

FOOD IN CULTURE, SOCIAL JUSTICE (FCSJ)

FCSJ 199. SPECIAL TOPICS. (1-16 Credits)

This course is repeatable for 16 credits.

FCSJ 261. *FOOD IN AMERICAN CULTURE. (3 Credits)

Fosters understanding of the meanings of foods and foodways in American culture. Uses food as a lens to explore general topic areas such as work, family, ecology, and identity. Critically examines core issues that shape and have shaped American culture. (Bacc Core Course) (SS) CROSSLISTED as ANTH 261.

Attributes: CPWC – Core, Pers, West Culture; LACS – Liberal Arts Social Core

Equivalent to: ANTH 261

FCSJ 299. SPECIAL TOPICS. (1-16 Credits)

This course is repeatable for 16 credits.

FCSJ 361. *FOOD JUSTICE. (4 Credits)

Contemporary food systems are examined from a cultural and social justice perspective. The human right to food as recognized by the United Nations serves as the justice grounding point. Impediments to realizing the right to food will be examined in national and international contexts. CROSSLISTED as ANTH 361. (Bacc Core Course) (SS)

Attributes: CPDP – Core, Perspective, Difference/Power/Discrimination; LACS – Liberal Arts Social Core

Equivalent to: ANTH 361

FCSJ 399. SPECIAL TOPICS. (1-16 Credits)

This course is repeatable for 16 credits.

FCSJ 401. RESEARCH. (1-16 Credits)

This course is repeatable for 16 credits.

FCSJ 402. INDEPENDENT STUDY. (1-16 Credits)

This course is repeatable for 16 credits.

FCSJ 403. THESIS. (1-6 Credits)

This course is repeatable for 16 credits.

FCSJ 405. READING AND CONFERENCE. (1-6 Credits)

This course is repeatable for 16 credits.

FCSJ 406. FOOD PROJECTS. (1-6 Credits)

Graded P/N.

This course is repeatable for 6 credits.

FCSJ 407. SEMINAR. (1-3 Credits)

This course is repeatable for 16 credits.

FCSJ 410. INTERNSHIP. (1-16 Credits)

Opportunities for students to take advantage of off-campus work experiences during regular term sessions for academic credit. Allows students to broaden and deepen their understanding and appreciation of the value of their academic activity. Internship is supervised and evaluated by individual faculty members.

This course is repeatable for 16 credits.

Recommended: 6 credits of FCSJ

FCSJ 422. INTERCULTURAL LEARNING COMMUNITY. (3-6 Credits)

Taught as a learning community combining students, professors and community members to explore contemporary food-related questions in two different countries. Syllabus content will change depending on 1) The countries chosen, 2) The questions that are most of interest to the members of the community. Depending on the year, up to 25% of the time might be spent on the Corvallis campus.

Prerequisites: FCSJ 454 with C- or better

This course is repeatable for 6 credits.

FCSJ 444. NUTRITIONAL ANTHROPOLOGY. (4 Credits)

Examines human nutrition and food systems from comparative, biocultural and evolutionary perspectives. Long-term evolutionary processes are examined within an ecological framework as significant factors affecting human biology and susceptibility to diet-related disease. An emphasis on anthropological methods in nutritional assessment including anthropometry, paleodietary assessment and nutritional participant-observation will provide students with the tools to evaluate human diet from skeletal and fossil collections through contemporary cross-cultural populations. CROSSLISTED as ANTH 444.

Prerequisites: ANTH 240 with C or better or ANTH 330 with C or better

Equivalent to: ANTH 444

FCSJ 454. *INTERNATIONAL PERSPECTIVES ON FOOD SYSTEMS. (4 Credits)

Macro and micro-comparative overview of food systems in at least two different international settings, highlighting the influences of culture, social structure, geography, and economy on food systems. Non-traditional and emerging theoretical critiques of such influences on food systems are highlighted. (Bacc Core Course) (H) (SS) (NC)

Attributes: CSGI – Core, Synth, Global Issues; LACH – Liberal Arts Humanities Core; LACN – Liberal Arts Non-Western Core; LACS – Liberal Arts Social Core

FCSJ 464. FOOD AND ETHNIC IDENTITY: DECOLONIZING FOOD AND OUR BODY. (3 Credits)

This interdisciplinary and comparative course will examine the relationship between food and identity. Food, from its production to consumption, is a powerful symbol of social and cultural meaning. As an expression of identity and subjectivity, food also marks borders between humans and non-humans, plants and animals, nature and culture, tradition and modernity, etc. CROSSLISTED as ES 464. (H)

Attributes: LACH – Liberal Arts Humanities Core

Equivalent to: ES 464

FCSJ 467. CAPSTONE: FOOD IN CULTURE AND SOCIAL JUSTICE. (1 Credit)

Working under the supervision of a Food in Culture and Social Justice faculty person, students further engage with a topic previously explored in FCSJ course work and produce a 5-page paper and public poster, presentation or website that demonstrates critical thinking and writing competencies about food, culture and social justice. Graded P/N.

Recommended: Completion or concurrent enrollment in the last coursework for the FCSJ undergraduate certificate

FCSJ 486. ANTHROPOLOGY OF FOOD. (4 Credits)

The role of food in human cultures, both past and present. Includes discussion of different food procurement styles, social movements and the political economy of food. Looks at the symbolic aspects of food as well as its relationship with the environment. CROSSLISTED as ANTH 486.

Attributes: LACS – Liberal Arts Social Core

Equivalent to: ANTH 486

Recommended: 3 credits of social science.

FCSJ 499. SPECIAL TOPICS. (1-16 Credits)

This course is repeatable for 16 credits.

FCSJ 501. RESEARCH. (1-6 Credits)

This course is repeatable for 16 credits.

FCSJ 502. INDEPENDENT STUDY. (1-6 Credits)

This course is repeatable for 16 credits.

FCSJ 503. THESIS. (1-12 Credits)

This course is repeatable for 999 credits.

FCSJ 505. READING AND CONFERENCE. (1-6 Credits)

This course is repeatable for 16 credits.

FCSJ 506. FOOD PROJECTS. (1-6 Credits)

Graded P/N.

This course is repeatable for 6 credits.

FCSJ 507. SEMINAR. (1-3 Credits)

This course is repeatable for 16 credits.

FCSJ 510. GRADUATE INTERNSHIP. (1-16 Credits)

Opportunities for students to take advantage of off-campus work experiences during regular term sessions for academic credit. Allows students to broaden and deepen their understanding and appreciation of the value of their academic activity. Internship is supervised and evaluated by individual faculty members.

This course is repeatable for 16 credits.

Recommended: 6 credits of FCSJ

FCSJ 522. INTERCULTURAL LEARNING COMMUNITY. (3-6 Credits)

Taught as a learning community combining students, professors and community members to explore contemporary food-related questions in two different countries. Syllabus content will change depending on 1) The countries chosen, 2) The questions that are most of interest to the members of the community. Depending on the year, up to 25% of the time might be spent on the Corvallis campus.

Prerequisites: FCSJ 554 with C or better

This course is repeatable for 6 credits.

FCSJ 544. NUTRITIONAL ANTHROPOLOGY. (4 Credits)

Examines human nutrition and food systems from comparative, biocultural and evolutionary perspectives. Long-term evolutionary processes are examined within an ecological framework as significant factors affecting human biology and susceptibility to diet-related disease. An emphasis on anthropological methods in nutritional assessment including anthropometry, paleodietary assessment and nutritional participant-observation will provide students with the tools to evaluate human diet from skeletal and fossil collections through contemporary cross-cultural populations. **CROSSLISTED as ANTH 544.**

Equivalent to: ANTH 544

Recommended: ANTH 240 or ANTH 330

FCSJ 547. METHODS IN FOOD IN CULTURE AND SOCIAL JUSTICE. (4 Credits)

Exposes graduate students to the methodological approaches and methods used in guiding empirical research on the socio-cultural aspects of food, focusing on vulnerable populations, food security, procurement, foodways, disasters, and climate change. Methodological approaches and methods as evidenced in peer-reviewed publications is the grounding for the course. **CROSSLISTED as ANTH 547.**

Equivalent to: ANTH 547

FCSJ 554. INTERNATIONAL PERSPECTIVES ON FOOD SYSTEMS. (4 Credits)

Macro and micro-comparative overview of food systems in at least two different international settings, highlighting the influences of culture, social structure, geography, and economy on food systems. Non-traditional and emerging theoretical critiques of such influences on food systems are highlighted.

FCSJ 564. FOOD AND ETHNIC IDENTITY: DECOLONIZING FOOD AND OUR BODY. (3 Credits)

This interdisciplinary and comparative course will examine the relationship between food and identity. Food, from its production to consumption, is a powerful symbol of social and cultural meaning. As an expression of identity and subjectivity, food also marks borders between humans and non-humans, plants and animals, nature and culture, tradition and modernity, etc. **CROSSLISTED as ES 564.**

Equivalent to: ES 564

FCSJ 567. AGRI-FOOD MOVEMENTS. (4 Credits)

Investigates the origins and contemporary status of producer and consumer food movements including but not limited to organics, agricultural labor movements, animal welfare, vegetarian and vegan movements, farmer's markets, and permaculture. **CROSSLISTED as ANTH 567.**

Equivalent to: ANTH 567

FCSJ 586. ANTHROPOLOGY OF FOOD. (4 Credits)

The role of food in human cultures, both past and present. Includes discussion of different food procurement styles, social movements and the political economy of food. Looks at the symbolic aspects of food as well as its relationship with the environment. **CROSSLISTED as ANTH 586.**

Equivalent to: ANTH 586

Recommended: 3 credits of social science.

FCSJ 599. SPECIAL TOPICS. (1-16 Credits)

This course is repeatable for 16 credits.