Food Studies Program Curriculum Mapping Exercise

Introduction

Already the minors coordinator, I became the undergrad director Spring 2022. I was aware of course tagging and curriculum mapping; so, I decided to apply to ALI to better understand how everything fit together. I was offered to stay on a UG director and knew I would need the support from the IEA team to be successful.

Program Facts

Established 2011

Number of graduates: ~8/yr

Faculty:
4 Tenure
2 Teaching
2 Culinary



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Learning Outcomes

Food Studies BS

- Identify the defining features of conventional and alternative food systems
- 2. Identify and explain solutions to social inequalities related to food
- 3. Examine domestic and global agri-food governance and policies
- 4. Describe conditions, programs and policies related to food and nutrition security



Sustainable Food Enterprises Minor

- 1. Develop knowledge of management skills applicable to the food industry.
- 2. Interpreting understanding of development to promote positive social outcomes
- Evaluating and applying food studies concepts through entrepreneurial avenues
- Finding ways demand creates opportunity and how one is able to create demand through values-based approaches

Action Plans / Next Steps

Curriculum Maps

- Courses Mapped: - NSD 114 & 115 - FST 102, 204, 312, 402, 403, 485, 486

Courses Mapped:

·FST 310, 415

301, SPM 305

· NSD 114, 115 & 216

· FST electives 304, 402, MAR

While FST carries small Program name change to cohorts of students, the Sustainable Food Systems overall enrollment of our · Set consistent time for ALI courses is robust auestion discussions · Choose the next LO to be assessed Findings / Successful Strategies Action Plans / Next Steps The minor is not structured Remove SFE minor from our for success and getting there is beyond reach · Work with Whitman to create a dual major