



**FOOD DOESN'T JUST KEEP US ALIVE; IT HELPS DEFINE HOW WE LIVE.** It makes up about a fifth of U.S. private sector jobs, accounts for over half of the land we use and over 80 percent of the water we consume, and connects us every day to a vast network of other people: farmers, processors, cooks, cashiers, ancestors, family, and friends. Loyola's Food Studies students explore food policies and the impact of the industry, and they do it in the world-class food city of New Orleans. And above all, they prepare to shape the food system of the future.

## *Possible Careers:*

- Policymaking
- Food policy advocacy
- Food journalism
- Food criticism
- Food entrepreneurship
- Supply chain logistics

**ATTENDING LOYOLA** means being in the heart of New Orleans. Our campus is located in the city's historic Uptown neighborhood, just a short drive from the Central Business District, the city's hub of innovation, creativity, and strategic thinking. You'll learn to hone your talents in the city named #1 new brainpower city in America and #1 best city in the U.S. for creative professionals.

## COURSES

In addition to the social contexts for our relationship with food examined in Introduction to Food Studies, such as the social, economic, psychological, and cultural impacts of food and cooking on homes, schools, and professions, students will explore courses such as the following:

### **Foundations in Food Systems and Commerce**

This course focuses on the systems that bring food from the field to our plate, how commercial food activities are enmeshed in the larger food system, the characteristics of our current food system, and alternatives that have existed in the past and might exist in the future. Students examine the systems governing food production, distribution, and consumption and use a variety of investigative tools to better understand food systems and commerce.

### **Foundations in Food Culture**

Food is not only nourishment but also a cultural artifact, the product of specific culinary traditions, technical innovations, and aesthetic concerns. This course considers how people use food to define themselves as individuals, groups, and societies and how food itself is shaped by cultural concerns.

### **Sociology of Food and Food Justice**

This class explores key sociological concepts through the lens of food: socialization, power, identities (both individual and national), social status, political economy, social inequalities, gender, social movements, and globalization. The study of food production and consumption allows us to understand the relationships between and among people, food, and cultures and allows us to explore how global capitalism influences our food choices.