

# Experiential and Service Learning

In addition to classroom instruction, students in this program engage in experiential and service learning. Our students have worked with campus and community partners on a wide range of projects doing things like leading cooking classes and gardening workshops, conducting program assessments, event planning, and creating resources like maps and guides.

## Organizations You Might Connect With:

Student Sustainability Initiative

Slow Food Corvallis

Ten Rivers Food Web

Oregon Food Bank

Human Services Resource Center

Healthy Eating Initiative

Sustainable Food Working Group

Organic Growers Club

Visit us on the Web: <http://liberalarts.oregonstate.edu/slcs/fcsj>

To enroll in the program and discuss electives options, visit us in Waldo Hall, room 225.



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School of Language, Culture and Society

# Food in Culture and Social Justice Undergraduate Certificate



Oregon State  
UNIVERSITY

# Food as a Cultural Practice within Systems of Inequality

Food is the most basic of human necessities. But it is also more than just nourishment: it is part of a larger food system that determines our health, plays a large role in the economy, and has a profound effect on the environment. Food is also part of a larger cultural system of meanings rooted in individual and group identities. When and how we eat, what is considered acceptable to eat, how we prepare it, and how we learn about securing, producing, and eating food are questions explored in The Food in Culture and Social Justice Program. Food practices and pathways provide rich areas for cultural analysis across time and among people of different nations, social classes, ethnicities, genders, and ages, within microcultures and social movements. Food systems can both nourish and sustain or pollute and degrade which is why examining global and local food systems also involves examining questions of social justice.

Most of us fail to realize the complexities of food systems around the world and the ways producing and consuming food embed us in cultural systems as well as embroil us in the politics of food equity and sustainability. The Food in Culture and Social Justice Program gives students the necessary background to realize that the food choices they make have consequences far beyond the corner grocery store. The Program also provides students with coursework and training necessary to participate knowledgeably in movements for just and sustainable food systems at home and around the globe.



# Program Overview

Whatever your major is, if you have an interest in food, and most of us do, we encourage you to add this certificate to your course of study. The 28 required credits can overlap with other requirements of your major, minor, and baccalaureate core.

## Core Curriculum (16 credits)

- ANTH/FCSJ 361 Food in a Social Justice Perspective (4)
- ES/FCSJ 464 Food and Ethnic Identity: Decolonizing Food and Our Body (3)
- HST 416 Food in World History (4)\*
- AGRI 411 Introduction to Food Systems: Local to Global (3)
- FCSJ 406 Food Projects (1)
- FCSJ 467 Capstone: Food in Culture and Social Justice (1)

## Sample Liberal Arts Electives (6 credits)

- ANTH/FCSJ 261 Food in American Culture (3)\*
- PSY 466 Fat Studies (3)\*
- SOC 426 Social Inequality (4)\*
- WR 383 Food Writing (3)

## Sample Electives Outside of Liberal Arts (6 credits)

- GEO 300 Sustainability for the Common Good (3)\*
- HDFS Families in Poverty (4)\*
- HORT 260 Organic Farming and Gardening (3)
- NUTR 432 Community Nutrition (4)

\*Bacc Core Course

