

NEH Application Cover sheet (AKA-279429)

Humanities Connections Planning Grants

PROJECT DIRECTOR

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INSTITUTION

Virginia Polytechnic Institute and State University
Blacksburg, VA 24061-0001

APPLICATION INFORMATION

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

Grant period: From 2021-06-01 to 2022-05-31

Project field(s): Interdisciplinary Studies, Other; Social Sciences, Other; History, Other

Description of project: Virginia Tech proposes a new humanities-focused food studies minor that brings the insights and methods of the liberal arts to the critical study of foodways and food systems. The minor requirements will include a new Introduction to Food Studies course; electives from the humanities, social sciences, and natural sciences; one-credit hands-on courses, and a capstone course with an experiential learning component. We will begin the planning grant period by holding a workshop guided by directors of other food studies programs. Over the course of the year, the planning committee will continue monthly virtual discussions with these consultants and others as we craft collaborative course proposals and the minor proposal. By the end of the year we will have submitted paperwork for the new courses and minor, created a plan for recruiting students, and developed a shared community around these aims.

BUDGET

Outright Request	34,993.00	Cost Sharing	0.00
Matching Request	0.00	Total Budget	34,993.00
Total NEH	34,993.00		

GRANT ADMINISTRATOR

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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.
- Mintz, Sidney W. *Sweetness and Power: The Place of Sugar in Modern History*. New York, NY: Viking, 1985.
- Nestle, Marion. *Food Politics: How the Food Industry Influences Nutrition and Health*. Oakland, CA: University of California Press, 2002.
- Patel, Raj. *Stuffed and Starved: The Hidden Battle for the World Food System*. Brooklyn, NY: Melville House Pub., 2014.
- Parasecoli, Fabio. *Food*. Cambridge, MA: MIT Press, 2019.
- Pilcher, Jeffrey. *Food in World History*. New York: Routledge, 2006.
- Pollan, Michael. *The Omnivore's Dilemma: A Natural History in Four Meals*. New York: Penguin Books, 2016.
- Ray, Krishnendu. *The Ethnic Restaurateur*. London; New York: Bloomsbury Academic, 2016.
- Reese, Ashanté M. *Black Food Geographies. Race, Self-Reliance, and Food Access in the Nation's Capital*. Chapel Hill: University of North Carolina Press, 2019.

- Sbicca, Joshua. *Food Justice Now! Deepening the Roots of Social Struggle*. Minneapolis, MN: University of Minnesota Press, 2018.
- Schlosser, Eric. *Fast Food Nation: The Dark Side of the All-American Meal*. New York: Houghton Mifflin, 2001.
- Shapiro, Laura. *Perfection Salad: Women and Cooking at the Turn of the Century*. New York: Farrar, Straus, and Giroux, 1986.
- Shiva, Vandana. *Stolen Harvest: The Hijacking of the Global Food Supply*. Cambridge, MA: South End Press, 2000.
- Singer, Peter, and Jim Mason. *The Ethics of What We Eat: Why Our Food Choices Matter*. Emmaus, PA: Rodale Press, 2007.
- de Solier, Isabelle. *Food and the Self: Consumption, Production and Material Culture*. London: Bloomsbury, 2013.
- Soluri, John. *Banana Cultures: Agriculture, Consumption, and Environmental Change in Honduras and the United States*. Austin: University of Texas Press, 2005.
- Theophano, Janet. *Eat My Words: Reading Women's Lives Through the Cookbooks They Wrote*. New York: Palgrave, 2002.
- Twitty, Michael W. *The Cooking Gene: A Journey Through African American Culinary History in the Old South*. New York: Amistad, 2017.
- Veit, Helen Zoe. *Modern Food, Moral Food: Self-Control, Science, and the Rise of Modern American Eating in the Early Twentieth Century*. Chapel Hill: University of North Carolina Press, 2013.
- Wallach, Jennifer Jensen, and Lindsey R Swindall, eds. *American Appetites: A Documentary Reader*. Fayetteville, AR: University of Arkansas Press, 2014.
- West, Paige. *From Modern Production to Imagined Primitive: The Social World of Coffee from Papua New Guinea*. Durham, NC: Duke University Press, 2012.
- Williams-Forson, Psyche A. *Building Houses Out of Chicken Legs: Black Women, Food, and Power*. Chapel Hill: University of North Carolina Press, 2007.
- Williams-Forson, Psyche A., and Carole Counihan, eds. *Taking Food Public: Redefining Foodways in a Changing World*. New York: Routledge, 2011..
- Zeller, Benjamin E, Marie W Dallam, Reid L Neilson, and Nora L Rubel, eds. *Religion, Food, and Eating in North America*. New York: Columbia University Press, 2014.
- Zhen, Willa. *Food Studies: A Hands-On Guide*. London; New York: Bloomsbury Academic, 2019.

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

Résumés for Key Personnel

Project Director

Anna Zeide, Associate Professor, History	2
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Planning Committee (VT faculty)

Mark Barrow, Professor, History	4
Letisha Brown, Assistant Professor, Sociology	6
Danille Christensen, Assistant Professor, Religion and Culture	8
Saul Halfon, Associate Professor, Science, Technology, and Society	10
Jacob Lahne, Assistant Professor, Food Science & Technology	12
Kim Niewolny, Associate Professor, Agricultural, Leadership, & Community Education	14
Peter Ziegler, CALS Academic Programs, Directory of the Civic Agriculture and Food Systems Minor	16

External Consultants

Megan Elias, Director of Gastronomy, Boston University	18
Matthew Hoffman, Assistant Professor, University of Southern Maine	20
Alice Julier, Associate Professor, Chatham University	22
Tony VanWinkle, Director of the Rian Fried Center for Sustainable Agriculture & Food Systems, Sterling College	24

Anna Zeide

431 Major Williams Hall
Virginia Tech
Blacksburg, VA 24061
zeide@vt.edu

(b) (6)

(b) (6)

(b) (6)

PROFESSIONAL EXPERIENCE

- 2020-Present Associate Professor, Department of History, Virginia Tech
2020-Present Founding Director, Food Studies Program, College of Liberal Arts & Human Sciences (CLAHS), Virginia Tech
2019-2020 Assistant Professor, Department of History, Oklahoma State University
2015-2019 Clinical Assistant Professor, Department of History, Oklahoma State University

EDUCATION

- Ph.D. University of Wisconsin-Madison** May 2014
History of Science, Medicine, and Technology
Dissertation: "In Cans We Trust: Food, Consumers, and Scientific Expertise in Twentieth-Century America"
M.A. University of Wisconsin-Madison May 2008
History of Science, Medicine and Technology
M.A. Washington University in St. Louis August 2006
Master of Arts in Science Education
Missouri Teaching Certification, Biology 9-12
B.A. Washington University in St. Louis May 2005
Environmental Studies and Biology majors; Writing minor
summa cum laude, Phi Beta Kappa

SELECTED PUBLICATIONS

- "Grocery Garbage: Food Waste and the Rise of Supermarkets in the Mid-Twentieth Century United States" *History of Retailing and Consumption* 5 (April 2019): 71-86.
Canned: The Rise and Fall of Consumer Confidence in the American Food Industry. California Studies in Food and Culture, no. 68. Berkeley, CA: University of California Press, 2018.
• **Winner**, James Beard Award for "Reference, History, and Scholarship," 2019
• Reviews in *Agricultural History*; *Economics of Agriculture*; *Environmental History*; *American Historical Review*; *Review of Agricultural, Food and Environmental Studies*; *Gastronomica*, and as the subject of a roundtable review at *H-Environment*
Under Contract
"Me and Papa and Aldo Leopold," *Southern Cultures, Human/Nature* issue, Spring 2021 [forthcoming].
"Marion Harland, Tastemaker: How One Woman's Influence Helped Build an Industry," *Acquired Tastes: Stories about the Origins of Modern Food*, Benjamin Cohen, Michael Kideckel, and Anna Zeide, eds. (in production with MIT Press).
US History in 15 Foods, History in 15 Series (under contract with Bloomsbury Press).

(b) (4)

Book Reviews in *Environmental History*; *Social History of Alcohol and Drugs*; *The History Teacher*; *Food, Culture, and Society*; *Journal of Social History*; *Journal of the History of Medicine and Allied Science*; *Pharmacy in History*.

Public Scholarship published in *Food, Fatness and Fitness: Critical Perspectives*; *Smithsonian Magazine*; University of California Press Blog; *Repat: Quarterly Publication of the Culinary Historians of Ann Arbor*; *Grist*; *Dining and Opining*.

COURSES TAUGHT

Survey of American History; History of the Present: Food, Environment, and Justice; Food and Culture; Reacting to the Past: Worker's Rights and Women's Rights, 1913; Introduction to the Study of History; Steele Scholars Senior Seminar; Jobs in History Practicum; Undergraduate History Internship; Readings on the Environment and Race Graduate Seminar; Graduate Readings, U.S. History, 1945-Present; Eating and Memory: Writing Oral Histories of Food; Food, Ethics, and Community.

SELECTED RECENT PRESENTATIONS

- 2020 "History of Environmental and Food Justice," Real Talk on Environmental Justice: Race, the Environment & COVID-19, Tri-City Collective, Tulsa, OK (June 6, 2020) [online due to COVID-19]
- 2020 How Science, Business, and Marketing Built a Taste for Processed Food in the U.S." History and Philosophy of Science Brownbag, Department of History Gender Symposium, University of Texas-Austin (May 1, 2020) [cancelled due to COVID-19]
- 2019 "Thought for Food/Food for Thought: Food Politics," University of Wisconsin-Madison Center for the Humanities, Wisconsin Book Festival, Room of One's Own Bookstore, Madison, WI (October 19, 2019)
- 2018 "How did Americans Learn to Trust Processed Food?" Rhodes College, Memphis, TN (September 20, 2018)
- 2018 "Marion Harland, Tastemaker," Where Does Your Food Come From? Storytelling event, Nurture Nature Center, Easton, PA (June 2018)
- 2018 "Meat Extenders and Meat Substitutes: Soy as the Darling of Industry," American Society for Environmental History Annual Conference, Riverside, CA (March 2018).
- 2017 "Beyond the Walls: Community Engagement in and Outside of the Classroom," American Society for Environmental History Annual Conference, Chicago, IL (March 2017)
- 2015 "Regulating Processed Food: The Canning Industry's Responses to Environmental Law in the 1970s," American Society for Environmental History Annual Conference, Washington, D.C. (March 2015)

PROFESSIONAL ACTIVITIES

Faculty Associate, EcoHouse Living Learning Community, Oklahoma State Univ, 2018-2020
History Club Advisor, 2015-2019
"Preparing Online Instructors," Oklahoma State Univ, September 2014.
Communications Coordinator, Wisconsin School Gardening Initiative, Community GroundWorks, Madison, WI, May 2013-August 2013.
Co-founder and Organizer, Madison Storytellers, Madison, WI, April 2012-August 2013.
Project Assistant and Webmaster, Center for Culture, History, and Environment (CHE), University of Wisconsin-Madison, 2007-2008, and 2012-2013

MARK V. BARROW, JR.
Curriculum Vitae

EDUCATION

Harvard University, History of Science, Ph.D., 1992
University of Florida, History, B. A., high honors, 1985

WORK EXPERIENCE

Professor, Virginia Tech, 2019-present
Chair, Department of History, Virginia Tech, 2010-2019
Associate Professor, Department of History, Virginia Tech, 1998-2010
Associate Chair, Department of History, 2004-2007, 2008-2009 (acting)
Assistant Professor, Department of History, Virginia Tech, 1994-1998
Visiting Assistant Professor, Department of History, Virginia Tech, 1992-1994

SELECTED HONORS AND AWARDS

William E. Wine Award for Teaching Excellence, Virginia Tech, 2019
ASPECT Outstanding Faculty Award, Virginia Tech, 2019
Diggs Teaching Scholar Award, Virginia Tech 2017
Faculty Excellence Award, History Graduate Student Association, Virginia Tech, 2016, 2013
Award for Excellence in Undergraduate Research Mentoring, College of Liberal Arts and Human Sciences, Virginia Tech, 2015
Award for Excellence in Research, College of Liberal Arts and Human Sciences, Virginia Tech, 2014
Watson Davis and Helen Miles Davis Prize for Best Book for a General Audience, History of Science Society, 2012
Sturm Research Award, Mu of Virginia Chapter, Phi Beta Kappa, 2012
Scholar Award in History, Virginia Social Science Association, 2012
Susan Elizabeth Abrams Prize, University of Chicago Press, 2011
Choice Outstanding Academic Title, 2010
XCaliber Award for Excellence in Technology-Assisted Teaching and Learning, Virginia Tech, 2007
Alumni Teaching Award, Virginia Tech, 2006
Academy of Teaching Excellence, Virginia Tech, 2006-present
Certificate of Teaching Excellence, College of Liberal Arts and Human Sciences, Virginia Tech, 2006
XCaliber Certificate of Excellence for Exemplary Work by a Team in Teaching with Technology, Virginia Tech, 2005
Certificate of Teaching Excellence, College of Arts and Sciences, Virginia Tech, 2000
Forum for the History of Science in America Book Award, 1998
Choice Outstanding Academic Book Award, 1998
Certificate of Teaching Excellence, College of Arts and Sciences, Virginia Tech, 1997
Certificate of Distinction in Teaching, Harvard University, 1990
Phi Beta Kappa, 1985

SELECTED FELLOWSHIPS AND GRANTS

"Using Digital Technology to Teach Hidden History" (with 3 co-PIs), 4VA Grant Program, Virginia Tech, \$22,000, 2014.
Participant (with 8 other faculty), "The History Survey Online: Digital Resources for European and U.S. History," NEH Exemplary Education Grant, \$180,000, 2003-2005
Co-principle Investigator (with Kathleen Jones, Dan Thorp, and Marian Mollin), "Putting American History Online: The Next Phase," Center for Innovation in Learning, Course Transformation Grant, \$39,400, 2002-2003.
NEH Fellowship, \$24,000, Spring 2002
Co-principle Investigator (with Kathleen Jones and Dan Thorp), "Putting American History Online: Computer-Based Interactive Learning in U.S. History Core Courses," Center for Innovation in Learning, Course Transformation Grant, \$44,000, 1997-1998
Smithsonian Institution Ten-Week Graduate Fellowship, 1991
Harvard Teaching Fellowship, 1988-1992

National Science Foundation Graduate Fellowship, 1987-1990

SELECTED PUBLICATIONS

Books:

Nature's Ghosts: Confronting Extinction from the Age of Jefferson to the Age of Ecology (Chicago: University of Chicago Press, 2009).

A Passion for Birds: American Ornithology after Audubon (Princeton, N.J.: Princeton University Press, 1998). Paperback 2000.

Textbooks:

Digital History Reader (co-authored with Dan Thorp, Amy Nelson, Kathleen Jones, Tom Ewing, Woody Farrar, Marian Mollin, and Robert Stevens), 2006.
<http://www.dhr.history.vt.edu>.

Articles in Refereed Journals:

"Carson in Cartoon: A New Window onto the Noisy Reception to *Silent Spring*," *Endeavour* 36, no. 4 (2012): 156-164.

"Romancing the Capstone: National Trends, Local Practice, and Student Motivation in the History Curriculum," *Journal of American History* 98, no. 4 (2012): 1095-1113 (co-authored with Kathleen Jones, Robert Stephens, and Stephen O'Hara).

"The Specter of Extinction: Taking a Long View on Species Loss," *Journal of the History of Biology* 16, no. 3 (2011): 428-432.

"The Book Project: Engaging History Majors in Undergraduate Research," *History Teacher* 45, no. 1 (November 2011): 65-80 (co-authored with Robert Stephens and Kathleen Jones).

"Dragons in Distress: Naturalists as Bioactivists in the Campaign to Save the American Alligator," *Journal of the History of Biology* 42, no. 2 (2009): 267-288.

"Science, Sentiment, and the Specter of Extinction: Reconsidering Birds of Prey during America's Interwar Years," *Environmental History* 7 (2002): 69-98.

"The Specimen Dealer: Entrepreneurial Natural History in America's Gilded Age," *Journal of the History of Biology* 33 (Winter 2000): 1-42.

Book Chapters:

"Teetering on the Brink of Extinction: The Passenger Pigeon, the Bison, and American Zoo Culture in the Late Nineteenth and Early Twentieth Centuries," in Ben Minteer, Jane Maienschein, and James P. Collins, eds., *The Ark and Beyond: The Evolution of Zoo and Aquarium Conservation* (Chicago: University of Chicago Press, 2018).

"Extinction," *Oxford Research Encyclopedia of Environmental Science* (New York, Oxford University Press, 2018) (15,000 words).

"On the Trail of the Ivory-Bill: Field Science, Local Knowledge, and the Struggle to Save Endangered Species," in Jeremy Vetter, ed., *Knowing Global Environments: New Historical Perspectives on the Field Sciences* (New Brunswick: Rutgers University Press, 2010), 135-161.

"The Alligator's Allure: Changing Perceptions of a Charismatic Carnivore," in Dorothee Brantz, ed., *Beastly Natures: Animals, Humans, and the Study of History* (Charlottesville, VA: University of Virginia Press, 2010), 127-152.

LETISHA ENGRACIA CARDOSO BROWN, PHD. (She/Her/Hers)

Virginia Tech
Department of Sociology
McBryde 668
225 Stanger Street
Blacksburg VA, 24061

EDUCATION

THE UNIVERSITY OF TEXAS AT AUSTIN

PhD., Sociology (2018)

Dissertation: *Eating Together: Race, Social Ties and Food Practices Among College-Educated Black and White Adults*

Committee: Debra Umberson (Chair), Robert Crosnoe, Becky Pettit, Ronald Angel, Benjamin Carrington (USC, Journalism/Communication), Elizabeth Engelhardt (UNC-Chapel Hill, American Studies)

M.A. (2012)

Thesis: “Sex, Drugs, and Barbie: Gender Verification, Drug Testing, and the Commodification of the Black Female Athlete”

UNIVERSITY OF NORTHERN COLORADO

B.A., Africana Studies (2010)
Summa Cum Laude

ACADEMIC POSITIONS

2019-present **Assistant Professor**, Department of Sociology, Virginia Tech

2018-2019 **Presidential Pathways Postdoctoral Teaching Fellow**, Department of Sociology, Virginia Tech

APPOINTMENTS AND AFFILIATIONS

2020-present University Honors Council, Member, Virginia Tech

Alliance for Social, Political, Ethical and Cultural Thought (ASPECT), Virginia Tech

Faculty Fellow, Center for Food Systems and Community Transformations, Virginia Tech

Senior Fellow, West Amber Johnston Hall, Virginia Tech

2018-Present Africana Studies Program, Virginia Tech
Women's and Genders Studies Program, Virginia Tech

RESEARCH/TEACHING INTERESTS

Race/Ethnicity; Gender; Sociology of Sport; Food Studies; Black Girlhoods; Qualitative Methodologies

SELECTED PUBLICATIONS

Peer-Reviewed Articles

- 2020 **Brown, Letisha Engracia Cardoso**. "Eat to Live, Don't Live to Eat: Black Men, Faith and Food." *International Journal of Environmental Research and Public Health*.
- 2017 Marteleto, L. J., Gama, L. C. D., Dondero, M., and **Letisha Engracia Cardoso Brown**, "The Weight of Inequality: Socioeconomic Status and Adolescent Body Mass in Brazil" *Social Forces*, 95(4):1637-166

Book Chapters

- 2021 **Brown, Letisha Engracia Cardoso**, "Race and the Food Network," *Race and Ethnicity in American Television: Voices and Visions that Shaped a Nation*.
- 2020 Pratt-Clarke, M, Baldwin, A. N. and **Letisha Engracia Cardoso Brown**, "Urban Teaching and Black Girls' Pedagogies." *Oxford Encyclopedia of Gender and Sexuality in Education*.
- 2018 **Brown, Letisha Engracia Cardoso**, "Postcolonial Feminism, Black Feminism, and Sport," *Palgrave Handbook of Feminism and Sport, Leisure and Physical Education*.

Manuscripts Under Review

Baldwin, A. N., **Brown, Letisha Engracia Cardoso**, and Brantuo, N. "Full Participation by another name is this bridge called my back"

Manuscripts in Progress

Brown, Letisha Engracia Cardoso, "My Body is a Temple: Black Women, Food and Faith"

Brown, Letisha Engracia Cardoso, Foxx, D. "Pariah Today Hero Tomorrow? The Changing Face of Black Activist Athletes over Time"

Brunsma, D. L., **Brown, Letisha Engracia Cardoso**, Kim, Joong Won, and Steven McGlamery. "COVID-19 as White Space: The Collective Perils of Whiteness During the Pandemic." In Henderson, and Horton (eds). *Race, Ethnicity, and the Covid-19 Global Pandemic*.

DANILLE ELISE CHRISTENSEN

105 Major Williams Hall (0227) ▪ Department of Religion and Culture
Virginia Polytechnic Institute and State University ▪ Blacksburg, VA, 24061
dec09@vt.edu

Assistant Professor of Public Humanities, Department of Religion and Culture

- Virginia Polytechnic Institute and State University (Virginia Tech), Blacksburg, August 2015 to present

Senior Lecturer, Department of English and Center for Folklore Studies

- The Ohio State University, Columbus, August 2012 to July 2015

Visiting Lecturer, Department of American Studies

- The University of North Carolina at Chapel Hill, January 2011 to July 2012

Lecturer, Department of Folklore & Ethnomusicology and American Studies Program

- Indiana University, Bloomington, January to December 2010

EDUCATION

Indiana University, Department of Folklore and Ethnomusicology, Bloomington, Indiana

PhD, Folklore, December 2009 (Minors: American Studies, Philanthropic Studies)

- Dissertation: “Constructing Value: Women, Scrapbooking, and the Framing of Daily Experience.”

Indiana University, Department of Folklore and Ethnomusicology, Bloomington, Indiana

MA, Folklore, October 2000

- Thesis: “‘Island Strings Little Bit Mo’ *Relaxed*’: Slack Key Guitar and Differential Identities in Contemporary Hawai‘i.”

Brigham Young University, Provo, Utah

BA, English-Teaching, *summa cum laude* with University Honors, December 1997

- Secondary education certification in English and Biology
- Honors Thesis: “Permission to Be Real: Elouise Bell and the Personal Narrative.”

SELECTED HONORS

Kluge Fellowship, The John W. Kluge Center at the Library of Congress, Washington, DC, 2015 (in residence February 1–July 31, 2016)

Botkin Lecture, “Home Canning: Cultural Narratives, Technological Change, and the Status of Traditional Knowledge,” Benjamin A. Botkin lecture series, The American Folklife Center, Library of Congress, July 19, 2016, Washington, DC.

Annual Founders Lecture, “Putting Up the Garden: Performing Community and Virtue in Mormon America,” William A. Wilson Folklore Archives, Brigham Young University, September 18, 2014.

Gerald E. and Corinne L. Parsons Fund for Ethnography Award, American Folklife Center, Library of Congress, April 2012

Charles Redd Fellowship in Western American History, Charles Redd Center for Western Studies, Brigham Young University, April 2012

Research Associate, Civil Rights History Project, American Folklife Center, Library of Congress, May 2010–January 2011

Dissertation Year Fellowship, College of Arts and Sciences, Indiana University, 2005–06

Esther L. Kinsley Outstanding Master’s Thesis Award, Research and the University Graduate

School, Indiana University, 2001
Chancellor's Fellowship, Indiana University, 1998–2003

SELECTED PUBLICATIONS & EXHIBITS

- Freedom from Want: Home Canning in the American Imagination.*** Under contract, University of North Carolina Press. In process.
- “Berries, Roots, Greens, and Seeds: Indigenous Cultivation of ‘Wild’ Plants”** (86–94) and **“Gardening as Placemaking in Utah’s Communities”** (184–98). In [*This Is the Plate: Utah Food Traditions*](#), edited by Carol A. Edison, Eric A. Eliason, and Lynne S. McNeill, Salt Lake City: University of Utah Press, 2020.
- “‘Good Luck in Preserving’: Canning and the Uncanny in Appalachia.”** In [*The Food We Eat, The Stories We Tell: Contemporary Appalachian Tables*](#), edited by Elizabeth S. D. Engelhardt and Lora E. Smith, 132–55. Athens: Ohio University Press, 2019.
- [“No Doubt He’ll Want to Can It: Perspectives from Home, Field, and Factory.”](#)** 2019. Response to *Canned: The Rise and Fall of Consumer Confidence in the American Food Industry* by Anna Zeide. *H-Environment Roundtable Reviews* 9 (7): 8–19.
- “Still Working: Performing Productivity through Gardening and Home Canning.”** 2018. In [*The Expressive Lives of Elders*](#), edited by Jon Kay, 106–137. Bloomington: Indiana University Press.
- [“Materializing the Everyday: ‘Safe’ Scrapbooks, Aesthetic Mess, and the Rhetorics of Workmanship.”](#)** 2017. *Journal of Folklore Research* 54 (3): 233–84.
- “#Hands On: Skill and Creativity in Southwest Virginia,”** curated exhibit and gallery guide, March 9-20, 2017, Squires Student Center, Virginia Tech, Blacksburg, VA.
- “(Not) Going Public: Mediating Reception and Managing Visibility in Contemporary Scrapbook Performance.”** 2016. In [*Material Vernaculars: Objects, Images, and their Social Worlds*](#), edited by Jason Baird Jackson, 40-104. Indiana University Press.
- [“Provident Living”: Ethnography, Material Culture, and the Performance of Mormonism in Everyday Life.](#)** 2016. *Mormon Studies Review* 3: 37–52.
- [“Simply Necessity? Agency and Aesthetics in Southern Home Canning.”](#)** 2015. Special Food Issue. *Southern Cultures* 21(1): 15-42.
- [“Current Studies of Food and Foodways.”](#)** 2014. *Museum Anthropology Review* 8(1).
- [“‘Pure Hoosier’: Fieldwork, Food Guides, and Cultural Distinction.”](#)** 2012. *Journal of Folklore Research* 49(1):97–106
- [“‘Look at Us Now!’: Scrapbooking, Regimes of Value, and the Risks of \(Auto\)Ethnography.”](#)** 2011. *Journal of American Folklore* 124(493):175–210.
- [“‘Locating’ the Nation: Football Game Day and American Dreams in Central Ohio.”](#)** 2006. *Journal of American Folklore* 119(474):444–88.
- Consulting:** Mid Atlantic Arts Foundation, *Central Appalachian Folk and Traditional Arts Survey and Planning Project*, 2019-20; NEH Creating Humanities Communities, *These Roots Run Deep: Connecting Communities through Foodways* (Appalshop), 2017-19; Ohio Humanities Council, Ohio Ecological Food & Farm Association’s *Growing Right: An Oral History* (Jess Lamar Reece Holler, PI); 2016-17.
- Professional Memberships:** American Folklore Society, American Studies Association, Appalachian Studies Association, Association for the Study of Food and Society, Society for the History of Technology

SAUL HALFON

Department Science, Technology, and Society
232 Lane Hall (0247)
Virginia Tech
Blacksburg, VA 24061
540-231-1648
shalfon@vt.edu

EDUCATION

- Ph.D. **Cornell University**, Ithaca, NY. Science and Technology Studies. August 2000
Dissertation: "Reconstructing Population Policy After Cairo: Demography, Women's Empowerment, and the Population Network."
B.A. **Wesleyan University**, Middletown, CT. Chemistry and the Science in Society Program. May 1989

EMPLOYMENT

- | | | |
|------------------------------|---|----------------|
| Associate Professor | Department of Science and Technology in Society, Virginia Tech, Blacksburg, VA. | 2008 - present |
| Affiliated Faculty | Women's Studies Program, Virginia Tech, Blacksburg, VA. | 2002 - present |
| Affiliated Faculty | ASPECT Program, Virginia Tech, Blacksburg, VA. | 2019 - present |
| Graduate Director | Department of Science and Technology in Society, Virginia Tech, Blacksburg, VA. | 2014 - 2020 |
| Assistant Professor | Department of Science and Technology in Society, Virginia Tech, Blacksburg, VA. | 2001 - 2008 |
| Visiting Assistant Professor | Program in Science and Technology Studies, Center for Interdisciplinary Studies, Virginia Tech, Blacksburg, VA. | 2000 - 2001 |
| Visiting Lecturer | Environmental Studies Program and Political Science Department, Swarthmore College, Swarthmore, PA. | 1999 - 2000 |

RESEARCH INTERESTS

I work in the political sociology of science and technology, especially food governance, the politics of demography and population, controversies in nutrition, environmental politics and policy, the international politics of food and risk, and science and law. Recent work focuses on governance practices within the USDA, and relations of expertise and authority within public settings.

AWARDS

2018: Alumni Award for Excellence in Academic Advising. Virginia Tech. University-level award.
2013-2014: CLAHS Award for Excellence in Graduate Student Advising. College-level award.

SELECTED PUBLICATIONS AND PRESENTATIONS

Books

- Halfon, Saul. 2006. *The Cairo Consensus: Demographic Surveys, Women's Empowerment, and Regime Change in Population Policy*. Lanham, MD: Lexington Books.
Taylor, Peter, Saul Halfon, and Paul Edwards (Eds). 1997. *Changing Life: Genomes, Ecologies, Bodies, Commodities*. Minneapolis: University of Minnesota Press.

Peer Reviewed Articles and Chapters

- Halfon, Saul E., Cora Olson, Ann Kilkelly, Jane L. Lehr. 2020. "Engaging Theatre, Activating Publics: Theory and Practice of a Performance on Darwin" *Engaging Science, Technology, and Society* 6 (June):255-282. DOI:10.17351/ests2020.403.
- Halfon, Saul. April, 2015. "Contesting Human Security Expertise: Technical Practices in Reconfiguring International Security," In T. Villumsen Berling and C. Bueger (editors), *Capturing Security Expertise: Practice, Power, Responsibility*. Cambridge/New York: Routledge. Pages 141-157.
- Halfon, Saul. 2010. "Confronting the WTO: Intervention Strategies in GMO Adjudication." *Science, Technology and Human Values*, 35/3 (May): 307-329.
- Halfon, Saul. 2010. "Encountering Birth: Negotiating Expertise, Networks, and My STS Self." *Science as Culture*, 19/1 (March): 61-77.
- Halfon, Saul. 2008. "Depleted Uranium, Public Science, and the Politics of Closure." *Review of Policy Research*, 25/4 (July): 295-311.
- Sovacool, Benjamin and Saul Halfon. 2007. "Reconstructing Iraq: Merging Discourses of Security and Development". *Review of International Studies*, 33/2 (April): 223-243.
- Halfon, Saul. 2006. "The Disunity of Consensus: International Policy Coordination as Socio-Technical Practice". *Social Studies of Science*, 36/5 (October): 783-807.

Presentations

- Halfon, Saul. 2019. "Reconceiving Danger: Molecularizing Meat Inspection." Society for the Social Studies of Science Annual Meeting (4S), New Orleans. September 4-7.
- Halfon, Saul. 2018. "Technical Practices of Governance in US Food Policy: Thinking through politics and engagement". Invited special guest. Midwest STS Workshop. Madison, WI, October 26.
- Halfon, Saul. 2018. "Caught between public health and proliferating science: Food consumption policy." Agriculture, Food and Human Values Society Conference. Madison, WI. June 13-17.
- Halfon, Saul. 2016. "Proliferating Nutrition: Counting and Calculating for Healthy Lives", Society for the Social Studies of Science Annual Meeting (4S), Barcelona, Spain. September 2.
- Halfon, Saul. 2015. "What is Food Security? A Political and Historical Pilgrimage." Global Food Summit: Towards Regional Resilience. UC Irvine, Blumenthal Center for Poverty Alleviation, November 4.
- Halfon, Saul. 2015. "Accounting for Food Safety: Production Risk Management at the US Department of Agriculture," Society for the Social Studies of Science Annual Meeting (4S), Denver, CO.

COURSES DEVELOPED AND TAUGHT

Graduate courses: Introduction to Science and Technology Policy; Science and the Public; Science and the Law; Science, Technology, and International Development

Undergraduate courses: Global Science and Technology Policy; Food Politics; Food Dilemmas; Politics of World Population; Community Involvement and Public Participation; Science, Technology, and International Development; Introduction to Humanities, Science, and Technology; Humanities, Technology and the Life Sciences; Environmental Policy; Political Protest and Scientific Practice

ADVISING EXPERIENCE

Committee Chair: 9 completed PhD, 10 completed MS; 7 current PhD, 2 current MS.

Committee Member: 24 completed PhD, 15 completed MS; 8 current PhD, 2 current MS

SELECTED OUTREACH ACTIVITIES

2006-2019. Co-Director, Choices and Challenges Public Science Forum.

2007-2017. Co-Director, TWISTS: Theater Workshop in Science, Technology and Society Project.

Biographical Sketch: Jacob Lahne

Virginia Polytechnic Institute and State University – Department of Food Science & Technology
1230 Washington St SW, HABB1 402F, Blacksburg, VA 24061, (540) 231-7428, jlahne@vt.edu

(a) Professional Preparation

Oberlin College	Oberlin, OH	Mathematics	B.S., 2006
University of Illinois	Urbana, IL	Food Science & Human Nutrition	M.S., 2010
University of Vermont	Burlington, VT	Animal, Nutrition, & Food Sciences	Ph.D., 2014
University of California	Davis, CA	Enology & Viticulture	Postdoc, 2015

(b) Appointments

2017-present	Assistant Professor, Department of Food Science & Technology, Virginia Polytechnic Institute and State University
2014-2017	Assistant Professor, Department of Culinary Arts and Food Science, Drexel University

(c) Publications

Most relevant Publications

1. Lahne, J. (2016). Sensory science, the food industry, and the objectification of taste. *Anthropology of Food*, 10(2016).
2. Lahne, J., Wolfson, J. A., & Trubek, A. (2017). Development of the Cooking and Food Provisioning Action Scale (CAFPAS): A new measurement tool for individual cooking practice. *Food Quality and Preference*, 62, 96–105.
3. Trubek, A. B., Carabello, M., Morgan, C., & Lahne, J. (2017). Empowered to cook: The crucial role of 'food agency' in making meals. *Appetite*, 116, 297–305.
4. Lahne, J. (2018). Standard Sensations: The Production of Objective Experience from Industrial Technique. *The Senses and Society*, 13(1), 6–18.
5. Lahne, J., & Trubek, A. B. (2014). "A little information excites us." Consumer sensory experience of Vermont artisan cheese as active practice. *Appetite*, 78, 129–138.

Other Significant Publications

6. Wolfson, J. A., Bostic, S., Lahne, J., Morgan, C., Henley, S., Harvey, J., & Trubek, A. (2017). Moving to a comprehensive understanding and assessment of cooking. *British Food Journal*, 119(5), 1147–1158.
7. Lahne, J., Trubek, A., & Pelchat, M.L. 2014. Consumer sensory perception of cheese depends on context: a study using comment analysis and linear mixed models. *Food Quality & Preference*, 32(C): 184-197.
8. Alajajian, S.E., Williams, J.R., Reagan, J.R., Alajajian, S.C., Frank, M.R., Mitchell, L., Lahne, J., Danforth, C.R., & Dodds, P.S. 2016. The Lexicocalorimeter: Gauging public health through caloric input and output on social media. *PLoS One*, 12(2): e0168893.
9. Lahne, J. 2017. Evaluation of Meals and Food Pairing. In G. Ares & P.V. Tomasco (Eds.), *Methods in Consumer Research Volume 2: Alternative Approaches and Special Applications*. Cambridge: Woodhead Publishing.
10. Hamilton, L. M., & Lahne, J. (2020). Fast and automated sensory analysis: Using natural language processing for descriptive lexicon development. *Food Quality and Preference*, 83, 103926.

(d) Synergistic Activities

1. 2017-present: Instructor of FST 3024/5014: "Sensory Evaluation of Food". This class is an undergraduate/graduate mixed class that introduces students to sensory science theory and

methodologies. Students learn to design and analyze studies, and apply their knowledge in a service-learning project with a real food producer in Virginia.

2. 2017-2020: Elected board member of the Association for the Study of Food & Society. This professional society is an interdisciplinary organization for scholars who study the intersection of food production and society. Activities as a board member have included developing a new "Paper Incubator Program" to connect scholars at different institutions and increase the production and dissemination of new knowledge in the field.
3. 2017: Organizer for the "Stop Making Sense" Symposium at the Chemical Heritage Foundation, Philadelphia, PA. This interdisciplinary, 1-day symposium brought 17 speakers working at the intersection of social studies, food science, and sensory evaluation together to present work and discuss unexpected intersections. So far the symposium has resulted in 2 special journal issues (The Senses & Society, Food Culture & Society) and several speaking invitations.
4. 2017-present: Organizer and coordinator for Association for the Study of Food & Society Paper Incubator Program (ASFS PIP). The purpose of this program is to connect food-studies scholars at all levels across institutions to create virtual working communities for scholarly output. Over the three years of this program more than 50 food scholars have developed papers for presentation and publication through this program. In particular, the program seeks to connect isolated scholars, and this mission has only become more relevant with the additional isolation imposed by COVID19.
5. Invited Talks: Hixon Riggs Symposium, Harvey Mudd College (2017). Penn State University Department of Food Science Seminar (2017). Food & The Senses Symposium, Culinary Institute of America (2016). EATS Seminar, Lebanon Valley College (2014). Cornell University Department of Food Science Seminar (2013). Concordia University Centre for Sensory Studies Seminar (2013).

Km . Newony, PhD 282 tton Reaves (0343) Vrg n a Tech Backsburg, VA 24061 Off ce: 540-231-5784 Ema : n ewo ny@vt.edu	Assoc ate Professor Department of Agr cu tura , eadersh p, & Commun ty Educat on Drector, Center for Food systems and Commun ty Transformat on Vrg n a Tech www.a ce.vt.edu/about/peop e/facu ty-staff/n ewo ny/n ewo ny-b o.htm www.foodsystems.centers.vt.edu
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EDUCATION

- 2007 Ph.D. n Adu t and Extens on Educat on
 Corne Un vers ty, Department of Educat on, thaca, NY
- 2006 M.S. n Adu t and Extens on Educat on
 Corne Un vers ty, Department of Educat on, thaca, NY
- 2003 M.P.S. n Commun ty & Rura Deve opment
 Corne Un vers ty, Department of Deve opment Soc ogy, thaca, NY
- 1996 B.S. n Bo ogy (Eco ogy/Envronmenta emphas s) and W d fe
 Un vers ty of W scons n-Stevens Po nt, Stevens Po nt, W

PROFESSIONAL APPOINTMENTS (2007-PRESENT)

Assoc ate Professor	Ag, ead. & Commun ty Edu	Vrg n a Tech	2015-Present
Ass stant Professor	Ag, ead. & Commun ty Edu.	Vrg n a Tech	2009-2015

SCHOLARSHIP INTERESTS

- ◇ Act on Research & Commun ty-based Part c patory Research
- ◇ Part c patory & Cu tura Commun ty Deve opment
- ◇ Cr t ca Pedagogy for Soc a Just ce
- ◇ Onto og ca Po t cs
- ◇ Prax s of Commun ty Food Work
- ◇ Appa ach an Commun ty Food Secur ty
- ◇ New Farmer Susta nab ty
- ◇ Farmworker, D sab ty, & Techno ogy

Leadership Roles at Virginia Tech

- ◇ Drector, [Center for Food Systems and Commun ty Transformat on](#)
- ◇ Drector, [Vrg n a Beg nn ng Farmer and Rancher Coa t on](#)
- ◇ Drector, [AgrAb ty Vrg n a Program](#)

Professional Positions

- ◇ Agr cu ture, Food, & uman Va ues Soc ety (AF VS)
 - o Pres dent, 2020-Present; V ce Pres dent, 2019-2020; Board Member, 2016-2019
- ◇ Vrg n a Food System Counc , Drector, 2018-Present
- ◇ Susta nab e Agr cu ture Educat on Assoc at on (SAEA)
 - o Char, 2012-2013; V ce Char, 2011-2012

Courses Taught at Virginia Tech (Selected)

- ◇ A S 2204: ntroduct on to C v c Agr cu ture
- ◇ A CE 4304/5304G: Commun ty Educat on and Deve opment
- ◇ A CE 5124: Pract ce and Po t cs of Food Secur ty and Soc a Just ce
- ◇ A CE 6234: Theory & Pract ce of Commun ty-based Part c patory Research
- ◇ A CE 6014: Theoret ca Foundat ons of Non-forma earn ng

SELECT GRANTS & FUNDED PROJECTS

- ◇ Newony, K. (P), Crutchfield, W., Robertson, T., Grisso, R., Srivasan, D., Leonessa, A. (2019-2022). USDA, NFA AgrAbility Program. AgrAbility Vrgna. \$720,000.
- ◇ Newony, K. (PD), Mark, A. Morgan, K. (2019-2020). Southern Risk Management Education Center (SRMEC). Region Reducing Human and Financial Risk for Beginning, Military Veteran, and Historically Underserved Farmers through Farm Stress, Wellness, and Safety Education. \$48,404.
- ◇ Bendfeldt, E., Newony, K., Morgan, K., Atmer, J., Votaw, A. (2018-2021). USDA-Agriculture Market Services' 2018 Local Food Promotion Program (FPP). Cataloging Agriculture and Educational Resources to Move the Local Food Value Chain Needs in the Shenandoah Valley and Northern Piedmont Regions of Virginia. \$497,255.
- ◇ Srivasan, D., (P), Leonessa, A., & Newony, K. (2017-2022). National Science Foundation. Enhancing small and mid-scale farm viability through a systems-based research network: linking technology and sustainable development and practice. \$498,924.
- ◇ Perez, J., Newony, K., Ashley, J., (2018-2021). USDA, NFA Beginning Farmer and Rancher Development Program, EET. Gaining Results through Evaluation Work (GREW): Evaluation Support for Beginning Farmer and Rancher Programs. \$600,000.
- ◇ Newony, K., (PD), Morgan, K., Archbald, T., Crutchfield, W., Terry, K., Saacke, R., & Pickering, R. (2014-2017). USDA, NFA Beginning Farmer and Rancher Development Program. Virginia Beginning Farmer and Rancher Coalition Program (VBFRCP): A Participatory Beginning Farmer and Rancher Education and Training initiative. \$724,828.
- ◇ Clark, S., Newony, K., Hodges, S., Moreno-Schroder, M., & Brown, C. (2011-2016). NFA-AFR Global Food Security. Enhancing Food Security by Cultivating Resilient Food Systems and Communities: Place-based Foodshed Analysis from Research to Community Practice, \$2,436,480.

SELECT REFEREED PUBLICATIONS (ARTICLES & BOOK CHAPTERS)

- Upasan, S., Franco R., Newony K., & Srivasan D. (2019) The potential for exoskeletons to improve health and safety in agriculture: Perspectives from service providers. *IJSE Transactions on Occupational Ergonomics and Human Factors*.
- Cuhane, J., Newony, K., Clark, S., & Mysak, S. (2018). Exploring the intersections of interdisciplinary teaching, experiential learning, and community engagement: A case study of service learning in practice. *International Journal of Teaching and Learning in Higher Education*, 30(3), 412-422.
- Trozzo, K., Munse, J., Newony, K., & Chamberlain, J. (2018). Forest food and medicine in contemporary Appalachia. *Southeastern Geographer*, 59(1).
- Newony, K., Schroeder-Moreno, M. S., Mason, G., McWhirt, A., & Clark, S. (2017). Participatory practices for community food security education. *Journal of Agriculture, Food Systems, and Community Development*, 7(4), 105-128.
- Gran, R., & Newony, K. (2017). Community food work as critical practice: A faith-based perspective through narratives. *Journal of Agriculture, Food Systems, and Community Development*, 7(4), 61-77.
- Newony, K. & D'Adamo-Damery, P. (2016). Learning through story as political practices: The role of narratives in community food work. In Sumner, J. (Ed.), *Learning, food, and sustainability: Sites for resistance and change*. Palgrave/Macmillan: New York.
- MacAuley, J., & Newony, K. (2016). Situating on-farm apprenticeships within the alternative agrifood movement: Labor and social justice implications. *Journal of Agriculture, Food Systems, and Community Development*, 6 (2), 195-223.
- Hightower, J., Newony, K., & Brennan, M. A. (2013). Immigrant farming programs and social capital: Evaluating community and economic outcomes through social capital theory. *Community Development: Journal of the Community Development Society*. 44(5), 582-596.
- Newony, K., Grossman, J., Byker, C., Leims, J., Clark, S., Cotton, J., Jacobsen, K. (2012). Sustainable agriculture education and civic engagement: The significance of community-university partnerships in the new agriculture paradigm. *Journal of Agriculture, Food Systems, and Community Development*, 2(3), 27-42.
- Newony, K., & Ward, P. (2010). Expanding the boundaries of beginning farmer training and program development: A review of contemporary initiatives to cultivate a new generation of American farmers. *Journal of Agriculture, Food Systems, & Community Development*, 1(1), 65-88.

BIOSKETCH

PETER E. ZIEGLER, Ph.D.

Assistant Professor of Practice

Office of Academic Programs 1060 Litton-Reaves Hall

College of Agriculture and Life Sciences Virginia Tech, Blacksburg, VA 24061

Tel: +001 540.231.9662, E-mail: pziegler@vt.edu, Skype: (b) (6)

EDUCATION

2008	Ph.D.	Cornell University Department of Population Medicine & Diagnostic Sciences Comparative Biomedical Science (Epidemiology)
1995	B.A.	University of Montana - Department of Biological Sciences Biology (Zoology)

RESEARCH AND PROFESSIONAL EXPERIENCE

6/17- Present	Assistant Professor of Practice College of Agriculture and Life Sciences, VT
10/11-6/17	Adjunct Faculty, College of Agriculture and Life Sciences, Virginia Tech
8/09-8/11	<i>Research Associate</i> , Department of Food Science and Technology, Virginia Tech
5/08- 6/09	<i>Marie-Curie Research Fellow</i> , School of Agriculture, Food Science and Veterinary Medicine, University College Dublin

RELATED GRANT PROJECTS

1890 Scholarship Evaluation Project USDA-NIFA. \$78,000 August 2020- August 2021

FAEIS: The Food and Agricultural Education Information System (FY19-24) USDA-NIFA. \$1,100,000. September 2019 – September 2024

Sustainability Scholars Program: Increasing underrepresented student success through experiential learning. (Co-PI) USDA-NIFA. \$174,505. July 2017- 8/31/19

FAEIS: The Food and Agricultural Education Information, System (FY14-18) USDA-NIFA. \$880,000. September 2014 – September 2018

Enhancing Food Security by Cultivating Resilient Food Systems and Communities: Place-based Foodshed Analysis from Research to Community Practice. (Co-PI) USDA-NIFA. \$241,000. Mar 2011-Feb 2016.

Creating a Regional Food Systems Roadmap. (Co-PI) Virginia Tech. \$22,000. Oct 2014 – Oct 2015.

TEACHING

2019-Present	<i>Instructor</i> , ALS 2204 Introduction to Civic Agriculture
2017- Present	<i>Instructor</i> , ALS 1004, Agriculture and the Arts
2010- Present	<i>Co- instructor</i> , ALS 3404, Ecological Agriculture: Theory and Practice
2010- Present	<i>Instructor</i> , ALS 4204/5204G Concepts in Community Food Systems

REFEREED PUBLICATIONS

- Scherer, H.H. , M. O'Rourke, R. Seman-Varner, P. Ziegler (2020). Coteaching in Higher Education: A Case Study of Instructor Learning. *Journal of Effective Teaching in Higher Education* 3(1): 15-29.
- Meeks, A., D. Jalil and P. Ziegler. 2018 Improving Data Granularity in the Food & Agricultural Education Information System (FAEIS). *NACTA Journal* 62(S1): 91.
- Benham, B., Ling, E., Ziegler, P., & Krometis, L. A. (2016). What's in Your Water? Development and Evaluation of the Virginia Household Water Quality Program and Virginia Master Well Owner Network. *Journal of Human Sciences and Extension*, 4(1).
- Smith, T., L. Krometis, C. Hagedorn, A. Lawrence, B. Benham, E. Ling, **P Ziegler**, S. Marmagas. (2014). Associations between fecal indicator bacteria prevalence and demographic data in private water supplies in Virginia. *Journal of Water and Health*: In Press
- Allevi, R. P., L. Krometis, C. Hagedorn, B. Benham, A. Lawrence, E. Ling, P. Ziegler. (2013). Quantitative analysis of microbial contamination in private drinking water supply systems. *Journal of Water and Health* 11(2): 244-255
- McDonald, S, M, Berzano, PE, Ziegler, TM, Murphy, NM, Holden (2011). Qualitative Risk Assessment of Surface Water Contamination with *Cryptosporidium* Sp. Oocysts: A Case Study of Three Agricultural Catchments. *Human and Ecological Risk Assessment: An International Journal* 17(4): 813-825.

REFEREED RESEARCH PRESENTATIONS

- Sharik, T.L., T.L. Bal, P. Ziegler, D. Jalil, and A. Meeks. 2019. Enrollment Trends in Natural Resources in the U.S. with an Emphasis on Diversity. SAF National Convention, Louisville, KY, November 2, 2019.
- Scherer, H., M. O'Rourke, R. Seman-Varner and P. Ziegler (2015) I wasn't trained for this! Collaborative teaching to implement student-centered pedagogy. 7th Annual Conference on Higher Education Pedagogy, Blacksburg, VA., February 4-6. 2015.
- Ziegler, P., M. Grimes, S. Sumner (2014). The Morrill Living Learning Community: Linking the Land Grant Mission to Sustainability Education in Agriculture and Life Sciences. 6th National Sustainable Agriculture Education Association (SAEA) Conference Raleigh, NC., August 3-6 2014.
- Barney, J., P. Ziegler, S. Hodges, C. Wood, T. Kuhar and J. Cricenti (2013) Separating The Wheat From The Chaff: Negotiating Contested Terms In Agriculture Education. 59th North American Colleges & Teachers of Agriculture (NACTA) Conference, Blacksburg, VA., June 25-29th 2013.
- D'Adamo-Damery, P., K. Niewolny, N. D'Adamo-Damery, P. Ziegler (2013) Negotiating Complexity and Community Food Security in Central Appalachia. Agriculture, Food and Human Values Society (AFHVS) & Association for the Study of Food and Society (ASFS) Joint Annual Meeting, East Lansing, MI., June 19 – 22, 2013

Dr. Megan J. Elias

Boston University Gastronomy Program

Director of the Program and Associate Professor of the Practice

mjelias@bu.edu

Education

Ph.D History 2003

City University of New York Graduate Center

Publications

Editor, *Food Culture & Society*, 2019-

Books

Food on the Page: American Cookbooks and Culture, University of Pennsylvania Press, 2017

Lunch: the History of a Meal, Rowman & Littlefield, 2014

Barbecue: A Global History, Reaktion Press, April 2014

Food in the United States, 1890-1945, Greenwood Press (ABC/Clio)

Stir it Up: Home Economics in American Culture, University of Pennsylvania Press, 2008

Articles and Book Chapters

"Commentaries: Publishing in Food Studies" Jennifer Jensen Wallach, Megan Elias, David Scott Cunningham, *Journal of Historical Geography* Volume 47, 2019. pp. 100-112.

"The Watchful Gaze behind the Welcoming Smile: Surveilling the Guest in American Hotels in the Interwar Period," chapter in an edited collection, *Surveillance Capitalism in America: From Slavery to Social Media*, Penn Press forthcoming

"Slices and Fillings: The Material Culture of Sandwiches," chapter in *The Material Cultures of Food*, Routledge Press, forthcoming

"Demand Without Desire: Food and the History of Capitalism" *History Compass*, July 2019

"Making Progress in Food," *Journal of the Gilded Age and the Progressive Era*, October, 2019

Grants and Fellowships

Public Impact Scholar, Boston University Initiative on Cities, 2020

Co-recipient, The AHRC US-UK Food Digital Scholarship network grant, 2019

National Endowment for the Humanities, "Foodways and Humanities Project" grant funded \$74,937 (2012-2015)

Lead Faculty Mentor, "Bridging Historias" Faculty/Curricular Development Program, American Social History Project, National Endowment for the Humanities, \$350,000 (2012-2015)

Conference Papers and Invited Talks

"Publishing in Food Studies," Roundtable, American Association of Geographers, 2019

"Hilton's America: Hospitality as Foreign Policy after World War II," American Historical Association, 2019

“The Edible Intersectional: A Teaching Guide” Workshop, Organization of American Historians, 2018

“The Fine Careless Rapture of the Male”: Selling Masculinity to Women in American Cookbooks,”; Teaching Food History Roundtable, Association for the Study of Food and Society Conference, 2017

“Edna Lewis and the Circulation of African-American Cuisine” Roundtable participant, Organization of American Historians Conference, New Orleans, 2017

MATTHEW D. HOFFMAN

Food Studies Program, Department of Economics and Sociology, University of Southern Maine
P.O. Box 9300, Portland, ME 04104-9300 matthew.hoffman@maine.edu +1 802 380 6198

Education

Cornell University	PhD, Development Sociology	01/2011
Cornell University	MS, Rural Sociology/City and Regional Planning	05/2003
UC Santa Cruz	Certificate in Ecological Horticulture	10/1997
School for International Training	BA	05/1995
Lycée Mater Dei	High School, Brussels, Belgium	06/1990

Occupational Experience

Assistant Professor	University of Southern Maine	08/2017-present
Current courses: FSP100: <i>Introduction to Food Systems</i> and HON310: <i>Food, Power, and Social Justice</i>		
Fulbright Scholar	Centre for Rural Research, Trondheim	03/2016-07/2017
Adjunct Faculty	New York University	08/2015-01/2016
Polson Fellow	Cornell University	08/2014-10/2015
Visiting Researcher	Centre for Rural Research, Trondheim	03/2014-07/2014
Visiting Assistant Professor	New York University	08/2011-09/2013
Adjunct Instructor	School for International Training	02/2011-05/2011
Teaching Assistant	Cornell University	08/2010-12/2010
Research Fellow	UC Berkeley	09/2008-09/2009
Fulbright Fellow	Norwegian U. of Science and Technology	08/2007-08/2008
Teaching and Research Assistant	Cornell University	08/2000-05/2006
Alpine Rescue	Mount Snow, Dover, VT	11/1996-04/2000
Farming	Self-employed, Marlboro, VT	10/1997-09/2000
Rural Development Intern	Tillers International, Kalamazoo, MI	04/1994-11/1994

Grants and Fellowships awarded for Research

The Future of Common Grazing in Europe (2018-2021). A team project funded by the Norwegian Research Council and based at the Norwegian Institute for Bioeconomy — an interdisciplinary investigation of the legal, cultural, and economic conditions necessary to maintain use of upland grazing areas in the face of societal change.

Fulbright Fellowship (2016-2017). Continued my work with the Centre for Rural Research and the Norwegian Institute for Bioeconomy on cooperation in natural resource management. Also collaborated on several projects related to rural development policy and sustainable intensification on small farms. Partial support from both CRR and NIBIO.

Leverhulme Visiting Fellowship, University of the West of England (2013-2014). Declined.

Community Forestry Research Fellowship, UC Berkeley (2008-2009). Worked with public bodies to address problems of collective action in the production of non-commodity landscape benefits. Both the research and community work focused on issues of recreational access, wildlife habitat, and sprawl.

Research Travel Grant, Cornell Graduate School (2008). Compiled case studies of community ownership in the Western Islands of Scotland to understand the role of community land ownership in achieving community development goals.

Fulbright Fellowship (2007-2008). Studied arrangements for of forest and grazing management in Norway, assessing the community development implications of various tenure types.

Community Forestry Pre-dissertation Research Fellowship, U.C. Berkeley (2007). Identified cases for a study of how communities overcome problems of collective action in the maintenance of forest-based non-commodity benefits.

International Research Travel Grant, Mario Einaudi Center (2007). Preliminary research on the community land movement in the Scottish highlands. Began research that I continued in the Western Islands in 2008 and laid the foundation for my understanding of how land ownership patterns affect community development opportunities.

Peer-reviewed Journal articles

- Hoffman, Matthew. 2018. "Private Property in the Context of Community." *American Journal of Economics and Sociology* 77(1):125-148.
- Hoffman, Matthew. 2017. "The role of public land use planning in facilitating conservation on private land." *Natural Areas Journal* 37(4):556-563.
- Hoffman, Matthew and Bjørn Egil Flø. 2016. "Reconciling local control with appropriate scale in Norwegian moose management." *Journal of Environmental Policy and Planning* 19(2):183-196.
- Hoffman, Matthew. 2015. "Community Commons in Norway: the role of common property in Norwegian outfield management." *FAO Land Tenure Journal* 2015(1):146-171.
- Hoffman, Matthew. 2013. "Why Community Ownership? Understanding Land Reform in Scotland." *Land Use Policy* 31:289-297.

Book Chapters and Reviews

- Hoffman, Matthew. 2018. "The role of land reform in rural development: productivity or democracy?" Pp. 275-285 in Zurayk, R., E. Woertz, and R. Bahn (eds), *Crisis and Conflict in Agriculture*. Wallingford, UK: CABI.
- Hoffman, Matthew. 2008. "The Social Foundation of Sustainable Agriculture," pp. 315-331 in C. Hinrichs and T. Lyson (eds), *Remaking the North American Food System*. Lincoln, NE: University of Nebraska Press.
- Hoffman, Matthew. 2016. Review of *Northern Neighbors: Scotland and Norway since 1800*, edited by John Bryden, Ottar Brox, and Lesley Riddoch. *Rural Sociology* 81(2):285-288.

Selected Conference Presentations and Invited Talks from the last 5 years

- "Key Characteristics of Norwegian Commons." Invited talk at *The Future of Common Grazing in Europe* project meeting at the University of Cumbria in Ambleside, England on June 6th 2019.
- "Property in Norway and Scotland – a comparison in historical perspective." Invited talk at the Norwegian University of Life Sciences in Ås on June 18th 2018.
- "Lappeteknikk for landskapet – behovet for samarbeid i bruk og forvaltning av privateide landskapet." Invited talk at the *Mot ei framtid for utmarksbeite* seminar in Oppdal, Norway, May 29-30, 2018.
- "The Public Interest in Private Land." Presentation and chaired session at the International Symposium on Society and Resource Management in Umeå, Sweden, June 19-22, 2017.
- "Democracy and Hunting in the Rural North." Invited talk at the James Hutton Institute in Aberdeen, Scotland on May 8th 2017.
- "The role of land reform in rural development: increasing productivity or increasing democracy?" Invited talk at Sciences Po, Paris, France as part of the *Crisis and Conflict in the Agrarian World* symposium, March 1-3, 2017.
- "Forests and People." Presented at the annual Fulbright Seminar at the University of Oslo, on February 16th 2017.
- "Managing Private Rights in Shared Landscapes." Presented at Biosmart WP5: The Role of Rights in the Transition to a Smart Bioeconomy in Trondheim, Norway, August 24-25, 2016.
- "The role of planning at the intersection of food systems and rural development." Invited talk in the Planning and Architecture department, The New School, New York, NY on May 4th 2016.
- "Land Tenure and Rural Community Development." Presented at the Watson Institute's Land and Water Conference at Brown University, Providence, RI, September 4-5, 2015.
- "From Sole and Despotism to Property as a Place of Belonging." Presented at the 26th European Society for Rural Sociology Congress in Aberdeen, Scotland, August 18-21, 2015.
- "Cities and Agriculture in Historical Perspective." Invited talk in the Architecture and Urban Design Program, New York University, Manhattan, NY on March 30th 2015.
- "Private Property in Shared Landscapes." Invited talk in the Department of City and Regional Planning, Cornell University, Ithaca, NY on January 30th 2015.

Alice P. Julier

Falk School of Sustainability & Environment
Chatham University
Gibsonia, PA 15044

ajulier@chatham.edu

(b) (6)

(b) (6)

Education

Doctor of Philosophy, Sociology. University of Massachusetts, Amherst, MA 2002

Dissertation: *Feeding Friends and Others: Boundaries of Intimacy and Distance in Sociable Meals*

Master of Arts, Sociology. University of Massachusetts, Amherst, MA 1995

Bachelor of Arts, Sociology. Brandeis University, *summa cum laude*/honors, BA 1984

Thesis: *Feminist Critiques of Critical and Existential Theory*

Current Academic Appointments

2010 – on **Chatham University**
Professor and Director, Food Studies Program.

2017 – on **Center for Regional Agriculture, Food and Transformation**
Chatham University *Director; Founding director*

Professional Affiliations and Service

Equity and inclusion committee, *Journal of Agriculture, Food Systems, and Community Development* (JAFSCD), 2019.

Board member, Umbra Institute Food and Sustainability program, 2015- present.

Board member, *Food, Culture, and Society* (Bloomsbury Pub). 2004 – present.

Board member, *Food and Foodways*: (Routledge Pub) 2004 – present.

Advisory board, Pittsburgh Food Policy Council 2018- present.

Board member, Association for the Study of Food and Society (ASFS), 2015 -

President, Association for the Study of Food and Society (ASFS). 2003–2006

Scholarly Work and Publications

Food and Culture: A Reader (4th edition) with Carole Counihan and Penny van Esterik (Routledge, November, 2018)

Eating Together: Food, Friendship, and Inequality in the US. (University of Illinois, June 2013) Choice Magazine Outstanding Academic Title, 2014

“Critiquing Hegemony, Creating Food, Crafting Justice: Cultivating an Activist Feminist Food Studies” in *Feminist Food Studies: Exploring Intersectionality*. Edited by Barbara Parker, Jennifer Brady, and Elaine Power. (September 2019)

- “Appropriation” *The Marketisation of the Meal: Marketplace Practices, Discourses and Consumption* edited by David Marshall and Bettina Cappellini. Routledge Publishing. (December 2015)
- “Meals: Eating at Home or Eating Out” Chapter 22 in *The Handbook of Food Research*, edited by Anne Murcott, Warren Belasco, and Peter Jackson. Berg Publishers (May 2013)
- “Encountering Food Systems: A Conversation about Thinking, Teaching, and Social Change” with Gilbert W. Gillespie, Jr. *Food, Culture, and Society* Vol 15, No. 3 September 2012
- Hiding Race, Class, and Gender in Discourses of Commercial Food. *From Betty Crocker to Feminist Food Studies: Critical Perspectives on Women and Food*. Edited by Arlene Voski Avakian and Barbara Haber. December 2005. Julia at Smith. *Gastronomica: The Journal of Food and Culture*. Commemorative

Recent Grants

- 2020-2022 USDA Local Food Promotion Program, Regional Grains in SWPA \$499,997
- 2019-2022. Bank of America; Bread Training and Education Program with Community Kitchen Pittsburgh, Mediterra Bread; with CRAFT, Co-PIs: Cassandra Malis and Cynthia Caul. \$205,000.
- 2017-2021 R.K. Mellon Foundation; “Food System Mapping Project” and “Kitchen Lab” with CRAFT, Co-PIs: Cassandra Malis and Cynthia Caul. \$786,323.
- 2018 Fayette County Community Action Agency (Appalachian Regional Commission funds) with CRAFT. “Inventory of Participants in Pittsburgh Food Shed.” Co- PI: Cassandra Malis. \$29,200
- 2018-19 Pennsylvania Department of Community and Economic Development, (Appalachian Regional Commission funds). With CRAFT. Co-PIs: Cassandra Malis, Cynthia Caul, Mary Miller. “Culinary Trails” \$100,000 (renewed 2020)
- 2018-19 Council of Independent Colleges Intergenerational Connections.” with Carrie Tippen and Mim Seidel “Food Story/Food Secure: Building Community Through Food-Centered Partnerships.” \$13,000
- 2017 Rivers of Steel Heritage Foundation, “Babka and Beyond: Bread, Grains, and Baked Goods in Western Pennsylvania.” Oral history project with CRAFT, Co-PIs Cassandra Malis and Cynthia Caul. \$12,000
- 2019-2020 Andrew W. Mellon Foundation, Sawyer Seminar, “Bread and Water: Access, Belonging, and Environmental Justice in the City” Leaders: John Soluri, Abigail Owens. Carnegie Mellon University History Department. Chatham component: \$2500

Education

- 🌐 **Ph.D., cultural anthropology**; University of Tennessee, Knoxville: 2014
 - Dissertation: “Communities of Abundance: Sociality, Sustainability, and the Solidarity Economies of Local Food-Related Business Networks in Knoxville, Tennessee”
- 🌐 **M.A., folk studies**; Western Kentucky University: 2002
- 🌐 **B.A., anthropology**; University of Tennessee: 1998
 - Honors: summa cum laude, Phi Beta Kappa

Interests/Areas of Specialization

Environmental Anthropology, American & Native American Studies:
Culture, Agriculture & Food Systems; Climate Change, Vulnerability & Resilience; Environmental & Food Justice; Political Ecology; Traditional/Vernacular Knowledge; Development; Settler Colonial Studies; Community Studies; Art & Social Change; Place-based, Applied, and Participatory Methodologies

Teaching & Research Experience

Faculty, Sustainable Food Systems Sterling College

2017-Present

- Full time faculty responsible for teaching, advising, course development and research in major degree program area and general college curriculum.
- Taught and/or provided curricular support for the following courses:
 - Landscape, Food, and Culture
 - Security, Sovereignty and Justice in the Global Food System
 - Mesoamerican Food Sovereignty (field-based course in Guatemala)
 - Research in Tropical Ecosystems (field-based course in Belize)
 - Mountain Ecotourism & Sustainable Development (field-based course in Peru)
 - Native Food & Farming Traditions of the Americas
 - Foundations in Sustainable Agriculture and Food Systems
 - Anthropology Food
 - Social Economy
 - U.S. Food & Agriculture Policy

Director/Co-Director, Rian Fried Center for Sustainable Agriculture & Food Systems, Sterling College

2017-Present

- Responsible for collaborative oversight of Center programs and initiatives, including management of the college's working landscapes (farm, forest); specifically responsible for community outreach and research initiatives, and RFC-related curricular development
- Development of outreach and community service initiatives linking research

and learning, including: Quarterly newsletter; Abenaki-Dawnland Heritage Garden; Keystone Cultivars Project; Black River Seed Library & Dawnland Seed Hub; Community Small-Grains Initiative; Global South Solidarity Series

Post-Doctoral Research Fellow

2015-2017

Socio-Ecological Systems & Climate Variability

Center for Applied Social Research, University of Oklahoma

- Intensive, interdisciplinary, community-based research on land-use change, resource management, and climate adaptation strategies among production and non-production landowners at multiple scales
- Demands familiarity and engagement with vulnerabilities and programmatic opportunities for minority producers, including a American Indian landowners
- Produced research articles, conference presentations, as well as practical decision support tools

Selected Publications & Technical Reports

- VanWinkle, Tony. (2020). "Who, What, and How Much is Essential?" Food First Blog. Retrieved from: <https://foodfirst.org/who-what-and-how-much-is-essential/>
- VanWinkle, T.N & J.R. Friedman. (2019). "Between Drought and Disparity: American Indian Farmers, Resource Bureaucracy and Socio-Environmental Vulnerability in Southwestern Oklahoma." *The Journal of Agriculture, Food Systems, and Community Development*. Advance online publication. <https://doi.org/10.5304/jafscd.2019.09B.022>
- VanWinkle, T.N. & J.R. Friedman. (2018). "American Indian Landowners, Lease-men, and Bureaucrats: Property, Paper, and the Poli-Technics of Dispossession in Southwestern Oklahoma." *American Indian Quarterly* 42 (4): 508-533.
- VanWinkle, Tony. (2018). "Weeds, Herbicides, Bodies: Emerging Entanglements in Toxic Agricultural Landscapes," *Engagement* [Peer-Reviewed Blog Post]. Retrieved from: <https://aesengagement.wordpress.com/2018/03/08/weeds-herbicides-and-bodies-emerging-entanglements-in-toxic-agricultural-landscapes/>
- VanWinkle, Tony N. (2017) "Savor the Earth to Save it!": The Pedagogy of Sustainable Pleasure and Relational Ecology in a Place-Based Culinary Culture." *Food & Foodways* 25 (1): 40-57.
- VanWinkle, T.N & J.R. Friedman. (2016) "What's Good for the Soil is Good for the Soul: Scientific Farming, Environmental Subjectivities, and the Ethics of Stewardship in Southwestern Oklahoma." *Agriculture & Human Values* 34: 607-618.

Letters of Commitment

Institutional Support

Laura Belmonte, Dean of the College of Liberal Arts & Human Sciences	2
Jill C Sible, Associate Vice Provost for Undergraduate Education	4

Planning Committee (VT faculty)

Mark Barrow, Professor, History	6
Letisha Brown, Assistant Professor, Sociology	7
Danille Christensen, Assistant Professor, Religion and Culture	8
Saul Halfon, Associate Professor, Science, Technology, and Society	9
Jacob Lahne, Assistant Professor, Food Science & Technology	10
Kim Niewolny, Associate Professor, Agricultural, Leadership, & Community Education	12
Peter Ziegler, CALS Academic Programs, Directory of the Civic Agriculture and Food Systems Minor	13

Other VT partners

Kira Dietz, Assistant Director, Special Collections and University Archives	14
Vicki Pitstick, Director of the Academy for Experiential Learning	15

External Consultants

Megan Elias, Director of Gastronomy, Boston University	16
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Brown-bag Presenters

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Office of the Dean

Liberal Arts and Human Sciences Building,
Room 205
200 Stanger Street (MC 0426)
Blacksburg, Virginia 24061
P: (540) 231-6779 F: (540) 231-7157
www.liberalarts.vt.edu

September 20, 2020

Dr. Anna Zeide
Department of History

Dear Dr. Zeide:

This letter confirms long-term support of the College of Liberal Arts and Human Sciences (CLAHS) at Virginia Tech for the program described in your proposal to the National Endowment for the Humanities for Food Studies curriculum development. The College is committed to providing ongoing support for the development of new courses in food studies and the creation of a new Pathways minor. Specifically, the College can offer guidance on course and minor proposals from the CLAHS Undergraduate Curriculum Committee; dissemination of marketing materials about the new minor through the College website and undergraduate advisors; opportunities for supplementing the curriculum through CLAHS funding streams related to film series, study abroad, undergraduate research, and diversity efforts; financial support for programming; and access to space and administrative support through the Center for Humanities.

The goal of the Food Studies curriculum is consistent with Virginia Tech's vision for moving higher education into a future marked by interdisciplinary inquiry and transformative learning outcomes. Food Studies captures University efforts to bring insights from across disciplinary backgrounds to bear on student education, connecting the past with the present, the intellectual with the applied, and classroom learning with extracurricular spaces. Food studies attends to the relationship between food and all aspects of the human experience, making it an ideal field for extending student learning across all degree programs.

The Food Studies curriculum will be an integral part of the Academy of Transdisciplinary Studies, which will integrate programs across the College and throughout Virginia Tech. The Academy will provide a way of highlighting the college's extant and new area studies minors, including Food Studies, and will have a stakeholders' committee that will itself be a very generative space for transdisciplinary programming, teaching, and research collaborations. Food Studies intersects with the two key thrusts of the Academy--an effort to build curricular expressions of the college's deep commitment to advancing diversity, equity, and inclusion and creating degree paths and minors where the the sciences, engineering, agriculture, and liberal arts are jointly harnessed in formulating solutions to pressing global challenges.

The Food Studies curriculum will also support Virginia Tech's Pathways general education program that promotes an integrated approach to helping students develop fundamental knowledge and skills across multiple disciplines. The creation of a new Introduction to Food Studies course offers an exciting new opportunity for students across the University to fulfill general education requirements while learning about how embedded their everyday food choices are in larger systems. The additional food studies courses across humanities, social

sciences, and natural sciences areas will allow students from across majors to integrate their own primary studies with this new perspective of food studies. And the capstone course and one-credit hour hands-on courses will each give students opportunities for experiential learning and synthesizing their knowledge for long-term impacts.

I also support this effort to strengthen humanities connections at Virginia Tech by encouraging faculty from across the university to teach courses on Food Studies. The planning committee for this proposal is made up of faculty from CLAHS and the College of Agriculture and Life Sciences (CALS) who are well-situated to build relationships across colleges. In CLAHS, Danille Christensen, Letisha Brown, Mark Barrow, and Saul Halfon, have all sat in on interdisciplinary conversations about food studies, and are committed teachers and scholars whose work cuts across disciplinary boundaries. In CALS, Kim Niewolny, Peter Ziegler, and Jacob Lahne work on food/agricultural systems and food science in ways that bring together communities across the region and across the nation. All of these faculty, along with others who have expressed interest in the food studies project, will build collegial relationships that will strengthen our University as a whole, with my full support. A final key partner is the University Libraries, whose History of Food and Drink Collecting Area and acquisition of The Food Timeline archive will offer opportunities for student internships, research projects, and ongoing collaboration.

The College of Liberal Arts and Human Sciences enthusiastically supports this effort to build links between humanities perspectives and other disciplines across the university. We envision the outcome as having a robust impact not only on our students, but also on the larger society as students graduate and take into their future careers skills rooted in the questions about production, consumption, access, justice, and culture that are at the heart of food studies.

Regards,

Laura Belmonte

Laura A. Belmonte
Dean, College of Liberal Arts and Human Sciences
Professor of History



Jill C. Sible, Ph.D.
Associate Vice Provost for Undergraduate Education
Professor of Biological Sciences
800 Drillfield Drive
Burruss, Suite 1104
Blacksburg, Virginia 24061
(540) 231-0372
siblej@vt.edu

September 20, 2020

Dr. Anna Zeide
Department of History
220 Stanger Street

Dear Anna:

The Office of Academic Affairs in the Provost's Office at Virginia Tech will offer long term support for the Humanities-Focused Food Studies Pathways minor that will derive from this planning grant proposal to the National Endowment for the Humanities.

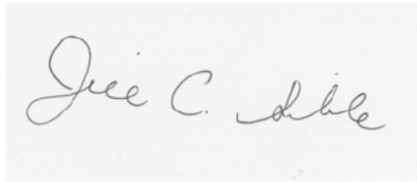
The Food Studies minor is ideally situated to contribute to integrated undergraduate education as promoted by Virginia Tech's new Pathways general education program. This program is central to Virginia Tech's long-term vision of preparing students for future work, advanced study, and civic engagement. As a land grant university, we have a particular obligation to prepare students for changing patterns in social relations, political power, and personal identity. The Food Studies minor, with its experiential learning components, fulfills this obligation by preparing students to ask critical questions, engage complex issues, and invest in securing meaningful knowledge. By training students from across fields and disciplines to think critically about food and agriculture, this minor will create new opportunities for students to meet Pathways requirements in the humanities, social sciences, and natural and agricultural sciences. Virginia Tech's Partnership for an Incentive Based Budget model supports interdisciplinary courses and curriculum as an institutional priority and will provide ongoing support to the Food Studies minor and program.

The existing investment of the institution in the Food Studies program, with your recent hire, and with ongoing collaborative conversations among different departments from different colleges—from History to Food Science and Technology, from Religion and Culture to Agricultural, Leadership, and Community Education, and from Sociology to Plant and Environmental Sciences—attests to the demand for the interdisciplinary space that food studies offers.

Faculty who take part in the Food Studies activities will be offered the full range of professional development opportunities that Virginia Tech provides to support undergraduate education. These programs include support for developing and submitting proposals for new courses and minors as well as pedagogical workshops and faculty learning communities offered through the Office of General Education and the Center for Excellence in Teaching and Learning.

Undergraduate Academic Affairs at Virginia Tech endorses this effort to strengthen interdisciplinary teaching about food studies and offers a commitment of long-term support in the coming years.

Sincerely,

A handwritten signature in cursive script that reads "Jill C. Sible". The signature is written in dark ink on a light-colored, slightly textured background.

Jill C. Sible, Ph.D.
Associate Vice Provost for Undergraduate Education
Professor, Biological Sciences



History Department
220 Stanger Street
432 Major Williams
Blacksburg, Virginia 24061
(540) 231-4099
barrow@vt.edu

Dr. Anna Zeide
Department of History
Virginia Tech

September 17, 2020

Dear Anna:

I am delighted to accept your invitation to help create a Food Studies Pathways Minor here at Virginia Tech. As a longtime faculty member in the Department of History and a member of the Food Studies Advisory Board that you recently organized, I look forward to helping plan and execute the events and activities you have outlined in your funding proposal, including monthly discussions with curriculum consultants, two workshops to develop proposals for individual courses that will comprise the minor and the minor itself, and the development of a recruiting plan to attract students to participate in this exciting new curriculum. I especially look forward to cultivating a robust Food Studies community at Virginia Tech, one that appreciates and values the vital perspectives that the humanities have to bring to far-reaching, vitally important discussions about the production, distribution, and consumption of food.

One reason I am so thrilled about this project is the enthusiasm that the humanistic study of food generates in students. I regularly touch on food history in my undergraduate and graduate environmental history classes, and these units invariably generate keener student interest and engagement than any of the other topics I teach. This is especially true of a senior research seminar on food history that I have offered several times over the past 5 or 6 years, a capstone course in the History major where each student researches and writes their own chapter in a book on food history that we self-publish at the end of the semester. I have taught numerous versions of this capstone course over nearly three decades, and I have never seen students more eager to learn than when the course has focused on food history.

This initiative is well-poised to succeed at Virginia Tech, which has a strong commitment to interdisciplinary programs that provide students with the wide-ranging knowledge and skills they need to address the complex challenges facing our region, nation, and world. The Department of History, which has a longstanding record of contributing to interdisciplinary programs, looks forward to the opportunity to serving as a central player in this exciting new humanities-based program. I greatly look forward to participating in the coming years.

Sincerely,

A handwritten signature in black ink, appearing to read 'Mark V. Barrow Jr.' with a stylized flourish at the end.

Mark V. Barrow, Jr.
Professor



VirginiaTech

College of Liberal Arts and
Human Sciences

Department Of Sociology

560 McBryde Hall (0137)

225 Stanger Street

Blacksburg, Virginia 24061

540 231 8971 Fax: 540 231 3860

www.sociology.vt.edu

Dear Committee,

I am writing this letter in support of Dr. Anna Zeide for the NEH Humanities Connections planning grant for the development of the Food Studies program here at Virginia Tech. In addition, I am pledging my support to be a part of the program from development to completion. I am pleased to serve as a member of the Food Studies Advisory board, and I fully support of Dr. Anna Zeide in her efforts to help create this new and dynamic program for our students and whole campus community.

We as a board see many opportunities for this program to contribute to campus culture, as well as its growth and development. Through dynamic courses, speakers, workshops and more, the Food Studies Program has the potential to bring in interested students from a multitude of disciplines while simultaneously bringing wonderful opportunities to the university as a whole. We, faculty and graduate teaching and research assistants, will work together to develop content that will benefit us in multiple ways as a university community. The financial support that we could get from this grant will help us to accomplish our overall goals of the development of new courses and other opportunities. We are committed to creating an interdisciplinary program that will bring new life to our university in a variety of ways, and see the NEH Humanities grant as one step towards a larger end. Thank you for your consideration.

Sincerely,

Letisha Brown

Dr. Letisha Engracia Cardoso Brown

Assistant Professor, Department of Sociology

Invent the Future

VIRGINIA POLYTECHNIC INSTITUTE AND STATE UNIVERSITY
An equal opportunity, affirmative action institution

Dr. Anna Zeide
Department of History
College of Liberal Arts and Human Sciences
Virginia Tech

September 20, 2020

Dear Anna,

I have been glad to work with other Advisory Board members on initial planning for a Food Studies minor in the College of Liberal Arts and Human Sciences at Virginia Tech, and I appreciate the invitation to participate in the kind of structured interdisciplinary efforts that an NEH Humanities Connections Planning Grant would provide. I intend to continue attending advisory board meetings and will attend summer workshops and brown-bag sessions.

As a member of Virginia Tech's Experiential Learning Faculty Advisory Board, an advisor to Humanities for Public Service majors in VT's Department of Religion and Culture, and former faculty in experiential learning at The Ohio State University in Columbus, I'm also well placed to assist with the development of the capstone and 1-credit hands-on courses. In the past I have worked with VT Engage to develop food-oriented service-learning assignments for my American Studies students, and I also bring to the task experience with food studies courses and public programming at Indiana University, Ohio State, and the University of North Carolina at Chapel Hill.

The Department of Religion and Culture is a diverse interdisciplinary unit, with faculty who support broad-based humanities efforts, transdisciplinary collaborations, and public engagement. I am eager to help create outreach plans, facilitated by my previous ethnographic fieldwork and research (on home canning) that has introduced me to Virginia Cooperative Extension colleagues and members of local communities. In addition, our RLCL students have shown sustained interest in foodways courses, and Food Studies experiential learning courses or internship opportunities with The Food Timeline would help them fulfill their Field Study requirements.

In short, I anticipate that many good things will emerge from our planning efforts this coming year, and I offer you my full support.

Sincerely,



Danille Elise Christensen

Assistant Professor, Department of Religion and Culture



September 15, 2020

Anna Zeide
Department of History
Virginia Tech

Dear Anna,

I am writing to confirm my commitment to serve on the advisory committee for the CLAHS Food Studies initiative, and to participate in developing a new Food Studies Minor in The College.

As part of this effort I look forward to attending monthly planning meetings, participating in ongoing curriculum development workshops and activities, and dedicating time over the summer to focused development activities. I also look forward to participating in an ongoing effort to develop food studies as a center of interdisciplinary education and collaboration at Virginia Tech.

This is an important effort for the university and college because despite a diverse variety of scholars working on food issues across the university, there has been little effort to date to provide any center for or coordination of this work. Food studies work in the humanities has been particularly overlooked in existing curricula and research efforts, despite the centrality of such perspectives to understanding food systems from farm to table. The Department of Science, Technology, and Society (of which I am a member) will benefit from opportunities for scholarly collaboration, graduate recruitment, and undergraduate course development that will accompany a food studies minor.

My own work has long intersected with food studies, more recently focusing on food governance. Having a local network of colleagues and opportunities will greatly facilitate this work. It will also increase visibility for food-related courses that I have been teaching for some years, including "Food Politics", "Food Dilemmas", "Global S&T Policy", and "Humanities and Life Sciences".

Thank you.

Sincerely,
Saul Halfon
Associate Professor



Jacob Lahne, PhD

Dept. of Food Science & Technology
1230 Washington St SW
HABB1, Suite 402F
Blacksburg, Virginia 24061
P: (540) 231-7428
jlahne@vt.edu

Dr. Anna Zeide
Director, Food Studies
College of Liberal Arts & Human Sciences

September 16, 2020

Dear Anna:

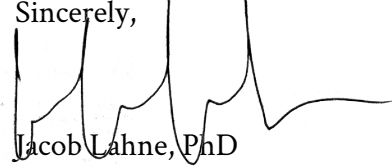
Thank you for your invitation to serve on the Planning Committee for “Developing a humanities-focused food studies minor at Virginia Tech”. I am happy to serve in this capacity. As a member of the Planning Committee I will attend the scheduled workshop with directors of existing Food Studies programs in order to learn about current best practices, and then commit to attending the subsequent monthly planning meetings, as well as contributing to the development of the materials for the Food Studies minor proposal. I ultimately hope that I can help bring the perspective of Food Science to the table during the planning phase and facilitate the incorporation of courses from our Department in the minor.

As an assistant professor in the Department of Food Science & Technology I believe that this new minor will be a valuable opportunity for students from departments and colleges across Virginia Tech to come together to learn about the multiple facets of food. Our students will benefit from getting perspectives on food and the food systems outside of Food Science, and our Department, which hopes to contribute course options to the minor, will benefit from greater exposure outside of the College of Agriculture and Life Sciences. Food and the food system are so multifaceted and interdisciplinary that such a minor will appeal to and enrich students across Virginia Tech.

Furthermore, in my capacity as a longtime member and board member of the Association for the Study of Food & Society (ASFS), I am supportive of and excited about the creation of a Food Studies minor at Virginia Tech. My experience with ASFS has convinced me that Food Studies is not well-served by keeping academic studies of food siloed to departments in disparate departments in separate colleges—rather, the richest teaching and most productive scholarship comes from interdisciplinary engagement. Your proposal moves Virginia Tech in this direction.

The new Food Studies minor should be a real advancement for interdisciplinary teaching and collaboration around food and the food system. This will benefit all students at Virginia Tech. I look forward to being involved in this project as a member of the Planning Committee.

Sincerely,

A handwritten signature in black ink, appearing to read 'Jacob Lahne', with a stylized, flowing script.

Jacob Lahne, PhD

Assistant Professor, Department of
Food Science & Technology



COLLEGE OF AGRICULTURE AND LIFE SCIENCES
AGRICULTURAL, LEADERSHIP,
AND COMMUNITY EDUCATION
VIRGINIA TECH.

Kim L. Niewolny, PhD
Associate Professor
[Department of Agricultural Leadership and Community Education](#)
Director, [Center for Food Systems and Community Transformation](#)
282 Litton Reaves Hall (0343)
Blacksburg, Virginia 24061
540-231-5784
niewolny@vt.edu

Dr. Anna Zeide
Associate Professor
Department of History
Virginia Tech
Blacksburg, VA 24061

September 20, 2020

Dear Dr. Zeide,

I am writing to provide my support for your proposal, "Developing a Humanities-Focused Food Studies Minor at Virginia Tech." In my role as Director of the Center for Food Systems and Community Transformation at Virginia Tech, I am pleased to serve as a member of the Advisory Board for the proposed Food Studies minor in the College of Liberal Arts and Human. In this capacity, I look forward to participating in the planning process for the development of the new food studies program.

The Center for Food Systems and Community Transformation works at the nexus of food, community, and society to explore and catalyze new food system possibilities through a values-based and systems-approach. Our goals and activities emphasize the environmental sustainability of food systems; the quality of life of food system workers; issues of food access, justice, and human health; and the emancipatory potential for socially just food systems in advancing the human condition in Virginia and beyond. We support undergraduate and graduate programming at Virginia Tech in several ways that intersect with your proposed project. First, we serve as hub for the exchange of ideas, partnerships, and opportunities for faculty and students interested in food systems education, research, and outreach. To this point, many of our Center Fellows teach food system/studies-related courses that reach across the university. We also directly support undergraduate coursework through our partnership with the Civic Agriculture and Food Systems (CAFS) Pathways minor in the College of Agriculture and Life Sciences. This partnership includes Center leadership serving on the CAFS minor task force, teaching CAFS coursework, and supervising student-led CAFS minor Capstone projects. Drawing upon this foundation, there is strong potential for parallel collaboration with your new food studies program.

In closing, I pledge my support for your proposed project that serves to bring stakeholders together from across the university to plan the formation a new food studies program at Virginia Tech. I enthusiastically look forward to taking part in this opportunity to collaborate for curricular excellence in a field of study that is best approached as an interdisciplinary and participatory endeavor. Thank you for inviting me to be part of this exciting effort.

Sincerely,

Kim L. Niewolny, PhD



Dr. Anna Zeide
Department of History
College of Liberal Arts and Human Sciences

Dear Dr. Zeide:

Thank you for the invitation to collaborate on your proposal "Developing a Humanities-Focused Food Studies Minor at Virginia Tech." As the director of the Civic Agriculture and Food Systems minor, I am happy to serve as a member of the advisory committee and look forward to discussions around the development of a food studies program in the College of Liberal Arts and Human Sciences at Virginia Tech.

The College of Agriculture and Life Sciences' minor in Civic Agriculture and Food Systems (CAFS) has a long-established commitment to interdisciplinary, experiential learning and collaborative teaching. Students enrolled in this program represent all colleges within the university with the faculty mostly within CALS. Our students and faculty would greatly benefit from collaboration with the humanities to round out the complexity of societal interactions around food and food systems.

The CAFS minor's four core courses focus on economic, socio-cultural, health, and environmental issues related to community food systems from farm to fork. In my nine years' experience of teaching these classes, I see areas embedded within the content that could be explored further from a viewpoint of the humanities. I can see mutual benefit to sharing courses between programs to create a robust core of courses and scholarship in food studies and food systems at Virginia Tech.

Sincerely,

Peter Ziegler, Ph.D.



Dr. Anna Zeide
Department of History
College of Liberal Arts and Human Sciences

September 18, 2020

Dr. Zeide,

Special Collections and University Archives (SCUA) at the University Libraries, is home to a History of Food and Drink collecting area. First established in 2000, through the donation the 550+ book Peacock-Harper Collection (two private cookbook collections), this collecting area now contains more than 4,600 publications and more than 100 manuscript collections. We acquire materials covering a wide range of food topics, including local/Appalachian/southern cookery, agriculture and extension history, children's cookbooks and nutrition, cocktail culture in America, and larger issues of the economic, social, and scientific history of food. We are currently in the process of our acquiring our first hybrid collection, containing over 2,300 cookbooks and a significant web-based resource for food history ([Food Timeline](#)).

Since I joined SCUA in 2009, I have served as the point person for food materials and the department has put significant effort and resources into building a collection that supports research at Virginia Tech and by the global research community. I feel strongly that food history is an aspect of history individuals connect to in many different ways, but it also creates a common thread across time and place. SCUA has embraced the university's land grant mission in the context of all of our collecting areas, food and drink history, included, as we also focus on our department missions of providing preservation and access to rare and unique primary and secondary sources. We seek to provide support for broad, interdisciplinary, collaborative research relating to food history through instruction, reference, and outreach.

SCUA, and the University Libraries in general, are active partners with colleges and departments across campus and we are always seeking new collaborations. The development of Food Studies programs and courses will allow SCUA to create and encourage research with primary sources by being partners inside and outside the classroom. In addition, we hope to provide hands-on, experiential learning through internship opportunities and class projects. I look forward to finding more ways to engage undergraduate students with food history.

Sincerely,

Kira A. Dietz
Assistant Director, Special Collections and University Archives
University Libraries



Dear Anna:

Thank you for the invitation to have the Academy for Experiential Learning become a partner with the new humanities-focused food studies minor which will bring the insights of the liberal arts to the critical study of food systems. We already have strong relationships with the College of Liberal Arts and Human Sciences (CLAHS) and look forward to working with you to make this new minor a success.

The Academy for Experiential Learning in the Center for Excellence in Teaching & Learning sees many opportunities for this program to build upon our strong record of collaboration with the humanities as well as our commitment to adding to the vibrant culture of experiential learning at Virginia Tech. The goal of the experiential learning initiative at Virginia Tech is to have every academic department create and offer degree-embedded, career-bridge, experiential learning opportunities as part of their curriculum in one or more of the following areas: undergraduate research, internships, service-learning, and/or study abroad. These opportunities will provide students with the ability to apply their learning in authentic, real-world contexts to bridge the transition from undergraduate education to plans after graduation inclusive of career, professional school, and/or graduate school.

The Academy has been created as a society of Virginia Tech stakeholders organized to advance the development of enhanced degrees featuring career-bridge experiential learning for every graduate, ensuring issues of accessibility and accountability are a part of the process. It is a learning space that brings together faculty, administrators, students, and industry partners committed to the experiential learning mission. Members engage in informed, creative problem-solving to frame and facilitate strategies, expectations, outcomes, and accountability for career-bridge experiential learning.

Through the Academy, I have been able to help you forge connections with VT Engage and their Campus Kitchen food waste/food recovery efforts, and their food insecurity/food access work. Other opportunities for food studies experiential learning include Homefield Farm (VT's organic student-run farm), VT Dining Services' Sustainability Office, Hale Community Garden, Feeding America Southwest Virginia, the New River Health District, and more. I look forward to assisting you in making further connections and helping you incorporate experiential learning into the coursework of this new minor.

Sincerely,

Vicki Pitstick, PhD
Director, Academy for Experiential Learning
Center for Excellence in Teaching & Learning
3080 Torgersen Hall, Virginia Tech
620 Drillfield Drive
Blacksburg, VA. 24061

(b) (6)

vickip@vt.edu

September 14, 2020

Dr. Anna Zeide
Department of History
College of Liberal Arts & Human Sciences
Virginia Tech

Dear Dr. Zeide:

Thank you for the invitation to serve on the Advisory Planning Board for the development of a Food Studies minor at Virginia Tech University. I am honored and happy to serve in this capacity. As a member of the Board, I look forward to attending meetings to plan the minor and to sharing with you and other colleagues what I have learned as Director of the US's oldest food studies program. I expect to also learn much that will be helpful in directing my own program and I thank you for your efforts to convene food studies program directors to have the kinds of conversations that will benefit us all.

The creation of this minor, and eventually a major and graduate degree will be very important for the field of Food Studies. Students and scholars interested in working in this dynamic and growing field have very few options for study currently, so creating the minor at VT will provide opportunities for many who do not have them now. For students, you offer the opportunity to enter an interdisciplinary field at a time when trans-disciplinary thinking is highly valued. For faculty you provide the opportunity to gather intellectually around a common theme and to foreground their central area of research. I am certain that exciting academic and community collaborations will grow from enabling faculty and students to see themselves as Food Studies scholars.

For a field in which regionality and place matter so much, it is particularly important to see Food Studies programs develop in diverse geographic areas. The proposed program at VT brings Food Studies to a region where it is not currently represented in academia. It also brings together humanities and other approaches to food in a way that impresses me as very practical and replicable. The Land Grant universities would seem to be natural places for programs in Food Studies to emerge but they have so far not been. I commend you on

your vision to connect the more production-oriented food researchers at Virginia Tech to the humanities-focused and to recognize those who work across those divisions, too. It can be difficult for academics to see the benefits in working across disciplines, so I think that your plan to organize around a common theme – food – rather than a common practice makes sense. As director of a Master's degree program, I would be delighted to welcome any qualifying VT graduates with a food studies minor and would be open to discussing an articulation agreement between our programs to transfer some credits.

Your plan as outlined in the grant proposal seems very feasible to me. You have assembled a good-sized team of interested faculty across humanities and social science disciplines that will be big enough to provide needed diversity of perspective but not so big as to be unlikely to find consensus. Your goals are straightforward and seem attainable. This will be an excellent first step in creating a much-needed program.

Sincerely,

A handwritten signature in blue ink, appearing to read "Megan J. Elias". The signature is fluid and cursive, with the first name "Megan" and last name "Elias" clearly distinguishable.

Megan J. Elias

September 17, 2020

Dr. Anna Zeide
Associate Professor, History
Director, Food Studies
College of Liberal Arts and Human Sciences
Virginia Tech

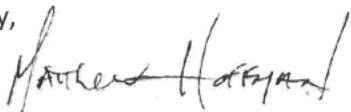
Dear Dr. Zeide,

Thank you very much for inviting me to serve as a consultant to the planning committee for the new humanities-focused food studies minor at Virginia Tech. Over the last three and a half years, I have worked with my colleagues at the University of Southern Maine to start a new food studies minor and I would be glad to share the history and lessons of our experience with you. Our minor is also humanities-focused and interdisciplinary, featuring faculty from economics, sociology, geography, and business. Prior to joining the food studies program at USM, I was a food studies faculty member at New York University, which also hosts an interdisciplinary program.

As you are aware, sustainable agriculture and food studies programs have multiplied rapidly at 4-year liberal arts institutions in the last decade as these topics have become of increasing interest to the public at large. The reason for this, I believe, is not a simple interest in food, but rather that food and agriculture lie at the intersection of many contemporary crises. Agricultural practice and policy – always leading topics in international development and hunger circles – have also become central to concerns about climate change, biodiversity loss, and a host of environmental issues. At the same time, the increasing global prevalence of diet-related causes for poor health, coupled with a growing understanding of the ties between industrial meat production and the rise of antibiotic-resistant bacteria, have made food and agriculture suddenly central to the public health field as well. Thus food studies brings together economists, sociologists, ecologists, public health researchers, and many others. Because most of our food and agriculture related crises stem not from a lack of technical expertise, but rather from a fragmentation of expertise, an interdisciplinary approach is required, and the focus of liberal arts and humanities on thinking broadly and synthetically across disciplines is invaluable in this regard.

It will be both enjoyable and valuable for me to meet with you and the directors of other food studies programs in order to discuss our experiences and identify best practices. I gladly commit to participating in monthly discussions, following an initial workshop, and to taking responsibility for leading one of those discussions, as well as to generally making whatever contributions I can to helping you plan a new food studies minor at Virginia Tech. Thank you again for the invitation and please feel free to be in touch anytime.

Sincerely,



Matthew Hoffman
Assistant Professor, Food Studies Program
University of Southern Maine
P.O. Box 9300, Portland, ME 04104-9300
Office: 1 (207) 780-4416
Mobile: (b) (6)

College of Liberal Arts and Human Sciences
Virginia Tech
Blacksburg, VA 24061

September 17, 2020

Dear Dr. Zeide,

This letter affirms my keen interest in and support of your project to create a humanities-focused food studies minor at Virginia Tech. This is a terrific opportunity for the university, one that capitalizes on existing strengths and areas of growth and is forward-thinking about the knowledge and skills that students will need in the future as we look to history, science, and culture to help sustain people, plants, animals, and planet.

Although my training is as a sociologist, I have been working in interdisciplinary fields and methods for three decades, with a strong emphasis on liberal arts and humanities approaches to food, food systems, agriculture, and culinary cultures. I am the founding director of the Food Studies program at Chatham University in Pittsburgh and our curriculum has been lauded over the ten years of its existence. We have an MA, BA, a minor, a food writing concentration in the English program, and a dual degree with the MBA program. Our Food Studies courses in Sustainable Meat and Sustainable Consumption have won national teaching awards for their integration of a wide range of perspectives and disciplines into experiential and project-based pedagogy.

Over the years I have helped design or been a consultant on the inception of multiple undergraduate food studies programs, including the University of Oregon, Ball State, and Ohio University. As past president of the Association for the Study of Food and Society – and as a 20-year member– I have helped organize and moderate conferences and panels on food studies as a field, the pedagogy of food studies, and critical perspectives on knowledge and inclusion in the field. I am particularly interested in bridging the divide between production and consumption, agriculture and culinary arts, and science and discourse.

My current work examines food systems from the perspective of narrative and community storytelling and at our food systems research center at Chatham, I direct a team that employs oral history, archival analysis, mapping, data collection, food science, business frameworks, and multi-method approaches to issues as wide ranging as culinary tourism, historical agricultural practices, marketing and product development, community food voices, and workforce development training.

Having worked with Dr. Niewolny and visited the Center for Regional Food Systems at its inauguration, I appreciate being asked to participate in your project. I believe you have great assets that will contribute to the success of this program and am happy to join the process in any way that is generative and offers the opportunity to share knowledge in the pursuit of your new curriculum.

Regards,



Alice P. Julier
Director, Food Studies Program
Director, Center for Regional Agriculture, Food, and Transformation (CRAFT)
Chatham University

To Whom It May Concern,

As the experience of the current global pandemic has revealed fissures and fractures in the industrial food system, understanding food and food systems is critical to the navigation of a resilient and just food future. Indeed, as corporate monopoly production and supermarket supply chains reveal fissures and fractures in the industrial food system and supermarket supply chains, communities have created their own solutions to acute food crises. For example, while some have been hit hard, other Native American communities have turned to traditional subsistence strategies and are actively decolonizing tribal food systems. Farms offering Community Supported Agriculture options have seen a rise in demand of almost 50% and small poultry producers are thriving on direct sales. Small, specialty seed companies have witnessed an unparalleled surge in seed sales.

Given the current context, and the ascendancy of food-related academic engagements over the last several decades, the proposal for a Food Studies minor at Virginia Tech is more timely than ever. Grounded in the College of Liberal Arts and Human Sciences, the proposed integration of the minor with the College of Agricultural and Life Sciences represents a further, interdisciplinary step toward a holistic orientation to the understanding of issues attending food production, processing, distribution, and consumption in humanistic and environmental contexts. As the director of a sustainable agriculture and food systems program grounded in experiential learning, I can attest that the VT program's proposal offers a compelling model for food studies that will appeal widely to a contemporary student body intent on learning through doing. Interest in food and food systems will likely continue to rise into the foreseeable future, particularly as people seek to reconnect to and understand more deeply their connections to food and all of the associated processes and institutions that feed populations in local communities and across the globe.

As a colleague committed to the expansion of learning opportunities in food studies and related areas of inquiry, it is with great enthusiasm that I write this letter of support and to offer my consultative insight to help with the establishment and curricular mapping of the proposed food studies minor at Virginia Tech.

Investment and support of food-related programs is imperative in the current moment. If I can be of further assistance to the reviewing committee, please do not hesitate to contact me.

Sincerely,



Tony VanWinkle



UNIVERSITY OF TORONTO

SCARBOROUGH

Culinaria Research Centre

1265 Military Trail, Room SW313
Toronto ON M1C 1A4 Canada

Dr. Anna Zeide
Department of History
College of Liberal Arts and Human Sciences

Dear Anna:

Thank you for the invitation to participate in the development of a humanities-focused Food Studies minor at Virginia Tech. I am delighted to serve in this capacity. I look forward to offering my experience in developing both a food studies curriculum and a research centre at the University of Toronto, as Director of the Culinaria Research Centre. Further, I can offer additional insights on the state of the field from my role as co-chair of the Editorial Collective of *Gastronomica: The Journal for Food Studies*.

The Culinaria Research Centre is the hub for food studies at the University of Toronto. It supports multidisciplinary research, teaching, public programming, and community engagement. Much like your proposed Food Studies minor, we draw on the strengths of the humanities to explore such topics as the place of food in cultural identity and expression; the relationship between food, diaspora, and inter-ethnic/inter-cultural contact in Canada and beyond; and the links between food systems, health, gender, and family. We offer courses and tutorials through our Culinaria Kitchen Lab — the first teaching kitchen in a Canadian university — and a ten-acre campus farm. We have developed a range of courses, from Culinary Ethnography to Drink in History. Such courses, today, have some of the highest enrollments of any of our humanities courses. I am happy to share the knowledge gained from these experiences, at your August 2021 workshop, and at a brownbag discussion during the 2021-22 academic year.

A humanities-focused Food Studies minor should advance interdisciplinary teaching at the intersection of humanities, social sciences, and agriculture in ways that benefit all students at Virginia Tech, whatever their disciplinary backgrounds. I look forward to taking part in this project in the coming year.

Sincerely,

Daniel Bender
Director

September 21, 2020

Dear Dr. Zeide:

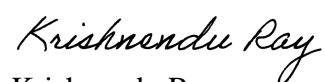
Thank you for the invitation to participate in your project developing a humanities-focused food studies minor at Virginia Tech. I am happy to serve as a member of the Advisory Board and look forward to attending remote meetings and workshops to develop the undergraduate curriculum. I hope to participate in the workshop sessions scheduled for August 2021.

The Department of Nutrition and Food Studies at NYU sees many opportunities for this program to build upon our own record of collaboration across departments and divisions. Over the last few decades we have developed a robust undergraduate curriculum with strong contributions from colleagues in the sciences, the social sciences, and the humanities. We have developed a program for the BS degree with a minor in Food Studies under the leadership of the undergraduate and graduate program directors, who I would like to bring into the discussion as this project develops.

The concentration in Food Studies explores the cultural, historical, and sociological aspects of food production, distribution, and consumption. Employing approaches from the social sciences and the humanities, the degree prepares students to analyze the American food system with its global connections and local alternatives. The Nutrition and Dietetics concentration focuses on the role of food, nutrition, and health in society by integrating knowledge and research into the course work and by providing a basic understanding of human physiology along with theoretical and applied aspects of nutrition and dietetics. Our students go on to build careers in nutrition, dietetics, public health, community health, wellness programs, social entrepreneurship, writing and analysis of the developments in the scientific and social scientific world.

I look forward to taking part in your project in the coming year.

Sincerely



Krishnendu Ray
Associate Professor

Chair, Department of Nutrition, Food Studies and Public Health, NYU



UNIVERSITY OF OREGON

September 22, 2020

Dear colleagues,

Dr. Anna Zeide recently reached out to see if I would be willing to provide support for the development of a new academic focus on Food Studies at Virginia Tech (VT). The enhancement she and her campus associates envision strikes me as a timely and important endeavor. While Dr. Zeide and I have not had any direct professional contact, I have been aware of her award-winning scholarship and initial efforts to launch a Food Studies program at VT.

I am currently an Associate Professor of International Studies and Director of the Food Studies Program at the University of Oregon. I have been an active educator and administrator in a variety of settings on our campus. I have served as Associate Vice Provost of International Affairs and Director of Study Abroad. I have also been involved in the creation of two minor and graduate level programs: African Studies and Food Studies. Of particular note, our truly interdisciplinary Food Studies program has fast become an important touchstone for faculty and students alike. We now have more than 50 affiliated faculty members from across campus, more than 70 undergraduate minors and graduate students from a wide range of MA and PhD programs. Many alumni of our academic programs have gone on to secure meaningful and secure employment or to pursue further advanced studies relating to Food Studies. (For information on the program, please see <https://foodstudies.uoregon.edu/>.) It is from these perspectives that I can offer support for the development of the Food Studies initiative at VT. I am eager to share my intellectual, pragmatic, and administrative experience as I have done for other colleagues and institutions.

It is good to know that the VT Food Studies initiative is in motion. I applaud the effort Dr. Zeide and her colleagues have made thus far to move it forward. My sense is that the enhanced program they are working toward will attract a good deal of student interest and probably a good deal of faculty interest as well. I look forward to doing what I can to help their creative process progress.

Sincerely,

A handwritten signature in blue ink, appearing to read "Stephen Wooten".

Stephen Wooten, PhD
Associate Professor of International Studies
Director, Food Studies

DEPARTMENT OF INTERNATIONAL STUDIES

175 Prince Lucien Campbell Hall, 5206 University of Oregon, Eugene OR 97403-5206

☎ (541) 346-5051 📠 (541) 346-5041 <http://www.uoregon.edu/~isp>



DEPARTMENT OF THE NAVY
OFFICE OF NAVAL RESEARCH
875 NORTH RANDOLPH STREET
SUITE 1425
ARLINGTON, VA 22203-1995

IN REPLY REFER TO:

Agreement Date: August 6, 2018

NEGOTIATION AGREEMENT

Institution: **VIRGINIA POLYTECHNIC INSTITUTE AND STATE UNIVERSITY
BLACKSBURG, VIRGINIA 24061**

The Facility and Administrative (F&A) cost rates contained herein are for use on grants, contracts and/or other agreements issued or awarded to the Virginia Polytechnic Institute and State University by all Federal Agencies of the United States of America, in accordance with the cost principles mandated by 2 CFR Part 200. These rates shall be used for forward pricing and billing purposes for the Virginia Polytechnic Institute and State University Fiscal Years 2019 through 2021. This rate agreement supersedes all previous rate agreements/determinations for Fiscal Year 2019.

Section I: RATES - TYPE: PREDETERMINED (PRED)

Facility and Administrative Cost Rates:

Type	From	To	Rate	Base	Applicable To	Location
PRED	7/1/2018	6/30/2019	61.00%	(a)	Organized Research (1)	On Campus
PRED	7/1/2019	6/30/2020	60.50%	(a)	Organized Research (1)	On Campus
PRED	7/1/2020	6/30/2021	60.00%	(a)	Organized Research (1)	On Campus
PRED	7/1/2018	6/30/2019	64.10%	(a)	Organized Research (2)	On Campus
PRED	7/1/2019	6/30/2020	63.50%	(a)	Organized Research (2)	On Campus
PRED	7/1/2020	6/30/2021	63.00%	(a)	Organized Research (2)	On Campus
PRED	7/1/2018	6/30/2021	27.50%	(a)	Organized Research (1)	Off Campus Adjacent*
PRED	7/1/2018	6/30/2019	30.60%	(a)	Organized Research (2)	Off Campus Adjacent
PRED	7/1/2019	6/30/2021	30.50%	(a)	Organized Research (2)	Off Campus Adjacent
PRED	7/1/2018	6/30/2021	26.00%	(a)	Organized Research (1)	Off Campus Remote**
PRED	7/1/2018	6/30/2019	29.10%	(a)	Organized Research (2)	Off Campus Remote
PRED	7/1/2019	6/30/2021	29.00%	(a)	Organized Research (2)	Off Campus Remote
PRED	7/1/2018	6/30/2021	53.00%	(a)	Instruction	On Campus
PRED	7/1/2018	6/30/2021	26.00%	(a)	Instruction	Off Campus
PRED	7/1/2018	6/30/2021	35.00%	(a)	Other Sponsored Activities	On Campus
PRED	7/1/2018	6/30/2021	23.30%	(a)	Other Sponsored Activities	Off Campus
PRED	7/1/2018	6/30/2021	46.00%	(a)	Agricultural Exp. Station	On Campus
PRED	7/1/2018	6/30/2021	19.50%	(a)	Agricultural Exp. Station	Off Campus

* Off Campus - Adjacent: Activities performed within the commuting area of Blacksburg, VA

** Off Campus - Remote: Activities performed outside the commuting area of Blacksburg, VA

DISTRIBUTION BASES:

(a) Modified Total Direct Costs consisting of salaries and wages, applicable fringe benefits, materials and supplies, services, travel and subawards up to the first \$25,000 of each subaward (regardless of the period of performance of the subawards under the award). Equipment, capital expenditures, charges for patient care, rental costs, tuition remission, scholarships and fellowships, participant support costs and the portion of each subaward in excess of \$25,000 shall be excluded from modified total direct costs. Equipment is defined as having an acquisition cost which equals or exceeds \$2,000 and a useful life of more than one year.

APPLICABLE TO:

- (1) Applies to all DoD contracts and subcontracts awarded before November 30, 1993, all Non-DoD instruments, and all DoD grants. (See Section II, Part E) (Capped Rate).
- (2) Applies to only DoD contracts awarded on or after November 30, 1993 in accordance with and under the authority of DFARS 231.303(1). (See Section II, Part E) (Uncapped Rate).

SECTION II: GENERAL TERMS AND CONDITIONS

A. LIMITATIONS: Use of the rates set forth under Section I is subject to any statutory or administrative limitations and is applicable to a given grant, contract or other agreement only to the extent that funds are available and consistent with any and all limitations of cost clauses or provisions, if any, contained therein. Acceptance of any or all of the rates agreed to herein is predicated upon all the following conditions: (1) that no costs other than those incurred by the recipient/contractor were included in its indirect cost pool as finally accepted and that all such costs are legal obligations of the recipient/contractor and allowable under governing cost principles; (2) that the same costs that have been treated as indirect costs are not claimed as direct costs; (3) that similar types of costs, in like circumstances, have been accorded consistent accounting treatment; (4) that the information provided by the recipient/contractor, which was used as the basis for the acceptance of the rates agreed to herein and expressly relied upon by the Government in negotiating the said rates, is not subsequently found to be materially incomplete or inaccurate.

B. ACCOUNTING CHANGES: The rates contained in Section I of this agreement are based on the accounting system in effect at the time this agreement was negotiated. Changes to the method(s) of accounting for costs, which affects the amount of reimbursement resulting from the use of these rates, require the written approval of the authorized representative of the cognizant negotiating agency for the Government prior to implementation of any such changes. Such changes include but are not limited to changes in the charging of a particular type of cost from indirect to direct. Failure to obtain such approval may result in subsequent cost disallowances.

C. PREDETERMINED RATES: The predetermined rates contained in this agreement are not subject to adjustment in accordance with the provisions of 2 CFR Part 200, subject to the limitations contained in Part A of this section.

D. USE BY OTHER FEDERAL AGENCIES: The rates set forth in Section I hereof were negotiated in accordance with and under the authority set forth in 2 CFR Part 200. Accordingly,

such rates shall be applied to the extent provided in such regulations to grants, contracts and other agreements to which 2 CFR Part 200 is applicable, subject to any limitations in part A of this section. Copies of this document may be provided by either party to other Federal agencies to provide such agencies with documentary notice of this agreement and its terms and conditions.

E. APPLICATION OF INDIRECT COST RATES TO DOD CONTRACTS: In accordance with DFARS 231.303, no limitation (unless waived by the institution) may be placed on the reimbursement of otherwise allowable indirect costs incurred by an institution of higher education under a DOD contract awarded on or after November 30, 1993, unless the same limitation is applied uniformly to all other organizations performing similar work. It has been determined by the Department of Defense that such limitation is not being uniformly applied. Accordingly, the rates cited (2) of Section I, as explained under the title, "APPLICABLE TO" do not reflect the application of the 26% limitation on administrative indirect costs imposed by 2 CFR Part 200, whereas (1) do so.

F. DFARS WAIVER: Signature of this agreement by the authorized representative of Virginia Polytechnic Institute and State University and the Government acknowledges and affirms the University's request to waive the prohibition contained in DFARS 231.303(1) and the Government's exercise of its discretion contained in DFARS 231.303(2) to waive the prohibition in DFARS 231.303(1) for Instruction, Other Sponsored Activities and Agricultural Experiment Station rates. The waiver request by Virginia Polytechnic Institute and State University is made to simplify the University's overall management of DOD cost reimbursements under DOD contracts.

Accepted:

FOR VIRGINIA POLYTECHNIC
INSTITUTE AND STATE UNIVERSITY:



M. DWIGHT SHELTON Jr.
Vice President for Finance and
Chief Financial Officer

August 9, 2018
Date

FOR THE U.S. GOVERNMENT:



BETTY J. TINGLE
Contracting Officer

8-13-18
Date

For information concerning this agreement contact:

Betty Tingle, Office of Naval Research, Phone: (703) 696-7742, Email: betty.tingle@navy.mil

RESEARCH & RELATED BUDGET - Budget Period 1

OMB Number: 4040-0001
Expiration Date: 12/31/2022

ORGANIZATIONAL DUNS: (b) (4)

Enter name of Organization: Virginia Polytechnic Institute and State University

Budget Type: ☒ Project ☐ Subaward/Consortium

Budget Period: 1 Start Date: 06/01/2021 End Date: 05/31/2022

A. Senior/Key Person

Prefix	First	Middle	Last	Suffix	Base Salary (\$)	Months			Requested Salary (\$)	Fringe Benefits (\$)	Funds Requested (\$)
						Cal.	Acad.	Sum.			
	Anna		Zeide		(b) (6)		0.68		(b) (6)	(b) (6)	(b) (6)
Project Role: PD/PI											
Dr.	Mark	V.	Barrow					0.15	(b) (6)	(b) (6)	(b) (6)
Project Role: Co-PD/PI											
	Danille		Christensen		(b) (6)			0.24	(b) (6)	(b) (6)	(b) (6)
Project Role: Co-PD/PI											
	Letisha		Brown		(b) (6)			0.25	(b) (6)	(b) (6)	(b) (6)
Project Role: Co-PD/PI											
	Saul	E	Halfon					0.21	(b) (6)	(b) (6)	(b) (6)
Project Role: Co-PD/PI											

Additional Senior Key Persons:

Add Attachment

Delete Attachment

View Attachment

Total Funds requested for all Senior Key Persons in the attached file

Total Senior/Key Person

16,818.00

B. Other Personnel

Number of Personnel	Project Role	Months			Requested Salary (\$)	Fringe Benefits (\$)	Funds Requested (\$)
		Cal.	Acad.	Sum.			
	Post Doctoral Associates						
1	Graduate Students	12.00			2,509.00	194.00	2,703.00
	Undergraduate Students						
	Secretarial/Clerical						
1	Total Number Other Personnel					Total Other Personnel	2,703.00
Total Salary, Wages and Fringe Benefits (A+B)							19,521.00

C. Equipment Description

List items and dollar amount for each item exceeding \$5,000

Equipment item

Funds Requested (\$)

Additional Equipment:

Add Attachment

Delete Attachment

View Attachment

Total funds requested for all equipment listed in the attached file

Total Equipment

D. Travel

	Funds Requested (\$)
1. Domestic Travel Costs (Incl. Canada, Mexico and U.S. Possessions)	0.00
2. Foreign Travel Costs	0.00
Total Travel Cost	0.00

E. Participant/Trainee Support Costs

	Funds Requested (\$)
1. Tuition/Fees/Health Insurance	0.00
2. Stipends	
3. Travel	
4. Subsistence	
5. Other	
Number of Participants/Trainees	Total Participant/Trainee Support Costs
	0.00

F. Other Direct Costs

		Funds Requested (\$)
1. Materials and Supplies		
2. Publication Costs		
3. Consultant Services		(b) (6)
4. ADP/Computer Services		
5. Subawards/Consortium/Contractual Costs		
6. Equipment or Facility Rental/User Fees		
7. Alterations and Renovations		
8. Tuition		(b) (6)
9. Honorarium		(b) (6)
10. Printing		(b) (6)
Total Other Direct Costs		6,400.00

G. Direct Costs

	Funds Requested (\$)
Total Direct Costs (A thru F)	25,921.00

H. Indirect Costs

Indirect Cost Type	Indirect Cost Rate (%)	Indirect Cost Base (\$)	Funds Requested (\$)
Outreach and Extension On Campus	35.00	25,921.00	9,072.00
Total Indirect Costs			9,072.00

Cognizant Federal Agency(Agency Name, POC Name, and
POC Phone Number)

Office of Naval Research (ONR), Sharon Gales, 703-696-8559

I. Total Direct and Indirect Costs

	Funds Requested (\$)
Total Direct and Indirect Institutional Costs (G + H)	34,993.00

J. Fee

Funds Requested (\$)

K. Total Costs and Fee

	Funds Requested (\$)
Total Costs and Fee (I + J)	34,993.00

L. Budget Justification

(Only attach one file.)

justification1026909939.pdf

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RESEARCH & RELATED BUDGET - Cumulative Budget

		Totals (\$)
Section A, Senior/Key Person		16,818.00
Section B, Other Personnel		2,703.00
Total Number Other Personnel	1	
Total Salary, Wages and Fringe Benefits (A+B)		19,521.00
Section C, Equipment		
Section D, Travel		0.00
1. Domestic	0.00	
2. Foreign	0.00	
Section E, Participant/Trainee Support Costs		0.00
1. Tuition/Fees/Health Insurance	0.00	
2. Stipends		
3. Travel		
4. Subsistence		
5. Other		
6. Number of Participants/Trainees		
Section F, Other Direct Costs		6,400.00
1. Materials and Supplies		
2. Publication Costs		
3. Consultant Services	(b) (6)	
4. ADP/Computer Services		
5. Subawards/Consortium/Contractual Costs		
6. Equipment or Facility Rental/User Fees		
7. Alterations and Renovations		
8. Other 1	(b) (6)	
9. Other 2	(b) (6)	
10. Other 3	(b) (6)	
Section G, Direct Costs (A thru F)		25,921.00
Section H, Indirect Costs		9,072.00
Section I, Total Direct and Indirect Costs (G + H)		34,993.00
Section J, Fee		
Section K, Total Costs and Fee (I + J)		34,993.00

Budget Justification

Section A. Senior/Key Personnel – Salaries and Wages

Anna Zeide, Ph.D., Project Director: (b) (6) of salary (b) (6) person months) during the academic year to direct all activities related to the grant and ensure the activities are conducted successfully. The requested salary will support a course release from the Department of History in Spring 2022, which will allow her the time to see all the course proposals developed in summer and fall 2021 to completion, arrange a student focus group, plan the May 2022 workshop, design marketing materials, oversee the second half of the brown-bag series, and usher the Pathways minor proposal paperwork through the final process. Total salary requested: (b) (6)

Danille Christensen, Ph.D., Key Personnel: (b) (6) of salary (b) (6) person months) during the summer to serve on the planning committee, develop new course proposals, and participate in both summer workshops and the academic year brown-bag sessions. Total salary requested: (b) (6)

Mark Barrow, Ph.D., Key Personnel: (b) (6) of salary (b) (6) person months) during the summer to serve on the planning committee, develop new course proposals, and participate in both summer workshops and the academic year brown-bag sessions. Total salary requested: (b) (6)

Letisha Brown, Ph.D., Key Personnel: (b) (6) of salary (b) (6) person months) during the summer to serve on the planning committee, develop new course proposals, and participate in both summer workshops and the academic year brown-bag sessions. Total salary requested: (b) (6)

Saul Halfon, Ph.D., Key Personnel: (b) (6) of salary (b) (6) person months) during the summer to serve on the planning committee, develop new course proposals, and participate in both summer workshops and the academic year brown-bag sessions. Total salary requested: (b) (6)

Section B. Other Personnel – Salary & Wages

Student Intern/Wage Position: A graduate student will be hired into an hourly, wage position and be paid \$12 an hour for 100 hours of work over two semesters. Responsibilities will include administrative tasks, design work, convening the student focus group, and the creation of a webpage and promotion materials. Total salary request: \$2,509.

Fringe Benefits

Fringe Benefits are calculated in accordance with Virginia Tech's federally negotiated fringe rate agreement which is available at <http://osp.vt.edu/resources/rates.html>.

FRINGE RATES	Through 6/30/21	On/After 7/1/21
Regular Faculty	35.14%	36.70%
Research Faculty	38.06%	38.65%
Part Time Faculty	21.43%	23.79%
SMR Faculty/Wage Employee	7.67%	7.75%
GRA	8.67%	9.67%

Classified Staff	53.65%	55.15%
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Section C. Equipment: Not applicable

Section D. Travel: Not applicable (Domestic or Foreign)

Section E. Participant/Trainee Support Costs: Not applicable

Section F. Other Direct Costs

Materials/Supplies: Not applicable

Publication Costs/Documentation/Dissemination: Not applicable

Consultant Services

Curricular consultants, 4 in total (Alice Julier, Megan Elias, Tony VanWinkle, Matthew Hoffman), will each receive (b) (6) (15 hours over the course of the project x (b) (6)/hour) for sharing their expertise as organizers of food studies programs at other institutions. All participation will take place virtually so travel costs are not requested. The consultants will contribute their expertise in the August 2021 workshop, provide a presentation during the 2021-2022 academic year as part of the brown-bag series, and share ongoing guidance as needed over the course of the project. Total request: (b) (6).

Brown-bag session presenters: Four presenters, each with their own experiences of developing food studies curricula, will be invited to present their backgrounds and program details for the planning committee and other interested parties as part of a Brown Bag series. Each of the four speakers will receive a \$200 honorarium for their presentations. Total request: \$800.

Automated Data Processing (ADP)/Computer Services: Not applicable

Subawards: Not applicable

Equipment or Facility Rental/User Fees: Not applicable

Alterations/Renovations: Not applicable

Other:

Contractual Services: Printing

Promotional materials will be developed during Spring 2022 to help in recruiting interested students. Brochures and other glossy materials will be printed at a cost of \$800.

Section G. Total Direct Costs: \$25,921

Section H. Indirect Costs: Virginia Tech's federally-negotiated rate for outreach and other sponsored activities is 35%. A copy of VT's current federally negotiated indirect rate agreement can be found here: <https://osp.vt.edu/resources/rates/indirect-costs.html>.

Section I. Total direct costs requested: \$25,921; total indirect costs requested: \$9,072. Total request: \$34,993.