



BACHELOR OF ARTS IN

Food Studies



Imagine learning the economics of grain production, then testing out commercial and artisanal milling practices, and producing a regionally sourced pizza dough in the campus wood-fired oven. Studying the history of dietary practices and global gastronomic cultures. Doing oral histories of Asian immigrant food business owners. Developing a cookbook with seniors. Analyzing the supply chain for micro-lot coffee and creating a product line.

Welcome to Chatham University's **BACHELOR OF ARTS IN FOOD STUDIES (BAFS)**, part of Chatham's Falk School of Sustainability & Environment.

The Bachelor of Arts in Food Studies offers a blend of practical skill-building and perspectives on food and agriculture through the analysis of social, cultural, economic, environmental, and historical topics. The curriculum includes a yearlong sequence of applied, experiential, hands-on learning, and a capstone senior project. Students are prepared to enter a wide variety of sectors in food and agriculture, with the skill sets to address the practical, economic, community, and social justice issues that are a hallmark of contemporary food systems jobs.

CURRICULUM

BAFS students typically begin with two years of general education and major-specific core courses.

Through the junior year sequence, students engage directly with agricultural and culinary practices at Eden Hall and other regional farms, businesses, and non-profits along with community-based work in food systems and nutrition.

During year four, students take electives and complete the Integrated Capstone Seminar, which builds off of and expands the entirety of their undergraduate experience.

REQUIRED FOOD STUDIES AND BUSINESS CORE COURSES

FST150	Food, Farm, and Field
FST205	Food Science Basics
FST215	Global Foodways
FST315	Food Access and Food Policy
FST449	Capstone
BUS105	Foundations of Business
BUS217	Introduction to Project Management

GENERAL REQUIREMENTS

FST250	International Cuisine
FST3XX	Internship preparation
SUS320	Agroecology
SUS320L	Agroecology Lab

JUNIOR YEAR COURSES

FST302	Nutrition and Community
FST307	Community and Food
FST345	Applied Agricultural Experience 1
FST345L	Applied Agriculture Experience Lab
FST346	Applied Agricultural Experience 2
FST346L	Applied Agriculture Experience Lab 2
FST370	Applied Culinary Experience 1
FST370L	Applied Culinary Experience Lab
FST371	Applied Culinary Experience 2
FST371L	Applied Culinary Experience Lab 2

ELECTIVES

ENG313	Food and Identity
ENG400	The Literary Cookbook
ENV451	Soil Science
FST365	Coffee: History, Politics, Practices
FST428	Tree Care
SUS426	Aquaculture



CURRICULUM continued

FEATURED COURSES

FST315 Food Access and Food Policy

If food is a basic human right, how do societies create universal access to food? This course explores the ethical basis for making citizens food secure despite global inequality. Major topics include private versus public solutions and the relationship between food access, gender, cultural appropriateness, nutrition, sustainability, and justice.

FST215 Global Foodways

A strategic survey of regional or global food ways in historical and contemporary contexts. Emphasis on anthropological understanding of food ways, cultural studies critique of class, gender, and family dynamics articulated via food, and historical transformations of food culture in response to migration and globalization. Areas of global emphasis will vary but may include Asia, Africa, Regional North America, and Amazonia.

FST345 Applied Agricultural Experience 1

Focuses on seasonal agricultural production such as tree care, honey extraction, and seed saving. Weekly readings link basic agricultural concepts to experiential learning, explored through observation logs (plant growth, pest pressure, pasture growth, soil fertility). Students gain a well-rounded embodied understanding of agricultural activities from late summer through early spring.

FST365 Coffee: History, Politics, Practices

This applied course includes hands-on and practical experiences at local coffee roasters with different business models. Participants will train in the Eden Hall student cooperative café at Eden Hall including cupping, barista, and tasting skills. The correlated readings, discussions, and assignments address challenging issues surrounding coffee, including labor, global procurement, and labeling.

For more information, visit falk.chatham.edu/bafs

JUNIOR YEAR EXPERIENCE

In their junior year, students have a sequence of courses that puts them in direct engagement with agricultural and culinary practices—both at Eden Hall and at other regional farms, businesses, and non-profits—and with community-based work in food systems and nutrition.

Working with faculty experts; the Food Innovation Lab at the Center for Regional Agriculture, Food, and Transformation (CRAFT); local and global businesses; the Grains Consortium; and regionally-based research projects; students gain first-hand experience in producing food; collaborating and managing projects; and doing original research.

Through the courses *Applied Agriculture 1 and 2* and *Applied Culinary 1 and 2*, students have two terms of experience and analysis across a wide range of practices, such as beekeeping; tree care; seed saving; animal husbandry; pastry and bread making; fermentation; and other forms of food preservation.

Through the courses *Nutrition and Community* and *Community and Food*, students engage with local organizations; health and anti-hunger groups; and policy advocates who support the regional food economy.

One strong emphasis of the program is on the role of fermentation and food preservation in creating and supporting human sustenance. Fermented products are ubiquitous to all cultures and all food systems, and include coffee, chocolate, cheese, wine, beer, pickles, kombucha, kim chi, cured meats, breads, and yogurt.



EDEN HALL CAMPUS



UNPARALLELED ACCESS TO AN UNPARALLELED SPACE

Located on 388 acres in the North Hills of Pittsburgh, Chatham's Eden Hall Campus (EHC) is the world's first academic community built for the study of sustainability.

It encompasses a certified organic farm, demonstration garden, orchards, a 30+-acre crop area, greenhouses (one heated year-round by solar-thermal panels), and demonstration kitchens. Faculty and students research sustainable agricultural practices and produce food for EHC and for the Shadyside Campus. Initiatives include nutrient recycling and soil building from compost; aquaculture and aquaponics; mushroom farming; and edible landscaping around buildings.

At Eden Hall Campus, students can study the botanical and biological properties of staple plants; explore the social and cultural significance of these plants as "crops" or foodstuffs; and create historically significant culinary dishes or products, all by using EHC's gardens, greenhouses, woodlands, kitchens, and classrooms.



Students have the opportunity to work in campus-based businesses, including Café Ann, which will have a coffee lab; the Kitchen Lab, which will provide product development in collaboration with scaled food businesses as well as pop-up restaurant training; campus food service; the Grains project wood-fired oven (developing bread, pizza, and other event-based opportunities).



CRAFT
AT CHATHAM UNIVERSITY

The **Center for Regional Agriculture, Food, and Transformation (CRAFT)** at Chatham University works to transform the future of food and agriculture in Western Pennsylvania and beyond.

CRAFT offers many opportunities for students to get involved with all aspects of food studies, from research to production.

Current projects include:

- Workshops on bread baking, fermentation, bean-to-bar chocolate, and heritage grains
- Product development with food businesses and farms to create regionally sourced pizza, pancake mix, and more
- GIS and open source data mapping of regional agricultural capacity, food businesses, retail restaurants, and economic capacity
- Developing sustainably sourced fish food for aquaculture
- Creating an archive of regional stories and oral histories, including regional bread and grains; immigrant food ways; and historic food businesses
- Kitchen Lab for culinary and experiential skills such as food safety; cheese mongering; coffee tasting and barista training; cooperative marketing and sales

Learn more at craft.chatham.edu.



Shadyside



HOUSING



Esther Barazzone Center



To make the most out of your experience at Chatham, we require that students live and study on-campus for at least two years:

- Year 1: Shadyside Campus (Most first-year BAFS classes will take place here)
- Year 2: Student's choice (SC, EHC, or off campus)
- Year 3: Eden Hall Campus
- Year 4: Student's choice (EHC, SC, or off campus)

	Year 1	Year 2	Year 3	Year 4
Shadyside Campus (SC)	✓	○	✗	○
Eden Hall Campus (EHC)	✗	○	✓	○
Off Campus/Commuter	✗	○	✗	○

Chatham was ranked 7th in the nation for best food grown and sourced locally by *Sierra Magazine's* 2015 "Cool Schools" report.

A sampling of food from the kitchen in the Esther Barazzone Center:

- Korean barbecue
- Homemade soft pretzels
- Crostini bar (with mushroom and leek, artichoke and Asiago, and tomato and basil toppings)
- Homemade sun-dried tomato and rosemary bread
- Mac and cheese with brisket smoked on campus
- Artichoke-crustied tilapia from our Aquaculture Lab
- Sweet potato pancakes with smoked chipotle
- Daily vegetarian and vegan options



Orchard Hall

Orchard Hall, Eden Hall Campus's residence building, is constructed to the highest LEED (Leadership in Energy and Environment Design) standards. Here's what that looks like:

Rooms are heated and cooled through radiant panels on the ceiling that use the campus-wide geothermal heating.

"Smart" rooms monitor temperature and humidity and tell the system how to respond.

All electricity—and heat for the hot water—is generated by solar panels on the roof.

The Importance of Eden Hall Campus Residency

For students' third year, unless they are participating in a Junior Year Experience that requires that they live elsewhere, students live at Eden Hall Campus. EHC is a living and learning laboratory that offers BAFS students cutting-edge agricultural spaces and practices, demonstration kitchens, an aquaculture lab, orchards, and other spaces conducive to the interdisciplinarity of food studies.

Although residency at Eden Hall is only required during Year 3, students can choose to live and study at Eden Hall during Years 2 and 4 to take advantage of the unlimited opportunities EHC presents to Bachelor of Arts in Food Studies students.



When not in class, residents (and visitors) have plenty to do, with yoga classes, karaoke, bowling, billiards, and game nights. EHC also hosts community-wide events such as the annual Sustainability Conference, and workshops including Leave No Trace, Back Country Backpacking, Soapmaking, Wilderness Survival and First Aid, and Community Create Nights that are open to all students.

CAREERS

Robust professional preparation, the cornerstone of a Chatham education, is woven throughout the BAFS degree:

- The Junior Year Experience taps student into valuable hiring networks and social capital.
- Students graduate with business training that's transferable to a wide range of occupations.
- The required project management course offers the option of a certificate on completion of the course and an external exam, and the safe food course provides certification necessary for jobs in food service and agricultural production.

The Bachelor of Arts in Food Studies prepares graduates for careers in:

Science

- Environmental scientist (plants, seeds, animals)
- Soil/food microbiologist

Industry and Government

- Food industry, restaurant, or test kitchen development work
- School, hospital, and workplace sourcing and planning
- Sustainable supply chain management
- Food production and distribution
- Consulting firms
- Global and environmental politics around agriculture
- USDA, FDA, USAID, and other government agencies/policy making

Non-Profits and NGOs

- Fundraising/development for food philanthropy
- Community development for local/regional food
- Food labor and food justice advocacy
- Anti-hunger work
- Non-profit organizations (urban agriculture, living history museums, culinary heritage preservation, food waste, environmental health and well-being)

Media

- Food and agriculture media: journalism, filmmaking, oral history, and more
- Promotion and marketing for specialty foods, food writing, regional food
- Market research
- Culinary tourism
- Public education and outreach around food history, food systems, community food
- Public relations



Chatham's **OFFICE OF CAREER DEVELOPMENT** staff is eager to help you develop and reach your goals from year one, day one. They'll:

Advise you in one-on-one appointments to maximize job search skills, develop dynamite resumes and cover letters, and ace job interviews

Help you find a mentor in your career field

Connect you with hundreds of employers through job fairs and ChathamCareerLink, our online job and internship posting database

More info at careers.chatham.edu



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For more information, visit
falk.chatham.edu/bafs

The Falk School also offers
BA and BS degrees in sustainability.