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. 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 interdependence. Pre/co-requisites: FS 340, FS 345.

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.
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. 1-4 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/laboratory setting under the supervision of a faculty member, for which credit is awarded. Offered at department discretion.

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

FS 396. Special Topics. 1-18 Credits.
See Schedule of Courses for specific titles.

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

FS 492. Independent Study. 1-18 Credits.
A course which is tailored to fit the interests of a specific student, which occurs outside the traditional classroom/laboratory setting under the supervision of a faculty member, for which credit is awarded. Offered at department discretion.

FS 496. Advanced Special Topics. 1-18 Credits.
See Schedule of Courses for specific titles.