



NATIONAL ENDOWMENT FOR THE HUMANITIES

DIVISION OF EDUCATION PROGRAMS

Narrative Section of a Successful Application

The attached document contains the grant narrative and selected portions of a previously-funded grant application. It is not intended to serve as a model, but to give you a sense of how a successful application may be crafted. Every successful application is different, and each applicant is urged to prepare a proposal that reflects its unique project and aspirations. Prospective applicants should consult the current guidelines, which reflect the most recent information and instructions, at <https://www.neh.gov/grants/education/humanities-connections>

Applicants are also strongly encouraged to consult with the NEH Division of Education Programs staff well before a grant deadline.

Note: The attachment only contains the grant narrative and selected portions, not the entire funded application. In addition, certain portions may have been redacted to protect the privacy interests of an individual and/or to protect confidential commercial and financial information and/or to protect copyrighted materials.

Project Title: *Developing a Humanities-Focused Food Studies Minor*

Institution: Virginia Polytechnic Institute and State University

Project Director: Anna Zeide, Mark Barrow, Danille Christensen, Saul Halfon

Grant Program: Humanities Connections Planning Grants

Developing a Humanities-Focused Food Studies Minor Virginia Tech

Humanities Connections Planning Grant Proposal Narrative

Intellectual rationale

As a land-grant university, Virginia Tech has a long history of study and teaching about agriculture and food. To date, however, programmatic efforts in this regard have been housed in the College of Agriculture and Life Sciences, with an attendant focus on agricultural and applied sciences. Because comprehensive understanding of food systems requires an examination of cultural, historical, and social foundations, we propose establishing a Food Studies minor at Virginia Tech that is housed in the College of Liberal Arts and Human Sciences (CLAHS). The minor will bring together Virginia Tech faculty who approach foodways from humanistic and social science perspectives, examining the ways that food production, distribution, consumption, and disposal are intricately linked to narratives and worldview, social structure and geography, policies and customs. Student, faculty, and community engagement with the critical topic of food will be enhanced by promoting the methods and collaboration of anthropologists, folklorists, historians, philosophers, rhetoricians, and sociologists. In its initial phase, this project will develop courses for a new Food Studies minor, along with the creation of a food studies network that will support the minor.

As we know from personal experience, food can be a unifying force as people gather around tables to connect and share. Food crosses boundaries in the academic realm as well, bringing together science (e.g. nutrition, public health, food science, engineering), social science (e.g. sociology, political science, geography, anthropology), and humanities (e.g. history,

literature, ethics). For example, all these fields and more participate in the Association for the Study of Food and Society, the central professional society for food studies. Food becomes a center-point, a pivot around which conversations about culture, the environment, agriculture, medicine and public health, race, business, gender, economics, and politics, emerge.

Understanding a particular eating practice, for instance, requires scientists to explain evolutionary and neurochemical underpinnings, social scientists to explore how stratification and normative codes come into play, and humanists to investigate cultural precedents and performances.

As a relatively new field, food studies has not been dominated by any one disciplinary perspective. This flexibility offers an opportunity to build a truly interdisciplinary field of study, and to give humanities disciplines a more central place at the table (pun unavoidable). Especially as food-related problems—food safety, world hunger, genetic modification, workers' rights, fair trade production, food waste, climate change—grow ever more pressing, it is crucial that humanities scholars lend their knowledge and expertise, complementing and building on existing agricultural and food science programs. An understanding of historical and cultural relationships with food can help us move forward with sensitivity to the complexities that abound. At an institution like Virginia Tech, which has historically led in efforts to solve problems through engineering and technology, this humanities approach is especially needed.

In addition to these disciplinary and institutional reasons for developing food studies, there is an even simpler reason: students love it. They bring personal food experiences and preferences to the classroom and enjoy learning about how this often taken-for-granted aspect of their life is embedded in and helps to illuminate broader issues. In a general history survey class, for example, talk of past presidencies and battles may not stir personal connections in all

students. But learning about what Civil War soldiers ate in army camps far from home, or why Eleanor Roosevelt made scrambled eggs the night her husband was elected president, gives students a familiar entry point into important historical moments.¹ Food humanities can anchor and flesh out more traditional or abstract topics, giving substance to processes like colonization, industrialization, urbanization, and globalization. In our experience, students come alive when introduced to food-related episodes in the courses we teach. They remember even snippets of these conversations and include them disproportionately in assignments. The lively food-centered courses we teach have fostered profound exchanges among the students, often grounded in personal experience.

Bringing together faculty from departments in the humanities and beyond—from History; Religion and Culture; Science, Technology, and Society; Sociology; Philosophy; Geography; Food Science and Technology; Agricultural Leadership; and others—will allow space to develop new courses rooted in the ideas of the food humanities, and in interdisciplinary conversation with existing agricultural courses. These courses will contribute to the new Food Studies minor, a course of study that will offer Virginia Tech students a novel way to understand foodways through the lenses of culture, history, and identity. The courses will also link students with justice-oriented, service-learning experiences in local nonprofit organizations or on farms, oral history projects with local cooks and food businesses, hands-on research projects in historical archives and library internships, and other kinds of experiential learning.

The planning phase will curate existing courses and create new ones, developing a coherent vision and attendant paperwork for the minor that will go on to enroll students, at the rate of 20-30 new minors per year, with an expected total of around 75 students within a few

¹ Anecdote drawn from Laura Shapiro, *What She Ate: Six Remarkable Women and the Food That Tells Their Stories* (Penguin Random House, 2018).

years. By the end of the year we aim to send all course proposals and the minor proposal to go to the College of Liberal Arts and Human Sciences committee for review, after which they will go on to the Pathways General Education Curriculum Review Committee. During the planning period facilitated by this grant, we also will develop an intellectual culture around food studies that will support the new curriculum into the future. This minor curriculum also has the potential to lead to an interdisciplinary cross-college undergraduate major, which would unite food curricula from both the College of Liberal Arts and Human Sciences and the College of Agriculture and Life Sciences.

Content and Design

In order to build the Food Studies minor, this project will work with faculty across the College of Liberal Arts and Human Sciences and the College of Agriculture and Life Sciences to develop a series of new courses about food from humanities and social sciences perspectives. We will also learn from existing food studies curricula at other institutions. During a virtual summer 2021 workshop at the beginning of the grant period and monthly virtual brown-bag sessions throughout the 2021-2022 academic year, directors of food studies programs around the country, along with curriculum consultants, will join Virginia Tech faculty to offer their experience and consult on our course and minor design. The four external consultants who have committed to participating in the workshop sessions are: Megan Elias from Boston University, Matthew Hoffman from the University of Southern Maine, Alice Julier from Chatham University, and Tony VanWinkle from Sterling College. Additionally, Daniel Bender from the University of Toronto-Scarborough, Krishnendu Ray from New York University, and Stephen Wooten from University of Oregon have agreed to presenting at a brown-bag session (see Letters of

Commitment). Others drawn from the list in Attachment 4 may also offer presentations at brownbag sessions to share their experiences. Throughout the 2021-2022 academic year, we will also hold at least two student focus groups (virtually or in person, as possible) to help position the minor and develop strategies for recruiting students to the program. A final workshop at the end of the grant period would allow all team members to finalize the course sequence for the minor and plan for longer-range goals for recruitment and administration of the minor program.

The minor will require a new Introduction to Food Studies (“Food 101”) course, 3-5 elective courses, and a final capstone course rooted in experiential learning, which could be satisfied by an internship, community action project, or study abroad, when possible. The elective courses will be drawn from a bank of new courses that this grant would help to develop. Examples of courses that will be created or modified are US Food History, History of Agriculture, Global Food Histories, Food and Literature, Food Politics, Food and Power, Philosophy of Food, Foodways and Folklife, Geography of Food and Drink, School Food, and Civic Agriculture. Faculty members developing these courses include Anna Zeide (History), Saul Halfon (Science, Technology, and Society), Letisha Brown (Sociology), Justin Horn (Philosophy), Danille Christensen (Religion and Culture), John Boyer (Geography), Marcus Weaver-Hightower (Education), Kim Niewolny (Agricultural, Leadership, and Community Education), and Jacob Lahne (Food Science & Technology). Other courses offered in the minor would draw from existing courses in the College of Agriculture, such as food science and local agriculture, with modifications to create linkages back to the humanities course sequence.

Many of these courses would have hands-on learning components, which would help students apply their learning in interactive activities and place-based contexts. Examples of hands-on learning components might include conducting oral histories with local farmers or food

business owners; creating exhibits about the complexities of food and agricultural technologies, in cooperation with our University Libraries; or researching food insecurity in our region in collaboration with our local Food Access Network. These courses will be designed to contribute to Virginia Tech's Pathways to General Education requirements, which include seven core learning concepts (the most relevant of which will be Discourse, Critical Thinking in the Humanities, Reasoning in the Social Sciences, and Critical Analysis of Identity and Equity in the United States) and two integrative concepts, both of which will be central to Food Studies (Ethical Reasoning, and Intercultural and Global Awareness).

Although there are existing food-related minors housed in the College of Agriculture and Life Sciences at Virginia Tech (Civic Agriculture and Food Systems, and Global Food Security and Health), both are rooted in courses from agricultural sciences, community education, economics, and/or international development, without incorporation of ideas and investigative methods rooted in the humanities. The new proposed Food Studies minor would give students from a wide variety of majors and backgrounds core foundations in the historical, cultural, social, religious, and literary connections to foodways, and would use food as a way to see connections across humanities fields. Our courses will help students to think critically and communicate effectively, but also offer directly relevant concepts and content for those entering food-related careers in law, policy, nonprofits, international relations, education, journalism, farming, or advocacy. Our minor could be taken in concert with the existing agricultural minors or majors, or as an alternative to them. In addition, the collaboration between our new minor with the existing ones will lay the foundation for a future Bachelor of Arts/Bachelor of Science Food Studies degree program that incorporates coursework from across the University.

Collaborative team

The Project Director is Dr. Anna Zeide, Associate Professor of History, who has been newly hired at Virginia Tech to build a Food Studies Program in the College of Liberal Arts and Human Sciences. Her hire in August 2020 testifies to the university's existing commitment to such a program. However, while funding for this position exists, it does not cover collaborative work that brings other faculty—from inside or outside the university—on board to develop a deeper interdisciplinary program. Dr. Zeide was previously on the faculty at Oklahoma State University, where she co-founded and developed a Food Studies working group. Her experience in food history research, program development, community partnerships, and interdisciplinary thinking creates a strong foundation for this proposed project.

An interdisciplinary advisory board has already been established to help launch the program, with core contingencies from the College of Liberal Arts and Human Sciences (CLAHS) and the College of Agriculture and Life Sciences (CALS). The CLAHS representatives include Dr. Mark Barrow, Professor of History; Dr. Saul Halfon, Associate Professor of Science, Technology, and Society; Dr. Letisha Brown, Assistant Professor of Sociology; and Dr. Danille Christensen, Assistant Professor of Religion and Culture. These faculty members, across four core departments in the College, already teach courses or segments of courses focused on food and race, food history, food politics, Appalachian food, and vernacular foodways. The CALS representatives include Dr. Kim Niewolny (Agricultural, Leadership, and Community Education), Dr. Pete Ziegler (CALS Academic Programs), and Dr. Jacob Lahne (Food Science & Technology). They are all eager to promote the creation of the program, and to develop new courses that will contribute to the Food Studies minor. (See Letters of Commitment.)

Additional faculty in both colleges, from the Departments of Philosophy; Education; Political Science; ASPECT (Alliance for Social, Political, Ethical, and Cultural Thought), Human Nutrition, Foods, and Exercise; and the School of Plant and Environmental Sciences have also expressed a desire to develop food studies courses, in topics such as food and animal ethics, indigenous foodways, Latin American food culture, food sovereignty, global food politics, crop ecology, and public health. Several graduate students across these areas are also working on food-related projects and could be brought on as teaching or program assistants.

One of our central partners in the Virginia Tech University Libraries is Kira Dietz, Assistant Director of Special Collections and University Archives (see Letter of Commitment). She has helped us direct student research projects toward the University's existing History of Food & Drink Collecting Area. Dietz has also been the main liaison in the discussions around Virginia Tech's acquisition of the Food Timeline, www.foodtimeline.org, an extensive website and physical collection of historical food sources. These resources will be the basis for developing student internships, research grants and fellowships, and exhibits—both digital and physical. All of these will be key to student experiential learning in the new minor.

Finally, we have developed key relationships with campus organizations that will support the hands-on learning aspects of our minor. The first is the new Academy of Experiential Learning, headed by Director Vicki Pitstick. We are working with the Academy to identify community partners and follow best practices for incorporating humanities-focused experiential learning into the Food Studies minor, and across our curriculum (see Letters of Commitment). We are also in conversation with VT Engage: The Center for Leadership and Service Learning, and especially with their efforts around food waste/recovery and food insecurity in our community. Collaboration with VT Engage Director Meghan Weyrens Kuhn and Assistant

Director for Student Engagement Catherine Cotrupi has yielded connections to local organizations throughout southwest Virginia that may serve as host sites for our students' embedded learning experiences. Another area ripe for development would be collaboration with Virginia Cooperative Extension, which would enable us to share humanities content with and learn from community members in our region.

In short, many colleagues across campus will contribute to the development of our program, with the CLAHS and CALS faculty members on the advisory board (described in the first two paragraphs of this section) at the core. The dispersed nature of these collaborators and their activities, all of which could be placed under the heading of "food studies," attests to the need for a cohesive interdisciplinary umbrella. Our Food Studies minor is well-positioned to bring about these collaborative conversations.

Thinking beyond Blacksburg, we will use our opening workshop and monthly brown-bag sessions to draw on the expertise of others who have designed food studies curricula at diverse institutions. Specifically, we have brought four consultants on board for the workshop. Dr. Megan J. Elias is Associate Professor of Practice in Gastronomy at Boston University, a program which "offers a rigorous, interdisciplinary approach to food studies that pairs opportunities for experiential learning in culinary arts laboratories, wine studies courses, and classroom lab activities with a core curriculum based in the liberal arts."² Dr. Matthew Hoffman is Assistant Professor of Food Studies at University of Southern Maine, a program which focuses on justice, sustainability, and food security and has a robust internship program. Dr. Alice Julier is the founding director of Chatham University's Food Studies program, which has a 388-acre farm

² Gastronomy at Boston University. "Programs: Master of Liberal Arts in Gastronomy Degree." Accessed September 7, 2020. <http://sites.bu.edu/gastronomy/programs/>.

and is centered around interdisciplinary approaches to food and agriculture with applied and experiential learning. Finally, Dr. Tony VanWinkle is Director of the Rian Fried Center for Sustainable Agriculture & Food Systems at Sterling College, supporting the College's BA program in Sustainable Food Systems, which integrates environmental humanities with social, natural, and applied sciences. These programs—ranging across levels of study, sizes of institutions, public and private universities, and longevity—all have a core thrust of interdisciplinarity and hands-on learning in the liberal arts, and thus will offer rich sources of insight as we develop our own program.

Institutional Context & Resources

As mentioned above, Virginia Tech has demonstrated its commitment to the creation of a Food Studies Program with the hire of Dr. Anna Zeide in the College of Liberal Arts and Human Sciences, in August 2020. Her hire was launched by the Dean of the College, Dr. Laura Belmonte, and approved by the Department of History and the VT Provost's office, all of which also support this grant proposal (see Letters of Commitment). The establishment of this program demonstrates the University's commitment to the integration of humanistic ideas and approaches to the study of food systems.

The institution as a whole has a strong investment in the humanities. Despite the well-known engineering and technical focus of Virginia Tech, CLAHS—in which the humanities departments and majors are housed—is very strong, with 12 academic departments and two schools, offering 34 majors, 60 minors, 39 master's programs, and 32 doctoral programs. Majors range across foreign language, cinema, classical studies, creative writing, history, humanities for public service, international studies, music, philosophy, religion and culture, and more. Virginia

Tech also has a dynamic Center for the Humanities, which offers co-sponsorship opportunities, competitive summer stipends, space reservations, and research associate affiliations. None of these humanities-focused areas, however, yet engage directly with foodways and food systems.

In other colleges, key collaborators have committed to bringing their existing work related to food studies into conversation with this new humanities/social science approach. As a land-grant university, Virginia Tech's College of Agriculture and Life Sciences (CALs) has extensive offerings related to food. We expect to partner with as well as build upon and enhance those offerings through the development of the Food Systems program in CLAHS and our focus on the humanities. Dr. Kim Niewolny, a member of our advisory board, has a number of ongoing projects with which we will interface and work in tandem. She is the director of the new Center for Food Systems and Community Transformation, which addresses issues of justice and equity in agriculture. She also has strong connections to community partners in the region who will offer space for student internships and other kinds of hands-on learning.

The new Director of the School of Architecture + Design within the College of Architecture and Urban Studies, Dr. Aaron Betsky, connects agriculture, cuisine, architecture, design, and planning in his work. He has expressed a desire to collaborate and build up our mutual projects. And in the College of Natural Resources and Environment, the Geography Department's John Boyer is eager to develop courses that will contribute to our minor. His widespread popularity as a teacher and experience of teaching a staggering number of students each year (around 3000!) will contribute to our curricular efforts, with his courses on geography of wine and global geography.

Finally, as mentioned above, the Virginia Tech University Libraries support our humanities-driven approach to Food Studies, helping to cultivate a rooted engagement with texts,

archival sources, and historical objects. Special Collections and University Archives' extensive History of Food & Drink Collecting Area includes more than 4,600 books and publications as well as more than 100 manuscript collections, with specialties in cookbooks and culinary guides, children's nutrition, cocktail history, and food technology and production sources. In collaboration with the Food Studies minor, the History of Food & Drink Collecting Area is also positioned to acquire The Food Timeline, www.foodtimeline.org, an extensive website and physical collection of the late Lynne Olver, who created the "single most comprehensive inventory of food knowledge on the internet, with thousands upon thousands of pages of primary sources, cross-checked research, and obsessively detailed food history presented in chronological order," according to journalist Dayna Evans, who wrote about The Food Timeline's search for a new steward in an *Eater.com* article in July 2020.³ Evans's article led to more than 80 inquiries from individuals and institutions who wanted to take possession of this resource. Of all these inquiries, our own proposal was chosen by Lynne Olver's husband—partly on the strength of our developing Food Studies commitments—and we are now in the process of assuming management of the collection and website.

Impact and Dissemination

The initial work done during the period of this grant will yield a number of durable and sustainable results. In addition to the new Food Studies courses and Pathways minor, the project will also lay the foundation for a network of food studies colleagues across campus, who will continue to work together to recruit new students and build the program going forward. Anna Zeide's ongoing directorship of the program beyond the period of the grant will foster stability

³ Dayna Evans, "Who Will Save the Food Timeline," *Eater*, July 8, 2020, <https://www.eater.com/2020/7/8/21271246/food-timeline-lynne-olver>

and continuity that will allow the program to grow from a strong beginning. There are also plans for Food Studies to become part of a new Academy for Transdisciplinary Studies, housed in CLAHS, alongside other programs like Women's and Gender Studies, Africana Studies, American Indian Studies, and Appalachian Studies.

This Academy will offer a central point from which to organize Food Studies events geared to students and community members. We will also develop student interest in the minor through the humanities and social sciences majors from which many of our courses will be drawn, through students in CALS who seek a humanistic component to their agricultural or nutrition degrees, and through student-focused organizations like VT Engage, where students are eager to contextualize their existing food waste diversion and food access efforts. We anticipate enrolling at least 20 new students each year into the minor and developing interest through continued outreach, with the potential for an interdisciplinary BA degree program or graduate certificate down the line.

The project will also continue to seek input from other programs around the country who have developed Food Studies minors and degree programs, in order to learn from others' experiences and share our own. These dialogues will offer mutual reinforcement and create the space for future collaborative work.

Evaluation

We will have an ongoing evaluation process to assess the results of our planning stage. In addition to our existing advisory board, we will bring on key staff and faculty from the other colleges, the library, and student-focused offices to create a humanities-focused food studies network. The metrics for evaluating our success will measure the number of advisory board

meetings and outcomes of each; partnerships established with community organizations; focus groups held to get input from students on the creation of the minor, and evidence of outreach plans.

The project will develop a plan for enrollment and growth of the minor, a schedule for ongoing meetings with involved faculty and staff, and annual meetings to evaluate the ongoing strength of the program. The planning phase will yield at least 8 new courses, including a new Introduction to Food Studies course and a capstone course number for experiential learning. We will catalog the number of new minors or interest in the minor, and will work with undergraduate advisors across the university to disseminate information about our new minor and recruit interested students.

Dialogue with faculty, staff, and community members who take part in our program will also inform our sense of success, as we work to fill an existing need that has not yet been met at our institution. We will have regular advisory board meetings to evaluate programming, hold listening sessions with our collaborators to understand how we might modify our offerings, and develop anonymous brownbag and symposia participant feedback surveys. Evaluation results will shape our ongoing planning efforts and curricular proposals as we work to build a robust humanities-focused food studies minor at Virginia Tech.

Work Plan

For the period June 1, 2021 – May 31, 2022

June-July 2021

Plan the Summer Workshop

- Project Director Anna Zeide will finalize August 2021 workshop plans, confirming 4 external consultants who direct food studies curricula at other institutions (Megan Elias, Matthew Hoffman, Alice Julier, Matthew Hoffman), and a Virginia Tech curricular expert from the Center for Excellence in Teaching and Learning who has general experience in education and interdisciplinary design.
- Primary workshop participants and planning committee members (faculty members Letisha Brown, Mark Barrow, Saul Halfon, Danille Christensen, Kim Niewolny, Peter Ziegler, and Jacob Lahne) will gather existing relevant syllabi and develop new preliminary course proposals and syllabi for development at the workshop.
- Others interested in food studies curriculum, experiential learning, or the local food system from across the University and community will be invited to attend the workshop.

Hire a Student Intern

- A call for applications will be sent out to students across campus who may be interested in food studies—those in the majors related to each of the departments of our planning committee; those who engage with food waste and food insecurity efforts with VT Engage, The Center for Service Learning; those in the existing food-related Pathways minors; those involved with sustainability-focused Living Learning Communities—to hire a student intern for the academic year who will assist with the creation of the minor. Students who apply will be kept on file for future recruitment for focus groups and minor recruitment.

August 2021

Hold the Summer Workshop

- Early in the month, we will hold a three-day virtual workshop, with VT faculty who want to develop food studies courses, led by consultants from established Food Studies programs.
- Workshop break-out sessions will focus on four categories: (1) team for Intro course, (2) team for capstone course, (3) team for elective courses within humanities/social sciences in one category and natural sciences in the other, and (4) team for 1-credit hour hands-on electives. Each team will be led by one external consultant and one VT faculty member in charge of that category. Faculty attending each session will bring their syllabi research to draft new syllabi and course materials during the workshop session.
- Other general sessions during the workshop will feature a VT curricular consultant, visioning and team-building exercises, and discussion circles that can allow the participants to dream big together about possibilities for developing a maximally effective degree program.
- After the workshop, anonymous surveys will be sent to all participants to gather feedback.

September 2021-December 2021

Hold Monthly Brown-bag Sessions

- Each month of the fall semester, we will hold a virtual brown-bag session (4 in total) with someone who organizes food studies programs at other institutions, drawing from our bank of consultants from the August 2021 workshop, and others from the list in Attachment 4. We will learn more about the mechanics of their programs beyond the specific courses—how their programs operate in general, how they recruit students, how the courses fit together, etc. Surveys will be sent for feedback.

Revise Course and Minor Proposal Paperwork

- At the same time, faculty will revise course proposals after the August 2021 workshop and complete all Pathways course proposal paperwork, as well as assist Director Anna Zeide and the student intern in completing Pathways Minor proposal forms.

Develop a Student Recruitment Plan

- During the fall semester, with the help of the student intern, we will organize one focus group with students to get their feedback on our curriculum and recruitment plans.
- The Project Director and the student intern will also develop marketing materials for the minor and print brochures, pamphlets, handouts, as well as build a webpage on the VT website to promote the minor.

January 2022-April 2022

Hold Monthly Brown-bag Sessions

- Each month of the spring semester, we will hold a virtual brown-bag session (4 in total) with someone who organizes food studies programs at other institutions, drawing from our bank of consultants from the August 2021 workshop, and others from the list in Attachment 4. We will learn more about the mechanics of their programs beyond the specific courses—how their programs operate in general, how they recruit students, how the courses fit together, etc. Surveys will be sent for feedback.

Finalize Course and Minor Proposal Paperwork

- After receiving revised paperwork in the fall 2021 semester, Director Anna Zeide, with the help of the student intern, will get feedback on all course and minor proposal forms from the College Curriculum Committee, and make necessary changes.

Convene a Student Focus Group

- During the spring semester, with the help of the student intern, we will organize a second focus group with students to obtain their feedback on the curriculum and recruitment plans, as they have developed since fall 2021.

Plan the Final Workshop

- Director Anna Zeide and the student intern will work to plan the final closing workshop, to create a schedule and organize sessions to complete the full project.

May 2022

Hold the Final Workshop and Conclude

- The final workshop at the end of the academic year will bring the conversations of the planning year to a close and have all paperwork ready for final submission. Members of the planning committee will ensure the continuation of a cohesive and integrated program, with a plan for recruitment and ongoing administration.
- Prepare materials for final performance report to NEH.

Readings and Resources

A list of readings and resources that will be used in guiding our general approach to food studies, and in selecting readings for the core courses for the Food Studies minor.

- Adams, Carol J. *The Sexual Politics of Meat: A Feminist-Vegetarian Critical Theory*. New York: Continuum Books, 1995.
- Alkon, Alison Hope, and Julian Agyeman, eds. *Cultivating Food Justice: Race, Class, and Sustainability*. Cambridge, MA: MIT Press, 2011.
- Alkon, Alison Hope, and Julie Guthman, eds. *The New Food Activism: Opposition, Cooperation, and Collective Action*. Oakland, CA: University of California Press, 2017.
- Anderson, Colin R, Jennifer Brady, and Charles Z Levkoe, eds. *Conversations in Food Studies*. Winnipeg, Manitoba: University of Manitoba Press, 2016.
- Avakian, Arlene Voski, and Barbara Haber. *From Betty Crocker to Feminist Food Studies Critical Perspectives on Women and Food*. Amherst: University of Massachusetts Press, 2005.
- Barndt, Deborah. *Tangled Routes: Women, Work, and Globalization on the Tomato Trail*. Lanham: Rowman & Littlefield, 2008.
- Belasco, Warren. *Food: The Key Concepts*. Oxford: Berg Publishers, 2008.
- Belasco, Warren J. *Appetite for Change: How the Counterculture Took on the Food Industry*. New York: Pantheon Books, 1989.
- Biltekoff, Charlotte. *Eating Right in America: The Cultural Politics of Food and Health*. Durham, NC: Duke University Press, 2013.
- Blanchette, Alex. *Porkopolis: American Animality, Standardized Life, and the Factory Farm*. Durham, NC: Duke University Press, 2020.
- Carney, Judith A. *Black Rice: The African Origins of Rice Cultivation in the Americas*. Cambridge: Harvard University Press, 2009.
- Chatelain, Marcia. *Franchise: The Golden Arches in Black America*. New York: W.W. Norton & Co., 2020.
- Civitello, Linda. *Cuisine and Culture: A History of Food and People*. 3rd ed. Hoboken, NJ: Wiley, 2011.
- Clark, Sean, Laura Browne Sayre, Laura Sayre, and R. Palmer. *Fields of Learning: The Student Farm Movement in North America*. Lexington, KY: University Press of Kentucky, 2011.
- Counihan, Carole, Penny Van Esterik, and Julier, Alice, eds. *Food and Culture: A Reader*. 4th ed. New York and London: Routledge, 2019.
- Crosby, Alfred. *The Columbian Exchange*. 30th Anniversary Edition. Westport: ABC-CLIO, 2003.
- Dickinson, Maggie. *Feeding the Crisis: Care and Abandonment in America's Food Safety Net*. Oakland, CA: University of California Press, 2020.
- Deutsch, Tracey. *Building a Housewife's Paradise: Gender, Politics, and American Grocery Stores in the Twentieth Century*. Chapel Hill: University of North Carolina Press, 2010.
- Elias, Megan J. *Stir It up: Home Economics in American Culture*. Philadelphia: University of Pennsylvania Press, 2008.
- Engelhardt, Elizabeth, Lora Smith, and Ronni Lundy. *The Food We Eat, the Stories We Tell: Contemporary Appalachian Tables*. Athens, OH: Ohio University Press, 2019.

- Freedman, Paul, Joyce E Chaplin, and Ken Albala, eds. *Food in Time and Place: The American Historical Association Companion to Food History*. Oakland, CA: University of California Press, 2015.
- García, Matt, E. Melanie DuPuis, and Don Mitchell, eds. *Food Across Borders*. New Brunswick, NJ: Rutgers University Press, 2017.
- Guthman, Julie. *Weighing in: Obesity, Food Justice, and the Limits of Capitalism*. Oakland, CA: University of California Press, 2012.
- Haley, Andrew P. *Turning the Tables: Restaurants and the Rise of the American Middle Class, 1880-1920*. Chapel Hill: University of North Carolina Press, 2011.
- Jackson, Peter, ed. *Food Words: Essays in Culinary Culture*. New York: Bloomsbury, 2013.
- Kloppenbergh, Jack Ralph. *First the Seed: The Political Economy of Plant Biotechnology, 1492-2000*. Cambridge: Cambridge University Press, 1988.
- Koç, Mustafa, Jennifer M Sumner, and Anthony Winson, eds. *Critical Perspectives in Food Studies*. Ontario, Canada: Oxford University Press, 2017.
- Korsmeyer, Carolyn, ed. *The Taste Culture Reader: Experiencing Food and Drink*. London; New York: Bloomsbury Academic, 2017.
- Lappé, Anna. *Diet for a Hot Planet: The Climate Crisis at the End of Your Fork and What You Can Do about It*. New York: Bloomsbury USA, 2010.
- Lappe, Frances Moore. *Diet for a Small Planet: The Book That Started a Revolution in the Way Americans Eat*. New York: Ballantine Books, 1971.
- Laudan, Rachel. *Cuisine and Empire: Cooking in World History*. Berkeley: University of California Press, 2013.
- Levenstein, Harvey A. *Revolution at the Table: The Transformation of the American Diet*. Oakland, CA: University of California Press, 2005.
- Lewis, David Rich. *Neither Wolf nor Dog: American Indians, Environment, and Agrarian Change*. New York: Oxford University Press, 1994.
- Long, Lucy M. *Regional American Food Culture*. Santa Barbara, CA: Greenwood Press, 2009.
- Ludington, Charles, and Matthew Morse Booker, eds. *Food Fights: How History Matters to Contemporary Food Debates*. Chapel Hill, NC: University of North Carolina Press, 2019.
- Miller, Jeff, and Jonathan Deutsch. *Food Studies: An Introduction to Research Methods*. Oxford: Berg Publishers, 2009.
- Minkoff-Zern, Laura-Anne. *The New American Farmer: Immigration, Race, and the Struggle for Sustainability*. Cambridge, MA: MIT Press, 2019.
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Relevant Research or Data

List of Food Studies programs and directors from which our consultants and speakers are drawn, and additional brown-bag session presenters will be recruited:

Boston University

Master of Liberal Arts in Gastronomy, Graduate Certificate in Food Studies

<http://sites.bu.edu/gastronomy/programs/>

Director: Megan Elias, mjelias@bu.edu

Chatham University

BAFS, Bachelor of Arts in Food Studies

<https://www.chatham.edu/academics/undergraduate/food-studies/index.html>

Falk School of Sustainability & Environment

Director: Alice Julier, ajulier@chatham.edu

Illinois State University

Minor, Food Studies

<https://illinoisstate.edu/academics/food-studies-minor/>

Co-Directors: Gina Hunter glhunt2@ilstu.edu, Noha Shawki nsshawk@ilstu.edu, Kathryn Sampeck ksampec@ilstu.edu

The New School

BA/BS/AAS, Food Studies

<https://www.newschool.edu/bachelors-program/food-studies-ba-bs-aas/>

Minor, Food Studies, Schools of Public Engagement

<https://www.newschool.edu/undergrad-minors/food-studies/>

foodstudies@newschool.edu

Chair: Bea Banu, Professor of Philosophy, banub@newschool.edu

New York University– Steinhardt

BS, Nutrition and Food Studies

BS, Global Public Health and Food Studies

<https://steinhardt.nyu.edu/programs/food-studies>

Minor, Food Studies

<https://steinhardt.nyu.edu/degree/minor-food-studies>

Chair: Krishnendu Ray, krishnendu.ray@nyu.edu

Spelman College

Minor, Food Studies

<https://www.spelman.edu/academics/majors-and-programs/food-studies-program>

Director: Kimberly Jackson, kjackson@spelman.edu

Sterling College

BA, Sustainable Food Systems

<https://sterlingcollege.edu/academics/sustainable-food-systems/>

Rian Fried Center for Sustainable Agriculture & Food Systems
Director: Tony Vanwinkle, tvnwinkle@sterlingcollege.edu

Syracuse University

BS, Food Studies

<https://falk.syr.edu/food-studies/academic-programs/food-studies-bs/>

Minor, Food Studies

http://coursecatalog.syr.edu/preview_program.php?catoid=26&poid=13416

Undergraduate Program Director: Rick Welsh, jrwelsh@syr.edu

University of Arizona

BA, Food Studies

<https://foodstudies.arizona.edu>

Director: Laurel Bellante, bellante@email.arizona.edu

University of California at Los Angeles

Minor, Food Studies

<http://www.uei.ucla.edu/academic-programs/food-studies/>

Chair: Allison Carruth, acarruth@english.ucla.edu

University of North Carolina at Chapel Hill

Minor, Food Studies

<https://catalog.unc.edu/undergraduate/programs-study/food-studies-minor/>

BA, Food Studies (Interdisciplinary Studies, Carolina Global Food Program)

<https://carolinaglobalfoodprogram.unc.edu/food-studies/>

Program Advisor: James G. Ferguson, jgfergus@email.unc.edu

University of Oregon

Minor, Food Studies

<https://foodstudies.uoregon.edu/undergraduate-minor-in-food-studies/>

Program Director: Stephen Wooten, swooten@uoregon.edu

University of Southern Maine

Minor, Food Studies Program

<https://usm.maine.edu/food-studies/minor-food-studies>

Key Contact: Matthew Hoffman,

University of Toronto Scarborough

Minor, Food Studies

<https://www.utsc.utoronto.ca/hcs/food-studies>

Culinaria Research Centre

<https://www.utsc.utoronto.ca/culinaria/food-studies-university-toronto>

Director: Daniel Bender, daniel.bender@utoronto.ca