

## FOOD SYSTEMS

UVM is a pioneer and global leader in food systems education, research, and collaboration and is the first and only university in the country to offer undergraduate, master's, and doctoral degrees in Food Systems.

UVM faculty, staff, and students have developed and maintained this position by embracing transdisciplinary approaches and fostering strong partnerships within the university, state, and beyond that contribute to a culture of collaboration and innovation. Given its strong systems orientation, UVM food systems scholarship encompasses a wide range of topics such as innovative production systems, environmental quality, entrepreneurship, human health and wellbeing, and nutrition. UVM's scale, as a land-grant university in a small state, provides students, staff, and faculty access to both diverse resources and an approachable campus community. This setting sustains relationships that integrate distinct disciplines in the natural and social sciences, as well as the humanities.

## MAJORS

### FOOD SYSTEMS MAJOR

Food Systems (<http://catalogue.uvm.edu/undergraduate/agricultureandlifesciences/foodsystems/foodsystemsbs/>)

## MINORS

### FOOD SYSTEMS MINOR

Food Systems (<http://catalogue.uvm.edu/undergraduate/agricultureandlifesciences/foodsystems/foodsystemsminor/>)

## GRADUATE

Food Systems M.S.

Food Systems Ph. D.

See the online Graduate Catalogue (<http://catalogue.uvm.edu/graduate/>) for more information

## Courses

### FS 090. Internship. 1-3 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 092. 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 093. Food Systems Seminar I. 1-3 Credits.

For the second year of the Food Systems major; survey of the field exploring academic research in Food Systems.

### FS 096. Special Topics. 1-18 Credits.

See schedule of courses for specific titles.

### FS 101. U.S. Food Policy and Politics. 3 Credits.

Provides a systems perspective on U.S. food policies and politics across the food system. Focuses on understanding the U.S. food policy process, policymakers, stakeholders, issues, goals and feedbacks between food policy and politics. Prerequisite: NFS 073 or CDAE 002 or CDAE 004. Cross-listed with: NFS 113.

### FS 102. Comparative Food Systems. 3 Credits.

Explores food production systems looking at social, economical, environmental dimensions; draws from multiple disciplines such as economics, sociology, agronomy, biology, geography, and history; critically explore scales of agriculture from very small-scale to very large. Prerequisite: CDAE 002 or CDAE 004 or NFS 073. Cross-listed with: CDAE 108.

### FS 103. Human Health in the Food Syst. 3 Credits.

Explores the multifaceted and evolving intersection of food systems, dietary quality, food availability and human health outcomes. Investigates how political, economic, social and cultural drivers in the food system influence human health outcomes. Prerequisite: NFS 043 or NFS 073. Cross-listed with: NFS 114.

### FS 190. 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 192. 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 193. Food Systems Seminar II. 1-3 Credits.

For the final year of the Food Systems major; refines the ability to critically address academic research in the field as well as provides professional development to prepare students for their job field. Prerequisite: FS 093.

### FS 196. Special Topics. 1-18 Credits.

See schedule of courses for specific titles.

### FS 197. Teaching Assistantship. 1-3 Credits.

Undergraduate student service as a teaching assistant, usually in an introductory level course in the discipline, for which credit is awarded. Offered at department discretion.

### FS 198. Undergraduate Research. 1-18 Credits.

Undergraduate 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 290. 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 292. 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 296. Special Topics. 1-18 Credits.**

See schedule of courses for specific titles.

**FS 297. Teaching Assistantship. 1-3 Credits.**

Undergraduate student service as a teaching assistant, usually in an introductory level course in the discipline, for which credit is awarded. Offered at department discretion.

**FS 298. Undergraduate Research. 1-18 Credits.**

Undergraduate 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.