



# Master of Arts in Food Studies



- Inaugural program of Chatham's new School of Sustainability and the Environment
- One of the few graduate food studies programs in the U.S.
- Emphasizes a holistic, interdisciplinary approach to food systems, from production to consumption
- Graduates will gain knowledge in research methods and research, and practical experience in sustainable food production
- Built upon Chatham's mission initiatives of environmental awareness, international understanding and women's issues
- Electives include concentrations in Politics, Markets and Marketing, Writing and Communication, and Sustainable Agriculture
- Courses will be taught in traditional small classes complemented by in-the-field experiences at Chatham's 388-acre Eden Hall Campus in Richland Township, Pa.
- Field trips, internships, and study abroad offer hands-on experience across the US and abroad
- Graduate assistantships available

**chatham** UNIVERSITY

**SCHOOL OF SUSTAINABILITY  
AND THE ENVIRONMENT**



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

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800-837-1290 . . . [gradadmission@chatham.edu](mailto:gradadmission@chatham.edu)

Visit us at [www.facebook.com/foodstudiesatchatham](https://www.facebook.com/foodstudiesatchatham)

## ADMISSION REQUIREMENTS

- 3.0 GPA
- Three Letters of Recommendation from faculty or direct work supervisors should describe applicant's:
  - Capacity for independent thinking
  - Written and verbal communication skills
  - Ability to thrive in a collaborative, transdisciplinary academic setting
  - Commitment to advancing sustainability
- Essay/Letter: Each applicant should submit a one to two page letter that explains the motivation to join an transdisciplinary sustainability program
- Educational Prerequisites:
  - Bachelor's degree from an accredited academic institution
  - Prefer applicants with coursework and/or experience demonstrating capacity for transdisciplinary thought
- Completed application form
- Payment of non-refundable \$45 application fee  
Online application without fee:  
<http://www.chatham.edu/admissions/apply.cfm>

## CHATHAM UNIVERSITY'S PARTNERS

- Children's Museum of Pittsburgh
- East End Food Co-op
- Enrico's Biscotti
- Greater Pittsburgh Community Food Bank
- Grow Pittsburgh
- Just Harvest
- La Prima Espresso
- Lutheran Services Society
- Neighborhood Academy
- Neighbors in the Strip
- Parkhurst Dining Services
- Penn's Corner Farm Alliance
- Pennsylvania Association for Sustainable Agriculture (PASA)
- Pines Tavern
- Pittsburgh Public Market
- Winchester Thurston School

Chatham University scored a Green Rating of 98 from the *Princeton Review's Best Northeastern Colleges 2010 Edition* – the highest score of any university in Pittsburgh.

## CHATHAM UNIVERSITY SCHOOL OF SUSTAINABILITY & THE ENVIRONMENT PROGRAMS

- [Master of Arts in Food Studies](#)
- [Master of Sustainability](#)
- [Certificates in Sustainability](#)

## PROGRAM OF STUDY (40 CREDITS)

The Master of Arts in Food Studies (MAFS) emphasizes interdisciplinary approaches while providing a foundation in research methods and theory from both the social and the physical sciences. Students from a wide range of disciplinary backgrounds will gain experience and training in intellectual and practical skills related to all stages of the food system. Courses emphasize how food, from farm to table to compost, affects people and the global environment. The curriculum connects real world problems with ethics, theory, history, communication, research skills, and experiential knowledge. Graduates will have intellectual and practical experience in sustainable food production from field to table. Chatham's 388-acre Eden Hall Campus in Richland Township, PA will provide a working environment for sustainable agriculture, culinary arts, and environmental studies.

Core courses link real world problems with ethics, theory, history, communication, research skills, and experiential knowledge. Scientific literacy, sustainable agriculture, and culinary arts are offered along with concentrations in food politics, markets and marketing, and communication and writing. Internships, field work, and international study offer a wide range of real world applications of food studies.

### CORE COURSES

- Food Systems and Commodity Chains
- Research Methods and/or GIS
- Food, Culture, and History
- Food Access and Food Security

### APPLIED REQUIREMENTS

- Growing Sustainably
- Sustainable Culinary Arts
- Culinary: Global Grains
- Culinary: Sustainable Meats
- Fermentation (Wines)

### SCIENCE ELECTIVES

- Practical Nutrition
- Agricultural Microbiology
- Diet for Sustainability
- Mediterranean Diet
- Soil Science
- Food Plant Botany
- Weeds and Insects

### ELECTIVES

- Global Agricultural History
- The Business of Food and Agriculture
- Food Journeys
- Fair Trade and Food Sovereignty
- Local Food and Oral History
- Urban Agriculture: Politics & Practice
- Pittsburgh Food Landscapes
- Food and Representations
- Comparative Cuisines
- Global Marketing
- Writing About Food
- Food, Labor, and Inequality
- Food, Community and Religion
- Food, Social Change, and Health

### WORKSHOPS AND CO-CURRICULAR ACTIVITIES INCLUDE:

- Apiaries and Beekeeping
- Fermentation
- Coffee Roasting
- Farm Market Management
- Soil Health: Composting, Biochar, and Vermiculture
- Canning and Preserving
- Permaculture
- Breadmaking

*Big thinking for a big world*

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