FOOD SYSTEMS

https://www.uvm.edu/foodsystems/graduate_programs

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 30 UVM faculty members with primary affiliations in 14 departments extended across 5 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 (http://catalogue.uvm.edu/graduate/foodsystems/foodsystemsamp/)
- Food Systems M.S. (http://catalogue.uvm.edu/graduate/foodsystems/foodsystemsms/)
- Food Systems Ph.D. (http://catalogue.uvm.edu/graduate/foodsystems/foodsystemsphd/)

FACULTY

Barlow, John; Associate Professor, Department of Animal and Veterinary Sciences; DVM, University of Illinois Urbana-Champaign; PHD, University of Vermont
Bartlett, Robert, V.; Professor, Department of Political Science; PHD, Indiana University Bloomington
Belarmino, Emily Morgan; Assistant Professor, Department of Nutrition and Food Sciences; PHD, London School of Hygiene and Tropical Medicine
Bertmann, Farryl; Senior Lecturer, Department of Nutrition and Food Sciences; PHD, Arizona State University
Bishop-von Wetthberg, Eric; Associate Professor, Department of Plant and Soil Science; PHD, Brown University
Bose, Pablo Shiladitya; Associate Professor, Department of Geography; PHD, York University

Chase, Lisa; Extension Professor: Natural Resources Specialist and Director of the Vermont Tourism Research Center; PHD, Cornell University
Chen, Yolanda H.; Associate Professor, Department of Plant and Soil Science; PHD, University of California Berkeley
Conner, David S.; Associate Professor, Department of Community Development and Applied Economics; PHD, Cornell University
DeWitt, Rocki-Lee; Professor, Grossman School of Business; PHD, Columbia University
Doggett, Tyler; Professor, Department of Philosophy; PHD, Massachusetts Institute of Technology
Etter, Andrea J.; Assistant Professor, Department of Nutrition and Food Sciences; PHD, Purdue University
Farley, Joshua C.; Professor, Department of Community Development and Applied Economics; PHD, Cornell University
Floreni, Rachael Ann; Associate Professor, Department of Mechanical Engineering; PHD, Colorado State University
Galford, Gillian; Research Assistant Professor, Rubenstein School of Environment and Natural Resources; PHD, Brown University
Garnett, Bernice Raveche; Associate Professor, Department of Education; SCD, Harvard University
Gennari, John; Professor, Department of English; PHD, University of Pennsylvania
Greenwood, Sabrina Louise; Associate Professor, Department of Animal and Veterinary Sciences; PHD, University of Guelph
Harvey, Jean Ruth; Professor, Department of Nutrition and Food Sciences; PHD, University of Pittsburgh
Heiss, Sarah Noel; Associate Professor, Department of Community Development and Applied Economics; PHD, Ohio University
Hurley, Stephanie E.; Associate Professor, Department of Plant and Soil Science; DDES, Harvard University
Jorgenson, Simon; Assistant Professor, Department of Education; PHD, University of Cincinnati
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
Kolodinsky, Jane Marie; Professor, Department of Community Development and Applied Economics; PHD, Cornell University
Kraft, Jana; Associate Professor, Department of Animal and Veterinary Sciences; PHD, Friedrich-Schiller-University of Jena
Mares, Teresa Marie; Associate Professor, Department of Anthropology; PHD, University of Washington
Mazzoni, Cristina; Wolfgang and Barbara Mieder Green and Gold Professor of Italian; PHD, Yale University
Mendez, Victor E.; 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.; Associate Professor, Department of Geography; PHD, University of British Columbia
Neher, Deborah; Professor, Department of Plant and Soil Science; PHD, University of California Davis
Pinel, Elizabeth; Professor, Department of Psychological Science; PHD, University of Texas at Austin
Pope, Lizzy; Assistant Professor, Department of Nutrition and Food Sciences; PHD, University of Vermont
Reynolds, Travis; Associate Professor, Department of Community Development and Applied Economics; PHD, University of Washington
Smith, Julia M.; Research Associate Professor, Department of Animal and Veterinary Sciences; DVM, Cornell University
Tobin, Daniel; Assistant Professor, Department of Community Development and Applied Economics; PHD, Pennsylvania State University
Trubek, Amy B.; Professor, Department of Nutrition and Food Sciences; PHD, University of Pennsylvania
Usher, Mark D.; Lyman-Roberts Professor of Classics, Department of Classics; PHD, University of Chicago
Zia, Asim; 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.
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.