

# Master of Arts in Food Studies

## Growing awareness

Food studies includes agricultural and culinary history and social, scientific, cultural, political, economic, and geographic examinations of food production and consumption. Our courses train students in the natural and social sciences, linking real-world problems with ethics, theory, history, communication, research skills, and experiential learning.

Students engage with the practice and pedagogy of sustainable agriculture and culinary arts at our 388-acre Eden Hall Campus, with its farm and garden projects, apiary, orchard, teaching kitchen, aquaculture lab, and root cellar. We partner with dozens of local businesses, non-profits, farms, food producers, policy groups, and organizations to provide internships and research opportunities.

[falk.chatham.edu/mafs](http://falk.chatham.edu/mafs)



## IT'S NOT JUST EARTH DAY. IT'S EVERY DAY.

We are inspired by environmental icon and Chatham alumna Rachel Carson '29, whose own work over 50 years ago continues to change the world.

*The Princeton Review* and the U.S. Green Building Council recognized Chatham University as one of the most environmentally responsible colleges in the United States and Canada. Chatham received a "Green Rating" score of 98 out of a possible 99 - the highest of any university in Pittsburgh.

### PROGRAM HIGHLIGHTS

- Housed within the Falk School of Sustainability & Environment, the Master of Arts in Food Studies (MAFS) is an intensive cohort program that can be completed in two years of full-time study.
- Depending on your interests, choose from four concentrations: politics, markets and marketing, communication and writing, or sustainable agriculture.
- The program emphasizes a holistic, interdisciplinary approach to food systems in small class settings, with experiential learning opportunities integrated into most classes.
- Students gain a strong foundation in research methods and theory and have the opportunity to perform original research.
- Students engage directly with the community around food systems and food access. Past cohorts have worked to affect change by building gardens for schools and urban neighborhoods; developing sustainable menu options for Meals on Wheels; shaping city-wide rules for food trucks; producing sustainable food media for radio, podcasts, and television; mapping regional food systems; creating a culinary tourism alliance; and running oral history projects on ethnic neighborhoods and food.

### SAMPLE COURSES

#### FST640: Sustainable Community Development

This course explores how people can engage in creating more environmentally, socially and economically sustainable communities at multiple scales, from the local to the regional. The readings and assignments emphasize sustainable planning theory and practice as well as sustainable food systems perspectives. Students will engage in practice-based research and community projects.

#### FST614: New Product Development

This course will explore the new product development process from ideation to market. Students will study the methodologies and practices of product development in a traditional Consumer Packaged Good firm and apply modified methods to manage the new product development process for a start-up local distiller. Over the course of an academic year, students will develop and bring to market a liqueur to be sold by Pittsburgh Distilling Co.

#### FST 603 Food Journeys

From the Columbian Exchange to Eco-tourism to commodity networks, food travels the world, the traveler journeys through food, and the citizen consumes both place and goods. This course examines historical and contemporary analysis of food, agriculture, and travel. Topics include culinary adventuring, anti-colonialist eating, and the regulation of global food exchanges.

► [chatham.edu/mafs/curriculum.cfm](http://chatham.edu/mafs/curriculum.cfm)

## OUTCOMES

Here's an overview of what some of the graduates of Chatham's MAFS program have gone on to do.

- **Entrepreneurship:** Owner, Barb's Badass Bars; Owner, Dylamato's Market, Ltd.; Co-founder, Farm Truck Foods; Founder, Hummingbird Gardens, Richmond, VA
- **Non-profits:** Program Associate/Curator, Museum of Food and Drink, New York, NY; Project Manager, Adagio Health Power Up (K-12 nutrition and farm-to-table education); Project Coordinator, San Francisco Food Systems (public-private partnership that addresses food system issues within the City and County of San Francisco)
- **Community Revitalization:** Project Manager, GTECH Strategies; Manager and Program Evaluator for Social Enterprise, Idea Foundry; Founder, Women's Neighborhood Food and Agriculture Cooperative
- **Government:** Open Space Specialist, Mayor's office; International Agricultural Program Specialist, USDA, Washington DC; Manager, Neighborhood Special Supplemental Nutrition Program for Women, Infants, and Children (WIC) Program at Public Health Solutions, Brooklyn, NY
- **Commerce:** Director of Sales and Marketing, Narcisi Winery, Gibsonia, PA; Marketing Director, Frontiers International Travel, Gibsonia, PA; Supply Chain Manager, Farmigo, Seattle, WA
- **Higher Education:** Teaching Fellow, Sustainable Food Systems, VA Commonwealth University's ASPIRE program; Ph.D. program in Geography, University of Georgia; Coordinator of Environmental Stewardship & Sustainability, Florida Gulf Coast University; School Coordinator, Building Healthy Communities Program at Wayne State University

“I entered the food studies program convinced that industrialized farms were the enemy and that local/organic farms were the avenue to creating a more just food system. I've learned that there is no black and white in the world of food. There are many obstacles to achieving a just and equal food system, but this program is giving me the tools to ‘fight the good fight.’”

— KAITLYN BEST, MAFS '13

**LEARN  
MORE**

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graduate@chatham.edu

[falk.chatham.edu/mafs](http://falk.chatham.edu/mafs)

## APPLICATION REQUIREMENTS

- Bachelor's degree from an accredited college or university
- Overall undergraduate GPA of a 3.0 or better on a 4.0 scale. Applicants with less than a 3.0 who show extreme promise through other achievements may be granted conditional admission.
- Official transcripts from all academic institutions attended
- Curriculum vitae or resume
- Essay stating experiences and interests in food, sustainability and/or agriculture, and motivation for pursuing a graduate degree
- Two letters of recommendation describing an applicant's capacity for independent thinking, written and verbal communication skills, and ability to thrive in a collaborative, interdisciplinary academic setting. At least one letter should be from an academic source.
- An optional additional writing sample is encouraged.

## APPLICATION DEADLINES

- Fall Priority Deadline: February 1. All application materials must be received by this date for first consideration of assistantships.
- Fall Regular Deadline: June 15
- Spring Deadline: November 1

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▶ **Apply online at [chatham.edu/apply](https://chatham.edu/apply)**

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## FUNDING OPPORTUNITIES

A limited number of research, special project, and teaching assistantships are available to help defray the cost of the tuition while also earning valuable, hands-on experience in the field. The assistantships are in the form of tuition remission and can cut a student's final tuition bill by over 30%. Please contact your admission counselor to learn more.