



June 2015

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Food Studies News *Spring 2015*

FOOD STUDIES AT HOSTOS COMMUNITY COLLEGE

Over the past two decades, a growing awareness of environmental challenges, social inequities, and public health disparities in the food system has fueled interest in food studies among college students seeking to address these problems through academic and post-graduate careers.¹ Institutions of higher learning are adopting a leadership role to ensure that their students and campus communities are equipped with the necessary knowledge, skills, and experience to successfully lead a movement toward sustainable and equitable food systems. This is the essence of the study of food.

Put simply, food studies explores the relationship between food and many issues, ranging from public health to agriculture, and from food policy to cultural traditions. Clearly, America's "food crisis" is one that encompasses a complex network of identities, ideologies, environments, consumers and industry. As an interdisciplinary field, food studies examines these and other aspects of the food system—from "farm to fork" and everything in-between.

Nationally, many four-year colleges and universities have designed and implemented food studies programs over the past twenty years.² However, there are few-to-no community college programs that offer food studies degrees grounded liberal arts and sciences requirements offering graduates opportunities to transfer directly into four-year baccalaureate programs. Hostos Community College will be among the first in the United States to do so when we launch our Associate in Science Degree program in the 2015-16 academic year.

Food Studies will be a new degree program at Hostos, but there is already much food systems work being done on the college campus! Over past semesters, food studies activities have included the Hostos Garden Market, a healthy food venue run by students and their professor each semester; student presentations about their food-related course projects; screenings of food and health-related documentaries; and hosting prominent thinkers and guest speakers to discuss environmental and social justice issues in the food system.

The Hostos Community College Food Studies Committee, which developed the soon-to-be launched major, has been active in organizing and participating in many food events both on- and off-campus over the past few semesters. Many of these activities have engaged students in participatory learning, public communication, and analytical writing. This newsletter provides a snapshot of our work between December 2014 and May 2015. We hope you enjoy reading and we welcome your feedback: foodstudies@hostos.cuny.edu. (You can also "like" us on Facebook: [Hostos Food Studies](#).)

¹ Nestle, M. 2010. "Writing the Food Studies Movement." *Food, Culture and Society* 13 (2): 139.

² The Association for the Advancement of Sustainability in Higher Education; The Sustainable Agriculture Education Association; and the Association of Collegiate Schools of Planning.

COURSE-RELATED AND ON-CAMPUS EVENTS

***Intro to Food Studies* Students Present before College Administration and Supporters, December 2014**

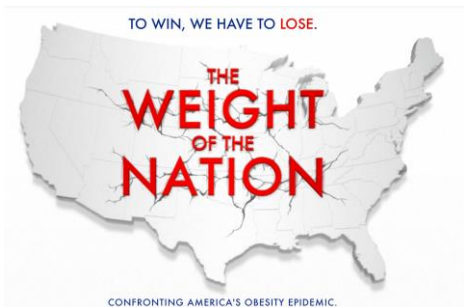
Introduction to Food Studies (FS 101) is the first core course in what will become the Associate in Science in Food Studies program at Hostos. The course was offered for the first time in Fall semester 2014. Designed and taught by Dr. Kristin Reynolds, Adjunct Assistant Professor, Natural Sciences Department, the course provides students with a grounding in food systems, food justice, and the interdisciplinary field of food studies. As a final assignment in the Fall 2014 course, students wrote a ten-page term paper about a food system topic framed through a social justice lens and presented their work through individual PowerPoint presentations. Two students, William Nuñez and Elijah White, also volunteered to deliver their presentations before a small group of Hostos administrators and external supporters at the end of the term. Nuñez' presentation on food security and food justice and White's presentation on food miles were well received as they explained their critical understanding of food politics and environmental issues. Their presentations were followed by an informal discussion about the course and the possibilities for the convening power of food to help students advance in their college and post-graduation careers. *Introduction to Food Studies* will be offered again in Fall 2015. (See below for course details.)

***Weight of the Nation* Film Festival, March 2015**

Iris Mercado

On March 17th Dr. Iris Mercado, Assistant Professor, Education Department and Coordinator, Health Education Unit and the Health and Nutrition student club hosted a screening of the HBO series *Weight of the Nation*. The documentary consists of four parts—"Consequences;" "Choices;" "Children in Crisis;" and "Challenges"—which explore the obesity epidemic in the United States. The series is a presentation of HBO and the Institute of Medicine (IOM), in association with the Centers for Disease Control and Prevention (CDC) and the National Institutes of Health (NIH), and in partnership with the Michael & Susan Dell Foundation and Kaiser Permanente.

Obesity contributes to several leading causes of death, nationally, and a majority of U.S. adults are overweight or obese. These realities underscore the importance of understanding the dynamics of obesity at a national level and taking steps to manage these challenges in one's own life and community. A discussion about these issues with guest speakers Candida Bidó and Anita Reyes from the New York City Department of Health and Mental Hygiene, Bronx District Public Health Office followed the film screenings. An audience of 160—mostly Hostos students and faculty— attended the event, and information about health and nutrition was also distributed to participants throughout the day. This is the second semester that Hostos has screened *Weight of the Nation* and we plan to present it again in the Fall 2015 semester.



Dismantling Racism in the Food System, Guest Lecture by Eric Holt-Giménez, March, 2015
Elyse Zucker and Kristin Reynolds

Also on March 17th, Eric Holt-Giménez, Executive Director of Food First/Institute for Food and Development Policy, delivered a talk entitled “Dismantling Racism in the Food System” as part of his tour to commemorate the 40th anniversary of the organization. Students, faculty, staff, and community members gathered at the evening event to hear Holt-Giménez, who provided timely, relevant and illuminating information about how food systems are built on racism, colonialism, and exploitation. These structures drive injustices, he explained, such as lack of access to fresh, healthy, and affordable food; low wages in the food sector; and public health disparities related to diet. People of color in low-income communities throughout the world often experience the brunt of these systems.



Guest lecture by Eric Holt-Giménez.

Holt-Giménez also made clear to an audience of about 60 attendees that movements to address racism in the food system are omnipresent, and he offered insight about how to advocate for, and implement change. He argued that initiatives to dismantle racism—which, he argued, must lie at the heart of many food system injustices—would not only provide nourishment for the body, but freedom for the soul. It was an honor to host Holt-Giménez at Hostos as the first in our Food Studies event series this spring and we look forward to future dialogues with Food First. (For more information: www.foodfirst.org.)

Food Chain\$ Film Screening, April 2015
Kristin Reynolds

“Public interest in food systems issues continues to expand each year, yet there is comparatively little interest in the hands that pick our food.” So reads the official description of *Food Chain\$*, a critically-acclaimed film produced by Sanjay Rawal that seeks to help change this reality. The 2014 film examines human rights and labor issues in the U.S. food system and focuses on the Coalition of Immokalee Workers or CIW, an organized group of tomato pickers from Southern Florida, who are “revolutionizing farm labor advocacy.”

The Hostos Food Studies committee hosted a screening of *Food Chain\$* on April 14, with students in several classes packing the room. Lilbeth de la Cruz, a student in Dr. Sarah Hoiland’s anthropology course (ANT 101) wrote the following reflection on the film:

“One take away from the documentary...that caught my attention was the minimum wage farmers were receiving. I was not aware of this up until it was brought up to my attention. According to the documentary, farm[workers] have been victim of exploitation ... [and experience] hunger in order to get through their day. Many individuals like myself are not aware of where the food we consume comes from...In my English class [we are reading] *The Pleasure of Eating* [by] Wendell Berry. [He] mentions how ‘we still (sometimes) remember that we cannot be free if our food and its sources are controlled by someone else.’ In other words the reason why so many consumers are not aware of what they eat is mostly because many the information is not put out to the public.”

If lack of consumer awareness is indeed part of the reason that labor injustices persist in our agricultural system, Lilbeth’s reflection suggests that films like *Food Chain\$* are helping to close this knowledge gap, with possibilities for consumer-farmworker solidarity and actions for change.

About Hostos

Hostos Community College is an educational agent for change, transforming and improving the quality of life in the South Bronx & neighboring communities since 1968.

Hostos offers 27 associate degree programs & 2 certificate programs that facilitate easy transfer to The City University of New York (CUNY) 4-year colleges or baccalaureate studies at other institutions.

The College also has an award-winning Division of Continuing Education & Workforce Development.

Hostos Community College is part of CUNY, the nation's leading urban public university serving more than 500,000 students at 24 colleges.

Food Systems at 2015 Earth Day Celebration, April 2015

Zvi Ostrin and Flor Henderson

Every year the Natural Sciences Department joins with people around the world in organizing a series of activities to celebrate Earth Day (April 22nd). Faculty and students contribute to the event with presentations, student posters, and field trips open to the college community. While some posters and presentations focus on topics promoted by the United Nations, Hostos' Earth Day Celebration also highlights many other matters of environmental concern, ranging from global issues and environmental ethics, to local issues that specifically impact New Yorkers.

This year's event ran for four days and attracted over 1,000 members of the Hostos community, as well as guests from other CUNY campuses and the New York metropolitan area. Earth Day participants enhanced their understanding of the environment by attending a broad variety of events: lectures, panel discussions, student poster presentations, in-class teach-ins, digital stories, and videos. Three well-attended panel discussions brought together scientists, community activists, and concerned citizens in dialogue about important environmental issues: the risk of genetically modified organisms (GMOs), the effects of technology, and local environmental threats. Students also presented their food systems work. See the boxes below for more details about these activities.

Earth Day Panel Discussion on Genetically Modified Organisms (GMOs)

Clara Nieto-Wire and Flor Henderson

This year's Earth Day Celebration, organized by the Natural Sciences Department, was the platform for a panel on Genetically Modified Organisms (GMOs) organized by Dr. Clara Nieto-Wire (Mathematics Department) and Hostos' General Education Committee. The goal was to educate the college community about GMOs, which are organisms whose genetic material has been altered using laboratory-based genetic engineering techniques. GMOs have found a wide range of applications in our society, from agriculture to medical research. Although there are benefits associated with the use of GMOs, many people question the risks and environmental constraints attached to their introduction into environmental systems.

The GMO panel at the Earth Day Celebration included Felix Cardona (Office of Academic Affairs); Damaris Lang and Vyacheslav Dushenkov (Natural Sciences Department); Claude Fernandez (Business Department); Edme Soho (Mathematics Department); Jarek Stelmark (Allied Health Department); Renuka Sankaran (Department of Biological Sciences at Lehman College), and Elizabeth Ann Glass Geltman (Program Director for the Environmental and Occupational Health Sciences at the School of Urban Public Health at Hunter College and the City University of New York School of Public Health). Panelists offered interdisciplinary perspectives focusing on the multiple applications of GMOs, the implications and the pros and cons of introducing GMOs in today's society. The panel was moderated by Claude Brathwaite, Project Administrator of the New York City Louis Stokes Alliance for Minority Participation in Science, Technology, Engineering and Mathematics (LSAMP). The event was attended by over 140 people and effectively generated great interest among the audience of students, faculty, staff and visitors.

Earth Day Student Presentations on Food Related Science Research

Flor Henderson

Science majors taking *General Biology I* (BIO 210) with Dr. Flor Henderson, Associate Professor, Natural Sciences Department, presented results of their semester-long undergraduate research projects. The selected topics were related to Food Studies: "The Food Pyramid;" "World Famine;" "The Green Revolution;" "Genetically Modified Crops;" "Genetically Modified Animals;" "The Dust Bowl of the 1930's;" "Farmers Markets;" and "Green Energy: Are Plants for Food or Fuel?" The aims of this class exercise were to connect course content with current biological, environmental and agricultural realities. Students applied General Education competencies such as reading, critical thinking, written and oral communication, and global citizenship to develop their work. In a wider perspective, the project was intended to enhance students' awareness about emerging challenges affecting urban communities and food resources, and encourage students to ponder the impact of social and cultural practices in modern society. Twenty students presented their work to the college community. This activity is conducted in Dr. Henderson's course every semester with themes of current interest.

“Studying Food at Hostos” Campus Event, April 2015

On April 30th the Food Studies committee organized a student-center event, “Studying Food at Hostos.” Students in Dr. Flor Henderson’s *Plants and Society* course presented their food-related projects and Dr. Elyse Zucker and her students ran the spring semester Hostos Garden Market. Drs. Christine Caruso and Kristin Reynolds advised students about the new Food Studies degree program and upcoming summer and fall Food Studies courses. Also on hand were our new Food Studies handbags and bookmarks! (Pictured here with Natural Sciences Department staff.) More detailed descriptions of the day’s events are included below.



Celebrating the Plants in Our Lives and Our Cultural Heritage

Flor Henderson

Plant-related food traditions and healing practices are ingrained in the daily lives of members of the Hostos Community. This spring semester, students taking *Plants and Society* (BIO 120) with Dr. Flor Henderson conducted primary research seeking information about food and home remedies from selected geographical regions represented in the College population.

Participating students interviewed their peers, faculty, and staff. The aims were to motivate students’ learning by applying and practicing acquired knowledge; to demonstrate the relevance of botanical and ethnobotanical knowledge in today’s multicultural societies; to facilitate inter-cultural and inter-generational communication within members of the college community; and to enrich the personal knowledge and validation of traditional and cultural practices. This pedagogical activity consisted of the application of basic botanical knowledge, ethnobotanical knowledge, and phytogeography to real life events.

Twenty-two students interviewed informants from thirteen countries: Bangladesh, Belize, Colombia, Cuba, Ecuador, Ghana, Honduras, India, Italy, Nigeria, Peru, Poland, and Trinidad and Tobago, and students shared their results through poster presentations that they created. The research experience and oral presentation contributed to enhancing their academic formation in competencies such as reading, writing, oral communication, and global citizenship. This class activity takes place every semester including selected countries from the more than 120 countries represented in the Hostos community.



Students presenting their work, April 30

The Hostos Garden Market

Elyse Zucker

The Hostos Garden Market (HGM) was held April 30th, 2015 in the Memorial Gardens between the B and C buildings on the Hostos campus. The market is run by Dr. Elyse Zucker (Associate Professor, English Department) and students in the service learning section of her *Expository Writing* course (ENG 110). This semester, as in past semesters, the course was centered on the theme of agriculture and social justice. As part of their service learning, students promoted the market to the Hostos and local community members as well as operated it and wrote about it. At the market the students, who worked in groups throughout the semester, distributed a brochure that the class had compiled in which each group included a section of the research they did on their respective topics of “agroindustry vs. agriculture;” “processed vs. unprocessed food,” “food deserts” or “farmers’ markets.” This semester, the HGM, in sync with the season, sold primarily a variety of organic soups made by chefs in a cooking lesson attended by some of the students in the class. The students distributed the soup recipes and read about relations between food traditions, culture and well-being. Many of the students intend to make the soups at home and teach others to do the same. Students also wrote reflective pieces about their experience running the market in relation to the themes of agriculture and social justice studied throughout the semester.

The students’ work and the Hostos Garden Market have garnered attention from several local news sources, and have been featured on local news channels. (See below.) One of Dr. Zucker’s *Expository Writing* sections in Fall 2015 will also focus on food. See below for more information about this course.



Hostos Garden Market, April 30

Photo credit: Angel Flores & Jewel Wong

PARTICIPATION IN OFF-CAMPUS FOOD STUDIES EVENTS

Although Hostos Community College will be among the first community colleges in the country to offer an Associate in Science degree program in Food Studies, Hostos is joining many other CUNY campuses and four-year institutions in New York City and nation-wide that focus on food systems issues. During the Spring 2015 semester, Hostos students, faculty, staff, and other representatives participated in numerous off-campus meetings and events to learn about work at other campuses; participate in academic and policy-oriented food systems networks; and share our experiences with colleagues city- and nation-wide. A selection of these is summarized below.

CUNY-wide events

CUNY “Food Talks”

As food systems research and education has expanded throughout the City University of New York, faculty, researchers, staff, and students have found it increasingly important to strengthen connections between food education and research at CUNY campuses throughout the city. To address this interest, The New York City Food Policy Center, in collaboration with faculty and staff at numerous CUNY campuses, convenes CUNY-wide dialogues on teaching, research and service on food and food policy at the City University of New York. The overarching goal for these meetings is to provide opportunities for the growing number of faculty, staff, and advanced students working in food policy at CUNY to meet each other, exchange information, and explore possible areas of collaboration across campuses and departments.

The spring semester meeting was held on May 1 at the New York City College of Technology in Brooklyn. The theme for the meeting was "Institutionalizing Sustainable Food at CUNY: Identifying Challenges of Teaching Food and Developing Solutions." Small group discussions focused on institutional purchasing; pedagogy and workforce development; urban agriculture; and food justice and food policy. The meeting was followed by a delicious lunch prepared and served by culinary arts students at the NYC College of Technology...just one of the many pleasures of engaging in the study of food!

CUNY affiliates may contact: info@nycfoodpolicy.org for more information about future meetings.

Food Policy for Breakfast

To help expand knowledge about key food policy topics, The New York City Food Policy Center at Hunter College hosts a “Food Policy for Breakfast” Seminar Series regularly throughout the academic year. Among topics this spring were “Race, Racism and Food Justice: Advancing a More Equitable Food System in New York City,” and “Toward a Global Urban Food Policy Pact,” a discussion with Barbara Turk, Director of the Mayor’s Office of Food Policy of the City of New York.

See the NYC Food Policy Center website for information about this and other up-coming events:
<http://nycfoodpolicy.org/>

New York City and National Events

Healthy Food Retail Networking Group Meeting, February 2015

The Healthy Food Retail Networking Group is a citywide collaboration of over 40 public and private sector organizations working in food systems and public health. A key goal of the network is to coordinate efforts of healthy food retail practitioners and advocates to improve the food landscape throughout New York City. Throughout the year, the HFRNG provides practitioners and advocates opportunities to meet, share, and learn at events such as fresh food retail summits and quarterly meetings, and through communications with those working in the field.

Dr. Kristin Reynolds, Food Studies Program Consultant, represented Hostos Community College at the HFRNG Winter Quarterly meeting, held on February 25. The theme of the meeting was “Increasing Food Access through Policy and Advocacy.” Presentations by panelists Molly Hartman, Senior Advisor for Food Policy, Office of the Deputy Mayor for Health and Human Services; Dr. Nicholas Freudenberg, Faculty Director of The New York City Food Policy Center; and Jon Stepanian, President and CEO of Community Solidarity, Inc. were followed by a participatory discussion about the evolution of the network and best strategies to increase access to healthy food in New York City and beyond.

For more information about the network and future events contact: healthyfoodretail.nyc@gmail.com

Just Food Conference, March 2105

Flor Henderson and Kristin Reynolds



Food Studies committee members and students attended the Just Food conference on Sunday, March 15 at Teacher’s College, Columbia University. This annual event, hosted by the New York City-based non-profit Just Food, draws community-based food and agriculture activists, non-profit leaders and staff, academics, policy makers, and others from around the city and United States. The conference provided Hostos students and faculty the opportunity to learn about current thinking and advocacy on far-reaching food justice issues including food access, food chain workers’ rights, and racial justice in the food system, as well as the opportunity to enhance their skills related to urban agriculture, fundraising, evaluation, and other topics.

Seven students were sponsored to attend the conference along with food studies committee members. Student participants were: Behar Brody; Francisco Contrera; Sierra Lebron; Melissa McIntosh; Shana Santana; Michelle Strasberg; and Dalia Tapia;

Here are some of the things Hostos students had to say about their experience:

“When Professor Henderson asked me if I would like to be attending the conference... I was sure I would taste great food, but another something that I experienced at the conference was more interesting: I noticed that the food [does] not just exist on a plate. I discovered variety subjects related with food that I had never known before such as pedology [the study of soils]. I can say that [the] Just Food conference changed my point of view on food. Now I see the food as an important field [of study] rather than a just dinner on my plate.”

— *Bahar Brody, student of Dr. Flor Henderson*

"I found the Just Food conference to be very important for myself and for the community at large. I was reminded that issues surrounding food don't only affect certain people who work within the many areas of the food industry, they really affect us all. It was enlightening to hear about the ways in which the food movement is not one singular movement but encompasses the fight for workers' rights, gender and race equality, and economic equality. Learning about the struggles and the successes of the food movement inspired me to become more involved and see it for what it really is: a movement for the progress of human rights all over the world." — *Michelle Strasberg, student of Dr. Flor Henderson*

"The Just Food Conference was very informative and relevant to what is happening in today's agricultural world. This conference reassured me with my continued decisions about eating clean and becoming a part of a community that is also agriculturally-conscious." — *Shana Santana, student of Dr. Elyse Zucker*

"I loved the Food Conference at Columbia University. I meet a fun range of people whom I still talk to now about food. It is great to have meet people who want to talk about our relationship with food. I went to a lecture about Hydroponic and Aquaponic farming. I learned there is the biggest aquaponic farm right here in New York in Brooklyn. Professor Henderson was also at the lecture for Hydroponics and Aquaponics...I loved learning more about how to grow food in a way that could be possible for an urban environment. I would love to be a part of the Hostos Hydroponics Garden. I loved the Columbia Campus; the classrooms were so impressive. The Columbia Campus made me excited to continue learning so I can get into a beautiful college campus like Columbia." — *Sierra Lebron, student of Dr. Elyse Zucker*

It's clear that participation in this event was a valuable educational experience for students; It also gave Food Studies committee members the opportunity to connect with other food systems professionals and advocates right here in New York City. We hope to attend again as a Hostos Food Studies contingency in 2016!

For more information about Just Food and the annual conference see: www.justfood.org

University Food Policy Collaborative of NYC

The University Food Policy Collaborative of NYC is a network of food policy- focused faculty, students and staff from learning institutions city-wide, including CUNY, Teacher's College, Columbia University, NYU and The New School. The Collaborative met twice this semester. Hostos Food Studies committee members attended the meeting on May 26th, hosted by The New School.

The topic of the May meeting was institutional food service and procurement in higher education. Presenters Ed Verdi, Senior Director of Business Operations, and Jessica Roberts, Director of Sustainability and Campus Operations at The New School discussed the evolution of the School's sustainable dining and food procurement policies, which began to take shape in 2008/9 and which now follow many of the guidelines set forth by the national Real Food Challenge (an organization that aims to shift "\$1 billion of existing university food budgets away from industrial farms and junk food and towards local/community-based, fair, ecologically sound and humane food sources—what [it calls] "real food"—by 2020)." Over the past six years The New School has become a national leader in sustainable and regional institutional food procurement, and the discussion at the May 26th Collaborative meeting explored how other institutions might implement similar programs tailored to their student body and budgetary realities.

For more information about the Collaborative contact: info@nycfoodpolicy.org

Agriculture, Food, and Human Values Society and the Association for the Study of Food Conference, June 2015

With the Spring semester's course work and grading completed at Hostos, Drs. Christine Caruso (Behavioral and Social Science Department), Flor Henderson (Natural Sciences Department), Kristin Reynolds (program consultant), and Elyse Zucker (English Department) are preparing to attend the combined annual meetings of the *Agriculture, Food, and Human Values Society* and the *Association for the Study of Food*, to be held from June 24-28 at Chatham University in Pittsburgh, PA. The national conference convenes food systems scholars and students from around the United States to discuss emerging thinking in the fields of food studies and agrifood systems.

The theme of this year's meeting is "Bridging the Past, Cultivating the Future: Exploring Sustainable Foodscapes." Dr. Zucker will discuss the Hostos Garden Market service learning project in her presentation "Organic Soup, Social Justice and Expository Writing: Utilizing Service Learning to Teach the Writing Process and Agricultural Processes in an Inner City College." Drs. Christine Caruso and Kristin Reynolds will present on their food access and urban agriculture research, respectively, as part of a session entitled *Food Fixes The City: Urban Agricultural Solutions*. Dr. Reynolds will also present as part of a roundtable session on *Teaching About Food Systems: Successes and Challenges* with food systems educators from around the United States.

More information about the conference is at: <http://falk.chatham.edu/foodconference/>

MEDIA COVERAGE

Even before the launch of the Associate in Science (A.S.) degree in Food Studies, Hostos has already been making headlines. A few of these include:

- A widely circulated article in the New York Times: "Hostos College in Bronx to Offer a Food Studies Program" by Winne Hu (January 27, 2015)
(URL: http://www.nytimes.com/2015/01/28/nyregion/hostos-college-in-bronx-to-offer-a-food-studies-program.html?_r=1)
- An article about the Food Studies program and the Hostos Garden Market in The Atlantic "The Rise of Food Studies Programs" by Emma Cosgrove (June 1, 2015)
(URL: <http://www.theatlantic.com/education/archive/2015/06/the-rise-of-food-studies-programs/394538/>)
- A feature about the Food Studies program on local news channel News 12, Bronx: "Bronx College to Offer New Food Studies Program" (January 30, 2015)
- A feature about the Hostos Garden Market on News 12, Bronx: "Hostos Students Grow Organic for New Green Market" (April 15, 2015)

We look forward to many more stories to come!

SUMMER AND FALL FOOD STUDIES COURSES

If you are a current or in-coming Hostos student and you've enjoyed reading about some of the exciting food studies work happening on campus, consider registering for one or more of the courses that are offered this summer and fall.

Course titles and key registration information are provided on the pages below. We encourage you to discuss these with your advisors or contact each instructor directly for more details and to register for these courses. *We hope to see you in class!*

Summer 2015 Courses

Plants and Society

BIO130/BIO131

Instructor: Dr. Flor Henderson

3 credits lecture, 1 credit lab

Prerequisites: BIO110/111; ENG 091 or ESL 091

Dates: June 8 – July 29

Lecture: Monday/Wednesday, 9:30 am– 12:15 pm

Lab: Tuesday/Thursday, 9:30 -11:20 am

For more information about this course contact your advisor or email

fhenderson@hostos.cuny.edu



Student in Flor Henderson's

Plants and Society course

Organic Chemistry II

CHE320

Instructor: Dr. Debasish Roy

3 credits lecture plus 1 credit recitation

Prerequisites: CHE 310/CHE 312

Dates: June 7 - July 29

Lecture: Tuesday/Thursday, 9:30 am -12:15 pm

Recitation: Tuesday/Thursday, 12:30-1:20 pm

Organic Chemistry II Laboratory

CHE 322

Instructor: Dr. Debasish Roy

3.5-hour lab

Prerequisite: CHE 310/CHE 312

Date: June 7 - July 29

Lab: Tuesday/Thursday, 1:30 pm - 5:00 pm

For more information about these chemistry courses contact your advisor or email
droy@hostos.cuny.edu



Student in Flor Henderson's

Plants and Society course

Fall 2015 Courses

NEW COURSE

Introduction to Food Studies

FS 101

Instructor: Dr. Kristin Reynolds

3 credits

Prerequisites: ENG 091; ENG 092

Co-requisites: ENG 110 [Dr. Zucker's service learning section recommended] OR Composition 110

- Section 215-A (40739): Monday, Wednesday, 9:30-10:45 am
- Section 415-A (70174): Monday, Wednesday, 12:30-1:45 pm

Course Description

This course provides students with fundamental knowledge of the food system and all of its parts (including agricultural production, consumption, regional environments, public health, and food and agricultural policies). The course begins with an overview of food systems and the field of food studies and progresses through in-depth examination of the food system from a social science lens and a social justice framework. It also examines alternative food movements and includes examples of community groups working to improve the food system in New York City. The final sessions of this course are dedicated to discussions about employment in the food sector and academic fields of study that address aspects of the food system.

This course is open to Liberal Arts majors and other majors with free electives. It is also a required course in the new Food Studies major, to be launched at Hostos in the 2015/16 academic year. **For more information about this course contact your advisor or email kreynolds@hostos.cuny.edu**

NEW COURSE

Botany of Food

BIO 250

Instructor: Dr. Flor Henderson

4 credits, 6 hours (3 lecture; 3 lab)

Pre-requisite: BIO210 and/or CHE210, BIO120

Lab: Monday 9:30 am-12:15 pm

Lecture: Wednesday 9:30 am-12:15 pm

Course Description

The focus of this course is the study of plants as main source of food for humanity. It includes an in depth study of the history of domestication, nutritional value, propagation and cultivation of the most commonly consumed and commercialized plants in urban settings. The botanical classification, morphology, anatomy, physiology, reproduction and phytogeography of these domesticated crops is studied. Urban repositories of botanical knowledge (botanical gardens, community gardens, rooftop gardens, vertical gardens, and hydroponic gardens) are discussed as novel adaptations to life in urban settings. Social implications associated with contemporary crop production, society's nutritional needs, and cultural traditions are also analyzed.

This course is recommended for students interested in a major in Food Studies at Hostos. **For more information about this course contact your advisor or email fhenderson@hostos.cuny.edu**

Fall 2015 Courses, continued

Expository Writing

ENG 110 - Service Learning Section: 316-A*

Instructor: Dr. Elyse Zucker

3 credits

Prerequisites: Passing CUNY/ACT reading and writing tests; or exemption

Section 316-A:* Tuesday/Thursday, 11 am -12:15 pm

Section Description

Dr. Zucker's English 110-316A Service Learning section of Expository Writing (T/TH 11:00 am - 12:15 pm) will be centered on the theme of agriculture and food justice. Students will learn and write about food deserts, social justice and the importance of participating in agricultural processes. As part of their service learning requirements, students will run the Hostos Garden Market as well as promote it. They will research topics related to it, and share, in a variety of ways, what they learned with the Hostos and local communities.

*This section of Expository Writing is recommended for students interested in a major in Food Studies at Hostos. **For more information about this course contact your advisor or email ezucker@hostos.cuny.edu**

Nutrition

HLT 215

Instructor: Dr. Iris Mercado

3 credits

Pre-requisite ENG 110

Tuesday/Thursday 12:30-1:45 pm; Wednesdays 9:30 am- 12:15 pm and totally online*

*This section of Nutrition is recommended for students interested in a major in Food Studies at Hostos. **For more information about this course contact your advisor or email imercado@hostos.cuny.edu**

**PROFESSIONAL FOOD CLASSES AT HOSTOS
(THESE COURSES ARE NOT PART OF THE FOOD STUDIES ASSOCIATE DEGREE)**

**Hostos Community College Continuing Education and Workforce Development Department
Food Certificate Programs:**

- Food Protection certificate program
- *New* 8-week certificate program in Culinary Arts

Call 718-514-7534 for details about certificate programs.

Newsletter contributors:

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The Food Studies Associate in Science degree is a program of the Natural Sciences Dept. and supported by the Office of Academic Affairs.

Additional support provided by:

- The Laurie M. Tisch Illumination Fund
- The Clark Family Fund
- United States Department of Agriculture

ABOUT THE FOOD STUDIES ASSOCIATE IN SCIENCE PROGRAM AT HOSTOS

The **Associate in Science (A.S.) degree in Food Studies** will be launched in 2015/16. The curriculum consists of 60 credits, including Common Core courses required by the City University of New York; six core Food Studies courses, including a course in food studies career practices and a food studies capstone; and a required internship with a New York City non-profit, for-profit, or government agency involved in some aspect of the food system.

During their first two semesters, students select a track in one of four areas: *food policy; social issues; health and nutrition; or environment and sustainability*. Students then select from among pre-approved electives to fulfill graduation requirements. Tracks prepare graduates to transfer into related four-year bachelor's programs in food studies and related fields such as political science, urban studies, nutrition, and environmental studies.

The Food Studies degree program is also designed to help students gain critical thinking skills and broad familiarity with citywide, regional, national, and international food systems issues. This will position graduates for employment the growing “good food jobs”³ sector and prepare them to lead food systems change in their own communities and beyond.

For more information about the Food Studies Associate in Science program or enrollment in Summer and Fall 2015 courses at Hostos, contact us via email at foodstudies@hostos.cuny.edu or by phone:

Para mas información acerca del Asociado en Ciencias del Programa Food Studies o para inscribirse en los cursos en el verano y el otoño en Hostos, escribanos a foodstudies@hostos.cuny.edu o al teléfono:

- Dr. Felix Cardona, Dean, Office of Academic Affairs (718) 518-6664 (English)
- Mariela Olivier, Assistant to the Dean, Office of Academic Affairs (718) 518-6899 (English/Español)
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³ “Good food jobs” are jobs that pay a living wage, offer safe working conditions, promote sustainable economic development, and make healthier food more accessible to all. (*Jobs for a Healthier Diet and a Stronger Economy: Opportunities for Creating New Good Food Jobs in New York City*. 2013. New York City Food Policy Center at Hunter College and the New York School of Public Health.)