FOOD SYSTEMS (FS)

Courses

FS 321. Econ of Sustainable Food Syst. 3 Credits.
Utilizes common economic tools, ideas and application to analyze
issues concerning the sustainability of food systems, using a
combination of readings, lectures and discussions. Prerequisite:
Graduate standing. Cross-listed with: CDAE 321.

FS 335. Qualitative Research Methods. 3 Credits.
This course provides an overview of qualitative research methods and
an opportunity to apply such research methods for topics focusing on
food systems and health.

FS 340. Food Systems, Science & Policy. 3 Credits.
This course examines key questions being asked about our
contemporary food system by examining natural and life sciences
scholarship and the applications for public policy.

FS 345. SU:Food Systems, Soc & Policy. 3 Credits.
This course examines key questions being asked about our
contemporary food systems by examining social science and
humanities scholarship and the applications for public policy.

FS 350. Food Systems Application Sem. 3 Credits.
This problem-based course uses current issues in Vermont's
food system to explore systems complexity, emergence and

FS 351. Professional Development Sem.. 1 Credit.
This seminar will prepare students to successfully navigate the
graduate school experience.

FS 352. Research Design Seminar. 1 Credit.
The Research Design Seminar will develop the students' abilities to
conduct academic research and formulate a relevant study design
with an emphasis on mixed-methods.

FS 355. Ethics and the Food System. 3 Credits.
Focus on certain food ethics issues. The in-depth consideration of
these issues will build philosophical skills as well as knowledge as
to the interdependence and interconnection of the food system.
Prerequisite: Instructor permission only.

FS 360. Dissertation Writing Seminar. 1 Credit.
This seminar will prepare students to successfully navigate the
dissertation process. The course serves as a PhD competency.

FS 390. Internship. 1-18 Credits.
An on-site supervised work experience combined with a structured
academic learning plan directed by a faculty member or a faculty-staff
team in which a faculty member is the instructor of record, for which
academic credit is awarded. Offered at department discretion.

FS 391. Master's Thesis Research. 1-18 Credits.

FS 392. Master's Project Research. 1-12 Credits.
Food Systems Professional Track students are required to complete a
final project. Students will design a project that must be approved by
the Project Faculty Committee.

FS 393. Independent Study. 1-18 Credits.
A course which is tailored to fit the interests of a specific student,
which occurs outside the traditional classroom/lab setting?
under the supervision of a faculty member, for which credit is
awarded. Offered at department discretion.

FS 395. Special Topics. 1-18 Credits.
See Schedule of Courses for specific titles.

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FS 491. Doctoral Dissertation Research. 1-12 Credits.
Research requirement (up to 30 research credits) for Food Systems
PhD students.