

**FOR APPROVAL**

**PUBLIC**

**OPEN SESSION**

**TO:** UTSC Academic Affairs Committee

**SPONSOR:** Prof. William A. Gough, Vice-Principal Academic and Dean

**CONTACT INFO:** 416-208-7027, vpdean.utsc@utoronto.ca

**PRESENTER:** Prof. Mary T Silcox, Vice-Dean Graduate and Postdoctoral Studies

**CONTACT INFO:** 416-208-2978, vdgraduate.utsc@utoronto.ca

**DATE:** February 2, 2022 for February 9, 2022

**AGENDA ITEM:** 3

**ITEM IDENTIFICATION:**

Minor Modification: Graduate Collaborative Specialization in Food Studies (Adding PhD, Spanish), UTSC

**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] (February 9, 2022)**

**PREVIOUS ACTION TAKEN:**

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

**HIGHLIGHTS:**

The Culnaria Research Centre (EDU:C) at the University of Toronto Scarborough (UTSC) is proposing to add the PhD in Spanish as a participating program in the existing Collaborative Specialization in Food Studies. This change requires governance approval.

The PhD program is an appropriate addition to the Collaborative Specialization, and the addition has the support of the Department of Spanish & Portuguese, and the Faculty of Arts and Science.

There has been appropriate consultation within Culnaria, the Department of Spanish & Portuguese, and with the Office of the Vice-Provost, Academic Programs regarding this change. All stakeholders are supportive of the change.

**FINANCIAL IMPLICATIONS:**

There are no net implications to the campus operating budget.

**RECOMMENDATION:**

Be It Resolved,

**THAT** the addition of the PhD in Spanish to the existing Collaborative Specialization in Food Studies as part of the Culnaria Research Centre (EDU:C), as detailed in the documentation dated January 25, 2022, be approved, effective September 1, 2022.

**DOCUMENTATION PROVIDED:**

1. 2022-23 Curriculum Cycle: Graduate Minor Curriculum Modifications for Approval Report 1: Culnaria Research Centre, Collaborative Specialization in Food Studies, dated January 25, 2022



UNIVERSITY OF  
**TORONTO**  
SCARBOROUGH

**2022-23 Curriculum Cycle**

**Graduate Minor Curriculum Modifications for Approval**

**Report 1: Culinaria Research Centre**

**Program Changes: Collaborative Specialization in Food Studies**

January 25, 2022

**Changes to Participation in a Collaborative Specialization**

**See below.**



# University of Toronto

## Minor Modification Proposal: Participation in a Collaborative Specialization

This template should be used to bring forward all proposals to add or withdraw participation of a degree program from a graduate collaborative specialization for governance approval under the *University of Toronto Quality Assurance Process*.

<b>Collaborative specialization:</b>	Food Studies
<b>Collaborative specialization director:</b>	Prof. Daniel. E. Bender
<b>Lead Faculty:</b>	University of Toronto, Scarborough
<b>Degree program(s) being added:</b> e.g., Department of English, MA, English...	Department of Spanish & Portuguese, PhD in Spanish
<b>Unit offering above degree program:</b>	Department of Spanish & Portuguese, University of Toronto
<b>Degree program(s) being withdrawn:</b> e.g., MA, English...	n/a
<b>Dean's Office contact:</b>	Professor Mary Silcox, Vice-Dean Graduate & Postdoctoral Studies <a href="mailto:vdgraduate.utsc@utoronto.ca">vdgraduate.utsc@utoronto.ca</a> Annette Knott, Academic Programs Officer <a href="mailto:annette.knott@utoronto.ca">annette.knott@utoronto.ca</a>
<b>Version date:</b> (please change as you edit this proposal)	December 8, 2021
<b>Effective date:</b>	September 2022
<b>Approvals:</b>	UTSC Academic Affairs Committee

# Core Graduate Faculty Research Synopses

---

Core faculty members are those who are eligible to teach and/or supervise in the collaborative specialization, as appropriate. Core faculty members must hold graduate faculty membership in one of the participating degree programs. The process of identifying a graduate faculty member as a collaborative specialization core faculty member is initiated by the faculty member or the collaborative specialization director. Both the faculty member's home unit chair/director and the collaborative specialization director must agree, as well as the faculty member involved. The collaborative specialization director is responsible for maintaining records of agreements concerning assignment of core faculty members to the collaborative specialization. Formal graduate faculty memberships in the collaborative specialization supporting units are not required for core faculty members.

There must be at least one core graduate faculty member from each participating program whose teaching and/or research expertise relate to that of the collaborative specialization subject area.

## **Prof. Robert Davidson**

### Publications:

- "The Hotel: Occupied Space" (U of Toronto Press, 2018).
- Scholars-in-Residence: "'Multisensory Taste: An Introduction'" (with Prof. Dan Bender): accepted and deferred until 2022 due to Covid-19.
- Co-Founder and Co-Editor, Culinaria book series, University of Toronto Press (2020-)

# Calendar Copy

---

## **Append calendar copy for entire collaborative specialization with track changes.**

For proposals adding new coursework-only participating programs, the calendar copy should clearly show that at least 30% of the courses taken towards the degree are in the area of specialization including the core course.

# Appendix A: Addendum to the MOA

---

## To Add or Withdraw a Participating Degree Program in a Collaborative Specialization

### ADDENDUM to MEMORANDUM of AGREEMENT

#### COLLABORATIVE SPECIALIZATION IN FOOD STUDIES (MA & PhD)

Effective Date September 2022

I indicate with my signature below that I have read the Memorandum of Agreement for the collaborative specialization. The graduate unit agrees to the participation of the degree program(s) named below. The graduate unit and participating graduate degree program agree to abide by the terms and conditions of the Memorandum of Agreement.

#### 1. Unit, Participating Graduate Degree Program

Department of Spanish and Portuguese

PhD in Spanish — All fields

#### 2. Collaborative Specialization Requirements and Degree Program Requirements

**Students in the PhD in Spanish who are participating in the CS-Food Studies, must meet the requirements of the collaborative specialization as follows:**

- Students must meet the degree requirements of the School of Graduate Studies, the participating home program, and the collaborative specialization.
- Successful completion of the seminar FST1000H *Comparative Research Methods in Food Studies* (0.5 full-course equivalent [FCE]), if not already taken at the master's level. Students who have completed the Food Studies collaborative specialization at the master's level are exempted from this requirement.
- Successful completion of the topics course FST2000H *Food, Culture, and Society* (0.5 FCE). The course theme will be decided each year by the collaborative specialization committee.
- Regular and active participation in SRD4444H *Culinaria Seminar Series*.

- The student's dissertation in their home graduate unit must be on a topic in food studies, approved by the specialization committee.
- Collaborative specialization courses may be taken as electives for the purpose of satisfying home program requirements.

## DEPARTMENT OF SPANISH & PORTUGUESE:

### PhD in Spanish

Participating Degree Program Requirements:

# Required FCEs	=	___3.0___	(line 1)
# Elective FCEs	=	___1.0___	(line 2)
Total	=	___4.0___	(line 3)

Collaborative Specialization Requirements:

**For participating programs requiring a major research paper, essay, thesis or other major activity (e.g., practicum):**

(leave blank if adding coursework-only participating program)

- The topic must be in the area of the collaborative specialization and under the supervision of a graduate faculty member associated with the collaborative specialization.

Collaborative Specialization Requirements: # FCEs = \_\_\_1.0\_\_\_ (line 4)

Line 4 (CS FCEs) must be equal to or less than line 2 (participating program elective courses)

___1.0___	=	___1.0___
line 4		line 2

**For coursework-only participating programs: N/A**

(leave blank if adding participating program with a major research paper, essay, thesis or other major activity)

- At least 30% of the courses taken towards the degree must be in the area of specialization including the core course(s).

Collaborative Specialization Requirements:

# Core course(s) FCEs =   0   (line 5)

# Additional course(s) FCEs =   0   (line 6)

Total =   0   (line 7)

           X 30% =            (line 8)

line 3

Line 7 (CS FCEs) must be equal to or greater than line 8 (30% of the courses taken towards the participating degree program)

           > or =           

line 7

line 8

Line 7 (CS FCEs) must be equal to or less than line 2 (participating program elective courses)

           > or =           

line 4

line 2

**The VPAP Office is happy to assist divisions in completing this template. [Contact the Assistant Coordinator, Academic Change \(see the contact information on the VPAP website\).](#)**

**3. Resources to be provided by the participating unit/program:**

Indicate any financial, classroom space or other resources to be provided.

Use of the Culineria Kitchen Lab at SW313 UTSC for course and research-related use; academic and community networks working on various dimensions of food studies, including cultural, historical, and systems dimensions; access to experts in the field through regular events through Seminar Series; connection to other graduate students working on food-related research from a variety of disciplines.

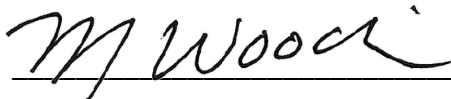


## SIGNATURES



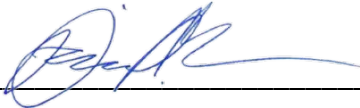
Date: January 14, 2022

\_\_\_\_\_  
Ana Teresa Pérez Leroux,  
Chair  
Department of Spanish & Portuguese



Date: Jan 25, 2022

\_\_\_\_\_  
Melanie Woodin, Dean,  
Faculty of Arts and Science



Date: 07-January-2022

\_\_\_\_\_  
Daniel E. Bender  
Culinaria Research Centre  
Collaborative Specialization in Food Studies



Date: 25 January 2022

\_\_\_\_\_  
William A. Gough, Vice-Principal Academic and Dean  
University of Toronto Scarborough

# 2021-22 SGS Calendar: Food Studies

Exported on June 14, 2021. For editing purposes only.

## Food Studies: Introduction

### Lead Faculty of the Collaborative Specialization

University of Toronto Scarborough

### Participating Degree Programs

Anthropology — MA, PhD

East Asian Studies — MA, PhD

Environmental Science — PhD

Geography — MA, MSc, PhD

History — MA, PhD

Information — MI

Museum Studies — MMSt

Nutritional Sciences — MSc, PhD

Public Health Sciences — PhD

Sociology — MA, PhD

[Spanish — PhD](#)

### Supporting Units

Culinaria Research Centre

### Overview

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.

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. Students will learn the importance of food in religion, society, the family, gender roles, the environment, agriculture, urbanization, immigration, colonialism, and race and ethnicity. Food Studies will leverage the University's urban location and its proximity to Canada's agricultural heartland to broaden

students' experience. 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. This specialization will draw on a variety of disciplinary approaches emphasizing different knowledge and skills.

The collaborative specialization is open to master's and PhD students in the participating graduate programs listed above. Upon successful completion of the degree requirements of the participating home graduate unit and the collaborative specialization, students will receive the notation "Completed Collaborative Specialization in Food Studies" on their transcript.

## Contact and Address

Web: [www.utsc.utoronto.ca/culinaria](http://www.utsc.utoronto.ca/culinaria)

Email: [culinaria.utsc@utoronto.ca](mailto:culinaria.utsc@utoronto.ca)

Telephone: (416) 208-8175

Collaborative Specialization in Food Studies

University of Toronto Scarborough

1265 Military Trail

Toronto, Ontario M1C 1A4

Canada

## Food Studies: Master's Level

### Admission Requirements

- Applicants must meet the admission requirements of both the home graduate unit and the collaborative specialization.
- Applicants must apply to and be admitted to both the collaborative specialization and a participating master's degree program.
- A curriculum vitae (CV).
- Applicants must demonstrate superior writing and research skills, as well as an interest in the socio-cultural aspects of food. Applicants will submit to the collaborative specialization committee a research paper (maximum 30 pages) that has been submitted to the home graduate unit, or one that is focused on food studies.
- Letters from two references. The letters of reference should describe the student's academic ability and career aspirations, and comment on the student's potential benefit from the collaborative specialization.
- Some undergraduate experience in food-related coursework is desired.

## Specialization Requirements

### **MA in Anthropology; MA in East Asian Studies (Thesis Option); MA and MSc in Geography; MA in History; MSc in Nutritional Sciences; MA in Sociology (Research Paper Option); MI Concentration Plus Thesis Option; MI General Pathway Plus Thesis Option**

- Students must meet all the degree requirements of the School of Graduate Studies, the participating home program, and the collaborative specialization.
- Successful completion of the seminar FST1000H *Comparative Research Methods in Food Studies* (0.5 full-course equivalent [FCE]).
- Regular and active participation in SRM3333H *Culinaria Seminar Series*.
- The major research paper or thesis in the participating degree program will be on a topic in food studies, approved by the collaborative specialization committee.
- Collaborative specialization courses may be taken as electives for the purpose of satisfying home program requirements.

## Specialization Requirements

### **MA in East Asian Studies (Coursework-Only Option); MA in Sociology (Coursework-Only Option)**

- Students must meet all the degree requirements of the School of Graduate Studies, the participating home program, and the collaborative specialization.
- Successful completion of the seminar FST1000H *Comparative Research Methods in Food Studies* (0.5 full-course equivalent [FCE]).
- Successful completion of 1.0 elective FCE related to food studies.
- Regular and active participation in SRM3333H *Culinaria Seminar Series*.
- Collaborative specialization courses may be taken as electives for the purpose of satisfying home program requirements.

## Specialization Requirements

### **MI Coursework-Only Option**

- Students must meet all the degree requirements of the School of Graduate Studies, the participating home program, and the collaborative specialization.
- Successful completion of the seminar FST1000H *Comparative Research Methods in Food Studies* (0.5 full-course equivalent [FCE]).
- Successful completion of the practicum INF2173H (0.5 FCE; Credit/No Credit) in an area related to food studies.
- Successful completion of 1.5 elective FCEs related to food studies.
- Regular and active participation in SRM3333H *Culinaria Seminar Series*.
- Collaborative specialization courses may be taken as electives for the purpose of satisfying home program requirements.

## Specialization Requirements

### MMSt Coursework-Only Option

- Students must meet all the degree requirements of the School of Graduate Studies, the participating home program, and the collaborative specialization.
- Successful completion of the seminar FST1000H *Comparative Research Methods in Food Studies* (0.5 full-course equivalent [FCE]).
- Successful completion of 2.0 FCEs from a combination of:
  - an internship MSL3000Y (1.0 FCE) related to food studies;
  - a project MSL4000Y (1.0 FCE) related to food studies;
  - up to 2.0 elective FCEs related to food studies.
- Regular and active participation in SRM3333H *Culinaria Seminar Series*.
- Collaborative specialization courses may be taken as electives for the purpose of satisfying home program requirements.

## Food Studies: Doctoral Level

### Admission Requirements

- Applicants must meet the admission requirements of both the home graduate unit and the collaborative specialization.
- Applicants must apply to and be admitted to both the collaborative specialization and a participating doctoral degree program.
- Students who complete the collaborative specialization at the master's level will be eligible for the program at the doctoral level, but will be expected to complete an additional topics course (see below).
- A curriculum vitae (CV).
- Applicants must demonstrate superior writing and research skills, as well as an interest in the socio-cultural aspects of food. Applicants will submit to the collaborative specialization committee a master's-level research project paper or thesis. Experience in a food-related field (either practical, scholarly, or policy/political/social service) is beneficial.

### Specialization Requirements

- Students must meet the degree requirements of the School of Graduate Studies, the participating home program, and the collaborative specialization.
- Successful completion of the seminar FST1000H *Comparative Research Methods in Food Studies* (0.5 full-course equivalent [FCE]), if not already taken at the master's level. Students who have completed the Food Studies collaborative specialization at the master's level are exempted from this requirement.
- Successful completion of the topics course FST2000H *Food, Culture, and Society* (0.5 FCE). The course theme will be decided each year by the collaborative specialization committee.
- Regular and active participation in SRD4444H *Culinaria Seminar Series*.

- The student's dissertation in their home graduate unit must be on a topic in food studies, approved by the specialization committee.
- Collaborative specialization courses may be taken as electives for the purpose of satisfying home program requirements.

## Food Studies: Courses

### Required

FST1000H	Comparative Research Methods in Food Studies
FST2000H	Food, Culture, and Society

### Electives

These courses may have prerequisites and enrolment limits. These courses may not be offered every year. Students may take courses not listed below with approval of the collaborative specialization director.

ANT4039H	Origin and Nature of Food Producing Societies
CHL5652H	Foundations of Practice III
HIS1301H	History of Food and Drink
JPG1429H	Political Ecology of Food and Agriculture
LHA1197H	The Pedagogy of Food
MST1370H	From Farm to Market: Social and Economic Transformation in Medieval Europe
NFS1201H	Public Health Nutrition
NFS1212H	Regulation of Food Composition, Health Claims, and Safety
NFS1216H	Selected Topics in Nutrition
NFS1218H	Recent Advances in Nutritional Sciences I