



FOR APPROVAL

PUBLIC

OPEN SESSION

TO: UTSC Academic Affairs Committee

SPONSOR: Prof. William Gough, Interim Vice-Principal Academic and Dean
CONTACT INFO: 416-208-7027, vpdean@utsc.utoronto.ca

PRESENTER: Prof. Mark Schmuckler, Vice-Dean, Undergraduate
CONTACT INFO: 416-208-2978, vicedean@utsc.utoronto.ca

DATE: Wednesday, January 27, 2016

AGENDA ITEM: 4c

ITEM IDENTIFICATION:

Major modification to introduce a new freestanding Minor in Food Studies (Arts).

JURISDICTIONAL INFORMATION:

University of Toronto Scarborough Academic Affairs Committee (AAC) “is concerned with matters affecting the teaching, learning and research functions of the Campus” (*AAC Terms of Reference, Section 4*). Under section 5.6 of its terms of reference, the Committee is responsible for approval of “Major and minor modifications to existing degree programs.” The AAC has responsibility for the approval of Major and Minor modifications to existing programs as defined by the University of Toronto Quality Assurance Process (*UTQAP, Section 3.1*).

GOVERNANCE PATH:

1. UTSC Academic Affairs Committee [For Approval] (January 27, 2016)

PREVIOUS ACTION TAKEN:

No previous action in governance has been taken on this item.

HIGHLIGHTS:

The Department of Historical and Cultural Studies is proposing to introduce a new freestanding Minor in Food Studies (Arts).

The proposed Minor focuses on urban food systems, diasporic cuisines, and the challenges posed by industrial food production. It gives students the opportunity to use tools from the Humanities, Social Sciences, and Physical Sciences to understand the importance of food in human societies, to act as informed citizens on questions of food and inequality, health, and sustainability, and, in combination with an appropriate Major or Specialist program, to pursue food-related careers in public service or private enterprise.

A recent survey, conducted in an A-level History course, found that 86% of respondents expressed interest in a food studies program, and courses in food studies housed in the Centre for Critical Development Studies, and the Departments of Historical and Cultural Studies, Anthropology, Biological Sciences and Physical & Environmental Sciences attract high student enrolments. Given this, the Department anticipates the proposed Minor will be popular with students. The Department will work to establish a mutually beneficial relationship with other academic programs at UTSC, and the proposed Minor will be accessible to students majoring in a broad spectrum of programs across the University.

The proposed Minor will provide students with an understanding of food systems, both in their historical development and in contemporary expressions. Students and the general public are deeply interested in the source of their food, but they often lack critical perspectives on complex problems of food production, distribution, entrepreneurship, and equity. The proposed Minor will challenge simplistic views and contribute to the students' development as concerned citizens and consumers. The importance of the field of food studies can be seen in the growth of food-related research funded by SSHRC; the proposed Minor will address pressing issues in the conventional food system through its interdisciplinary approach, which moves away from strictly technical education demarcated within separate fields such as agriculture and nutrition; instead, a critical humanities and social science based approach will produce students with strong creative problem solving abilities, cross-cultural knowledge, and understanding of the diverse scales and interconnections of global food systems.

The proposed Minor reflects an emergent strength within HCS, building on existing course offerings, and leveraging existing faculty resources at UTSC. The Department will work proactively to incorporate faculty from across UTSC who are interested in teaching new courses in food studies into the curriculum and planning process. There are no other freestanding programs in food studies at the wider University of Toronto.

The introduction of the proposed Minor has been identified as goal of the Department's recent five-year academic plan. The program is also supported by the recently created Culinary Research Centre, as an EDU: C. Food studies makes distinctive and significant

contributions to the institutional goals of the University of Toronto through innovative experiential pedagogy in the Culinary Kitchen Laboratory by making the city of Toronto a classroom for urban and diasporic foodways, and by encouraging international and intercultural competencies through a focus on world histories of food and various international partnerships.

This proposal has been approved by the Historical and Cultural Studies Departmental Curriculum Committee. There has been extensive consultation within the Department, and the proposal has been reviewed by the Dean's Office, the Decanal Undergraduate Curriculum Committee and the Provost's Office.

FINANCIAL IMPLICATIONS:

There are no net financial implications to the campus' operating budget.

RECOMMENDATION:

Be It Resolved,

THAT the new Minor in Food Studies (Arts), as described in the proposal dated December 22, 2015 and recommended by the Interim Vice-Principal Academic and Dean, Professor William Gough, be approved effective April 1, 2016 for the academic year 2016-17.

DOCUMENTATION PROVIDED:

1. Major Modification B to introduce a new freestanding Minor in Food Studies (Arts), dated December 22, 2015.



University of Toronto Major Modification Proposal – Type B: New Freestanding Minor where there is no Existing Specialist or Major

| | |
|--|---|
| What is being proposed: | New Freestanding Minor in Food Studies (Arts) |
| Department / Unit where the program will be housed: | Historical and Cultural Studies |
| Faculty / Academic Division: | University of Toronto Scarborough |
| Faculty / Academic Division Contact: | Annette Knott, Academic Programs Officer aknott@utsc.utoronto.ca |
| Department/Unit Contact: | Jeffrey Pilcher jpilcher@utsc.utoronto.ca |
| Start date of the program: | April 1, 2016 |
| Date of this version of the proposal: | December 22, 2015 |

1 Executive Summary

This is a proposal to introduce a new freestanding Minor in Food Studies (Arts), which will be housed in the Department of Historical and Cultural Studies (HCS) at the University of Toronto Scarborough (UTSC). There are currently no Specialist or Major programs focused on food studies at UTSC.

The proposed Minor offers students interested in food studies an academically coherent and socially relevant program of study. It focuses on urban food systems, diasporic cuisines, and the challenges posed by industrial food production. It gives students the opportunity to use tools from the Humanities, Social Sciences, and Physical Sciences to understand the importance of food in human societies, to act as informed citizens on questions of food and inequality, health, and sustainability, and, in combination with an appropriate Major or Specialist program, to pursue food-related careers in public service or private enterprise.

We anticipate that the proposed Minor will be popular with students. A recent survey, conducted in a History A-level course, found that 86% of respondents expressed interest in a food studies program. Moreover, existing courses in food studies housed in the Centre for Critical Development Studies, and the Departments of Historical and Cultural Studies, Anthropology, Biological Sciences and Physical & Environmental Sciences attract high student enrolments. Our goal is to establish a mutually beneficial relationship with other academic programs at UTSC, and the proposed Minor will be accessible to students majoring in a broad spectrum of programs across the University.

The proposed Minor will provide students with an understanding of food systems, both in their historical development and in contemporary expressions. Although students and the general public have become deeply interested in the source of their food, they often lack critical perspectives on complex problems of food production, distribution, entrepreneurship, and equity. By challenging simplistic views and encouraging the development of intellectual rigor, the proposed Minor will contribute to the students' development as concerned citizens and consumers. The importance of the field of food studies can be seen in the growth of food-related research funded by SSHRC – from about ten projects annually in the year 2000 to upwards of ninety projects annually today. The increased funding responds to pressing issues in the conventional food system that the Minor will address through its interdisciplinary approach, which moves away from strictly technical education demarcated within separate fields such as agriculture and nutrition; instead, a critical humanities and social science based approach will produce students with strong creative problem solving abilities, cross-cultural knowledge, and understanding of the diverse scales and interconnections of global food systems.

The proposed Minor reflects an emergent strength within HCS. It builds on existing course offerings, and includes one new introductory survey course – FSTB01H3 Introduction to Food Studies. It also leverages existing faculty resources at UTSC, and we will work proactively to incorporate faculty from across UTSC who are interested in teaching new courses in food

studies into the curriculum and planning process.

The introduction of the proposed Minor has been identified as goal of the Department's recent five-year academic plan. The program is also supported by the recently created Culinary Research Centre, as an EDU: C, which is intended as a tri-campus hub for food studies scholarship.

Food studies makes distinctive and significant contributions to the institutional goals of the University of Toronto through innovative experiential pedagogy in the Culinary Kitchen Laboratory by making the city of Toronto a classroom for urban and diasporic foodways, and by encouraging international and intercultural competencies through a focus on world histories of food and various international partnerships.

There are no other freestanding programs in food studies at the wider University of Toronto, although New College offers some courses in food studies as part of its Sustainability Studies program.

2 Program Rationale

Statement of Purpose:

This is a proposal to introduce a new freestanding Minor in Food Studies (Arts), which will be housed in the Department of Historical and Cultural Studies (HCS) at the University of Toronto Scarborough (UTSC). There are currently no Specialist or Major programs focused on food studies at UTSC.

The proposed Minor will be accessible to students from a broad range of UTSC academic departments. Food studies is a rapidly growing field of research and teaching, and UTSC has an opportunity to be at the forefront of this scholarly field, both in Canada and throughout the world. With this proposed Minor, we seek to introduce students to the complex range of problems surrounding food as a crucial factor in health, society, politics, science, business, history, the economy, and culture.

The proposed Minor reflects an emergent strength within HCS. It builds on existing course offerings, and includes one new introductory survey course – FSTB01H3 Introduction to Food Studies. It also leverages existing faculty resources at UTSC, and we will work proactively to incorporate faculty from across UTSC who are interested in teaching new courses in food studies into the curriculum and planning process.

Context:

The proposed Minor will be at the center of the emerging field of food studies, both in terms of scholarship and pedagogy. There is a considerable body of work on the pedagogy of food studies, in part because many courses are being taught by faculty who may not consider food studies to be their primary field of research, but who nevertheless find the classes to be intellectually stimulating both for themselves and their students. Indeed, the journal *Global*

Food History, which is edited at UTSC, includes a dedicated section on pedagogy. Classroom approaches have been divided into three basic categories: food as lens, topic, and active learning tool. One of the most important uses of food as a lens has been through the “food voice” theorized by feminist scholars to empower marginalized people, particularly working class and immigrant women, to speak with authority on their lives and experiences. The topics of food that merit study range widely from the Neolithic revolution to the Columbian exchange and the health and environmental challenges of contemporary industrial foods. Finally, the experiential use of food in class reinforces academic learning objectives by attaching them to memorable sensory markers.

The proposed Minor is consistent with the University’s mission. It exemplifies the three primary goals of President Meric Gertler’s administration -- innovative experiential pedagogy, engagement with the city of Toronto, and international connections -- through the Culinaria Kitchen Laboratory, classes on food and the city, and academic exchanges being developed with New York University, National University of Singapore, and other institutions. Classes on City Food also engage with community partners in Scarborough such as Malvern Action for Neighbourhood Change, and with the diasporic communities of Scarborough more broadly, thus leveraging UTSC’s physical location and surrounding community.

HCS has announced its commitment to the field of food studies in its five year academic plan. The Department currently has six senior members (Bender, Gabaccia, Halpern, Iacovetta, Pilcher, and Sharma) who have authored or edited important works in the field. The focus on diasporic communities strongly represented in Scarborough fits well with the Global Asia Studies program and Nearby History classes, while the gendered nature of food speaks to Women’s and Gender Studies. We hope to develop other connections deriving from the strength of existing faculty such as the environmental history of the Classical Mediterranean, food security and labour in African history, Asian media and cultural studies.

Distinctiveness:

The content of the proposed Minor is well within the mainstream of the field, as can be seen by a comparison with existing programs at Ryerson, New York University, University of California at Davis, and the New School as well as from an examination of the syllabus archive maintained by the leading professional society, the Association for the Study of Food and Society. However, there are three distinctive aspects of the proposed Minor: experiential learning associated with the Culinaria Kitchen Laboratory, digital learning, and an historical perspective resulting from locating the Minor within Historical and Cultural Studies.

Through their work in the Culinaria Kitchen Laboratory students will gain hands-on experience in reconstructing the flavours and labour patterns of historical and world cuisines, and develop active learning strategies that will enhance their education. Even beyond sensory perceptions, students may use physiological sensations related to food—hunger, satiety, queasiness, or salivation—to inform their experiences. In the Teaching Laboratory’s temporary space, tutorials have already given students the experience of preparing foods using technologies and cultural practices from past times and distant cultures, for example, comparing global recipes

for curry and preparing chocolate using ancient Maya techniques. The possibilities for experiential learning will expand significantly once the Laboratory moves into its permanent space in the summer of 2016.

With the support of the Digital Scholarship Unit (DSU), new technologies of teaching and learning will be a central feature of the proposed Minor. The DSU is a team of programmers and instructors within the UTSC library who have developed signature Culinary research systems based on open-source web software, along with tutorials to help undergraduates learn them. DSU members also provide classroom support for instructors. As part of the City Food international collaborative research project, students have done research and learned to use these web technologies to analyze diasporic foodways in courses such as GASD71H3 Cuisine and Culture in South Asia and HISD72H3 Culinary Ethnography. Students also have the opportunity to contribute research to a UTSC Hub-created app, SALT (Savor A Little Taste), which was originally created to introduce the public to the culinary traditions of Scarborough communities, but has already expanded beyond its local base.

Most food studies programs are located in either the social sciences or agricultural schools. In Canada, for example, Ryerson University offers a sociologically oriented program in Food Security, the University of Waterloo teaches courses on food security and sustainability in their Environment and Resources Studies program, Carleton University offers a program in Food Science and Nutrition, and the University of British Columbia, Guelph University and the Université du Québec à Montréal all offer agricultural programs. In the United States, New York University's food studies program grew out of nutrition and public health, while programs offered by the New School, University of California at Davis, the University of Vermont, and Indiana University are associated with agricultural schools.

The proposed Minor in Food Studies at UTSC is located in HCS – an academic department that is focused on historical and cultural studies. HCS's world historical perspective adds immeasurably to the education that students will receive in food studies because, although the best works of social science recognize change over time, too often such scholarship begins with the assumption that we are living in an unprecedented age. Understanding the changes of contemporary industrialization and globalization can only benefit from knowledge of earlier periods of agricultural intensification and cross-cultural exchange. Indeed, transcultural analysis of foodways is crucial if we are to move beyond the assimilation paradigms at the heart of modern dietary science, and recognize the cultural and health values of alternative culinary and medical systems. Moreover, students will benefit from the historian's penchant for writing accessibly for a general audience.

3 Need and Demand

Enrolment provides the clearest demonstration of student interest, and courses focused on food studies have been popular at UTSC and throughout North America. Young adults care about how food is produced and what is consumed. They are interested in alternative economic models of production that are more local and regional in character. They are also interested in

food self-sufficiency. The proposed Minor will provide skills needed to engage in the future food system through the lens of production, policy, entrepreneurship, and as concerned citizens and consumers. While excited about food, students often bring to these classes a rather naïve view of the nature of culinary cultures, and the problems of the global food system based on popular culture and journalistic accounts. The proposed Minor will challenge these overly simplistic views and encourage students to develop intellectual rigour in their understanding of foodways and food systems so that they, and the public, make better informed choices.

Popular culture interest in food is not simply a product of cultural industries; it derives from deeper societal recognition that the conventional food system has built-in flaws around health, justice, and sustainability. Public health statistics indicate that obesity and related diseases are becoming an increasingly significant concern across North America as a result of a highly processed diet. Although the proposed Minor is not intended to teach students to cook, it will provide contact with urban farming and gardening, cooking and food preservation, and a general knowledge of what constitutes the food system in order to better make healthy choices. Moreover, students in the proposed Minor will acquire the knowledge and skills needed to recognize the inherent injustice within the current food system – for workers, eaters, animals, and growers. Finally, graduates will gain adaptive problem solving skills, intercultural competency, and understanding of the many scales and aspects of systems of food production and distribution. A strictly technical approach to nutritional science and food production has failed to change personal habits and systemic approaches, whereas research and teaching that is cognizant of both existing culinary cultures and the challenges of industrial processed foods offers potential for effecting lasting change among both individuals and society.

Faculty associated with the proposed Minor belong to the leading scholarly associations, including the Canadian Association for Food Studies and the Association for the Study of Food and Society. The point of a humanistic education is not to provide technical training for a specified career path such as agriculture or nutrition but rather to develop students' intellectual skills in problem solving and communication so that they can respond creatively to unforeseen challenges. Such a humanistic approach rather than incremental improvements to existing paradigms is precisely what is needed to create innovative and effective answers to challenges facing the global food system.

Students who complete the proposed Minor, and combine it with appropriate Major or Specialist programs, will be well placed for a variety of potential careers, including government service at the municipal, provincial, and national level, NGOs and social entrepreneurship, business formation, and publishing (traditional and new media). The skills students will develop as they complete this Minor will be particularly applicable for careers dealing with food justice and sustainability, emerging craft food businesses, policy-making, and public health. Students who combine the Minor with an appropriate Major or Specialist will also be well placed for further research, and graduate school.

Table 1: Undergraduate Enrolment Projections

| Level of study | Academic year 2016-17 | Academic year 2017-18 | Academic year 2018-19 | Academic year 2019-20 | Academic year 2020-21 | Academic year 2021-22 | Academic year 2022-23 |
|------------------------|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|-----------------------|
| 1 st year | 5 | 5 | 5 | 8 | 8 | 10 | 10 |
| 2 nd year | 5 | 8 | 8 | 12 | 14 | 14 | 14 |
| 3 rd year | 5 | 10 | 10 | 15 | 18 | 18 | 18 |
| 4 th year | 2 | 7 | 12 | 15 | 20 | 20 | 20 |
| Total enrolment | 17 | 30 | 35 | 50 | 60 | 60 | 60 |

Program reaches steady state in 2020-21

Note: The projection that there will students at all levels in the first year of the program is based on existing students who have expressed an interest in the proposed Minor, and already have taken applicable courses. We anticipate that we will have a few fourth-year students who take FSTB01 as their final, rather than their first, course in the Minor. As this is not a highly structured offering, with a set sequence of classes, we do not foresee having a steady stream of students marching lockstep from first year to fourth year. Instead, we anticipate that students will declare the Minor at any point in their career at UTSC.

4 Admission / Eligibility Requirements

None

5 Program Requirements

Complete Description of Program Including Calendar Copy:

[Establishes a new Food Studies section of the Calendar]

Food Studies is an interdisciplinary field dedicated to understanding where our food comes from and how it shapes our bodies and identities. The production and consumption of food has gone through tremendous changes in the past few hundred years. Before industrialization, most food was grown in the place where it was eaten. With the rise of global commodity agriculture, it is often hard to find out exactly what our food is and where it comes from. Then, famine was a constant spectre, whereas today, over-eating has become a significant health problem. To understand the place of food in society, students in this program will draw on a number of disciplinary methodologies, including anthropology, ecology, gender studies, geography, history, nutrition, and sociology. Particular attention will be given to the material nature of food, the way it tastes and smells, and the changes it undergoes through natural decomposition and through the human intervention of preservation and cooking. Courses will span all of human history, from

our foraging ancestors to the contemporary industrial food system, and around the world, examining diverse cultural traditions of farming, cooking, and eating. Students will learn the importance of food in religion, society, the family, gender roles, the environment, urbanization, immigration, colonialism, and race and ethnicity. The program will also leverage the university's urban location to use Scarborough as a classroom to understand the rich traditions and special challenges involved in feeding diasporic communities. The study of food provides both theoretical understanding and practical knowledge for professional careers in health care, business, government service, non-governmental organizations, and educational and community programs.

Food Studies courses draw on a variety of disciplinary approaches emphasizing different knowledge and skills. FSTB01H3 Introduction to Food Studies, provides the foundations for study of food with the principles and methods of nutrition, agro-ecology, ethnography, and textual analysis. Other B-level courses offer discipline-specific approaches to food in Anthropology, Ecology, History, and Politics. In C-level courses, students have the opportunity to pursue additional disciplinary approaches while also focusing on more specific thematic topics. D-level courses are conducted as seminars, where students make close and thorough studies of particular questions and present their findings in discussions, essays, and digital projects. Food studies courses emphasize experiential learning, and many are taught in the Culinarium Kitchen Laboratory and community-engaged learning, where students have the opportunity to taste and cook foods from around the world and throughout history.

For updates and detailed information regarding Food Studies please visit the program website at: www.utscc.utoronto.ca/~humdiv/prg_fs.html

Food Studies-focused courses offered at UTSC:

| B-level | C-level | D-level |
|--|---|--|
| ANTB62H3 The Anthropology of Food BIOB38H3 Plants and Society EESB16H3 Feeding Humans – the Cost to the Plant HISB14H3 Edible History: History of Global Foodways | HISC04H3 Drink in History HISC05H3 Feeding the City, from Babylon to Brampton HISC29H3 Global Commodities: Nature, Culture, History IDSC14H3 The Political Economy of Food WSTC24H3 Gender in the Kitchen | GASD71H3 Cuisine and Culture in Bengal & South Asia* HISD70H3 History of Empire and Foods* HISD71H3 Culinary Ethnography* HISD72H3 History of Beer and Brewing* *Course is taught in the Culinarium Kitchen Laboratory |

Note: Students are advised to consult the prerequisites for B-level, C-level, and D-level courses when planning their individual programs.

MINOR PROGRAM IN FOOD STUDIES (ARTS)

Undergraduate Advisor: 416-287-7184 Email: history-undergrad-advisor@utsc.utoronto.ca

Program Requirements

Students must complete at least 4.0 credits in Food Studies-focused courses, including the following:

1. FSTB01H3 Introduction to Food Studies (new)
2. At least 2.0 credits in C- or D-level courses
3. 0.5 credit at the D-level in courses taught in the Culinaria Kitchen Laboratory*

*See the table above for courses taught in the Culinaria Kitchen Laboratory.

Complete List of Courses Associated With the Program, Including Full Calendar Copy:

FSTB01H3 Introduction to Food Studies (new)

This introductory course, which is a requirement in the Minor in Food Studies, provides students with the basic content and methodological training they need to understand the connections between food, culture, and society. Using a food biography perspective for a culinary icon of Scarborough, the class will examine the material, ecological, and political foundations of the global food system as well as the ways that food shapes personal and collective identities of race, class, gender, and nation. Tutorials will meet in the Culinaria Kitchen Laboratory.

Enrolment Limits: None

Breadth Requirement: History, Philosophy & Cultural Studies

ANTB64H3 The Anthropology of Food

This course examines the social significance of food and foodways from the perspective of cultural anthropology. We explore the beliefs and behaviours surrounding the production, distribution and consumption of food, and the role of food in shaping or revealing cultural relations, identities, political processes, and forms of globalization.

Prerequisite: [ANTA02H3](#)

Exclusion: (ANTC64H3)

Enrolment Limits: 150

Breadth Requirement: Social & Behavioural Sciences

BIOB38H3 Plants and Society

How do plants feed humans? What are agricultural origins and what plant traits changed in domesticated plants? Human population is at 7 billion, but will climb to 10 billion in 2050. This will tax our planet's ability to sustain life and environmentally sustainable food production will become more integral.

Prerequisite: [BIOA01H3](#) and [BIOA02H3](#)

Exclusion: (BIOC38H3), EEB202H, [EESB16H3](#)

Breadth Requirement: Natural Sciences

EESB16H3 Feeding Humans - The Cost to the Planet

Examines the origins and systems of production of the major plants and animals on which we depend for food. Interactions between those species and systems and the local ecology will be

examined, looking at issues of over harvesting, genetic erosion, soil erosion, pesticide use, and impacts of genetically modified strains.

Prerequisite: [BIOA01H3](#) & [BIOA02H3](#)

Breadth Requirement: Natural Sciences

GASD71H3 Cuisine and Culture in Bengal & South Asia

Examines the central place of cuisine in Bengali culture and society. This course uses practical experience in cooking to understand the importance of cuisine for nation-building, family, modernity, and history in South Asia, with special attention to West Bengal, Orissa, Bangladesh, and the diaspora.

Prerequisite: 8.0 credits, including 1.0 credit from any program offered by the Department of Historical and Cultural Studies

Enrolment Limits: 15

Breadth Requirement: History, Philosophy & Cultural Studies

HISB14H3 Edible History: History of Global Foodways

An exploration of how eating traditions around the world have been affected by economic and social changes, including imperialism, migration, the rise of a global economy, and urbanization.

Topics include: immigrant cuisines, commodity exchanges, and the rise of the restaurant.

Lectures will be supplemented by cooking demonstrations.

Transnational Area

Exclusion: (HISC14H3)

Breadth Requirement: History, Philosophy & Cultural Studies

HISC04H3 Drink in History

This class seeks to recover a celebratory side of human experience that revolves around alcohol and stimulating beverages. Although most societies have valued psychoactive beverages, there has also been considerable ambivalence about the social consequences of excessive drinking.

Students will examine drinking cultures through comparative historical study and ethnographic observation.

Prerequisite: 2.5 credits in HIS courses

Enrolment Limits: 50

Breadth Requirement: History, Philosophy & Cultural Studies

HISC05H3 Feeding the City, from Babylon to Brampton

This course puts urban foods in world historical perspective using case studies from around the world and throughout time. Topics include provisioning, food preparation and sale, and cultures of consumption in courts, restaurants, street vendors, and domestic settings. Students will practice historical and geographical methodologies to map and interpret foodways.

Prerequisite: 1.0 credit in HIS courses

Enrolment Limits: 50

Breadth Requirement: History, Philosophy & Cultural Studies

HISC29H3 Global Commodities: Nature, Culture, History

This course explores familiar commodities in terms of natural origins, everyday cultures of use, and global significance. It analyses environmental conditions, socio-economic transactions,

political, religious, and cultural contexts around their production, distribution, and consumption. Commodity case studies will be selected among tea, opium, chocolate, rice, bananas, cotton, rubber, coffee, and sugar.

Transnational Area

Prerequisite: 1.5 credits in History

Recommended Preparation: 1.0 credit at the A-level in History, plus 0.5 credit at the B-level in Modern History

Breadth Requirement: History, Philosophy & Cultural Studies

NOTE: Priority will be given to students enrolled in the Specialist and Major programs in History

HISD70H3 History of Empire and Foods

A transnational history of how the rise of modern, global empires reshaped how the world produced and consumed food. This course, through cooking practicums, offers a hands-on approach to imperial and culinary histories with emphasis on plantation economies, famine, the tropical commodity trade, and the rise of national cuisines.

Transnational Area

Prerequisite: 8.0 credits, including [([HISC14H3](#)) or ([HISB14H3](#))]

Enrolment Limits: 15

Breadth Requirement: History, Philosophy & Cultural Studies

NOTE: Priority will be given to students enrolled in HIS programs. Additional students will be admitted as space permits.

HISD71H3 Culinary Ethnography

This research seminar uses Scarborough as a laboratory for examining continuity and change within diasporic foodways. Students will practice ethnographic research and mapping skills to document a family meal, restaurant, market, festival, dish, or other culinary icon. They will also write an essay setting it within an appropriate analytical framework.

Prerequisite: [HISC04H3](#) or [([HISC14H3](#)) or ([HISB14H3](#))]

Enrolment Limits: 15

Breadth Requirement: History, Philosophy & Cultural Studies

HISD72H3 History of Beer and Brewing

This research seminar examines the history of beer, including production techniques, gender roles, and drinking cultures, from ancient times to contemporary microbrewing. Students will produce a major paper or digital project on a chosen case study. Class will include a practicum on historical technologies of malting, mashing, and fermenting.

Prerequisite: Any 8.0 credits in AFS, CLA, GAS, HCS, HIS, RLG, and/or WST courses

Enrolment Limits: 15

Breadth Requirement: History, Philosophy & Cultural Studies

IDSC14H3 The Political Economy of Food

Examines how institutions and power relations shape the production and distribution of food, particularly in the global South. The course evaluates competing theories of hunger and malnutrition. It also explores the historical evolution of contemporary food provisioning and evaluates the viability and development potential of alternative food practices.

Prerequisite: [IDSB01H3](#)

Enrolment Limits: 35

Breadth Requirement: Social & Behavioural Sciences

WSTC24H3 Gender in the Kitchen

Across cultures, women are the main preparers and servers of food in domestic settings; in commercial food production and in restaurants, and especially in elite dining establishments, males dominate. Using agricultural histories, recipes, cookbooks, memoirs, and restaurant reviews and through exploration of students' own domestic culinary knowledge, students will analyze the origins, practices, and consequences of such deeply gendered patterns of food labour and consumption.

Prerequisite: 1.0 credit in WST courses

Breadth Requirement: History, Philosophy & Cultural Studies

6 Program Structure, Learning Outcomes, and Degree Level Expectations

| Degree Level Expectations | Program Learning Outcomes – e.g. what students will know or be able to do at the completion of the program [Clearly describe how the Program Learning Outcomes will support the degree level expectations] | How the program design / structure supports the degree level expectations [Clearly describe how the program design/structure will support the degree level expectations] |
|---|---|---|
| 1. Depth and Breadth of Knowledge Depth of Knowledge: is attained through a progression of introductory, core and specialized courses. Specialized courses will normally be at the C and D levels. Breadth of Knowledge: students will gain an appreciation of the variety of modes of thinking, methods of inquiry and analysis, and ways of understanding the world that underpin different intellectual fields. | Depth and breadth of knowledge is understood in the proposed Minor as a comprehensive understanding of the interdisciplinary range of methodologies and theoretical tools used by researchers and practitioners in Food Studies. Over the course of their program, students will develop an understanding of both the biophysical and social dimensions of food systems and cultures as well as civic engagement within food. They will learn to collect, evaluate, and interpret both quantitative and qualitative evidence about | The program design and requirement elements that ensure these student outcomes for depth and breadth of knowledge are: FSTB01H3 Introduction to Food Studies is a survey course that introduces students to key concepts of contemporary and historical food systems. Mandatory tutorial sections held in the Culnaria Kitchen Laboratory will give students the opportunity to debate alternative approaches to food systems and to build a sense of cohort within the program. Occasional guest lectures by affiliated faculty will allow students to interact with scholars from a range of disciplines. At the B-level, students are able to choose from food courses located within history, anthropology, environment, and politics to give a |

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| | <p>food and agriculture. They will also practice engaging with debates about current food issues.</p> | <p>solid grounding within disciplinary approaches.</p> <p>The requirement that students take at least 2.0 credits in upper-level courses will provide them with the opportunity to examine in greater detail particular topics such as empire, commodities, urban, and regional food systems, while developing their research and analytical skills through more sustained assignments such as significant research papers and digital projects.</p> |
| <p>2. Knowledge of Methodologies</p> <p>Students have a working knowledge of different methodologies and approaches relevant to their area of study. They are able to evaluate the efficacy of different methodologies in addressing questions that arise in their area of study.</p> | <p>Food Studies is an interdisciplinary field that embraces a range of different methodologies. Students in the proposed Minor will acquire a working knowledge of ethnography, textual analysis of primary sources, spatial analysis of geographic food systems, ecological study of the relationships between different species and the process of adaptation to change, and basic biological and chemical understanding of plant and animal development and reproduction.</p> | <p>The required introductory food studies course – FSTB01H3 – will introduce students to the basic knowledge of humanities, social sciences, and sciences necessary for understanding the field, using both quantitative and qualitative methods, including the basic biology and chemistry of plant and animal nutrition.</p> <p>Courses at the B-, C-, and D-levels allow students to develop skills in ethnography (ANTB64H3 Anthropology of Food, HISD71H3 Culinary Ethnography), historical analysis (HISB14H3 Edible History, HISC04H3 Drink in History, HISC05H3 Feeding the City, HISC29H3 Global Commodities, HISD70H3 History of Empire and Foods, HISD72H3 History of Beer and Brewing), political economy (HISC29H3, IDSC14H3 The Political Economy of Food), ecology (HISB14H3, HISC29H3, HISD70H3), and mapping (HISC05H3, HISD71H3). Quantitative methods are also taught in HISC05H3 and HISD71H3.</p> |
| <p>3. Application of Knowledge</p> <p>Students are able to frame relevant questions for further inquiry. They are familiar with, or will be able to seek the tools with which, they can address such questions effectively.</p> | <p>Food studies research combines quantitative and qualitative methodologies. Students in the proposed Minor will learn to apply interpretative analysis to both sensory, physical, and cultural issues, while also conceptualizing the research process, identifying documentary, and experimental sources, and interpreting and communicating their research findings.</p> | <p>Course assignments outline the research process by scaffolding small assignments building up to major assignments such as papers and digital projects (e.g., HISD71H3 Culinary Ethnography). Courses will also provide students the training they'll need to identify and discuss their own sensory experiences and use them as a tool for historical and cross-cultural inquiry (e.g., ANTB64H3 Anthropology of Food, HISB14H3 Edible History, HISC04H3 Drink in History, HISC05H3 Feeding the City, HISC29H3 Global Commodities, HISD70H3 History of Empire and Foods, HISD71H3 Culinary Ethnography, HISD72H3 History of Beer and Brewing).</p> |
| <p>4. Awareness of Limits of Knowledge</p> <p>Students gain an understanding of the limits of their own knowledge and an appreciation of the uncertainty, ambiguity, and limits</p> | <p>Upon completion of the proposed Minor, students will be able to critically assess the methods and concepts of producing knowledge and the</p> | <p>Assignments and class discussions will emphasize the process of creating knowledge, the reflexive nature of the ethnographic enterprise, and the conflicting interpretations that scholars give to bodies of evidence (ANTB64H3 Anthropology of</p> |

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| <p>to our collective knowledge and how these might influence analyses and interpretations.</p> | <p>historically contingent nature of that data.</p> | <p>Food, HISB14H3 Edible History, HISC04 Drink in History, HISC05H3 Feeding the City, HISC29H3 Global Commodities, HISD70H3 History of Empire and Foods, HISD71H3 Culinary Ethnography, HISD72H3 History of Beer and Brewing).</p> <p>By working across different varieties of evidence, both qualitative and quantitative, they will understand the strengths and weaknesses of each (WSTC24H3 Gender in the Kitchen, HISD71H3).</p> <p>Working with historical documents in particular, they will come to know the processes of constructing the archive and the ways that available sources filter the voices of subjects (HISB14H3, HISC04H3, HISC05H3, HISC29H3, HISD70H3, HISD71H3, HISD72H3).</p> <p>The study of food and society is particularly useful for illustrating the limitations of documentary source material and the ways in which subaltern groups, particularly women and the working classes, have long been excluded from scholarly attention (WSTC24H3, HISB14H3, HISC04H3, HISC05H3, HISC29H3, HISD70H3, HISD71H3, HISD72H3).</p> |
| <p>5. Communication Skills</p> <p>Students are able to communicate information, arguments, and analyses accurately and reliably, both orally and in writing. They learn to read and to listen critically.</p> | <p>Upon completion of the Minor students will write effectively in academic formats such as the traditional, single-authored research paper. They will also learn to communicate knowledge effectively through other means including group work, documentation, digital projects, and documentary films.</p> | <p>Student communication skills will be improved and evaluated through written assignments, class discussions, and group tutorials (e.g., HISB14H3 Edible History, HISC04H3 Drink in History, HISC05H3 Feeding the City, HISC29H3 Global Commodities, HISD70 History of Empire and Foods, HISD71H3 Culinary Ethnography, HISD72H3 History of Beer and Brewing).</p> <p>As students progress through the program they will undertake more abstract and intensive assignments. Curricular, co-curricular, and experiential learning components will also be used to further this objective and equip students for their future careers outside the university (e.g., ANTB64H3 Anthropology of Food, IDSC14H3 The Political Economy of Food, GASD71H3 Cuisine and Culture in Bengal & South Asia, HISB14H3 Edible History, HISC04H3 Drink in History, HISC05H3 Feeding the City, HISC29H3 Global Commodities, HISD70H3 History of Empire and Foods, HISD71H3 Culinary Ethnography; HISD72H3 History of Beer and Brewing). They will be encouraged to meet regularly with instructors during office hours in order to better assess and improve their oral and</p> |

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| | | written skills. |
| <p>6. Autonomy and Professional Capacity</p> <p>The education students receive achieves the following broad goals:</p> <ul style="list-style-type: none"> • It gives students the skills and knowledge they need to become informed, independent and creative thinkers • It instils the awareness that knowledge and its applications are influenced by, and contribute to, society • It lays the foundation for learning as a life-long endeavour | <p>Upon completion of the proposed Minor students will be able to examine the ethics of the food system. They will also develop cross-cultural knowledge of foodways, and an understanding of the environmental and social implications of food systems. They will know how to create and interpret documentation in ways that promote socially conscious approaches to food.</p> | <p>Students will develop professional work habits, across all of their courses, through regular class attendance and participation, critical reading and writing, and regular assignments with transparent and rigorous marking. Through community-based education they will learn to apply their classroom knowledge to situations and cultural groups outside familiar expectations (e.g., GASD71H3, Cuisine and Culture in Bengal & South Asia). Advanced level classes will give students responsibility for developing independent and group research projects (GASD71H3, HISD70 History of Empire and Foods, HISD71H3 Culinary Ethnography, HISD72H3 History of Beer and Brewing).</p> <p>By learning to take a critical, ethical approach to their own consumption habits, they will acquire practices of citizenship that will help them to participate in developing alternative food systems.</p> |

7 Assessment of Teaching and Learning

Midterm and final examinations will be used in most classes to test comprehension of course content. Out-of-class writing assignments, including ethnographies, research papers, and document analyses will be graded according to style and content. Class participation and presentations will be used to encourage and evaluate oral communication skills. Peer evaluation will be used to supplement assessment of group work.

8 Consultation

A draft proposal for the Minor in Food Studies was circulated within HCS, and discussed by the Department Curriculum Committee. In addition, the proposal was shared with Chairs and interested faculty members in the Departments of Anthropology, Biological Sciences, and Physical & Environmental Sciences, and the Centre for Critical Development Studies. We have also consulted with the Chairs of the Departments of History at UTSG and UTM, and with New College. The responses we've received have been strongly supportive of this initiative.

9 Resources

9.1 Faculty requirements

The proposed Minor will be supported by existing faculty resources, and there is no need for

additional adjunct or contractual faculty. One new course – FSTB01H3 Introduction to Food Studies – is associated with this proposal. It will be taught by existing faculty, and does not require TA support.

No additional resources are being requested for this program.

Table 2: Detailed List of Committed Faculty

| Faculty name and rank | Home unit | Area(s) of Specialization |
|-------------------------------------|---|---|
| Daniel Bender, Professor | HCS | U.S., Labour, Empire, Food |
| Michael Ekers, Assistant Professor | Human Geography | Food and Labour |
| Roberta Fulthorpe, Professor | Biological Sciences and Physical & Environmental Sciences | Evolution of bacterial genes |
| Donna Gabaccia, Professor | HCS | Global Migration |
| Rick Halpern, Professor | HCS | Food and Environmental Change |
| Franca Iacovetta, Professor | HCS | Canada, Migration, Women/Gender, Multiculturalism, Food |
| Marney Isaac, Assistant Professor | Physical & Environmental Sciences | Ecology of agricultural landscapes |
| Ryan Isakson, Assistant Professor | Human Geography and CCDS | Political economy of food and agrarian development |
| Herbert Kronzucker, Professor | Biological Sciences | Plant nutrition and World hunger |
| Kenneth MacDonald, Associate Prof | Human Geography and CCDS | Ecology of agricultural landscapes |
| Lena Mortenson, Assistant Professor | Anthropology | Heritage, Tourism, Food |
| Jeffrey Pilcher, Professor | HCS | Food history |
| Jayeeta Sharma, Associate Professor | HCS | South Asia, Global Asia, Food |
| Merav Shohet, Lecturer | Anthropology | Food, Health, Family, Southeast Asia |

9.2 Space/Infrastructure

Infrastructure for the proposed Minor will be in place once work is completed on the Culnaria Kitchen Laboratory (June 2016). It will be supported by the Culnaria Research Centre budget.

10 Governance Process

| Levels of Approval Required | Dates |
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| Departmental Curriculum Committee | September 10, 2015 |
| Decanal Sign-Off | December 7, 2015 |
| DUCC (Undergraduate) | December 21, 2015 |
| UTSC Academic Affairs Committee | January 27, 2016 |
| Submission to Provost’s Office | |
| Report to AP&P | |
| Report to Ontario Quality Council | |