender, sexuality, identity, culture and food. Students analyze sexual identity, human sexuality, sexual orientation and gender on real and perceived cultural views of food and consumption.

Topics include how society assigns gender to food by investigating historical and contemporary texts. Employing advertisements, menus, cookbooks, TV, films and packaging, students critically analyze gendering practices. Theoretical frameworks include queer theory, early feminist theory, Whiteness theory and male studies and transgender studies.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2025 Wine and Spirits (2 Credits)***Typically offered Fall*

Basic principles & practical experience in development of beverage systems & menus. Considers pricing, equipment, legal, merchandising & personnel policies.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2026 Food and Inequalities (3 Credits)**

This course examines the role of U.S. food and agricultural policy in perpetuating racial and economic inequality. Topics include agriculture, class and race; farm size and inequality; farm labor; low-wage workers in the food chain; food insecurity; and environmental inequality. The class covers both historical and contemporary social movements that respond to inequities within the food system. The course prepares students to effectively evaluate contemporary legal and policy responses to food systems inequality.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2030 Introduction to Urban Agriculture (2 Credits)***Typically offered Fall, Spring, and Summer terms*

This course provides a practical introduction to urban agriculture. Students learn horticultural skills at the NYU Urban Farm Lab. Students learn about biological processes and how they fit together in a system. Through visits to other sites around the city, students are exposed to various strategies for practicing urban horticulture. Additionally, we engage with greater themes found within urban agriculture such as entrepreneurship, food justice, individual and group sustenance, cultural enactments of identity, community building, and education.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2033 Food Systems (3 Credits)***Typically offered Fall*

The core Food Systems course covers the US food system from an applied economic perspective, recognizing that the food system operates in a market. We begin by studying the mechanics of the different stages of the food system: farm, distribution, retailing and consumer. The course then turns to social and environmental costs of the food system. After covering the strengths and weakness of the food system, students explore topics such as sustainability, globalization, resiliency, consumer choice, and equity.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2035 Food Service Systems (3 Credits)***Typically offered occasionally*

Examination of food service systems, with emphasis on site-specific and corporate functions and current trends in the industry.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2039 Food Policy and Politics (3 Credits)***Typically offered occasionally*

The course focuses on how the United States designs and implements policies and programs to foster social goals including sufficient, safe, affordable, and sustainable food supply. Students examine why the US does or does not decide to set policies; review how stakeholders become involved in and influence policy development; identify the social, cultural, economic, and political factors that influence positions on policy issues; and explore the ways in which these factors promote or act as barriers to policies aimed at promoting the health of people and the planet.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2040 Food Advocacy (3 Credits)***Typically offered Fall*

We explore a broad range of advocacy tools and techniques to address issues that currently shape and challenge our food system. Topics include the legal and policy underpinnings of current food systems, economic and social conditions, inequities of access to healthy food, and public health concerns. Students gain an understanding of the policy, social and legal underpinnings of the food system, and learn to creatively and collaboratively develop effective approaches to address the many complex issues that characterize and threaten it.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2055 Agriculture, Food Policy, and the US Farm Bill (3 Credits)**

Agricultural policy and some food policy is regulated by The Farm Bill, which Congress reauthorizes approximately every five years. This course covers the history of the farm bill, starting from its inception via the Agricultural Adjustment Act of 1933 up to the most recent Farm Act. Students analyze how agricultural policy is influenced by the existing political, economic and agricultural climate at the time the Farm Bill is being debated. Key shifts in farm policy include the movement from direct farm support to crop insurance, and the recent inclusion of grant-funded programming for food movement-related programs.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No

FOOD-GE 2061 Food Studies Capstone Seminar (3 Credits)*Typically offered Fall and Spring*

Theoretical & applied aspects of research design, data analysis, & interpretation. Students teams conduct, analyze, & present an evaluative or applied research project in food studies. Should be taken in the last year of study in the master's program.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** Yes**FOOD-GE 2100 Food Legislation, Regulation & Enforcement (3 Credits)***Typically offered Fall*

This course examines the legal and regulatory frameworks that underlie domestic food policy. Specific areas of emphasis are the jurisdictions of federal and state agencies, the role of the legislative bodies in creating policy, and the role of the judicial system in enforcing policies and regulations.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2103 Food & Law in Action (3 Credits)***Typically offered Spring*

We examine broad issues that currently shape our food system and explore ways to mobilize legal and policy tools in order to strategically respond to these issues. Topics include legal and policy underpinnings of the United States' and global food systems, economic and social conditions, inequities of access to adequate healthy food, and public health and environmental crises. Students gain an understanding of the legal and policy pathways and develop effective actions to address the many complex issues that characterize—and threaten—our food system.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2106 Social Entrepreneurship in Sustainable food Business (3 Credits)***Typically offered Fall*

This course introduces students to the concepts, frameworks & models to systematically build successful, socially-conscious businesses that are both sustainable & public health-driven. Topics will include how to 1) identify & analyze need-gaps, 2) develop a sustainable-food business concept, 3) identify a profitable niche in the global, social-justice oriented market, & 4) raise capital in innovative ways. The course will also provide access to domain-specific resources including key industry participants, industry experts & research partners.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2111 Organic Food Agriculture (3 Credits)**

This course examines the organic food system from multiple angles, starting with the historical evolution of organic food and agriculture. Specific aspects studied may include how organic certification works, biodiversity in the organic system, organic's potential for climate change mitigation, the political economy of the US organic regulation, and international trade of organic products. Students analyze current debates, such as how regenerative agriculture fits into the organic landscape and how to improve organic integrity along the supply chain.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2160 Culinary Physics (3 Credits)***Typically offered Fall*

This studio and seminar course explores the basic principles of food biochemistry, enzymology and food processing and how they relate to memory, the senses and the processing of information. Students learn the basic principles of molecular gastronomy and modernist cuisine as framing devices for understanding how food also functions in the context of bodily health, environmental health as well as cultural and political narratives. Assignments are based on the incorporation of food science into design and technology projects.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2171 Food Photography (1 Credit)***Typically offered not typically offered*

Demonstrations of techniques for photographing foods for use in print and other media formats.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2183 Techniques of Regional Cuisine (2 Credits)***Typically offered Spring*

Introduction to foods from various nationality groups through lectures, demonstrations, and field trips.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** Yes**FOOD-GE 2191 Food and Culture (3 Credits)***Typically offered Fall and Spring*

We identify the meaning and significance of food in different cultures by exploring the way that ethnicity, gender, race, socioeconomic status and religion influence our food choices and food preserves culture. We look critically at the following questions: how can food have different meanings and uses for individuals, groups, or societies? How does food function both to foster community feeling and drive wedges among people? What are some prevailing academic theories that help us identify and understand individual and collective identities?

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2200 Food in the Arts (1-2 Credits)***Typically offered occasionally*

The ways in which writers, artists, musicians, and filmmakers have used food as a theme or symbol for reasons of aesthetic, social, cultural, or political commentary.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2203 Food in the Arts: Food Styling (1 Credit)**

The hands-on course introduces students to food styling, with dedicated time working in the NYU Food Lab where students develop practical skills and gain experience with styling food. The practical work is complemented by discussions of the history of food styling, current trends, and the varying formats food styling takes in the food industry. Students will build a foundation of knowledge and practical skills as they learn the craft of food styling. Students should have basic, home level cooking skills.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No

FOOD-GE 2204 Food in the Arts: Food Performance (2 Credits)*Typically offered Fall and Spring*

We examine ways in which artists have used food in performative expressions, as well as ways that eating, cooking, and serving food in popular culture, art, and media can be a performative act. We will look at food as an artistic medium, as opposed to a subject. In addition, we will look at food and cooking as a substance and act that can fuel performance in the everyday.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** Yes**FOOD-GE 2205 Theoretical Perspectives in Food Culture (3 Credits)***Typically offered Spring*

Examination of theoretical literature commonly employed and debated within the humanities and social sciences. Through the work of established social theorists and scholars, students explore on-going debates in traditional academic disciplines and understand their usefulness to recent scholarship in developing food studies.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2206 Food in the Arts: Design (2 Credits)**

This course focuses on the role design plays in framing the food environment, from production to consumption and explores how designers influence and shape stakeholders in the food system. Students investigate the interaction of users with designed places, objects, sensorial experiences as well as ideas, services, and systems and learn to analyze the built/material work.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2207 Food in the Arts: Framing Information in Times of Crisis (2 Credits)**

This course will explore food messaging and representation in moments of crisis, both historically and also in our current COVID-19 moment. Employing multiple lenses including ethical, political, communal, and individual, we'll examine such topics as medieval religious aestheticism/asceticism, World War II propaganda, global notions of food waste, the ethos of food sharing and commensality, and media messaging in the contemporary COVID moment.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2208 Food in the Arts: Media (2 Credits)**

This course critically analyzes how food is portrayed across media platforms. We unpack how media influences taste, purchases, and food beliefs; how it develops characters by what they eat and drink; and how it creates trends and movements. We explore cooking as entertainment, food as personal identity, and how media intersects with class, gender and racial tropes. Beginning with theory and moving through print, television, film, and the internet, students interact with the messages that define American food culture.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2209 Food in the Arts: Film (2 Credits)**

Using a wide range of film genres, we examine food's role in the human experience. Food and foodways in film portray food and cooking norms, but also provide subtle and overt messaging about culture, ethnicity, race, class and gender. Using a survey of international 20th and 21st century films where food and foodways function as a foundational aspect combined with related texts, students explore food as a visual messenger. Employing film criticism and theory, students will develop an understanding of the performative aspect of food in art and in our daily lives.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2216 Advanced Foods (1-3 Credits)***Typically offered Fall*

Principles and practice of identification, comparison, and evaluation of selected foods, ingredients, techniques, and equipment for recipe formulation, menu planning, or preparation with an emphasis on modifications to meet specific nutritional or other requirements.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2233 Field Trips in Food: Immigrant New York City (2 Credits)***Typically offered Fall*

No Course Description Available

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2234 Field Trips in Food: Food Manufacturing (2 Credits)***Typically offered Spring*

No Course Description Available

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2240 Inquiries in Food Studies (1-3 Credits)***Typically offered not typically offered*

An umbrella course designed for graduate students to explore and question a specific topic in food studies. It is expected that course themes will vary to reflect debates in the fields of food culture and food systems. Topics may include the following: Food Provisioning, Measuring Food Security, Climate and Food Systems, Food Waste, Black and Indigenous Foodways, Gender and Sexuality, Women in Agriculture, and Food Access.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2241 Inquiries in Food Studies: Food Provisioning (2 Credits)***Typically offered not typically offered*

Of the 8 billion people on the planet today, only about 2 billion rely on supermarkets and grocery stores for their food. The remaining 6 billion rely on street vendors, formal and informal food markets that take place on sidewalks, street corners, alleys, and parking lots. This course examines the cultural aspects and processes related to food provisioning, in a global context.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No

FOOD-GE 2242 Inquiries in Food Studies: New York City Food Landscape (1 Credit)*Typically offered not typically offered*

This course examines the food landscape of New York City. In doing so, it explores the local landscape for buying food, the different paths food takes to reach city residents, and disparities in food access across the five boroughs. New York City's local food environment includes a mixture of supermarket chains, bodegas and corner stores, and many farmers markets. The city is surrounded by productive and fertile farmland in the Hudson Valley and New Jersey. The final defining part of the local food landscape is the wholesale market, Hunts Point.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2244 Inquiries into Food Studies: New Cannabis Markets (1 Credit)***Typically offered not typically offered*

New York State's 2021 passage of the Marijuana Regulation and Taxation Act outlined a comprehensive regulatory structure to oversee the licensure, cultivation, production, distribution, sale, and taxation of medical, adult-use, and cannabinoid hemp. Drawing on the experience of other states, New York sought to establish a legal cannabis industry that promoted social justice, public health, and economic development for all New Yorkers. This course examines the implementation of the law, which has been slow and riddled with challenges, and market development.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2245 Inquiries in Food Studies: Healthy Food Access Policy (2 Credits)***Typically offered Spring*

Improving food access in underserved communities is a key focus of healthy food policy. Building on the foundation of the core course Food Policy, this course is a deep study of two to three existing food policies. Students will learn how the policies were created, how they were implemented, and the intended goals of the policies. We engage in critical analysis of the consequences, effectiveness of policies through a careful examination of the peer reviewed research that assesses whether the intended goals were achieved and whether there were any unintended

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2249 Inquiries in Food Studies: Food Futures (3 Credits)***Typically offered Spring*

Super storms, drought, abundant chemical and fertilizer overuse and misuse, ozone depletion, fossil fuel exploitation and a host of bad decisions have contributed the myriad causes of climate change and the shifting landscape of our food system. We have become accustomed to eating whatever we want whenever we want for more than 60 years; it's been a very good culinary life for many. The bill for this reinforcing feedback loop of heavy dependency on petrochemical fertilizers, monocropping, shrinking land on which to farm, and the worldwide demand for cheap and abundant food has been proffered; and the truth is we have been writing checks our planet cannot cash and many of the foods we're too fond of (coffee, chocolate, peanuts, almonds, berries) are becoming harder to grow and the predictions that these foods will either lose their flavor or disappear completely. This class will look at the future of food through the lenses of Design Thinking + Systems Thinking addressing these increasingly problematic issues in our food system and how we can dive and design more sustainable modes of operation, using sustainable materials and still have our food taste good. Students will work on small scale projects that tackles this concert at hat the local and global level.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2251 Global Food Cultures: Madrid (3 Credits)***Typically offered occasionally*

This course explores how food traditions and heritage are identified, supported, and promoted at national and global levels, and examines their role and functions in Spaniards' everyday life. Through visits to markets, bakeries, wholesale and retail outlets, tapas and wine bars, restaurants, and menu del día eateries we examine how tradition and heritage are brought into the 21st century in public spaces that are also symbolic for local and national identities. Food professionals and experts, designers and scholars help us understand the dynamics of this unique country.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2253 Global Food Cultures: Paris (3 Credits)***Typically offered occasionally*

We explore the performance of French identity through the lens of food to unpack how gender, race, socioeconomic status, and immigration clash with the espoused French national ideal of "Liberté, Egalité, Fraternité". Through visits to markets, restaurants, bakeries, wholesale and retail outlets, farms, and cooperatives, we explore the material culture that makes possible acquiescence and resistance to these ideas of identity and ultimately will discover the limits and possibilities implicit in our own personal ideals.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2254 Inquiries in Food Studies: Food, Art and Ethics (1 Credit)**

This course delves into the intersection of food, art, and ethics, exploring how art can challenge and expand our understanding of ethical issues related to food. Examining a diverse array of artistic expressions reveals how artists use food to encourage, critique, or re-imagine existing power structures and social, economic, environmental, and political dynamics. We critically explore how art can shape belief systems, values, and actions, and offer creative possibilities of how people might live.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No

FOOD-GE 2258 Global Food Cultures: Berlin and Prague (3 Credits)

Using food as a lens, this course examines the history, culture, and political economy of Berlin and Prague, focusing on how each has been shaped by socialist/post-socialist political economies and ideology. Topics will include food vis-a-vis the European Union; nostalgia; immigration; industrial & recent sustainable agriculture; & the emerging food culture. Employing contemporary & historical perspectives, the course will include lectures by established scholars, visits to museums, markets, restaurants, farms, & cooperatives, wholesale & retail outlets.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2259 Global Food Cultures: Los Angeles (3 Credits)

This course explores food systems and culture in the broader Southern California region, unpacking how issues of race, socioeconomic status, gender, and ethnicity intertwine with geography, politics, and economics to create the present-day global metropole facing a myriad of issues including climate change. Through guest lectures, student projects, and site visits to museums, markets, farms, cooperatives and restaurants, students gain a multi-faceted understanding and appreciation of this remarkable city and its people.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2261 Sustainability On The East End of Long Island (2 Credits)

Typically offered Fall

We focus on sustainable food systems within their local communities in this experiential field trip-based course. Using Eastern Long Island, an area that has been successfully farmed for centuries as a case study, we explore issues surrounding sustainable agriculture. Includes visits to farms, wineries, scallop and oyster underwater farms, as well as lectures by pioneering land and sea preservationists, beekeepers, and others. We critically evaluate the meaning of sustainability as it applies to agriculture and aquaculture, and how it relates to the community.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2262 Sustainability in the Urban Environment (3 Credits)

Typically offered not typically offered

Urban policy makers embrace local food systems as a solution to a myriad of urban problems, including lack of green space and a dearth of healthy food availability. At the local and state levels, policies are often based on visions of how food might be grown in a city without considering logistic feasibility or economic viability. This course probes the practical implications of growing food within urban environments.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2263 Inquiries in Food Studies: Climate Policy and Food (1 Credit)

Domestic climate policy focusing on food and agriculture has evolved since the turn of the 21st century, prompted by disruptions caused by climate events such as drought and flooding. The intersection of climate events, advocacy, politics, and research sets an environment for federal food and agriculture policies that target climate change. Examining the process of policy creation and related government programming allows us to understand the potential for agriculture and food systems to both withstand and address the existential threat of climate change.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2265 Inquires in Food Studies: Food and Immigration (3 Credits)

Three waves of migration from different parts of the world have shaped the American diet. The first consisted of Northern Europeans and Chinese (until 1882), followed by a Mediterranean and Eastern European wave (1880-1924). The 1965-2023 wave consisted of migrants from Asia and Latin America. Each wave brought the taste for its produce, stimulating American demand for products such as olive oil, avocados and chilies. We interrogate the transformation of American foodways with each wave of migration in terms of ethnic entrepreneurship and taste.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2273 The History, Culture, and Politics of Drinking (3 Credits)

Typically offered Fall

This course focuses on how drinking of beverages has shaped human history and expressed cultural values. The course takes an interdisciplinary approach to examine the relationship between beverages and power from the earliest evidence of intoxicants to the various ways that political, social, and religious institutions have controlled who gets to drink what and when. Students will explore the geographical and political factors that led to the creation of various beverages.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2282 Adv Topics Food Systems: Organic Food & Agriculture (3 Credits)

Typically offered Spring term of odd numbered years

This course explores organic agriculture from multiple angles, starting with a historical exploration of organic & finishing with policy approaches to organic. Specific aspects studied include the environmental benefits of organic production systems, the political economy of the US organic regulation, health benefits of organic, & organic consumption and marketing.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2283 Adv Topics Food Systems: Agricultural Globalization (3 Credits)

Typically offered Fall of odd numbered years

Course examines the process of agricultural globalization & its effects on the process of rural & agricultural development in the global south. Specifically, analyze the incorporation of agricultural producers & processors in developing countries into the supply chains of global food brands & retailers. The goal is to identify how globalization is shaping institutions that govern agricultural laborers in poor & middle income communities, who are the most vulnerable actors in the global economy

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2285 Adv Topics Food Systems: Gender (3 Credits)

Typically offered Spring

Course explores the intersection of gender, identity, culture & food. Students will analyze the influences of sexual identity, human sexuality, sexual orientation & gender on real & perceived cultural views of food & consumption. Topics will address how society assigns gender to food by investigating historical & contemporary texts. Employing advertisements, menus, recipes, cookbooks, television programs, films & packaging, students will critically analyze gendering practices. Theoretical frameworks will include queer theory, early feminist theory, Whiteness theory & emerging male studies & transgender studies.

Grading: Grad Steinhardt Graded

Repeatable for additional credit: No

FOOD-GE 2286 Adv Topics Food Systems: Inequality & Food Systems (3 Credits)*Typically offered Spring*

This course examines the role of U.S. food & agricultural policy in perpetuating racial & economic inequality. Topics include agriculture, class & race in the 19th century; farm size & inequality; farm labor; low-wage workers in the food chain; food insecurity; & environmental inequality. The class covers both historical & contemporary social movements that respond to inequities within the food system. By introducing students to historical documents, empirical research, & the academic literature on these & related topics, the course prepares students to effectively evaluate contemporary legal & policy responses to food systems inequality.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2287 Advanced Topics in Food Systems: Agriculture, Food Policy and the US Farm Bill (3 Credits)***Typically offered occasionally*

Agricultural policy and some food policy is regulated by The Farm Bill. This course covers the history of the farm bill, starting from its inception via the Agricultural Adjustment Act of 1933, up to contemporary farm bills. The course will analyze current proposals for agricultural policy, given the contemporary political, economic and agricultural climate.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** No**FOOD-GE 2300 Independent Study (1-6 Credits)***Typically offered Fall, Spring, and Summer terms*

It should be noted that independent study requires a minimum of 45 hours of work per point. Independent study cannot be applied to the established professional education sequence in teaching curricula. Each departmental program has established its own maximum credit allowance for independent study. This information may be obtained from the student's department. Prior to registering for independent study, each student should obtain an Independent Study approval from the adviser.

Grading: Grad Steinhardt Graded**Repeatable for additional credit:** Yes**FOOD-GE 3400 Food Studies Doctoral Seminar (1 Credit)***Typically offered Fall and Spring*

The Food Studies Doctoral seminar is required for all Food Studies doctoral students from their first semester to their last. Food Studies doctoral students enroll each semester until the time of graduation (even for students conducting fieldwork outside of NYC). The doctoral students and faculty meet five times a semester for three hours. Students discuss their progress, read and discuss assigned readings, and give seminars on their research.

Grading: Grad Steinhardt Pass/Fail**Repeatable for additional credit:** Yes