Category I Proposal Transmittal Sheet
Submit proposals to: Office of Academic Planning and Assessment
110 Kerr Admin — Oregon State University

For instructions, see http://oregonstate.edu/ap/curriculum/cati.html. Please attach Proposal, Library Evaluation (performed by the library), Liaison Correspondence, Faculty Curriculum Vitae, and Budget Sheets, as appropriate.

Check one:

Full Proposal
- [ ] New degree program
- [x] New certificate program or administrative unit
- [ ] Major change in existing program
- [ ] Establishment of a new College or Department

Abbreviated Proposal
- [ ] Rename of an academic program or unit
- [ ] Reorganization – moving responsibility for an academic program from one unit to another
- [ ] Merging or splitting an academic unit
- [ ] Termination of an academic program or unit
- [ ] Suspension or reactivation an academic program or unit

For proposals to establish a new center or institute, contact the Research Office (737-3437).

For requests to offer existing certificate and degree programs at new locations, use the New Location Request Form available on the Web: http://www.ous.edu/aca/aca-forms.html

Title of Proposal: Effective Date:
Food in Culture and Social Justice Undergraduate Certificate 4-1-12

Department/Program: College:
 Anthropology Liberal Arts

I certify that the above proposal has been reviewed and approved by the appropriate Department and College committees:

[Signature] [Date]
Sign (Dept Chair/Head; Director) Sign (Dean of College)

[Signature] [Date]
Print (Department Chair/Head; Director) Print (Dean of College)
1. Review - College Approver - Liberal Arts

Approved by Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, May 20, 2011 4:25pm

Comments
Sarah Williams (College Approver - Liberal Arts) May 20, 2011 4:25pm
This proposal has been reviewed by Academic Programs and is ready for submission to Budgets and Fiscal Planning.

2. Review - Curriculum Coordinator

Approved by Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, May 20, 2011 4:27pm

Comments
Sarah Williams (Curriculum Coordinator) May 20, 2011 4:27pm
This proposal has been reviewed by Academic Programs and is ready for submission to Budgets and Fiscal Planning. SW

3. Review - Budgets and Fiscal Planning Committee

Approved by Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, June 7, 2011 8:48am

Comments
Sarah Williams (Budgets and Fiscal Planning Committee) June 7, 2011 8:48am
This proposal has been approved by the Budgets and Fiscal Planning Committee and is ready for Curriculum Council review. (SW)


Approved by Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, June 7, 2011 8:48am

Comments
Sarah Williams (CC Rep - Liberal Arts (A-L)) June 7, 2011 8:48am
This proposal has been approved by the Budgets and Fiscal Planning Committee and is ready for Curriculum Council review. (SW)

5. Review - Curriculum Council Chair

Sent Back by Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, October 18, 2011 2:32pm

Comments
Sarah Williams (Curriculum Council Chair) October 18, 2011 2:32pm
Returning proposal to Originator for revision. SW

6. Originator Response

Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, October 24, 2011 9:05am

Comments
Sarah Williams October 24, 2011 9:05am
We've removed the post bac certificate and specified that the undergraduate and graduate certificates must be taken in conjunction with a degree program.

7. Review - Curriculum Council Chair

Sent Back by Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, October 24, 2011 9:12am

Comments
Sarah Williams (Curriculum Council Chair) October 24, 2011 9:12am
Returning for clarification from Administrator. SW

8. Originator Response

Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, October 24, 2011 9:21am
Comments
Sarah Williams October 24, 2011 9:21am
The comments in the box Number Six box above were made by JOAN GROSS, not Sarah Williams, but
this happens when the Administrator returns a proposal. With apologies. Sw

9. Review - Curriculum Council Chair
Sent Back by Michael Bailey Professor / Sch Elect Engr/Comp Sci, November 10, 2011 2:15pm
Comments
Michael Bailey (Curriculum Council Chair) November 10, 2011 2:15pm
Sent back for revision

10. Originator Response
Joan Gross Professor / Anthropology Department, November 14, 2011 11:12am
Comments
Joan Gross November 14, 2011 11:12am
I have clarified that this program focuses on humanities and social science approaches to food. I also
included the team taught Food Systems course in the College of Agriculture as a core course which ups
the total credits to 32. This wasn't included earlier because there was talk of it being a Graduate only
class, but I see that it is being offered in the spring as ANS/AREc/IPSI/FST/NUTR/RS 499/599. It will
strengthen the interdisciplinary nature of the program at both undergraduate and graduate levels.

11. Review - Curriculum Council Chair
Sent Back by Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, November 15, 2011
8:41am
Comments
Sarah Williams (Curriculum Council Chair) November 15, 2011 8:41am
Returning to Originator, at her request, for additional revision. SW

12. Originator Response
Joan Gross Professor / Anthropology Department, November 28, 2011 4:39pm
Comments
Joan Gross November 28, 2011 4:39pm
We changed the name to "Food in Culture and Social Justice" to clarify that the certificate deals with food
within its cultural context. We removed the Anthropology of Food which has become a grad only class
and added Food Systems: Local to Global which is being developed as a slash class. This reduces the
number of credits to 28. I added Sarah Cunningham and Lisa Price as contacts since I will be out of the
country winter term.

13. Review - Curriculum Council Chair
Approved by Michael Bailey Professor / Sch Elect Engr/Comp Sci, November 30, 2011 3:32pm

14. Review - Academic Programs
Sent Back by Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, January 10, 2012 2:31pm
Comments
Sarah Williams (Academic Programs) January 10, 2012 2:31pm
Returning to Originator for revisions suggested as part of the approval process of the Curriculum Council
on January 9, 2012.

15. Originator Response
Sarah Cunningham Applied Anthropology, January 27, 2012 11:57am
16. Review - Academic Programs

Sent Back by Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, February 2, 2012 9:05am

Comments

Sarah Williams (Academic Programs) February 2, 2012 9:05am
Returning to Originator to attach revisions. SW

17. Originator Response

Sarah Cunningham Applied Anthropology, February 2, 2012 9:37am

Comments

Sarah Cunningham February 2, 2012 9:37am
Updated proposal document attached

18. Review - Academic Programs

Sent Back by Sarah Williams Coord-Curriculum / Acad Prgms/Assess/Accred, March 7, 2012 12:27pm

Comments

Sarah Williams (Academic Programs) March 7, 2012 12:27pm
Returning to Originator for proposal editing. GB

19. Originator Response

Sarah Cunningham Applied Anthropology, March 7, 2012 12:36pm

Comments

Sarah Cunningham March 7, 2012 12:36pm
Thank you for the opportunity to correct the credit hours discrepancy before tomorrow's meeting of the Faculty Senate.

20. Review - Academic Programs

Approved by Gary Beach Coord-Curriculum / Acad Prgms/Assess/Accred, May 7, 2012 9:27am

Comments

Gary Beach (Academic Programs) May 7, 2012 9:27am
On May 3, 2012, the OUS Provosts' Council approved this Undergraduate Certificate proposal. This is the final approval/action date for this proposal. [Note: The OUS Provosts' Council is now the final approval step for new certificate program proposals.]

The CIP number for this new Undergraduate Certificate program is: 450204.

The effective term is: Summer Term 2012

--Gary

21. Review - Catalog Coordinator

Approved by Larry Bulling Program Technician 1 / Office of the Registrar, May 10, 2012 10:24am

Comments

Larry Bulling (Catalog Coordinator) May 10, 2012 10:24am
Associate registrar must assign a major code before it can appear in the online catalog.
Food in Culture and Social Justice Undergraduate Certificate

Executive Summary

Food is more than simple nourishment. It is part of a system of communication firmly rooted in individual and group identities within diverse cultures around the world. 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 all fascinating questions that have long been explored by humanists and social scientists. Histories of particular food commodities and changes in the way people think about sustaining healthy bodies richly contextualizes our present practices. Food practices within subcultures and social movements provide rich areas for cultural analysis. Food is also a key to power and examination of global and local food systems leads us into questions of social justice. Students will be asked to examine who in a given society has access to safe, culturally acceptable, nutritionally adequate food and how self-sufficient and sustainable food practices are. Not only will students examine these questions in the classroom, but they will also work with community food groups during a required one-credit service learning experience.

The School of Language, Culture and Society (separate Abbreviated Category I proposal not yet submitted) proposes to offer interdisciplinary an undergraduate certificate and a graduate minor in Food in Culture and Social Justice in response to growing student and faculty interest in this area. This proposal is for an undergraduate certificate. The core will consist of courses in Anthropology, History and Ethnic Studies. Electives are divided evenly between coursework in other humanities and social science disciplines and coursework in Agriculture, Nutrition, Food Science and Public Health.
Food in Culture and Social Justice Undergraduate Certificate
Institution: Oregon State University
College: Liberal Arts
Department: Anthropology
CPS Tracking #81331
March, 2012

1. Program Description

a. CIP Number: 450204

Title: Cultural Anthropology

Definition: A program that focuses on the study of culture and the relationship of culture to other aspects of social life. Includes instruction in cultural anthropology, anthropological theory, ethnography, linguistics, and quantitative and qualitative research methods.

This certificate must be taken in conjunction with a baccalaureate degree program.

(Source: US Department of Education, National Center for Educational Statistics, CIP 2010 ed.)

b. Brief overview (1-2 paragraphs) of the proposed program, including its disciplinary foundations and connections; program objectives; programmatic focus; degree, certificate, minor, and concentrations offered.

Food is more than simple nourishment. It is part of a system of communication firmly rooted in individual and group identities within cultures around the world. When and how we eat, what is considered acceptable to eat, how we prepare it, and how we learn about producing and eating food are all fascinating questions to explore by humanists and social scientists. Histories of particular food commodities and changes in the way people think about sustaining healthy bodies richly contextualizes our present practices. Cultural analyses of food and food production lead us to question the level of social justice within the local and global food systems. Community food security is a condition in which all community residents obtain a safe, culturally acceptable, nutritionally adequate diet through a sustainable food system that maximizes community self-reliance and social justice. Students who complete this certificate will not only have a clear idea of the cultural bases of food and food production, but will obtain some experience working towards community food security.

The School of Language, Culture and Society (separate Abbreviated Category I proposal not yet submitted) proposes to offer interdisciplinary undergraduate and graduate certificate, which must be taken in conjunction with a degree program, and a graduate minor in Food in Culture and Social Justice in response to growing student and faculty interest in this area. This proposal is for an undergraduate certificate. The core will consist of courses in Anthropology, History and Ethnic Studies and a team-taught course on Food Systems. Electives are divided evenly between coursework in other humanities
and social science disciplines and coursework in Agriculture, Nutrition, Food Science and Public Health. All programs include at least 1 credit of experiential/service learning which will be spent volunteering with food-related organizations.

Table 1. Summary of Proposed Changes

<table>
<thead>
<tr>
<th>New Undergraduate Certificate:</th>
</tr>
</thead>
<tbody>
<tr>
<td>• <strong>Food in Culture and Social Justice</strong> (CIP #450204)</td>
</tr>
<tr>
<td>- Minimum of 28 credit hours required.</td>
</tr>
<tr>
<td>- Concurrent program; must be completed in conjunction with a baccalaureate degree program.</td>
</tr>
</tbody>
</table>

\[c. \text{ Course of study – proposed curriculum, including course numbers, titles, and credit hours.}\]

**Food in Culture and Social Justice**

**Undergraduate and Certificate Curriculum**

Complete 16 credits of core classes and then choose 6 credits of electives within the College of Liberal Arts and 6 credits of electives from outside the College of Liberal Arts. ANTH 361 was developed and approved during Winter 2012.

**Core (16)**

<table>
<thead>
<tr>
<th>Course Title</th>
<th>Course #</th>
<th>Credits</th>
<th>Instructor</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Studies in a Social Justice Perspective</td>
<td>ANTH 361</td>
<td>4</td>
<td>Price</td>
</tr>
<tr>
<td>Food and Ethnic Identity</td>
<td>ES 499/599</td>
<td>3</td>
<td>Cardenas</td>
</tr>
<tr>
<td>Food Systems: Local to Global</td>
<td>AREC/ANS/CCS/FW/ HORT/FST/RS/NURT/RNG 499/599</td>
<td>3</td>
<td>Weber/Gwin</td>
</tr>
<tr>
<td>Food in World History</td>
<td>HST 416/516</td>
<td>4</td>
<td>Guerrini</td>
</tr>
<tr>
<td>Food Projects</td>
<td>ANTH 406</td>
<td>1</td>
<td>Coordinator</td>
</tr>
<tr>
<td>Capstone – Portfolio</td>
<td>ANTH 499</td>
<td>1</td>
<td>various</td>
</tr>
</tbody>
</table>

**Electives**

**Complete 6 credits from among the following College of Liberal Arts classes.**

ANTH 439/539 ARCHAEOLOGICAL STUDY OF FORAGING LIFEWAYS (3)
ANTH 444/544 NUTRITIONAL ANTHROPOLOGY (4)
ANTH 471/571 CASH, CLASS AND CULTURE: HUNTER-GATHERERS TO CAPITALISM (4)
ANTH 482/582 ANTHROPOLOGY OF INTERNATIONAL DEVELOPMENT (4)
ES 448/548 NATIVE AMERICAN PHILOSOPHIES (3)
PHL 440/540 ENVIRONMENTAL ETHICS (3)
SOC 426/526 SOCIAL INEQUALITY (4)
WS 465/565 WOMEN, WEIGHT, AND BODY IMAGE (3)
WS 466/566 FAT STUDIES (3)
WR 383 FOOD WRITING (4)

Complete 6 credits from among the following courses outside the College of Liberal Arts. The first grouping of courses can count for both Baccalaureate Core and Certificate credits.

**Baccalaureate Core Courses**

**PHYSICAL SCIENCE (WITH LAB) (4 OR 8)**
- CSS 205 SOILS: SUSTAINABLE ECOSYSTEMS

**CULTURAL DIVERSITY (3)**
- NUTR 216 FOOD IN NON-WESTERN CULTURE (3)

**WESTERN CULTURE (3)**
- CSS 340. PENS AND PLOWS: WRITINGS OF WORKING THE LAND (3)
- FST 260 FOOD SCIENCE AND TECHNOLOGY IN WESTERN CULTURE (3)
- FST 273 WINE IN THE WESTERN WORLD (3)

**DIFFERENCE, POWER, AND DISCRIMINATION COURSES (3)**
- AG 301 ECOSYSTEM SCIENCE OF PACIFIC NW INDIANS (3)
- CSS 381 AGRICULTURE, POWER, DISCRIMINATION, AND SURVIVAL (3)

**CONTEMPORARY GLOBAL ISSUES (3)**
- AREC 461 AGRICULTURAL AND FOOD POLICY ISSUES (4)
- CSS 330 WORLD FOOD CROPS (3)
- GEO 300 SUSTAINABILITY FOR THE COMMON GOOD (3)
- NR 350 SUSTAINABLE COMMUNITIES (4)

**SCIENCE, TECHNOLOGY, AND SOCIETY (3)**
- ANS 315. CONTENTIOUS SOCIAL ISSUES IN ANIMAL AGRICULTURE (3)
- BI 435 GENES AND CHEMICALS IN AGRICULTURE: VALUE AND RISK (3)
- FST 421 FOOD LAW (3)

**Other Possible Electives**
Please check the catalogue for pre-requisites

- ANS 251 PRINCIPLES OF ANIMAL FOODS TECHNOLOGY (3)
- CSS 200 CROP ECOLOGY AND MORPHOLOGY (3)
CSS 480/580 CASE STUDIES IN CROPPING SYSTEMS MANAGEMENT (4)
FST 210 FRUIT AND VEGETABLE PROCESSING (3)
FST 212 DAIRY PROCESSING (2)
FST 360 FOOD SAFETY AND SANITATION (3)
GEO 423/523 LAND USE (3)
H 420/520 HEALTH DISPARITIES (3)
H /NUTR 477/577 DIETARY INTERVENTIONS FOR PUBLIC HEALTH (3)
HDFS 447/547 FAMILIES IN POVERTY (4)
HORT 112 INTRODUCTION TO HORTICULTURAL SYSTEMS, PRACTICES AND CAREERS (2)
HORT 260 ORGANIC FARMING AND GARDENING (3)
HORT/CSS 300 INTRODUCTION TO CROP PRODUCTION (4)
HORT 452/552 BERRY AND GRAPE PHYSIOLOGY AND CULTURE (4)
NUTR 415/515 GLOBAL FOOD RESOURCES AND NUTRITION (3)
NUTR 416/516 CULTURAL ASPECTS OF FOODS (3)
NUTR 417/517 HUMAN NUTRITION SCIENCE (4)
NUTR 421/521 CHILD NUTRITION (3)
NUTR 423/523 COMMUNITY NUTRITION (4)
NUTR 429/529 NUTRITION AND AGING (3)
NUTR 446 MANAGING FOOD AND NUTRITION SERVICES (4)
TOX 429 TOXIC SUBSTANCES IN FOOD (3)

d. Manner in which the program will be delivered, including program location (if offered outside of the main campus), course scheduling, and the use of technology (for both on-campus and off-campus delivery).

This certificate, along with a graduate certificate (separate Category I proposal) and graduate minor (separate Category II proposal) will be offered on the OSU campus with experiential/service learning and study abroad components occurring off campus. It is possible that they would be offered online at a later date.

e. Ways in which the program will seek to assure quality, access, and diversity.

Program faculty includes several full professors who have published on the topic of food and have held positions with national and local food-related organizations. They have been meeting for the past two years and will ensure program quality. They will meet every spring to plan the following year's classes in order to ensure that required classes are available.

In preparation for this initiative, we have secured a Targeted Faculty Diversity Initiative. The job description called for “Expertise in teaching and research in Global/Local Food Crises with a specialization which includes an aspect of the global/local food crisis as it impacts the poor, indigenous peoples, communities of color, and women at home or abroad” and includes .2 FTE for service and outreach to underrepresented groups. Lisa Price has been hired into this position at the full professor level. Our core course Food and Ethnic Identity within Ethnic Studies will certainly attract a diverse student body. We
plan to hire a half time coordinator of the program whose primary responsibilities will be publicizing the program, advising students and tracking their experiential requirement. Each student will also have a faculty advisor who will read their capstone portfolio.

f. Anticipated fall term headcount and FTE enrollment over each of the next five years.
To the best of our knowledge, we expect the following Fall enrollments:

<table>
<thead>
<tr>
<th>Year</th>
<th>Undergraduate Certificate</th>
<th>Graduate Certificate</th>
</tr>
</thead>
<tbody>
<tr>
<td>2012-13</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>2013-14</td>
<td>10</td>
<td>6</td>
</tr>
<tr>
<td>2014-15</td>
<td>12</td>
<td>10</td>
</tr>
<tr>
<td>2015-16</td>
<td>14</td>
<td>12</td>
</tr>
<tr>
<td>2016-17</td>
<td>16</td>
<td>14</td>
</tr>
</tbody>
</table>

g. Expected degrees/certificate produced over the next five years.

Here is our estimation of completed certificate:

<table>
<thead>
<tr>
<th>Year</th>
<th>Undergraduate Certificate</th>
<th>Graduate Certificate</th>
</tr>
</thead>
<tbody>
<tr>
<td>2012-13</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>2013-14</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>2014-15</td>
<td>6</td>
<td>3</td>
</tr>
<tr>
<td>2015-16</td>
<td>10</td>
<td>6</td>
</tr>
<tr>
<td>2016-17</td>
<td>12</td>
<td>10</td>
</tr>
</tbody>
</table>

h. Characteristics of students to be served (resident/nonresident/international; traditional/nontraditional; full-time/part-time; etc.)

We expect to attract a variety of students, traditional and non-traditional, full- and part-time.

i. and j. Adequacy and quality of faculty delivering the program. Faculty resources – full-time, part-time, adjunct.

**Food in Culture and Social Justice Initiative**

**Affiliated Faculty**

Norma Cardenas, Ph.D.

**Assistant Professor of Ethnic Studies**

Professor Cardenas teaches Chicano/a -Latino/a Studies and does research on food representations of identity in historical, literary, visual and performing arts, and print media.
Fina Carpena-Mendez, Ph.D.
**Assistant Professor of Anthropology**
Professor Carpena-Mendez researches and teaches about migration and childhood. Food is a focus in her analysis of children’s experience in migration.

Melissa Cheyney, Ph.D.
**Assistant Professor of Anthropology**
Professor Cheyney’s research as a medical anthropologist focuses on evolutionary medicine and nutrition, especially in the realm of maternal and infant health patterns.

Mary Cluskey, PhD, RD
**Associate Professor in Nutrition and Exercise Sciences/Dietetics Program Director**
Professor Cluskey’s research involves the study of food choice and eating behavior among adolescents and young adults; the role of meals and foods away from home in maintaining optimal nutrition; factors associated with making healthy food choices.

Joan Gross, Ph.D.
**Professor of Anthropology**
Professor Gross’ research focuses on food systems and agrifood movements in the US, Latin America and Europe.

Anita Guerrini, Ph.D.
**Horning Professor in the Humanities and Professor of History.**
Professor Guerrini is a historian of the life sciences and medicine, with strong interests in environmental history, the history of animals, and the historical role of diet in medicine.

Jacob Darwin Hamblin, Ph.D.
**Assistant Professor of History**
Professor Hamblin is a historian of science and technology, with interest in environmental and nuclear issues, including fisheries research and the politics of food and grain irradiation.

Jonathan M. Kaplan, Ph.D.
**Associate Professor of Philosophy, Chair Philosophy Department**
Professor Kaplan specializes in the philosophy of biology, and social and political philosophy.

Sunil Khanna, Ph.D.
**Professor of Anthropology**
Professor Khanna is a medical anthropologist interested in examining the complex interrelations of biology, culture, gender, ethnicity, and health in South Asia and the U.S.

Larry Lev, Ph.D.
**Professor of Agricultural and Resource Economics**
Professor Lev teaches undergraduate courses in agricultural marketing and agricultural and resource policy. He conducts outreach and applied research focused on food systems.

David McMurray, PhD  
**Associate Professor of Anthropology**  
David McMurray is a cultural anthropologist who teaches and does research on organic food production and processing in the US and the global assault on local food systems abroad.

Lisa Price, Ph.D.  
**Professor of Anthropology**  
Professor Price conducts research on foraging in NE Thailand and Africa. She teaches courses on Food and Social Justice.

Nancy Rosenberger, PhD  
**Professor of Anthropology**  
Professor Rosenberger does research on food and agriculture in the US and abroad. She has written on cultural change and organic agriculture in Japan; nationalism and food in Uzbekistan; and food insecurity for low-income rural people in Oregon.

Garry Stephenson, Ph.D  
**Associate Professor, Crop and Soil Science**  
Professor Stephenson coordinates the OSU Small Farms Program. With advanced degrees in anthropology and agriculture, his research includes alternative production and marketing systems, community food systems, and agricultural development.

Bryan Tilt, Ph.D.  
**Associate Professor of Anthropology**  
Professor Tilt is an environmental anthropologist whose research focuses on the intersection of economic development and environmental protection. He has conducted research on sustainable development and agricultural systems in China and fisheries in Oregon.

Juan Antonio Trujillo, Ph.D.  
**Assistant Professor of Spanish**  
Professor Trujillo incorporates the study of food systems into a Spanish learning community.

Patti Watkins, Ph.D.  
**Associate Professor of Psychology**  
Professor Watkins teaches and writes on eating disorders, panic disorders, weight bias, and self-help therapies.

k. **Other staff.**
One half time coordinator (professional faculty) to be hired

1. **Facilities, library, and other resources.**

As this proposal comprises a re-organization of currently existing coursework and resources, no new facilities are required. Library holdings are already sufficient for the undergraduate certificate, but we are committed to exceeding the merely adequate level required for the graduate certificate by infusing into the library budget $5000 from the Horning Endowment funds and some of the $4000 committed to the Food in Culture and Social Justice program by the OSU Center for the Humanities.

The rich resources of Oregon State University make it the logical place for a program such as this: a land-grant college surrounded by the rich farmland of the Willamette Valley with a long history of Food Science and Agriculture degrees, and home to the state’s Extension Service. The new proposed alignment of the College of Liberal Arts allows for cross-disciplinary strategic foci that will enhance educational experiences.

**m. Anticipated start date.**

Courses are already being offered.

2. **Relationship to Mission and Goals**

   a. **Manner in which the proposed program supports the institution’s mission and goals for access; student learning; research, and/or scholarly work; and service.**

   The proposed program supports OSU’s mission to promote economic, social, cultural and environmental progress by producing students who are versed in the place of food and food production in human societies past and present. Questions about food systems are central to human survival and progress and cannot be made without an understanding of the cultural aspects of food. Program faculty are already involved in scholarly work in Food Studies and this initiative will allow them to focus on this interest and incorporate students in their research.

   The lead faculty in this initiative represent ethnic and gender diversity which will help attract a diverse student body. Several of them serve on the boards of non-profit organizations that serve their communities. Students will be incorporated into these service efforts.

   b. **Connection of the proposed program to the institution’s strategic priorities and signature areas of focus.**

   The program in Food in Culture and Social Justice will bring new knowledge and potential solutions to all three signature areas: Research into cultural patterns of foraging and farming practices both past and present can elucidate the scientific study of “sustainable earth ecosystems.” The engaged research into community food security improves “human health and wellness,” while it also promotes local “economic growth,” particularly of rural food-producing communities.
c. **Manner in which the proposed program contributes to Oregon University System goals for access; quality learning; knowledge creation and innovation; and economic and cultural support of Oregon and its communities.**

There is a growing interest among young people to study food in its cultural aspect and to become involved with local food systems. Our students began and maintain the OSU Emergency Food Pantry. They put on the Empty Bowls Fundraiser every year collecting thousands of dollars to alleviate hunger both locally and globally. They volunteer for non-profit organizations such as Ten Rivers Food Web and Corvallis-Albany Farmers' Market Association. They grew organic greens and made delicious low-cost salads that they sold on campus last year. OSU students have made SNAP (Supplemental Nutrition Assistance Program) benefits accessible at the Corvallis Farmers' Market by volunteering to run the EBT machine which they have done since the inception of this program in 2007. Undergraduate students have completed honors’ theses on food systems both locally and abroad. There is no doubt that this curricular program will enhance the learning and outreach that is already going on.

d. **Manner in which the program meets broad statewide needs and enhances the state’s capacity to respond effectively to social, economic, and environmental challenges and opportunities.**

Food insecurity is and has been a persistent problem in Oregon. From the hungriest state in the nation in 2000, rebounding to 23rd in 2005, and then dropping to second in 2009, it is clear that the state is in need of constant vigilance on this front. There has been a 50% rise in SNAP (Supplemental Nutrition Assistance Program) participation in the past 3 years and one fifth of the population is still food insecure. Emergency food boxes served nearly 900,000 people last year and 36% of them were children. At the same time, Oregon has a good climate and rich soils and agriculture is a major economic engine in the state. We need people who can understand this disconnect and work to respond effectively to the social, economic and environmental challenges inherent in the present food system. Oregon offers students a great laboratory that they can export to other states and around the world with the right cultural knowledge and sensitivity.

3. Accreditation

a. **Accrediting body or professional society that has established standards in the area in which the program lies, if applicable.**

N/A

b. **Ability of the program to meet professional accreditation standards. If the program does not or cannot meet those standards, the proposal should identify the area(s) in which it is deficient and indicate steps needed to qualify the program for accreditation and date by which it would be expected to be fully accredited.**

N/A

c. **If the proposed program is a graduate program in which the institution offers an**
undergraduate program, proposal should identify whether or not the undergraduate program is accredited and, if not, what would be required to qualify it for accreditation. N/A

d. If accreditation is a goal, the proposal should identify the steps being taken to achieve accreditation. If the program is not seeking accreditation, the proposal should indicate why it is not. N/A

4. Need
   a. Evidence of market demand.
   Food Studies is relatively new multidisciplinary field that addresses the relationship between food and the human experience, from farm to fork. This will be the only program in Food Studies on the West Coast, an area full of innovative food projects. The particular focus on social justice makes this program unique in the nation.

   When we first began thinking about offering this curricular program in the Fall of 2009, we surveyed 58 students in 400/500 level Anthropology classes, and 120 students in a large Baccalaureate Core course. We asked “If you were/are at the beginning of graduate school, would you be interested in a graduate certificate in Food and Culture (18-24 credits)” and had them mark their level of interest on a scale from 1 (not interested) to 5 (very interested). Of the 178 students, 43 marked 4 or 5, or 24% of the total. In the upper division courses the percentage went up to 36% or 21 individuals. The first time we enrolled students in the Anthropology of Food in 2007, we had 5 graduate students and 3 undergraduates sign up. When we offered it in the Fall of 2010, we had 13 graduate students and 19 undergraduates sign up.

   Food Studies students have ended up in a variety of private, non-profit and government positions. There is an increasing number of positions in academia as well. The Food Studies graduates who reported on their employment at the joint meetings of the Association for the Study of Food and Society, Agriculture, Food and Human Values and the Society for the Anthropology of Food and Nutrition (Indiana University in June, 2010) had found jobs running food-related non-profit organizations, working in and starting their own food businesses, and reviewing restaurants. They spoke to the importance of straddling both academia and the public sector, of being flexible and versatile, of being able to communicate across disciplines. They advocated for a holistic approach and stressed the importance of knowing the cultural side of food. This sentiment also comes out in the blog at http://chowhound.chow.com/topics/494623. A portion of our students will be obtaining majors in Nutrition, Public Health, Agriculture and Food Science. The additional certificate showing competence in the human dimension of food and the analysis of inequality in food systems will improve their employment possibilities in food businesses and health organizations. Even without these more science-based majors, students will be able to find employment in numerous organizations focused on improving food systems and the access to food such as: Oregon Food Bank and its regional affiliates, Partners for a Hunger-Free Oregon, Community Food Security Coalition, Feeding America, Food First and local Farmers Markets.
Studying food, culture and social justice has an added bonus when it comes to demand because we all eat every day. How students eventually incorporate food into their own households and the sorts of community activities that they engage in should not be overlooked by focusing on a market narrowly defined as income-producing.

b. If the program’s location is shared with another similar OUS program, proposal should provide externally validated evidence of need (e.g., surveys, focus groups, documented requests, occupational/employment statistics and forecasts).

There is no similar program in the greater Northwest.

c. Manner in which the program would serve the need for improved educational attainment in the region and state.

Students have already shown their interest in food, culture and social justice. The proposed certificate will offer them a transcript-visible, well-rounded food-oriented curriculum to add to their major competencies.

d. Manner in which the program would address the civic and cultural demands of citizenship.

The social justice slant of this program directly addresses the civic and cultural demands of citizenship. We have already sponsored several public lectures concerning food justice that have been attended by faculty, students, and community members. Students will explore what citizenship entails when it comes to food security and whether the access to food should be a human right. In addition, they will get hands on experience being a "good citizen" by working directly with food justice organizations in food pantries, gleaner groups, small farms, and soup kitchens.

5. Outcomes and Quality Assessment

a. Expected learning outcomes of the program.

1. Develop and apply critical thinking and critical writing competencies about food, culture and social justice
2. Describe food systems in cross-cultural and historic perspectives
3. Using historical and contemporary examples, describe how perceived differences, combined with unequal distribution of power across economic, social, and political institutions, result in discrimination in access to food and land.
4. Critically evaluate the role of food in the construction of identity (gender, ethnicity, religious, etc.)
5. Discuss the importance of historical competence as it pertains to changing ideas about food and the historical trajectory of certain foods
6. Demonstrate skills of observation and analysis of food using mixed methods
7. Articulate and model civic competence through engagement with community projects
b. **Methods by which the learning outcomes will be assessed and used to improve curriculum and instruction.**

Each core course addresses the first outcome and one of the following ones. The required experiential component addresses outcome #7. They will be assessed during each course and again during the capstone portfolio review. If it is noted that students are falling short on an outcome, adjustments will be made in the curriculum to remedy the weakness.

c. **Program performance indicators, including prospects for success of program graduates (employment or graduate school) and consideration of licensure, if appropriate.**

We plan to keep track of Food in Culture and Social Justice students through a Facebook page and to conduct a five-year post graduate survey.

d. **Nature and level of research and/or scholarly work expected of program faculty; indicators of success in those areas.**

Program faculty will continue their involvement in national and international professional organizations, their publications in Food Studies, and their involvement with community organizations. They will continue meeting regularly to discuss their research with colleagues across the disciplines and to collaborate on research projects and projects to enhance the Food and Culture Initiative.

6. **Program Integration and Collaboration**

a. **Closely related programs in other OUS universities and Oregon private institutions.**

There are no comparable programs in the OUS system. There are, however, courses at both public and private institutions which could be transferred in to fulfill requirements for this program. For instance, the University of Oregon offers ANT 4/560 Nutritional Anthropology; ANT 399 Food Origins in Prehistory; and ANT 365 Food and Culture. PSU offers ANT 333 The Anthropology of Food; GEOG 346 World Population and Food Supply; and Urban Planning courses that address land use for food production. We have just learned about a PSU study abroad program focused on the geography of food. Reed College offers History 311-Food in American History: Burgers, Fries, and Apple Pie and Lewis and Clark College offers Soc/Anth 249-The Political Economy of Food.

b. **Ways in which the program complements other similar programs in other Oregon institutions and other related programs at this institution. Proposal should identify the potential for collaboration.**

The proposed Food in Culture and Social Justice program synergistically unites faculty in the four departments of proposed School of Language, Culture and Society. In addition, there are core faculty members in the newly forming Schools of Public Policy; Writing, Literature and Film; and History/Philosophy. In addition to Liberal Arts faculty of many
disciplines, the Food and Culture Faculty Research Initiative has included faculty in Nutrition, Food Science, Agriculture and Extension Service. The Food in Culture and Social Justice graduate certificate will complement OSU degrees that focus on the more scientific aspects of food production and consumption with a humanities-focus on food and food systems. Racial, ethnic, social class and gender diversity will be central to many of the core courses as we explore issues of social justice within local and global food systems. This certificate will allow Liberal Arts majors to focus their interests on food and approach it from a multidisciplinary perspective. We expect that some students in Agriculture, Food Science, Nutrition, Public Health and even Environmental Sciences will be interested in adding this certificate to their program of study. Students from other Oregon institutions might well look to this certificate program to feed their interests as well. For example, the University of Oregon (UO) put on a Food Justice conference showcasing several national and international scholars in February 2011 that was well attended by our students. When we have put on Food Summits in Corvallis, UO students have also attended. PSU’s work on urban gardening would be a welcomed addition. As the OSU Food and Culture initiative grows, we can see many opportunities for collaboration across Oregon institutions.

c. If applicable, proposal should state why this program may not be collaborating with existing similar programs.
N/A

d. Potential impacts on other programs in the areas of budget, enrollment, faculty workload, and facilities use.

By integrating faculty concentrations and student interests, the proposed curricular programs offer a new focus for present and prospective students at a negligible cost to the institution. Faculty are already teaching food and culture classes and advising students. The recent hire of Lisa Price at the full professor level with primary responsibilities in the Food in Culture and Social Justice program will balance out a slight increase in enrollment. She will begin her work at OSU in Fall 2011. Faculty workload will increase slightly with the review of capstone portfolios, but the addition of a program coordinator/advisor should even out the time spent.

7. Financial Sustainability (attach the completed Budget Outline)

a. Business plan for the program that anticipates and provides for its long-term financial viability, addressing anticipated sources of funds, the ability to recruit and retain faculty, and plans for assuring adequate library support over the long term.

The proposed certificate offers a new curriculum concentration by re-organizing existing courses and adding a hire in Food in Culture and Social Justice in the proposed School of Language, Culture and Society. When we advertised for this position, we received applications from some of the top scholars in the field, indicating to us that this is a very exciting direction to be taking. Faculty working within this initiative are committed to applying for external funding to bring resources to this program. (One proposal on childhood hunger is already in the works and Horning program development funds have been received for a course buy-out in Fall 2011 to develop proposals for this initiative.)
The Anthropology Department has supported the development of several program courses and will continue to use its e-campus earnings to provide supplies to the program. The transitional director of the proposed School of Language, Culture and Society has put the .5 coordinator’s salary on the beginning budget of 2011-12 and pledged $5000 the first year for a computer, services and supplies to adequately advertise and recruit for the program. In subsequent years this amount will be reduced to $1500. Anita Guerrini, Horning Professor in the Humanities, has committed $5000 of Horning Endowment funds to buy the monographs necessary to fulfill the requirements of the library assessment. The Horning Endowment was designed to create a closer link between science and the humanities. Its advisory committee invests in ways to improve and extend the teaching of humanities to the sciences and other disciplines at Oregon State University and to extend humanistic knowledge in ways that demonstrate the importance of the liberal arts to the sciences. Since these goals are central to the Food in Culture and Social Justice programs, we expect that we will be successful in applying for future funding from this endowment. We have included $1500 in Horning funds in years 2, 3 and 4 in order to bring in outside speakers. David Robinson, Director of the Center for the Humanities has offered $2000 a year for the first two years of operation for whatever needs we may have. We expect that some of these funds will be used to boost the library holdings above the simply adequate mark.

b. Plans for development and maintenance of unique resources (buildings, laboratories, technology) necessary to offer a quality program in this field.

No unique resources are necessary. We will use existing classrooms, computer labs, and library. We expect to also use the student kitchen for certain classes and gatherings.

c. Targeted student/faculty ratio (student FTE divided by faculty FTE)
The program coordinator will advise students initially and allocate them to Food and Culture faculty so that each faculty member will advise no more than 10 students.

d. Resources to be devoted to student recruitment.

The program coordinator will work with the program faculty and university marketing to develop a set of promotional materials to distribute and to use at recruiting fairs. We have budgeted $3000 for the development and distribution of these materials. Faculty members and the program coordinator will also advertise the Food in Culture and Social Justice Undergraduate Certificate via short presentations in courses that are part of the program. Similar presentations will be made to students enrolled in early-stage required courses for degree programs from which we have seen and anticipate student interest, including Public Health, Horticulture, and Nutrition.

8. External Review (if the proposed program is a graduate level program, follow the guidelines provided in External Review of new Graduate Level Academic Programs in addition to completing all of the above information)
To eliminate hunger and its root causes ... because no one should be hungry.

April 27, 2011

To Whom It May Concern:

Oregon Food Bank strongly supports the proposal to create curricular programs in Food and Culture at Oregon State University. We have worked closely with several of the program faculty and their students on various projects to increase food security in Oregon: Community Food Assessments, the OSU Emergency Food Pantry, and the Food for Oregon website, to name a few. It is a good time to create a program that focuses on the cultural aspects of food in order to train the next generation of anti-hunger workers. OFB is willing to serve as a site for short-term internships and we expect that graduates of this program would be strong candidates for future jobs at OFB and our affiliates.

Sincerely,

[Signature]

Leslie Sampson
Director of Agency Relations

www.oregonfoodbank.org

A member of FEEDING AMERICA

printed on recycled paper
May 10, 2011

Professor Joan Gross
School of Language, Culture, and Society
College of Liberal Arts
Oregon State University

Dear Joan,

On behalf of the Center for the Humanities, I am happy to offer enthusiastic support for your proposal for curricular programs in the area of Food in Culture and Social Justice. This initiative brings together a distinguished group of faculty to address subjects of growing importance, and your proposal maps an innovative way in which these questions can be addressed in our undergraduate and graduate curriculum. As your proposal recognizes, the questions concerning the production and distribution of food call for faculty expertise from a variety of fields, and bring approaches from the humanities, social sciences, and the sciences together in an important collaboration. The Humanities Center has supported several recent research projects in this area, including work by several of the affiliated faculty in the Food and Culture Initiative. We look forward to having Norma Cardenas and Jonathan Kaplan as Research Fellows in 2011-2012. We have also been pleased to host early planning discussions connected with this initiative. I believe that here is growing interest in these issues within the Humanities faculty at Oregon State. These programs will contribute significantly to our graduate and undergraduate offerings, and will become an effective tool in faculty recruitment and retention.

The Center will be able to provide a small amount of supplementary funding in your first two years of operation, and we also welcome your continuing use of the Center’s seminar room and lecture room for meetings and events connected with the program. I wish you the best luck in establishing these exciting new programs.

Sincerely,

David M. Robinson
January 12, 2012

To whom it may concern:

We are writing this letter in strong support of the proposed program of study *Food in Culture and Social Justice*. Food occupies a central and complex role in human lives, and emerging academic fields and industries look at both the production/processing/distribution of food and the social and human elements of food systems. A number of us have begun to pursue studies in global and local food systems; food commodities and histories; food rights and access; food and identity; and hunger, nutrition, and health. We, the emerging students of food, culture and social justice, have begun to move into these interdisciplinary studies, and we are very excited that the School of Language, Culture and Society may offer a formal program of study that encapsulates all that interests us. The undergraduate and graduate certificates and graduate minor will offer us the opportunity to formally study topics that are cutting edge with appropriate methodology, faculty support, and university acknowledgement. In addition, we are excited to earn specific credentials from OSU that can open career paths in food policy, food activism, food production, and more. OSU is an ideal campus to study food holistically because of its legacy as a land grant university, its vibrant agricultural and local foods community, and its growing faculty and student interests in interdisciplinary studies of the complex relationship of food, culture and social justice.

We are very supportive of the faculty who are trying to create this program of study. We believe it will offer many current and future opportunities to us, and it will attract more students, like ourselves, who wish to study food from interdisciplinary perspectives. Many of us arrived at OSU because of its unique faculty interests in food, culture and social justice. It is rewarding to know that our interests are being met by the university and that OSU may emerge as a leader in studies of food, culture and social justice.

Thank you,

[Signatures]

[Signatures]
20 May 2011
Professor Joan Gross
Department of Anthropology
Oregon State University

Dear Professor Gross:

I am writing to affirm my commitment of $5000 in Horning Endowment funds for the purchase of library materials in support of the Food in Culture and Social Justice degree programs. These funds will come from my own research allocation. If the timing is right, I encourage you to apply for Horning funding through the Horning Support Program for Humanistic Scholarship (deadlines are October 15 and April 15). However, I can guarantee the funds from my own allocation for whenever they are needed.

Sincerely yours,

Anita Guerrini
Horning Professor in the Humanities and Professor of History of Science
Category I Proposal
Guidelines for Addressing Accessibility of New Programs

Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990 prohibits discrimination against individuals with disabilities and mandates the provision of reasonable accommodations to ensure access to programs and services. Oregon State University is committed to providing equal opportunity to higher education for academically qualified students without regard to a disability.

For questions and assistance with addressing access, please contact the Office of Disability and Access Services (737-4098) or the Office of Affirmative Action and Equal Opportunity (737-3556)

Title of Proposal: Food, Culture and Social Justice Undergraduate Certificate  
Effective Date: 4-1-12

Department/Program: Anthropology  
College: Liberal Arts

☑ Faculty Guidelines (http://ds.oregonstate.edu/facultystaff.aspx?Title=ResponsibilitiesFacultyStaff)  
☑ Information Technology Guidelines (http://oregonstate.edu/accessibility)

By signing this form, we affirm that at we have reviewed the listed documents and will apply a good faith effort to ensure accessibility in curricular design, delivery, and supporting information.

Sign (Dept Chair/Head; Director)  
Date 1/12/12
Print (Department Chair/Head; Director)  
Susan M. Shaw
Library Evaluation for Category I Proposal

Title of Proposal: Proposal to offer Undergraduate Certificate in Food in Culture and Social Justice

Departments of Anthropology, History and Ethnic Studies
Department

College of Arts and Sciences
College

The subject librarian responsible for collection development in the pertinent curricular area has assessed whether the existing library collections and services can support the proposal. Based on this review, the subject librarian concludes that present collections and services are:

[ ] inadequate to support the proposal (see budget needs below)
 ✓ marginally adequate to support the proposal
 [ ] adequate to support the proposal

Estimated funding needed to upgrade collections or services to support the proposal: $5000
(details are attached)

Comments and Recommendations:
While the monographs collection is adequate for an undergraduate certificate, it is inadequate for the proposed graduate program in several subject areas, and the library would need a one-time infusion of $5,000 to build the collection in these areas. These additional funds could be distributed over 2-3 years, if necessary.

Date Received: _______________ Date Completed: _______________

Ruth Vondracek
Subject Librarian

[Signature]

Jennifer Nutfield
Head of Collections & Resource Sharing

[Signature]

Faye A. Chadwell
University Librarian

[Signature]

5/20/11

5/18/11

[Date]

[Date]
This library assessment reviews the monographic and serials collections in the interdisciplinary literature related to this course of study.

According to the Category 1 Proposal “The core will consist of courses in Anthropology, History and Ethnic Studies. Electives include coursework in other humanities and social science disciplines as well as coursework in Agriculture, Nutrition, Food Science and Public Health.” The majority of courses are already being offered through the various departments.

Summary

The OSU Libraries can support at a sufficient level the undergraduate certificate as proposed; the undergraduate program would be supported in most areas on the strength of the Libraries’ collections in anthropology, food and nutrition, and related subject areas.

The OSU Libraries has an adequate journal collection for both the proposed undergraduate and graduate certificates and the graduate minor. However, while the monographs collection is adequate for an undergraduate certificate, it is inadequate for the proposed graduate program in several subject areas, and the library would need a one-time infusion of $5,000 to build the collection in these areas. These additional funds could be distributed over 2-3 years, if necessary.

Monographs

A search in the OSU Libraries’ catalog indicates that a total of 9,442 monograph titles have been assigned to the subject headings related to food, culture and social justice (See Table 1 for a list of the subject headings). Of these titles, 1,521 (16%) were purchased within the last ten years.

<table>
<thead>
<tr>
<th>Core Subject Headings</th>
<th>Oregon State - All Monographs</th>
<th>Oregon State – 2001-2011</th>
</tr>
</thead>
<tbody>
<tr>
<td>Agricultural industries</td>
<td>374</td>
<td>55</td>
</tr>
<tr>
<td>Agriculture - economic aspects</td>
<td>2,515</td>
<td>214</td>
</tr>
<tr>
<td>Cooking</td>
<td>663</td>
<td>38</td>
</tr>
<tr>
<td>Food</td>
<td>3,339</td>
<td>638</td>
</tr>
<tr>
<td>Food - social aspects*</td>
<td>59</td>
<td>21</td>
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<tr>
<td>Food consumption</td>
<td>132</td>
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</tr>
<tr>
<td>Food habits</td>
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<tr>
<td>Food industry and trade</td>
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<td>Food relief</td>
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<td>Food supply</td>
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<tr>
<td>Gastronomy</td>
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<td>13</td>
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<tr>
<td>Nutrition - social aspects</td>
<td>40</td>
<td>5</td>
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<tr>
<td>Nutritional anthropology</td>
<td>19</td>
<td>6</td>
</tr>
<tr>
<td>Social Justice</td>
<td>348</td>
<td>156</td>
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<tr>
<td>Competition, Unfair</td>
<td>277</td>
<td>51</td>
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<tr>
<td>---------------------</td>
<td>-----</td>
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</tr>
<tr>
<td>Grand Total</td>
<td>9,442</td>
<td>1,521</td>
</tr>
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</table>

NOTE: Grand Total is less than individual totals as some monographs have multiple subject headings

The library collections of selected land grant and other universities with equivalent programs were compared to the OSU Libraries’ collection. The analysis of titles purchased within the last nine years reveals that the OSU collection ranks second among peer institutions (New Mexico State University and University of New Hampshire), but has less than third of the titles held by the top aspirational peers (Cornell, University of California Davis, and New York University Steinhardt). Appendix A illustrates the comparison by subject area.

OSU is served well by the Libraries’ investment in the Orbis/Cascades Alliance, whose combined collection is substantial. Students and faculty can order from the collections of all the libraries in the Orbis Cascade Alliance through the Summit catalog. University of Oregon, Portland State University, University of Washington and Washington State University are some of the larger research libraries represented in the Summit catalog. Books requested through Summit are delivered to OSU Libraries within three to five working days.

Overall, the monograph collection is adequate for the undergraduate certificate proposal but there are some collection gaps for a graduate level certificate program. While OSU is currently adding about 160 titles per year in these subject areas compared to 120 for New Mexico State University (the peer institution with the closest programs), there are several key subject areas where we have purchased significantly fewer titles, including Cooking, Food Habits, Gastronomy, and Social Justice. OSU Libraries would require a one-time addition of $5,000 to purchase needed titles to build the collection to an adequate level in these areas for the graduate programs.

Serials/Journals:

The OSU Libraries own or has current online access to 23 of the 36 journals listed in Magazines for Libraries in the Anthropology section. An additional 7 are available with a 1-2-year delay of access. Five titles have been canceled in the last 20 years to meet budgetary needs.

In the Food and Nutrition section of Magazines for Libraries, the library owns or has current online access to 15 of the 16 journals. The 16th title was cancelled in 2007 due to budgetary needs. In addition, OSU Libraries subscribes to Gastronomica: the Journal of Food and Culture. See Appendix B for the list of journals and the Libraries’ coverage.

Articles from the journals not owned by the Libraries are available through Interlibrary Loan usually within 2-7 days.

The journal collection meets the needs of both the undergraduate and graduate certificate programs.

Electronic Access to Journals:

Over the past 6-7 years, OSU Libraries has made a concerted effort to shift journal subscriptions from print to online. These online subscriptions typically provide access to older literature (from mid-1990’s) along with current content; for a number of titles, electronic access is back to the first issue. 44 of the 53 relevant journals listed in Magazines for Libraries are available electronically. Helpful for coursework is access to full-text articles older than 3-12 months from the array of journals covered by the Libraries’ EBSCO, Gale, Project Muse, and Anthrosource database subscriptions among others.

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Subject-Specific Indexes, Abstracts and Reference Resources

OSU Libraries subscribes to the following databases and reference resources that can be useful for identifying literature covering food, culture and social justice topics:

- Academic OneFile (1980 – present)
- Academic Search Premier (1975 – present)
- Abstracts in Anthropology (2002 - present)
- AgEcon Search (1932 - present)
- AGRICOLA (EBSCOhost) (1970 – present)
- America: History and Life (1964 - present)
- Anthropological Literature (Late 19th Century - present)
- Anthrosearch (1972 - present)
- CAB Abstracts (includes Nutrition Abstracts) (1973-present)
- Food Science and Technology Abstracts (FSTA) (1969 - present)
- Historical Abstracts (1955 - present)
- Journal Citation Reports (JCR) (2003 - present)
- Medline (EBSCOhost) (1950 - present)
- Project Muse (Varies by journal)
- Social Sciences Citation Index (ISI Web of Science) (1970 - present)
- Sociological Abstracts (1963 - present) present
- Science Citation Index (ISI Web of Science) (1970 - present)

Library staff and expertise:

Primary librarian support for this program as proposed is Ruth Vondracek, the liaison for the Departments of Anthropology. Natalia Fernandez, library liaison for Ethnic Studies and Alison Bobal, liaison for Public Health will provide additional support.

Sources


Respectfully submitted,

Ruth Vondracek, OSU Librarian
## Appendix A: Peer Institution Comparisons – 2001-2011 Imprints

<table>
<thead>
<tr>
<th>Core Subject Headings</th>
<th>Oregon State University</th>
<th>Cornell</th>
<th>University of California Davis</th>
<th>New Mexico State University</th>
<th>University of New Hampshire</th>
<th>New York University Steinhardt</th>
<th>OSU Rank Among Peers</th>
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<tr>
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<tr>
<td>Gastronomy</td>
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<td>134</td>
<td>36</td>
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<td>1</td>
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<td>4</td>
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<tr>
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NOTE: Grand Total is less than individual totals as some monographs have multiple subject headings
## Appendix B: Core Journals

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<th>Magazines for Libraries Category</th>
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