



Food is not just a way to stay alive; it's a way to *feel* alive. Food can take us to exotic places, invite us to other cultures, involve us in other people's experiences. When you take a bite of a dish, you're part of something bigger: a ritual, a family, a world. But food is also political. Even where food is abundant, hunger often lurks. Access to food is an urgent justice issue, and Loyola's food studies major prepares students to face that issue in all its complexity. Students learn the systems that bring food from the farm to the plate, the forces that influence food equity, and the culture and industry of food. The food studies major prepares students for careers in fields as diverse as policymaking, food policy advocacy, food journalism, food criticism, food entrepreneurship, and consulting, among others.

This is the place.

People from all over the world come to New Orleans to eat. Along with music and Mardi Gras, the city's distinctive cuisine defines New Orleans in the world's imagination. It also drives our tourism and local economic activity, with the culinary sector accounting for 58 percent of the city's cultural businesses as of 2014. And it's not just restaurants – the Port of New Orleans is the largest site of coffee importation in the United States, and the region's seafood industry is among the largest in the nation.

Through courses and experiential learning opportunities that offer an integrated education in food policy, commerce, and culture, the food studies program produces graduates knowledgeable about the food system as a whole. As part of their coursework at Loyola, students learn from nonprofit and industry leaders at the Second Harvest Food Bank, Edible Schoolyard, Capstone Community Gardens, the NOLA food co-op, Hollygrove Market and Farm, Whole Foods Market, Dooky Chase Restaurant, and others.

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.