

# FOOD STUDIES, UNDERGRADUATE CERTIFICATE (COLLEGE OF HEALTH SCIENCES)

Lori Klos, *Assistant Professor, Kinesiology, Co-Coordinator*, END 455, (414) 229-3162, lklos@uwm.edu

Larry Kuiper, *Associate Professor, French, Co-Coordinator*, CRT 782, (414) 229-5966, kuiper@uwm.edu

The College of Letters and Science cooperates with the College of Health Sciences to offer an undergraduate certificate in Food Studies. The certificate is designed to help students become proficient at:

1. Investigating and analyzing food systems and practices in a variety of cultural, social, and geographical settings;
2. Presenting their critical reflections on the forces that surround these systems and practices in both written and oral form;
3. Using information (statistical, textual, first-hand accounts, etc.) as a basis for formulating plans for personally and socially responsible action pertinent to local and global food and health; and
4. Becoming active in the community by participating in activities that develop responsible and sustainable practices, promote cross-cultural understanding, and help people in disparate professions or academic fields understand the relationships the study of food has with their own specializations.

The program is administered by an advisory committee composed of faculty members from both the College of Letters and Science and the College of Health Sciences.

The interdisciplinary undergraduate certificate program in Food Studies explores the many facets of food, from the field and sea to the table, through the lenses of the arts, humanities, and natural and social sciences. Combining courses in the Liberal Arts and Health Sciences, it addresses the production and consumption of food and its symbolic and ideological meanings, across cultures and over time, from the beginning of agriculture to globalization.

## Eligibility

The Certificate in Food Studies is open to all students seeking a bachelor's degree from UWM, to those who previously received a bachelor's degree from UWM or any other accredited college or university, and to those who do not plan to pursue a college or university degree (non-degree students) but who have a strong interest in this subject. To be admitted to the university as non-degree students, individuals must meet regular University admission requirements. The Certificate is awarded jointly by the College of Health Sciences and the College of Letters and Science.

Students concurrently enrolled in a degree program who successfully complete the certificate program requirements will be awarded the certificate at the time of graduation. Post-baccalaureate and non-degree students will receive the certificate upon completion of the program requirements. Graduate students are eligible to pursue the Food Studies certificate concurrently with their graduate studies, and they will be awarded the certificate upon completion of the program requirements.

## Requirements

To earn the certificate, students must complete 18 credits in approved Food Studies courses, with a minimum grade point average of 2.500, including:

Code	Title	Credits
<b>Required</b>		
FOODBEV 101	Introduction to Food Studies (with a grade of C or better)	3
	Select at least 12 credits selected from the approved courses list, including one course each in the humanities and the social sciences	12
	Select at least one course in natural or health sciences, nursing, or engineering	3
	Select one of the following:	3
FOODBEV 699	Advanced Independent Study A senior research or capstone course offered by another program and approved as a Food Studies content course	
<b>Total Credits</b>		<b>21</b>

Of the 18 required credits, at least 9 credits must be taken at the advanced level (courses numbered 300 and above) and at least 9 credits must be taken in residence at UWM. No more than 9 credits in one curricular code may be counted towards the certificate. Students are limited to 3 credits in independent studies and 3 credits in internships.

## Approved Electives

The following courses are approved to count toward the Food Studies Certificate. Additional courses may be found each semester in the Schedule of Classes. In addition, students are encouraged to consult the Program Coordinators and to petition for the inclusion of relevant courses as appropriate.

Code	Title	Credits
ANTHRO 156	Food and Culture	3
ANTHRO 441	Nature, Knowledge, and Technoscience in Anthropological Perspective	3
BMS 232	Introduction to Nutrition	3
BMS 290	Topics in Health Sciences: <sup>1</sup>	1-3
BMS 332	Clinical Nutrition	2
BMS 590	Topics in Clinical Laboratory Sciences:	1-5
CES 571	Practical Approaches to a Sustainable Future	3
CHINESE 160	A Taste of China: Learning Chinese Culture and Society through Cuisine	3
COMPLIT 350	Topics in Comparative Literature: (Discovering Food)	3
COMPLIT 360	Seminar in Literature and Cultural Experience: (Cuisine, Community, and Literature)	3
COMPLIT 461	Film-Fiction Interaction: (Global Food Narratives)	3
ENGLISH 515	Literature and the Other Arts: (Eating English Literature)	3
ENGLISH 625	Seminar in Literary History: (Eating English Literature)	3

FOODBEV 102	Taste: The Culture and Science of Fermentation	3
FOODBEV 199	Independent Study	1-3
FOODBEV 289	Internship in Food Studies, Lower Division	1-3
FOODBEV 297	Study Abroad:	1-6
FOODBEV 299	Ad Hoc:	1-6
FOODBEV 489	Internship in Food Studies, Upper Division	1-3
FOODBEV 497	Study Abroad:	1-6
FOODBEV 499	Ad Hoc:	1-6
FOODBEV 699	Advanced Independent Study	1-3
FRENCH 145	Views of France: (Learning French Culture Through Cuisine)	3
FRENCH 432	Seminar in French and Francophone Cultures: (Cuisines et Cultures Françaises)	1-3
GERMAN 145	Views of Germany: (Beer, Bread, and Brats)	3
HIST 600	Seminar in History:	3
ITALIAN 256	Introduction to Italian Food Studies: A Cultural History	3
ITALIAN 456	Topics in Italian Food Studies:	3
JAPAN 220	Introduction to Japanese Food Studies	3
JEWISH 299	Ad Hoc: (Exploring Israel's Culture, Food, History, and Language)	1-6
KIN 290	Special Topics in Human Movement Sciences: (Nutrition for the Health Professions)	1-3
NUTR 241	Why We Eat What We Eat: An Ecological Approach	3
RELIGST 350	Advanced Topics in Religious Studies: (Religion in Daily Life: Food, Drink, and Clothing)	3
SPANISH 225	Understanding the Hispanic World: ("Food and Culture: Beyond Tacos and Paella" subtitle)	3
URB STD 360	Perspectives on the Urban Scene: (You Are Where You Eat: Urban Food Geographies)	3

<sup>1</sup> The following subtitled topics courses may be used towards the Undergraduate Certificate in Food Studies: *Introduction to Food Principles and Preparation* or *Life Cycle Nutrition*.

<sup>2</sup> The following subtitled topics courses may be used towards the Undergraduate Certificate in Food Studies: *Food, Culture, and Power* or *Food and the City*.