

UNIVERSITY OF MASSACHUSETTS AT AMHERST  
OFFICE OF THE SECRETARY  
THE FACULTY SENATE

PROGRAM REVISION APPROVAL FORM

50 COPIES REQUIRED

PROGRAM TITLE: Food Studies Certificate Program

PLEASE CHECK: GRADUATE \_\_\_\_\_ UNDERGRADUATE  X

DEPARTMENT Cntr. for Public Policy & Admi. HEAD/CHAIR: M.V. Lee Badgett

SCHOOL OR COLLEGE CSBS DEAN: Robert Feldman

Submission Date: October 18, 2011 Proposed Starting Date: September 1, 2012

I. PROPOSAL DEVELOPMENT

A. Describe the Proposal.

The Food Studies Certificate is designed as an interdisciplinary program of study for matriculated undergraduates interested in the sociocultural, historical, health, nutritional, safety and policy aspects of food production and consumption. Students may apply for the 15-credit program by submitting a two-page plan of study that describes their program goals and the planned course of study that will aid in achieving those goals. Required certificate courses will be drawn from four clusters that focus on: 1) food policy/food justice, 2) food production/food processing/food safety, 3) food and nutrition, and 4) food and culture. Certificate students will be encouraged, but not required, to take at least one course that incorporates community-based learning in its curriculum. Students must complete the five courses comprising their program of study with an overall average of 3.0 on a 4.0 scale. Students completing the certificate will develop new knowledge about where food comes from, what it does to our bodies, how structured inequality and social policies influence its distribution, and the meaning it provides to individuals and their communities.

The Center for Public Policy and Administration (CPPA) will serve as the program's academic "home" and will be guided by a steering committee comprised of faculty representatives from departments that span the College of Social and Behavioral Sciences, the College of Natural Sciences, the School of Public Health and Health Sciences, and the College of Humanities and Fine Arts. Advising will be coordinated by CPPA but shared among participating departments.

B. Provide a brief overview of the process for developing the Proposal.

The genesis of the proposed certificate resides in meetings that began in October 2009 among a cross-disciplinary group of UMass faculty and students interested in food studies and food policy. The group formed in response to:

- 1) *growing scholarship about domestic and international food systems.* The last two decades have seen a burgeoning of journals dedicated to the intersection of food science, food policy, and food values, including such journals as *Food, Culture and Society*; *Ecology of Food and Nutrition*; *Food Policy*; and the *International Journal of the Sociology of Agriculture and Food*. Faculty members formed the food studies group partly in recognition that collaborations across colleges and departments would enable them to better contribute to this body of inter-disciplinary work and to share it with their students in a more focused way.
- 2) *interest by students in food-related curricula.* Students from biology to English are looking for ways to address their growing academic and personal interests in food. This interest has been fueled in part by the local and slow food movements, and by increased concerns about how food composition, food safety, and food scarcity may shape future generations. Students attending the food studies meetings represent a range of interests and belong to such groups as the Campus Kitchens Project (which channels unused food on campus to low-income residents) and the Nutrition Club, or contribute to the new campus permaculture garden.
- 3) *the development of interdisciplinary food studies programs at competing U.S. universities.* The University of New Hampshire, for example, now offers undergraduates a dual major in ecogastronomy, integrating UNH's offerings in sustainable agriculture, hospitality management, and nutrition. Interdisciplinary graduate programs in food or related studies are now being offered at Tufts, Boston University, NYU, and Cornell, among other institutions.

The food studies group has grown to include almost 40 faculty and students (this includes those who attend regular meetings as well as those who are part of the group's listserv). The proposed certificate has been in development for over a year. Lead faculty members in proposing the food certificate are M.V. Lee Badgett (Professor of Economics and Director of CPPA), Nancy Cohen (Professor and Chair of Nutrition), Eric Decker (Professor and Chair of Food Science), and John Gerber (Professor of Plant, Soil and Insect Sciences). These faculty or their delegates, plus rotating faculty from other participating departments, will comprise the certificate steering committee. Other departments represented in the group include anthropology, history, Italian studies, sociology, extension, LARP, international programs, resource economics, sports management, women, gender and sexuality studies, and the library.

## II. PURPOSE AND GOALS

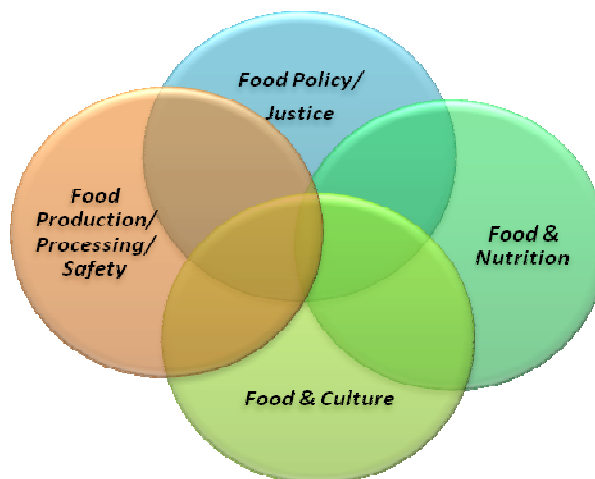
Describe the Proposal's purpose and the particular knowledge and skills to be acquired.

The major purpose of the proposed Food Studies Certificate is to provide UMass undergraduates with a deeper understanding of the multiple facets of food systems, and to help prepare them for careers and graduate programs where this knowledge will be of benefit. Through its multidisciplinary focus, the certificate is designed to complement disciplinary training that provides depth in some areas of knowledge but excludes training in other areas needed to fully understand the complex nature of food—its cultivation and dissemination, its role in creating and sustaining power structures, its ability to make us sick or healthy, its importance in personal identity.

The program is structured to appeal to a broad array of students on campus. Through completion of the certificate, for example, agricultural students will develop knowledge about social policies that affect production and distribution processes or how folkways influence consumption patterns. Alternatively, students who major in the social sciences or humanities will develop better technical knowledge about such issues as crop production and the nutritional needs of humans—knowledge that is critical to a fuller understanding of food policy or culinary journalism, for example, but not readily available through most social science or humanities majors. While the certificate is structured to provide breadth in understanding, students may individualize their learning goals through their plan of study, filed as part of the application process and periodically revised, if necessary, in consultation with their advisors. Study abroad courses may be appropriate depending on the student's plan of study and pending approval of the certificate advisor.

The Food Studies Certificate will address audiences and interests that are not currently met by other programs on campus, including the newly-created Sustainable Food and Farming certificate—which offers online training through Continuing Education for students wishing to understand organic farming benefits and principles—and a specialization in International Agricultural Studies, which supports agricultural scientists wishing to enhance worldwide nutrition and improve food distribution.

The knowledge and skills to be acquired through the Food Studies Certificate are represented in the diagram below, showing four interrelated areas of expertise: food policy/food justice; food production, processing and safety; food and nutrition; and food and culture. Certificate students will be required to take 15 credits from among these courses, with at least one course from each of the four areas and the fifth course taken from any of the areas depending on the student's plan of study and learning goals. Approved certificate courses are listed on the following page, with some courses meeting the learning goals of more than one cluster (all courses are 3 credits unless noted):



**Cluster 1: Food Policy/Food Justice (FPJ)**—Courses from this certificate cluster will provide students with knowledge about local, national and international decision-making that affects how food is produced, distributed, protected and consumed. Such policies are integral to food access and food instability, which also are shaped by personal and community variables related to sex, race, ethnicity, nationality, and social class.

**ANTHRO 397BP: Biology of Poverty**  
**HISTORY 599: Food, Culture and Policy (also FPJ)**  
**HONORS 292S: Hunger and Food Security**  
**NUTRITN 597G: Nutrition and Food Policy**  
**NUTRITN 578: Nutrition Problems in Developing Countries (also FN)**  
**NUTRITN 597K: Culture, Nutrition and Health (also FC)**  
**PLNTSOILIN 185: Sustainable Living**  
**PLNTSOILIN 290C: Land Use Policy and Agriculture in the U.S.**  
**PLNTSOILIN 342: Pesticides, Environment and Public Policy**  
**POLISCI 291F: The Politics of Food**  
**PUBHLTH 302: Community Development in Health Education**  
**RES-ECON 121: Hunger in a Global Economy (also FC)**  
**RES-ECON 241: Introduction to Food Marketing and Economics**  
**SOCIOL 329: Social Movements**  
**STPEC: 291K: Food Movements**  
**WOMENSST 187: Gender, Sexuality, and Culture**  
**WOMENSST 301: Theorizing Gender, Race, and Power**

**Cluster 2: Food Production/Food Processing/Food Safety (FPPS)**—Courses from this certificate cluster will provide students with basic knowledge about how food is grown and how it ends up on our tables, as well as factors that contribute to its safety (and/or lack of safety). This technical knowledge is critical to understanding food systems. Students who are not specializing in agriculture or related fields may wish to develop a plan of study that includes two courses within this cluster, and/or choose a single course that includes a significant experiential component related to agricultural work.

**FOOD-SCI 101: Food and Health (also FN)**  
**FOOD-SCI 150: The Science of Food (also FN)**  
**FOOD-SCI 160: The Nature of Food (also FN)**  
**FOOD-SCI 590A: Food Science Policy (also FPJ)**  
**FOOD-SCI 265: Survey of Food Science**  
**HG-MGT 150: Food Production (also FN)**  
**PLNTSOILIN 120: Organic Farming and Gardening**  
**PLNTSOILIN 265: Sustainable Agriculture (also FPJ)**  
**PLNTSOILIN 280: Herbs, Spices and Medicinal Plants**  
**PLNTSOILIN 300: Deciduous Orchard Science**  
**PLNTSOILIN 305: Small Fruit Production**  
**PLNTSOILIN 325: Vegetable Crop Production**  
**PLNTSOILIN 350: Soil and Crop Management**  
**PLNTSOILIN 370: Tropical Agriculture (also FPJ)**  
**PLNTSOILIN 397C: Community Food Systems**  
**PLNTSOILIN 398P: Permaculture (also FPJ)**  
**PLNTSOILIN 398E: Farm Enterprise Practicum (3-6 cr)**

**Cluster 3: Food and Nutrition (FN)**—Courses from this certificate cluster will provide students with knowledge about the relationship between food and health. Understanding the effects of malnutrition and food insecurity on human health and disease is important for growers, policymakers, and social justice advocates alike, since wellness influences everything from human happiness to GNP.

**ANTHRO 313: Nutritional Anthropology (also FC)**  
**FOOD-SCI 102: World Food Habits (also FC)**  
**NUTRITN 197A: Nutrition, Weight and Fitness**  
**NUTRITN 130: Nutrition for a Healthy Lifestyle**  
**NUTRITN 230: Basic Nutrition\***  
**NUTRITN 352: Life Cycle Nutrition\*\***  
**NUTRITN 572: Community Nutrition**  
**NUTRITN 577: Nutritional Problems in the U.S.**  
**NUTRITN 578: Nutritional Problems in the Developing World (also FPJ)**

\*CHEM 112 Pre-req

\*\*NUTRITN 230 Pre-req

**Cluster 4: Food & Culture (FC)**—Courses from this certificate cluster will provide students with knowledge about the role of food in shaping and sustaining human communities, and the use of food as a “lens” for understanding human history, cultural development, and individual identity. Food consumption behaviors and patterns provide meaning that in turn influences all aspects of food systems—from production to policy to health.

**ANTHRO 297F: Food and Culture**  
**HT-MGT 191B: Culture and Cuisine**  
**ITAL 597R: History of Italian Gastronomy**  
**JOURNAL 391J: Writing About Food**  
**NUTRTN 597K: Culture, Nutrition and Health (also FPJ)**  
**RES-ECON 343: Food Merchandising**

Students must take at least 15 credits from among these courses, earning at least an overall average of 3.0 (on a 4.0 scale) across the five courses to complete the certificate. No more than one of the certificate courses may have a grade of less than 2.0

Students may substitute other courses for those listed above if: a) the course is a UMass or Five College course of three credits or more; b) the course meets learning goals in the student’s plan of study that are not met by the courses listed above; and c) the course is approved by the student’s certificate advisor. Students may also substitute a course if any of the approved courses above or in their plan of study become unavailable for enrollment. Courses taken abroad may fulfill some certificate requirements, pending approval of the certificate advisor.

No more than two courses in a student’s major may be applied to the program. At least two, and preferably three, courses above the 100 level should be included in the student’s plan of study.

### **III. RESOURCES**

If this proposal requires no additional resources, say so and briefly explain why. If this proposal requires additional resources, explain how they will be paid for. For proposals involving instruction, indicate how many new enrollments are expected and whether the courses have room to accommodate them.

Currently, no additional resources are required for the proposed food studies certificate program. Existing courses comprise the offerings included in each of the four program clusters; no new courses will be developed for the certificate, requiring no new staffing or instructional costs. In addition, because each of the program clusters includes multiple courses that students can take to fulfill that cluster requirement, we expect that increased demand will be widely distributed and no course will require additional seats to accommodate new enrollments. Few courses in the program clusters require pre-requisites, ensuring that no extra burden will be borne by introductory courses in participating departments. Based on evidence from other certificate programs on campus, as well as conversations with students involved with development of the certificate, we anticipate that approximately 20-30 students per year will file a plan of study to complete the certificate.

Advising will be centrally administered through CPPA, with faculty from participating departments assuming advising responsibilities for students in their department or College. If advising demands exceed current resources, CPPA and other participating departments are willing to provide a small annual stipend to a member of the steering committee or other UMass staff to help coordinate advising for the program.