

FOOD STUDIES (FOOD-UE)

FOOD-UE 71 Fd Issues of Cont Societ (4 Credits)

Typically offered Fall

Issues related to methods of food production, distribution, marketing, trade and politics, and the impact of these methods on foods intake and the environment in contemporary societies.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1000 Ind Study (1-6 Credits)

Typically offered Fall, Spring, and Summer terms

It should be noted that 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 a student?s department. Prior to registering for independent study, each student should obtain an Independent Study Approval Form from the adviser.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: Yes

FOOD-UE 1025 Beverages (3 Credits)

Typically offered Fall

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

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1030 Intro to Urban Agriculture (2 Credits)

Typically offered Fall, Spring, and Summer terms

This course provides a practical introduction to urban agriculture. Students will learn horticultural skills while performing tasks at the NYU Urban Farm Lab. They will also learn about the biological processes that these tasks manage & how they fit together in a system. Through visits to other sites around the city, students will be exposed to a wide variety of strategies for practicing horticulture in the urban environment.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1033 Food Systems: Food and Agriculture (4 Credits)

Typically offered Spring

Focuses on a variety of issues surrounding food production from an agricultural and a processing perspective. Students will gain an understanding of the ideological underpinnings of American agriculture as well as the forces that transformed food production from a regional to a national system. Various approaches will be used to examine the food system including the political, economic, social and cultural dimensions of production.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1050 Food and the City (4 Credits)

Food is all around us. It influences who we are and how we related to our surroundings. This course explores food in the city from multiple points of view. Students observe and analyze various aspects of food in the city, from personal experiences to large social issues such as gentrification and food insecurity, and examine the cultural, social, and political aspects of food systems. Students acquire familiarity with basic ethnographic skills and methods such as interviews, observations, visual ethnography, and virtual ethnography Liberal Arts Core/CORE Equivalent - satisfies the requirement for Society & Social Sciences.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1051 Food and Identity (4 Credits)

Typically offered Spring

Course focuses on how people use food to identify themselves as individuals & as groups. Students will ascertain the meaning & significance of food in different cultures by exploring the way that ethnicity, gender, socioeconomic status & religion influence our food choices. In addition, they will also examine how people transmit & preserve culture using food. Through reading scholarly articles, personal essays, book excerpts, newspaper articles, cookbooks & viewing films, students will examine the intricate relationships that people have with food. Course looks critically at the following questions: how can food have different meanings & uses for different people? How does food function both to foster community feeling & drive wedges among people? What are some prevailing academic theories that help society understand some of these patterns of identification & how do societies change over time? Liberal Arts Core/CORE Equivalent - satisfies the requirement for Society & Social Sciences

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1052 From Polenta to Marinara: History of Italian Food (4 Credits)

In this course we will cover the varieties of Italian food in their past and present forms. First, we will explore the history of food from past civilizations, leading up to World War I, just after the great immigration to the New World. Time periods examined will be ancient Rome, Medieval, Renaissance, Risorgimento, leading to the modern era. This course includes topics ranging from Pellegrino Artusi's famous cookbook in the contest of Italian unification to the relationship between Italian Futurism and food. The second part of the course will introduce students to the regional diversity of Italian food using mediums such as TV, art, and film. We will examine the ways in which food shapes contemporary Italian society, from the more intimate family kitchen to the most elegant Italian restaurant in New York City.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1056 Internship in Food Stud & Food Mgmt (1-6 Credits)

Typically offered Fall, Spring, and Summer terms

Practical work experience in food studies and food management supported by class work, discussion and projects. The objectives of the course are to apply classroom content to work experience; identify career options through professional seminars; work experience, and class discussions; develop professional skills through personal observations, work experience and class assignments and identify resources and professional networks that support employment opportunities in the field of interest.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: Yes

FOOD-UE 1057 Food, Community and Neuroscience (3 Credits)

This course uses a multidisciplinary perspective to explore the question of how food influences human interaction. Students use primary research literature from neuroscience and behavioral biology as well as material evidence from the humanities to examine this central question through history across diverse civilizations and cultures.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1115 Understanding Research in Health & Development (4 Credits)

Typically offered Fall

Aimed at students who expect to read & interpret, rather than conduct, statistical analyses, this course is designed to help students become better & more critical consumers of quantitative evidence. Using research studies discussed in the popular media & focused on currently debated questions in health & human development, the course covers key concepts in quantitative reasoning, basic statistics, & research design.

Research readings will focus on topical issues regarding food & nutrition, exercise, sleep, education, & child development. Liberal Arts Core/CORE-MAP Equivalent - satisfies the requirement for Quantitative Reasoning only for students whose Program of Study does not include a Statistics Course-see your Advisor for more information

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1116 Food Politics (2 Credits)

The Covid-19 pandemic has exposed food system inequities that prioritize profits over public health. Students explore effects of unsustainable food production and consumption methods on food insecurity, obesity-influenced diseases and the environment and consider if food choices should be individual responsibility or government policy. Emphasis on roles for individuals, government, food industry, and civil society in determining food system goals and functions and how people can advocate for food systems that are healthier, more equitable, sustainable, and resilient.

Grading: Ugrd Steinhardt Pass/Fail

Repeatable for additional credit: No

FOOD-UE 1118 Research in Food Studies (2 Credits)

Typically offered Spring

Examines both theoretical and applied aspects of research design, data analysis, and interpretation. Through readings, class discussion, guest lectures and written assignments, student will gain a thorough understanding of and practice in the components of good food-focused research. Topics include: articulating a research question, locating and using primary and secondary source information, conducting original research, and structuring and executing a research project.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1130 Commun Workshop in Foods & Nutrition (2 Credits)

Typically offered Spring

Techniques for communicating information about nutrition to professionals, the public, the media, and food and beverage marketers.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1131 Feeding Body and Soul (4 Credits)

In this course students think across disciplines to consider what it means to satisfy our literal and metaphorical hunger. Students analyze the relationships between body and soul, self and surrounding, hunger and satiety and visit NYC-based institutions like Essex Street Crossing and the Street Vendor Project to further understand how feeding body and soul works outside of the classroom. Liberal Arts Core/CORE Equivalent-satisfies the requirement for Cultures and Contexts.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1135 Essentials of Cuisine: (3 Credits)

Typically offered Spring

Introduction to the art and science of cuisine characteristics of selected world cultures through lectures, demonstrations, hands-on preparation, and field trips.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1162 Cultural Capital: Food & Media in NYC (4 Credits)

Typically offered Summer term

This course explores the multi-faceted nature of New York City as a cultural & economic hub for food & media. Food is never just something we eat, but in New York City food has taken on an increasing prominence in public life. Food shapes communities & is an increasingly important marker of social & cultural identities. Media of all types fuel & shape our connections to food. Tastes are defined; diets & food habits are promoted & demoted; food fortunes & food celebrities are made. How has New York City become so important to the business of taste? What goes on behind-the-scenes? Topics include: Food-related publishing & broadcasting; green markets, food trucks, & systems of supply & distribution; marketing; Chinatowns, diversity, fusion, & identity. Open to majors & non-majors including special students. Classroom instruction is supplemented by site visits, guest lectures, & field research.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: Yes

FOOD-UE 1180 Food and Nutrition Global Society (4 Credits)

Typically offered Fall

This course unites the liberal arts experience with a specialization in food and nutrition. It contains three areas of focus: food and nutrition history; ethical issues in food and nutrition; and emerging technologies as they related to food and nutrition.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1183 Techin/Regional Cuisine (2 Credits)

Typically offered Spring

Introduction to foods from various nationality groups through lectures, demonstrations, hands-on food preparation, and field trips.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: Yes

FOOD-UE 1184 Sustainability and Health (4 Credits)

The concept of sustainability is important in our current moment, yet we use the term in a variety of ways and via different frameworks of understanding. This course explores how we talk about and understand the concept of sustainability, including as environment and climate change, food production and consumption, and individual and community health. Students will examine the concept of sustainability through these different lenses, exploring the connections among them.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 1204 Food in The Arts: (2 Credits)*Typically offered Fall and Spring*

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: Ugrd Steinhardt Graded**Repeatable for additional credit:** Yes**FOOD-UE 1207 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: Ugrd Steinhardt Graded**Repeatable for additional credit:** No**FOOD-UE 1210 Introduction to Food History (4 Credits)***Typically offered Fall*

Examination of food from historical and transnational perspectives.

Topics considered are: the origins of agriculture, the phenomenon of famine, the co-evolution of world cuisines and civilizations, the international exchange and spread of foods and food technologies following 1492, issues of hunger and thirst, and the effects of the emergent global economy on food production, diets, and health. Liberal Arts Core/MAP Equivalent - satisfies the requirement for Cultures and Contexts

Grading: Ugrd Steinhardt Graded**Repeatable for additional credit:** No**FOOD-UE 1217 Advanced Foods: (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: Ugrd Steinhardt Graded**Repeatable for additional credit:** No**FOOD-UE 1271 Food Photography (1 Credit)***Typically offered Fall, Spring, and Summer terms*

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

Grading: Ugrd Steinhardt Graded**Repeatable for additional credit:** No**FOOD-UE 8181 Deans Global Honors: Food, Culture, Globalization (4 Credits)***Typically offered Spring term of odd numbered years*

Employing a global perspective, this course introduces students to the major issues and concepts regarding food and culture. Examining food and diet from historical and transnational perspectives, we examine the effect of colonialism and immigration on agriculture, food technologies, diets, and health. Through field trips, guest speakers, discussions, hands-on activities and eating, students explore how food influences and is influenced by myriad factors, including politics, economics, climate, geography, technology, and culture.

Grading: Ugrd Steinhardt Graded**Repeatable for additional credit:** No**FOOD-UE 9182 Food, Culture & Globalization: Buenos Aires (2 Credits)***Typically offered Fall and Spring*

This course investigates current transformations in the food systems and cultures of Buenos Aires under conditions of globalization. A people's diet is dependent on their geography, although no people on earth eat everything edible in their environment, and they seek distant stimulants that their locales cannot support. Through lectures, readings, field trips students will master established facts and concepts about contemporary urban food cultures and produce new knowledge of the same.

Grading: Ugrd Steinhardt Graded**Repeatable for additional credit:** No**FOOD-UE 9184 Food, Culture & Globalization: London (2 Credits)**

This course investigates current transformations in the food systems and cultures of London under conditions of globalization. A people's diet is dependent on their geography, although no people on earth eat everything edible in their environment, and they seek distant stimulants that their locales cannot support. Through lectures, readings, field trips students will master established facts and concepts about contemporary urban food cultures and produce new knowledge of the same.

Grading: Ugrd Steinhardt Graded**Repeatable for additional credit:** No**FOOD-UE 9185 Food, Culture & Globalization: Florence (2 Credits)***Typically offered Fall and Spring*

This course investigates current transformations in the food systems and cultures of Florence under conditions of globalization. A people's diet is dependent on their geography, although no people on earth eat everything edible in their environment, and they seek distant stimulants that their locales cannot support. Through lectures, readings, field trips students will master established facts and concepts about contemporary urban food cultures and produce new knowledge of the same.

Grading: Ugrd Steinhardt Graded**Repeatable for additional credit:** No**FOOD-UE 9186 Food, Culture & Globalization: Accra (2 Credits)**

This course is designed to put in perspective the interactions between culture, food systems, migration, and globalization, and how the interactions are impacting on the food security and nutrition of the people. The course will detail the culture and traditions (including changes over the years), food ways, the current food environment in Accra, and the drivers of the nutrition transition. This course will also help students to understand the importance of nutrition sensitive agriculture in food systems, the impacts of urbanization / migration on these, and the influence of government policies on the dynamics. The course also has a field component which includes visits to a traditional ruler (to learn about food culture and festivals), markets (traditional and modern), and fast-food outlets/restaurants.

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

FOOD-UE 9187 Food, Culture & Globalization: Tel Aviv (2 Credits)

This course investigates current transformations in the food systems and cultures of Tel Aviv under conditions of globalization and urbanization. How have produce, people and animals interacted to make life possible in modern cities and how have those interactions changed over time in Tel Aviv's history? What kinds of systems have been built to provide energy, bring potable water into cities, take sewage out, and provide clean air? As a course in new sensory urbanism this curriculum seeks to expand the traditional scope and range of the studied senses from sight (e.g. art, architecture [Bauhaus in Tel Aviv, *The International Style; The White City*]) and sound (music), to smell, taste (the growing sense of new Israeli cuisine and its export to the world) and touch, so as to rethink what it means to be a modern urban subject engaged in the pleasures and powers of consumption. Through lectures, readings and field trips students will master established theories and concepts about contemporary urban food cultures and produce new knowledge of the same.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 9190 Food, Culture & Globalization: Prague (2 Credits)

Typically offered Fall and Spring

This course investigates current transformations in the food systems and cultures of Prague under conditions of globalization. A people's diet is dependent on their geography, although no people on earth eat everything edible in their environment, and they seek distant stimulants that their locales cannot support. Through lectures, readings, field trips students will master established facts and concepts about contemporary urban food cultures and produce new knowledge of the same.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No

FOOD-UE 9191 Food, Culture & Globalization: Sydney (2 Credits)

Typically offered Fall and Spring

This course will explore current transformations in the food systems and cultures of Sydney under conditions of globalization. Through lectures, readings and various activities, students will master established facts and concepts about contemporary urban food cultures and produce new knowledge about them. We will ask how produce, people and animals have interacted to make life possible in Sydney and its surrounding suburbs broadly. We question how those interactions have changed over time and the impact of changing modes of food production, distribution, and preparation on human health, knowledge systems, livelihoods, social relations, and the natural environment. We also consider the built environment and the kinds of systems that have been built to provide energy, portable water, provide clean air and process waste. Students taking this course are likely to be committed to an integration between theory and practice. This could include: how you translate your learning from the course into your everyday food practices; how your own choices can improve the food chain; practical tips in cultivation; campaigning through social movements and advocacy; setting up your own projects, impacting policy and government programs and many more.

Grading: Ugrd Steinhardt Graded

Repeatable for additional credit: No