

FOOD STUDIES (FST)

FST 100 Selected Topics (1-6 Credits)

David B. Falk College of Sport

Exploration of a topic (to be determined) not covered by the standard curriculum but of interest to faculty and students in a particular semester. Repeatable

FST 102 Food Fights: Contemporary Food Issues (3 Credits)

David B. Falk College of Sport

Introduction to key issues of the contemporary food system. Explores various social, political, economic, and environmental dimensions of food production, distribution, and consumption with a focus on the United States.

Shared Competencies: Critical and Creative Thinking (<https://coursecatalog.syracuse.edu/shared-competencies/critical-and-creative-thinking/>); Ethics and Integrity (<https://coursecatalog.syracuse.edu/shared-competencies/ethics-and-integrity/>)

FST 200 Selected Topics (1-6 Credits)

David B. Falk College of Sport

Exploration of a topic (to be determined) not covered by the standard curriculum but of interest to faculty and students in a particular semester. Repeatable

FST 201 Professional Baking (3 Credits)

David B. Falk College of Sport

Fundamentals. Bakeshop production and control, formulas, basic measurement, conversions, ingredients, the baking process, basic mixes, and doughs.

Shared Competencies: Critical and Creative Thinking (<https://coursecatalog.syracuse.edu/shared-competencies/critical-and-creative-thinking/>)

FST 202 Agroecology (3 Credits)

David B. Falk College of Sport

Explores the biological processes that undergird the food production system on which we depend. Topics include soil fertility and quality, pest ecology, nutrient cycling and socioeconomic and policy aspects of agricultural production.

Shared Competencies: Critical and Creative Thinking (<https://coursecatalog.syracuse.edu/shared-competencies/critical-and-creative-thinking/>); Scientific Inquiry and Research Skills (<https://coursecatalog.syracuse.edu/shared-competencies/scientific-inquiry-and-research-skills/>)

FST 203 Fine Pastries and Desserts (3 Credits)

David B. Falk College of Sport

This laboratory intensive course is designed to develop students' fundamental working knowledge and practice of the traditional and modern methods of producing, finishing, and plating pastries and desserts.

Shared Competencies: Critical and Creative Thinking (<https://coursecatalog.syracuse.edu/shared-competencies/critical-and-creative-thinking/>)

FST 204 Food, Identity, and Power (3 Credits)

David B. Falk College of Sport

Examines the relationship between food, identity, and power. How humans relate to food in the context of ethnicity, race, class, gender, sexuality, religion, and migration.

University Requirement Course: IDEA Requirement Eligible

Shared Competencies: Civic and Global Responsibility (<https://coursecatalog.syracuse.edu/shared-competencies/civic-and-global-responsibility/>); Ethics and Integrity (<https://coursecatalog.syracuse.edu/shared-competencies/ethics-and-integrity/>)

FST 217 World Cuisines (3 Credits)

David B. Falk College of Sport

Traditional foods of different countries and cultures. Equipment and ingredients unique to ethnic foods.

FST 222 Introduction to Culinary Arts (3 Credits)

David B. Falk College of Sport

Culinary theory and practice. Ingredient identification, sensory evaluation, ethnic ingredients, cultural preparation methods, and plate presentation. Menu development for non-commercial applications. Laboratory intensive hands-on preparation and practice.

Shared Competencies: Communication Skills (<https://coursecatalog.syracuse.edu/shared-competencies/communication-skills/>)

FST 270 Experience Credit (1-6 Credits)

David B. Falk College of Sport

Participation in a discipline- or subject-related experience. Students must be evaluated by written or oral reports or an examination. Limited to those in good academic standing.

Repeatable

FST 290 Independent Study (1-6 Credits)

David B. Falk College of Sport

In-depth exploration of a problem or problems. Individual independent study upon a plan submitted by the student. Admission by consent of supervising instructor or instructors and the department.

Repeatable

FST 300 Selected Topics (1-6 Credits)

David B. Falk College of Sport

Exploration of a topic (to be determined) not covered by the standard curriculum but of interest to faculty and students in a particular semester. Repeatable

FST 302 Food, Environment and Climate (3 Credits)

David B. Falk College of Sport

Relationship between food systems and climate change. Topics include the impact of climate change on the food system, and food policy and justice related to addressing climate change mitigation and adaptation.

Shared Competencies: Civic and Global Responsibility (<https://coursecatalog.syracuse.edu/shared-competencies/civic-and-global-responsibility/>); Scientific Inquiry and Research Skills (<https://coursecatalog.syracuse.edu/shared-competencies/scientific-inquiry-and-research-skills/>)

FST 303 Food Movements (3 Credits)

David B. Falk College of Sport

Examination of food movements, the various efforts to address public health, social, and environmental contradictions of the conventional food system.

Prereq: FST 102 or FST 202 or FST 204 or FST 304 or FST 307 or FST 310 or FST 403

FST 304 Farm to Fork (4 Credits)*David B. Falk College of Sport*

Exploration of alternative food systems, including culinary theory and practice. Topics in contemporary food issues examined through systems perspective and practical applications. Includes field trips and cooking laboratory.

Shared Competencies: Civic and Global Responsibility (<https://coursecatalog.syracuse.edu/shared-competencies/civic-and-global-responsibility/>)

FST 306 Food Cooperatives (3 Credits)*David B. Falk College of Sport*

Introduction to marketing and bargaining cooperatives, farmers markets and Community Supported Agriculture (CSA). Topics will include the history and current state of agricultural and food cooperatives, community kitchens, farmer's markets and CSAs.

FST 307 Feeding the World: Global Agri-Food Governance (3 Credits)*David B. Falk College of Sport*

This course explores the interaction between the structure of the global food system and consumer food choices; and how that interactive process produces environmental, food safety, food security and nutrition outcomes for all stakeholders.

Shared Competencies: Critical and Creative Thinking (<https://coursecatalog.syracuse.edu/shared-competencies/critical-and-creative-thinking/>)

FST 309 Philosophy & Practice of Locavorism (3 Credits)*David B. Falk College of Sport*

An examination, of the philosophy, politics and practice of eating locally produced food year-round. Emphasis placed on the understanding the societal ramifications of the practice of preserving locally-produced fruits and vegetables and processing game and other meat animals.

FST 310 Will Work for Food: Labor Across the Food Chain (3 Credits)*David B. Falk College of Sport*

Examines labor across the US food system, including labor conditions and possibilities for reform throughout the food chain.

University Requirement Course: IDEA Requirement Eligible
Shared Competencies: Civic and Global Responsibility (<https://coursecatalog.syracuse.edu/shared-competencies/civic-and-global-responsibility/>); Ethics and Integrity (<https://coursecatalog.syracuse.edu/shared-competencies/ethics-and-integrity/>); Scientific Inquiry and Research Skills (<https://coursecatalog.syracuse.edu/shared-competencies/scientific-inquiry-and-research-skills/>)

FST 312 Emergency Food Systems (3 Credits)*David B. Falk College of Sport*

Examination of domestic strategies to address chronic need for emergency food, with emphasis on emergency feeding in the food systems.

University Requirement Course: IDEA Requirement Eligible
Shared Competencies: Critical and Creative Thinking (<https://coursecatalog.syracuse.edu/shared-competencies/critical-and-creative-thinking/>); Civic and Global Responsibility (<https://coursecatalog.syracuse.edu/shared-competencies/civic-and-global-responsibility/>)

FST 375 Practicum Pre-Planning (0 Credits)*David B. Falk College of Sport*

Double-numbered with FST 675

Pre-planning for matching and securing a practicum. Course facilitates access to the Tevera Internship system via BlackBoard.

Repeatable 4 times for 0 credits maximum

FST 380 International Course (1-12 Credits)*David B. Falk College of Sport*

Offered through SUAbroad by educational institution outside the United States. Student registers for the course at the foreign institution and is graded according to that institution's practice. SUAbroad works with the S.U. academic department to assign the appropriate course level, title, and grade for the student's transcript.

Repeatable

FST 400 Selected Topics (1-3 Credits)*David B. Falk College of Sport*

Exploration of a topic (to be determined) not covered by the standard curriculum but of interest to faculty and students in a particular semester.

Repeatable

FST 402 Feeding the City: Urban Food Systems (3 Credits)*David B. Falk College of Sport*

Investigation of relationship between food and cities, including the many ways food shapes urban sustainability, public health, community, and economic development. Additional topics include municipal food policies and urban planning for community-based food systems.

University Requirement Course: IDEA Requirement Eligible

Shared Competencies: Ethics and Integrity (<https://coursecatalog.syracuse.edu/shared-competencies/ethics-and-integrity/>)

FST 403 The Human Right to Adequate Food and Nutrition (3 Credits)*David B. Falk College of Sport*

Evolution of human right to adequate food. Social, political, economic and cultural conditions influencing progressive realization of right to food and nutrition.

Shared Competencies: Civic and Global Responsibility (<https://coursecatalog.syracuse.edu/shared-competencies/civic-and-global-responsibility/>); Scientific Inquiry and Research Skills (<https://coursecatalog.syracuse.edu/shared-competencies/scientific-inquiry-and-research-skills/>)

FST 412 Wine Appreciation (3 Credits)*David B. Falk College of Sport*

Wine types, varieties, terminology, labeling and regulation. Sensory evaluation of wines, wine lists and matching wine and food. Must be 21 years of age. Students can only receive credit for FST 412 or FST 422.

Shared Competencies: Communication Skills (<https://coursecatalog.syracuse.edu/shared-competencies/communication-skills/>)

FST 416 Cultural Cuisine (1-3 Credits)*David B. Falk College of Sport*

An exploration of various cultural cuisines. Topics explored include food and cooking, history, menus, specialty foods and cooking techniques within the context of the culture. Permission of instructor.

Repeatable 3 times for 3 credits maximum

FST 421 Morality of a Meal: Food Ethics (3 Credits)*David B. Falk College of Sport*

Double-numbered with FST 621

Food consumption and production are explored in the context of community and environment with the application of ethical theories to broad food issues and challenges. Additional work required of graduate students.

FST 422 Wine and Beer Appreciation (3 Credits)*David B. Falk College of Sport*

Ingredients, processes and laws. Sensory evaluation and discussion of still and sparkling wines and beers. Student must be 21 years of age.

Students may not take both FST 412 and FST 422.

Shared Competencies: Communication Skills (<https://coursecatalog.syracuse.edu/shared-competencies/communication-skills/>)

FST 423 Food in History (3 Credits)*David B. Falk College of Sport*

Explore how food has shaped the world's history from prehistoric times.

Discover how it is shaping the 'history' of who you are. Sophomores, juniors, and seniors.

FST 470 Experience Credit (1-6 Credits)*David B. Falk College of Sport*

Participation in a discipline or subject related experience. Student must be evaluated by written or oral reports or an examination. Permission in advance with the consent of the department chairperson, instructor, and dean. Limited to those in good academic standing.

Repeatable

FST 485 Research Experience in Food Studies (3 Credits)*David B. Falk College of Sport*

Opportunities to conduct senior-level undergraduate research in Food Studies.

Prereq: NSD 457

FST 486 Food Studies Practicum (6 Credits)*David B. Falk College of Sport*

Supervised field experience in food studies. 200 field hours required.

Seminar included.

PREREQ: FST 102 AND NSD 115 AND NSD 457 AND FST 204 AND FST 375

Shared Competencies: Civic and Global Responsibility (<https://coursecatalog.syracuse.edu/shared-competencies/civic-and-global-responsibility/>)

FST 490 Independent Study (1-6 Credits)*David B. Falk College of Sport*

In-depth exploration of a problem or problems. Individual independent study upon a plan submitted by the student. Admission by consent of supervising instructor or instructors and the department.

Repeatable

FST 499 Honors Capstone Project (1-3 Credits)*David B. Falk College of Sport*

Completion of an Honors Capstone Project under the supervision of a faculty member.

Repeatable 3 times for 3 credits maximum