

## 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.**

Provides an overview of qualitative research methods and an opportunity to apply such research methods for topics focusing on food systems and health. Prerequisite: Graduate Student standing. Cross-listed with: CDAE 335.

**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 351. Professional Development Sem.. 1 Credit.**

This seminar will prepare students to successfully navigate the graduate school experience.

**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 381. Issues & Solutions Seminar. 1 Credit.**

Focuses on transdisciplinary research intended to address the 'wicked problems' of contemporary food systems through weekly presentations of on-going research by University of Vermont faculty and doctoral students.

**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 394. Independent Graduate Research. 1-18 Credits.**

Graduate student work on individual or small team research projects 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 490. 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 491. Doctoral Dissertation Research. 1-12 Credits.**

Research requirement (up to 30 research credits) for Food Systems PhD students.

**FS 494. Independent Graduate Research. 1-18 Credits.**

Graduate student work on individual or small team research projects 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.