FOOD SYSTEMS

OVERVIEW

Food Systems is an exciting and flourishing domain of inquiry, one that looks at the complex and interdependent relationships between humans and their food - everything from microbes found in compost facilities to global trade agreements.

Always keeping in mind that food systems are evolving and dynamic, our curriculum integrates social science, humanities and natural science approaches to understanding connections among vital interests of humanity in creating nourishment, pursuing health and well-being and sustaining the environment.

The program draws from over thirty UVM faculty members with primary affiliations in fifteen departments extended across four colleges. The program curriculum integrates humanities, social and natural science approaches to understanding complex and interdependent food systems of varying scope and scale.

Students examine key issues in our contemporary food system through:

- Collaborate with community partners on a variety of food systems problems and solutions
- Engage in experiential education from farm-to-plate, in the field and in the laboratory
- Integrate ideas and knowledge using a transdisciplinary approach

DEGREES

- Food Systems AMP
- Food Systems M.S.
- Food Systems Ph.D.

FACULTY

Barlow, John W.; Assistant Professor, Department of Animal Science; DVM, University of Illinois Urbana-Champaign
Bartlett, Robert V.; Professor, Department of Political Science; PHD, Indiana University Bloomington
Berlin, Linda; Extension Assistant Professor, Department of Nutrition and Food Sciences; PHD, Tufts University
Blevins, Lynn; Assistant Professor, College of Medicine, MD, Medical College of Virginia
Bose, Pablo Shiladitya; Assistant Professor, Department of Geography; PHD, York College
Budolfson, Mark; Assistant Professor, Department of Philosophy, PHD; Princeton University
Conner, David S.; Assistant Professor, Department of Community Development and Applied Economics; PHD, Cornell University
DeWitt, Rocki-Lee; Professor, School of Business Administration; PHD, Columbia University
Donnelly, Catherine Wright; Professor, Department of Nutrition and Food Sciences; PHD, North Carolina State University Raleigh;
Fanslow, Yolanda H. Chen; Assistant Professor, Department of Plant and Soil Science; PHD, University of California Berkeley
Garnett, Bernice Raveche; Assistant Professor, Department of Education; ScD, Harvard University
Gennari, John; Associate Professor, Department of English; PHD, University of Pennsylvania
Greenwood, Sabrina Louise; Assistant Professor, Department of Animal Science; PHD, University of Guelph
Harvey, Jean Ruth; Professor, Department of Nutrition and Food Sciences; PHD, University of Pittsburgh
Heiss, Sarah Noel; Assistant Professor, Department of Community Development and Applied Economics; PHD, Ohio University
Hurley, Stephanie E.; Assistant Professor, Department of Plant and Soil Science; DDES, Harvard University
Inwood, Shoshanah Miriam; Assistant Professor, Department of Community Development and Applied Economics; PHD, Ohio State University
Johnson, Rachel K.; Professor, Department of Nutrition and Food Sciences; PHD, Pennsylvania State University
Kindstedt, Paul Stephen; Professor, Department of Nutrition and Food Sciences; PHD, Cornell University
Koliba, Christopher J.; Professor, Department of Community Development and Applied Economics; PHD, Syracuse University
Kolodinksy, Jane Marie; Professor, Department of Community Development and Applied Economics; PHD, Cornell University
Kornbluh, Felicia A.; Associate Professor, Department of History; PHD, Princeton University
Kraft, Jana; Assistant Professor, Department of Animal Science; PHD, University of Jena
Mares, Teresa Marie; Assistant Professor, Department of Anthropology; PHD, University of Washington
Mendez, Victor E.; Associate Professor, Department of Plant and Soil Science; PHD, University of California Santa Cruz
Merrill, Scott; Research Assistant Professor, Department of Plant and Soil Science, PHD, Colorado State University
Morse, Cheryl E.; Assistant Professor, Department of Geography; PHD, University of British Columbia
Neher Weight, Deborah; Professor, Department of Plant and Soil Science; PHD, University of California Davis
Niles, Meredith; Assistant Professor, College of Agriculture and Life Sciences; PHD, University of California-Davis
Parker, Jason; Research Assistant Professor, Department of Plant and Soil Science; PHD, Ohio State University
Parsons, Robert L.; Extension Professor, Department of Community Development and Applied Economics; PHD, Virginia Polytechnic Institute and State University
Pope, Elizabeth; Assistant Professor, College of Agriculture and Life Sciences; PHD, RD, Cornell University, Ithaca
Trubek, Amy B.; Associate Professor, Department of Nutrition and Food Sciences; PHD, University of Pennsylvania
Zia, Asim; Associate Professor, Department of Community Development and Applied Economics; PHD, Georgia Institute of Technology
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.
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. Special Topics. 0-18 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 495. Special Topics. 0-18 Credits.
See Schedule of Courses for specific titles.

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