

# MASTER of ARTS in FOOD STUDIES



Chatham University's Eden Hall Campus

- 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 Food Politics, Food History and Culture, and Food Markets and Marketing
- 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 in Pittsburgh, Boston, and Rome

**chatham** UNIVERSITY

**COLLEGE FOR GRADUATE STUDIES**

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

Office of Graduate Admissions  
Woodland Road . . . Berry Hall . . . Pittsburgh, PA 15232  
800-837-1290 . . . [admissions@chatham.edu](mailto:admissions@chatham.edu)

## ADMISSION REQUIREMENTS

- A baccalaureate degree from an accredited college or university
- Overall grade point average (GPA) of 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 undergraduate and graduate transcripts
- 3 letters of recommendation
- Curriculum vita or resume
- Personal statement – stating both your experiences and interests in food, sustainability, and/or agriculture and your reasons for pursuing a graduate degree
- 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 IN SUSTAINABILITY

- American College & University Presidents' Climate Commitment (Charter Signatory)
- AgRecycle
- Clean Air-Cool Planet
- Greater Pittsburgh Community Food Bank
- Green Building Alliance (Pittsburgh)
- Parkhurst Dining Services
- Pennsylvania Association for Sustainable Agriculture
- Pennsylvania Buy Fresh Buy Local
- Rachel Carson Institute at Chatham University
- U.S. Green Building Council

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.

## PROGRAM OF STUDY (42 CREDITS)

The Masters 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 science.

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, history and culture, and markets and marketing. 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 for Food and Social Life
- Food, Culture, and History
- Theories of Food: Growing, Eating, Thinking
- Food Access and Food Security
- Ethics and the Food System

### ADDITIONAL REQUIREMENTS

- Sustainable Agriculture Basics
- Culinary Arts and Sustainable Cuisine
- Practical Nutrition
- Agricultural MicroBiology
- Food Plant Botany

### ELECTIVES

- History of Agriculture
- Oral History and Foodways
- Food and Literary Representations
- Community-based Food Security
- Food Fights
- Food, Labor, and Inequality
- The Business of Food
- Local Foodways: from Ethnic to Organic
- Cuisines in Global Comparison
- Gender and Food History
- Food Journeys
- The Future of Food
- Fair Trade and Food Sovereignty
- Producing Food, Producing Difference
- Sustainable Food Management
- Market Research and Sustainability



*Traditional classes will be complemented by in-the-field experience at Chatham University's 388-acre Eden Hall Campus in Richland Township, PA, 45 minutes north of the Shadyside Campus.*

