

FOOD STUDIES NEWS

NEWS ABOUT THE FOOD STUDIES PROGRAM AT SYRACUSE UNIVERSITY | FALL 2020



IN OUR FIRST DECADE:

Food studies alumni excel on diverse career paths since 2014

In 2010 as food studies was one of the fastest-growing fields of study in North America, Diane Lyden Murphy, Dean of Falk College, had a vision for academic programs in this area to maximize future student opportunities. In 2014, Falk announced a new bachelor of science in food studies, leveraging resources of the former hospitality management program and the College of Agriculture, as well as intuitive academic collaborations with its long-standing nutrition and public health programs. The first graduate students enrolled in Falk's new M.S. in Food Studies in Fall 2015, and a Certificate of Advanced Studies followed in 2016. New minors in food studies-related areas continue to evolve today, including the most recent in Sustainable

Food Enterprises (see page 4).

Students of Falk programs in food studies gain a deep understanding of food policy and governance, gastronomy, health outcomes of food systems, human nutrition, and food access. They also hone marketable skillsets in research, data collection, and analysis, as well as food preparation and presentation.

Careers for food studies alumni are as wide-ranging as the issues food studies seeks to address. Some major career prospects include employment with government agencies at all levels dealing with food and agriculture issues; food-oriented non-governmental organizations that work on sustainability and food security issues; food marketing; and food processing,

preparation, and distribution firms.

Falk alumni employment records show that graduates of the program are succeeding in many different chosen career paths. On page 2 are just some of the job titles held by Falk College food studies alumni.

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Community collaborations and service learning are at the heart of Falk College's food studies program. Pictured here, Internship Coordinator Elissa Johnson (left) works alongside other volunteers in Pete's Giving Garden on South Campus, which provides fresh produce for the campus food pantry.

WHERE ARE THEY NOW?



“I never anticipated going to law school until my last year in the food studies program, which opened my eyes to the need for lawyers in the field of food and agriculture.”

— Lindsay De May ’16

Candidate for joint juris doctorate and master’s degree in food and agricultural law and policy, Vermont Law School (see story, page 12)

Business Management and Marketing

Food studies alumni apply their subject matter expertise in business roles such as sustainability, research and development, logistics analysis, retail, finance, purchasing, supply chain management, communications, marketing, and others.

Employment with food production, restaurants, farms, and hospitality businesses are obvious options, but food studies alumni are prepared to work with businesses in a variety of sectors, spanning health and wellness to travel and tourism. Job titles Falk alumni have in these segments include:

- Food service manager at Aramark, a Fortune 200 global food and facilities services company
- Catering assistant for LYFE Kitchen, an Illinois restaurant chain
- Chef consultant at Syracuse University
- Social media associate at The Standard, a luxury boutique hotel business operating in major U.S. cities
- Social media and communications intern for celebrity nutrition expert and author, Joy Bauer
- Influencer marketing associate for HelloFresh, a major U.S. meal kit service
- Restaurant manager for 3 Sisters Restaurant in Indianapolis, IN

Government, Policy, and Research

Climate change. Human rights and food access. New agricultural technology and science. These and other major world issues are shaping food career opportunities in government, policy, and research. Food studies alumni work in U.S. government agencies, international governing bodies, and other institutions to help shape legislation, trade, regulation, urban and rural planning and development, and more. Job titles Falk alumni have in these segments include:

- Plant protection and quarantine technician at the U.S. Department of Agriculture (USDA) Animal and Plant Health Inspection Service (APHIS)

- Supervisor for USDA Special Supplemental Nutrition Program for Women, Infants, and Children (WIC)
- Food Procurement Manager at University of San Francisco.
- Community research assistant at University of Guelph in Canada

Nonprofit Organizations

In the nonprofit setting, food studies alumni work in advocacy and service delivery to achieve important social objectives such as public health, environmental health, and fair trade. Job titles Falk alumni have in the nonprofit segment include:

- Assistant youth market manager for GrowNYC, formerly the Council on the Environment of New York City, a major environmental sustainability organization
- Ocean policy associate at Earth Law Center, an international environmental protection and advocacy organization
- Nutrition educator for Public Health Corp., a regional nonprofit public health institute in a major U.S. city
- Public policy intern at Project Bread, a statewide anti-hunger organization
- Food blogger for the International Bipolar Foundation global health foundation
- Account coordinator for the Greater Cleveland Food Bank in Ohio
- Case manager at People Assisting the Homeless, a statewide homelessness alleviation organization

Advanced Degree Programs

Several Falk alumni have used their food studies undergraduate degree as a foundation to pursue advanced degrees in health professions, social sciences, legal and policy approaches to food, among others, including:

- Nursing
- Law
- Education
- Food Studies
- Human Development & Family Science
- Nutrition Science
- Public Administration



Rick Welsh

From the chair

Food Studies at Syracuse: Our first decade continues...

The 1990s saw growing consumer interest in how food is produced and its impact on social justice, human health, and the planet. In the 2010s, food studies was one of the fastest-growing fields in America. At that time, we envisioned food studies as a perfect addition

to our academic focus areas including public health and nutrition. In 2011, ten students enrolled in our first undergraduate food studies course—Introduction to Food Studies.

Today extensive class offerings, growing numbers of students majoring and minoring in food studies, an expanding list of community partners, and increased research funding are just some of the many strengths that define Food Studies at Syracuse. In addition to the hard work and dedication of faculty, staff, students, and alumni, our success also reflects society’s growing demand for food systems experts.

In our classrooms, which were virtual for most of the spring semester, the world pandemic offered our students real-world education in real time. Faculty challenged them to dig deep into COVID-19’s impact on agricultural

production, food manufacturing and distribution, labor relations and rights, immigration policies, and community nutrition. The commitment to change and resilience of our students have inspired us in difficult times.

The sudden and unexpected passing of Professor Evan Weissman in April has left an absence in our classrooms and hearts that is simply beyond measure. As one of the founding faculty members of the Food Studies program, Evan brought vision, purpose and passion to his work and encouraged his students to do the same. We have lost a scholar and friend but along with his family, the Falk College community will continue his legacy with the caring commitment evident in everything he did.

We are grateful for those who continue to make our progress possible. Our hands-on learning laboratories include the Susan R. Klenk Learning Café and Kitchens and the Nutrition Assessment, Consultation, and Education (ACE) Center, facilities made possible by our generous alumni, Susan Klenk and Rhoda Dearman Morrisroe, respectively.

I invite you to stay connected with Food Studies at Syracuse. From visiting campus, guest lecturing in a class, supervising an internship, or hiring our graduates, we welcome your involvement. Please stay informed at falk.syr.edu and join us as our first decade continues.

Rick Welsh, Ph.D.

Falk Family Endowed Professor of Food Studies
Chair, Department of Nutrition and Food Studies

A devotion to family, friends, food, and social justice: Remembering the life of Professor Evan Weissman

Evan L. Weissman, Ph.D., Associate Professor in Food Studies and Nutrition at Syracuse University's Falk College, passed away unexpectedly while at home with his family on April 9. Professor Weissman touched the Syracuse community where he lived, and that he loved deeply, with his kindness, his energy, and his passion for social justice.

Professor Weissman joined Falk College in 2012 and was instrumental in working as part of the collaborative team that successfully launched a bachelor of science in Food Studies in 2014 and additional academic programs since that time. The undergraduate director of the Food Studies program, he was an affiliated faculty member in Syracuse University's Aging Studies Institute and the Maxwell School of Citizenship and Public Affairs' Department of Geography.

He was a highly approachable, committed teacher who was equally comfortable in a classroom and working with students on a compost pile. Whether it was an introductory food studies course or advanced-level offering, Professor Weissman engaged students in community-based work to advance social change. During his popular Farm to Fork course, students explored culinary theory and practice of alternative food networks through cooking laboratories and field trips.

A partnership he created with My Lucky Tummy, a pop-up food court celebrating the refugee and New American community in Syracuse, helped students develop tangible, transferrable skills while making an impact on the community. Students worked side-by-side with chefs from Eritrea, Japan, South Sudan, Iraq and Bhutan, learning about different cultural foodways and developing related competencies. Students' deep interest in this particular learning opportunity, and the many hours they volunteered for no pay or credit, exemplified the commitment to making communities stronger that he fostered in his students.

His numerous honors include the Syracuse University Excellence in Graduate Education Faculty Recognition Award, the Falk College Faculty of the Year Award for Teaching Excellence, the Syracuse University Faculty Sustainability Fellowship and a Teaching Recognition Award as part of the Laura J. and L. Douglas Meredith Professorship Program, which he received in 2015. That same year, students in his Feeding the City course were honored with



a Chancellor's Award for Public Engagement and Scholarship, an award Evan and his students received on multiple occasions in recognition of meaningful and sustained engagement.

His research examined grassroots efforts to address food disparities in urban America. His specializations in local food policy, food deserts, community food systems, food justice, food system inequality, urban agriculture, and community gardens made him an often sought-out expert for national and local media, including WAER's City Limits project focusing on poverty in Syracuse where he discussed how proposed changes to the SNAP food and nutrition program would impact local families, food security, and agriculture in our region.

With scholarship that was directly and consistently focused on equity, diversity, and inclusion through community-engaged, participatory teaching, his research sites often became hosts for students fulfilling practicum requirements, and many of his journal publications included student co-authors.

A collaborator who reached across the Syracuse University and SUNY ESF campuses and beyond, he was the recipient of numerous research grants and awards. Most recently he served as principal investigator of the project, Increasing Demand for Local Foods in Cortland County School Meal Program, funded by Cornell Cooperative Extension / NYS Farm to School to raise awareness of and demand for local foods in schools. He was a co-principal investigator on the CUSE Grant, Turbulent Tenancy: Evictions in Syracuse, further illustrating a life-long commitment to interdisciplinary innovation to build and strengthen communities.

Professor Weissman was a founding member and served on the board of Syracuse Grows, a grassroots network that cultivates food justice through advocacy, education, and resources in support of urban food production, and served on the Onondaga County Agricultural Council. His unwavering dedication to these causes also helped launch the newly-formed Syracuse-Onondaga Food Systems Alliance (SOFSA), a multi-sector coalition of stakeholders from across the food system in Onondaga County.

His many professional affiliations included the Agriculture, Food and Human Values Society, the Association for the Study of Food and Society, and the Association of American Geographers where he often chaired conferences and presented at them.

An associate editor of Urban Agriculture and Regional Food Systems he was also an ad hoc reviewer for Agriculture, Food and Human Values; Journal of Agriculture and Environmental Ethics; Journal of Agriculture, Food Systems, and Community Development, and; Renewable Agriculture and Food Systems, among others.

Professor Weissman earned his Ph.D. in geography from the Maxwell School of Citizenship and Public Affairs at Syracuse University. His dissertation, "Cultivating the City: Urban Agriculture and Agrarian Questions in Brooklyn, NY," explored the tensions between the stated goals and outcomes of urban cultivation. He earned a master of arts in sociology and minor in environmental policy from the University of Tennessee, and a bachelor of arts in environmental policy, administration and law from Binghamton University.

As an educator, mentor, scholar, and friend, Professor Weissman was committed to the human condition, always problem solving to build better communities. He inspired those around him to advocate for equity in the food system and beyond. Along with his family, the Falk College community, including current students and countless alumni working for food justice and social justice, will continue the work he believed in so deeply as shared in a tribute to his life. To learn more about the life of Professor Weissman, please visit: <http://cnycentral.tributes.com/obituary/show/Evan-Weissman-108405643>



PROGRAM NEWS

New sustainable food enterprises minor equips students to connect food enterprises with positive social change

Social justice, health and wellness, environmental sustainability, and other consumer interests are driving increased market demand for “value-based” foods such as organic foods, which comprise 5.7 percent of food sold in the U.S. according to the Organic Trade Association (OTA).

The OTA reports the U.S. organic food market in 2018 at \$47.8 billion. The U.S. Department of Agriculture’s Economic Research Service finds that organic food sales have exhibited double-digit growth during most years since 2000 and the organic share has been growing rapidly.

There is growing demand for food professionals knowledgeable about food industry practice and operations

as well as food-related social movements. Sourcing local, organic, or fair trade products for foodservice, retail, or special events is becoming important for firms interested in pleasing consumers and catering to diverse interests.

Falk College’s Department of Nutrition and Food Studies recently launched its new undergraduate minor in sustainable food enterprises to prepare students for food industry careers with courses in food safety, such as ServSafe and Hazard Analysis and Critical Control Points, restaurant and foodservice operations, feeding people on a large scale, operational and policy aspects of the foodservice industry, and marketing and managing events, conferences, and workshops.

Students choose from a set of food economies courses focused on labor issues, food enterprises as urban development strategies, establishing and operating emergency feeding systems, food cooperatives, values-based certification systems such as organic and fair trade, and social justice in the food industry. Students can also choose from select business courses to acquire skills around marketing, entrepreneurship, event management, and more.



These courses culminate in a senior-level Food Enterprises course designed specifically around the concepts of “impact investing” and “social entrepreneurship,” or structuring firm operations to promote positive social outcomes. “This particular course strengthens their ability to navigate the business side of food and all that encompasses while working for the changes that add value to their areas of interest,” says Chef Mary Kiernan, Associate Teaching Professor for the Food Enterprises course.

“The topics covered in Food Enterprises prepare students to be in-tune with the business aspects of any

food enterprise—from understanding an income statement to what motivates our purchasing choices,” says Kiernan. “The students explore a variety of food enterprises from the traditional eating and drinking segments, to agro (agricultural) economies, to technology shaping our food ways.”

Some recent student interest areas in Chef Kiernan’s class include food security on college campuses, laws surrounding food and food enterprises, and individual food items that have a nutritional benefit in the marketplace, among others. “The students also research ESG (environmental, social, and governance) investing to better understand what it means, how it works, who is participating, and at what level,” she adds.

Falk College facilities support student learning, specifically in the Susan R. Klenk Learning Café and Kitchens, where students have access to hands-on learning opportunities in nutrition, dietetics, and culinary-related fields under the guidance of professional chefs as their course instructors.

—Valerie Pietra



Diane Lyden Murphy

From the Dean...

Today’s students in Falk’s food studies program explore the world of food through a number of lenses: the politics and economics in local and global food systems, farm labor and land access, food disparities, nutrition as a human right, food and disaster response, food enterprise and environmental sustainability, urban farming, innovation in agricultural technology, food and culture, and others. Food is so central to our lives—the intersections in academic theory and professional practice are limitless.

From esteemed faculty who contribute to research in a wide variety of fields, collaborating with colleagues across the globe, to professional chef instructors who share years of industry experience with our students, to students and

alumni who are shaping the way our world manages food, I am so proud that such incredible success has been realized in this program that is just six years old.

Looking to the future, I anticipate extraordinary things from our students and alumni as they rise to meet the new challenges and opportunities in food. One powerful example is happening now during the global coronavirus (COVID-19) pandemic, as those in food-related fields are making a positive impact by getting food and resources to shut-ins and at-risk populations.

Food systems issues will continue to be critical to our world. As always, I have every confidence they will follow in the legacy of Falk College alumni who have dedicated themselves to leaving the world better than they found it.

Diane Lyden Murphy, M.A., M.S.W., Ph.D.
Dean, Falk College

Contributors:

Ashia Aubourg, Michele J. Barrett, Anne Bellows, Valerie Pietra, Lindsay De May, Sierra Endreny, Emma Henzes, Jennifer Hurley, Evan C. Jenkins, Elissa Johnson, Mary Kiernan, Laura-Anne Minkoff-Zern, Caitlin Mogan, Kelly Rodoski, Imelda Rodriguez, Steve Sartori, David Sly, Rick Welsh, Dominic Wilkens.
Design by: Robert Wonders, Executive Art, Inc.

Food studies partnership with Pete's Giving Garden brings fresh vegetables to South Campus

A group of volunteers gathered on South Campus on a sunny morning last June. The skies that had finally turned blue were the perfect backdrop under which to plant Syracuse University's new campus garden.

Located on land just to the north of the Inn Complete, the garden is intended to provide fresh produce for the University's food pantry in Hendricks Chapel, managed by the chapel's Office of Engagement Programs and its second location on South Campus.

"The food pantry provides non-perishable foods that have a long shelf life and help keep our students satisfied," says Syeisha Byrd, Director, Office of Engagement Programs. "And the garden will enable us to provide fresh, nourishing vegetables that our students may not have access to."

The garden is a collaboration between the Office of Engagement Programs, Energy Systems and Sustainability Management, the Food Studies Program in Falk College and Physical Plant.

Members of the Physical Plant grounds crew built and prepared three raised, connected beds for the garden, as the ground was saturated from the wet spring. The crew provided the first round of

plants and the soil, and laid rocks at the entrance of the gate to stop the water from pooling. Pete Sala, Vice President and Chief Campus Facilities Officer, secured the land for the garden. The garden is named Pete's Giving Garden in his honor.

On planting day, students from the Mary Ann Shaw Center for Public and Community Service were led by Byrd; Melissa Cadwell and Meg Lowe, Sustainability Coordinators; and Elissa Johnson, Internship Coordinator, Falk College's Food Studies program, in planting butternut squash, carrots and onions. Purple cabbage, kale, okra, red kuri squash and tomatoes were added after the original planting. The additional plants were donated by Brady Farm on the south side of Syracuse.

The garden provides an additional benefit for students beyond healthy produce and learning opportunities—it provides an opportunity for students to volunteer their time helping others, Byrd says.

Falk College student, Hangjie Yu, an intern with Sustainability Management, watered and weeded the garden and conducted research needed to ensure the garden continued to receive

the best care.

Byrd dreams that the garden continues to expand, and that one day vines full of blackberries and blueberries will wrap around the garden's fences. "My vision for this garden is to fill this whole field with edible food for our students," she says.

—Kelly Rodoski

Are you interested in gardening, sustainability, and addressing food insecurity at SU? Be in touch! You can email Elissa Johnson directly about future volunteer opportunities: ejohns07@syr.edu

Have donations of non-perishable good, new toiletries, or want to run a donation drive for the pantries? Contact Syeisha Byrd: smybyrd@syr.edu

Get involved!

Volunteering at Pete's Giving Garden is open to all students, faculty, and staff across the University campus. To volunteer, please reach out to Elissa Johnson at ejohns07@syr.edu.

Iroquois White Corn Project culinary demonstration headlines Joan Christy Lecture

Falk College and its Department of Nutrition and Food Studies hosted the Iroquois White Corn Project for a culinary demonstration and tasting in November 2019. The Project aims to bring Iroquois White Corn back as a staple of the Haudenosaunee (Iroquois) diet through the production of hand grown, picked, and processed products from heirloom seeds dating back at least 1,400 years in Haudenosaunee communities. Iroquois White Corn products are nutritious, non-GMO, gluten-free, and have a low glycemic index.

Lauren Jimerson, Seneca, Heron clan, resides with her son Angel Jimerson in ancestral Seneca territory near Victor, NY. With her passion for cooking and nutrition, Lauren developed several plant-based recipes during her time as the Interim Project Manager for the Iroquois White Corn Project. Lauren currently provides outreach and Angel works as the Iroquois White Corn Project Coordinator.

The Joan Christy Lecture Series is made possible by The Christy Food and Culture Fund, established in 2005 through the generosity of Syracuse University nutrition alumna Joan Christy '78, G'81 to provide support for a lecture series in the nutrition program at the University.



Pictured is the November 2019 Iroquois White Corn Project culinary demonstration and tasting hosted by the Department of Nutrition and Food Studies as part of the Joan Christy Lecture Series.



Professor Sudha Raj teaching Eddie Crossman how to make dosa.

Food studies, nutrition faculty pair Indian tapas, wine for Lubin Society members

Syracuse University welcomed the Joseph I. Lubin Society to campus on February 29, which included a special program in the Susan R. Klenk Café and Teaching Kitchens led by faculty from the Department of Nutrition and Food Studies.

Chef Mary Kiernan, Associate Teaching Professor, Food Studies and Nutrition, and Sudha Raj, Teaching Professor, Nutrition, hosted a short seminar and tasting that

provided an overview of Indian cuisine and how to pair wine with spicy foods and unique flavor profiles.

Named after the most prominent parent philanthropist in Syracuse University's history, the Joseph I. Lubin Society recognizes families whose generous support helps propel Syracuse University to new standards of excellence.

STUDENT NEWS

Falk student research explores right to food violations for transgender youth

From St. Paul, Minnesota, Syracuse University senior Bea Fry '20 is a food studies and international relations double major in Falk College and the Maxwell School with a minor in Spanish. Their interests lie at the intersection of food and social justice.

"I am passionate about exploring the lived experiences of queer people of color, and especially the complicity of larger institutions and governments in the marginalization of these groups," they say.

Fry is conducting a research project titled "Body Politics," which explores human rights violations, and right to food violations in particular, for transgender youth of color in Syracuse, New York. "I am partnering with the Q Center of Central New York to directly engage with these transgender populations in Syracuse," Fry says.

The food studies program at Syracuse University's Falk College focuses on issues surrounding food justice, urban food systems, international trade, labor in the food systems, human rights, science, technology, culinary expertise and food enterprise management.

Under the mentorship of Professor Anni Bellows, Fry contributed to a joint submission

to the May 2020 United Nations Universal Periodic Review of the United States of America, titled "The Human Right to Food in the Context of Political Participation, Equality and Nondiscrimination." In addition to the Falk College

food studies program, other joint contributors on the submission included WhyHunger, FIAN International, the Human Rights Clinic at the University of Miami School of Law, among others.

As a Syracuse Office of Undergraduate Research and Creative Engagement (SOURCE) grant recipient, Fry presented their work at the Music and Message program in Hendricks Chapel in October 2019 and the following month at the SOURCE Orange Talks and Poster Session held at Bird Library. The SOURCE provides expanded funding opportunities and support for diverse undergraduate engagement in faculty-guided scholarly research and creative inquiry across all disciplines and programs at Syracuse University.

"When I'm not pouring over my research materials, you can find me knitting in the LBG Resource Center, practicing my yoga inversions, or eating free food around campus!" Fry studied abroad in Chile during the Spring semester.

—Valerie Pietra



Professor Anne Bellows and Bea Fry in the Falk Complex.

Graduate students present at AFHVS/ASFS 2019

The annual joint conference of the Agriculture, Food, and Human Values Society (AFHVS) and the Association of the Study of Food in Society (ASFS) has served as the focal point for development of the novel food studies discipline since the early 1990s. Last year's late spring/early summer meeting took place in Anchorage, Alaska and five Syracuse University food studies graduate students attended and presented their research, including:

- **Will Cecio** (M.S., May 2020), provided a paper presentation entitled, "Urban Food Governance and Social Reproduction: A Literature Review."
- **Camila Ferguson-Sierra** (M.S., May 2020) introduced her work, "Palm Oil, Food Insecurity, and Land in Colombia: A Literature Review."
- **Maegan Krajewski** (M.S., May 2019) presented "Lunch Money: Understanding Community-Led School Food Programs in Regina, Saskatchewan."

- **Cheyenne Schoen** (M.S., December 2019), presented "Challenges and Opportunities of Refugees in an Agricultural Program in Syracuse, NY" on the panel, "Urban Food Production: Process and Impacts."
- **Adrienne Traub's** (M.S., May 2019) paper was entitled, "Measuring Farmers' View of Anaerobic Digesters on Small and Mid-Sized Dairy Farms."

Students enjoyed peer camaraderie and support at the AFHVS/ASFS conference with some introducing their work at a national academic conference for the first time. They reveled in the breadth, interdisciplinarity, and methodological diversity represented in food studies research. The conference brought together both young and established academics as well as community activists reinforcing the potential of their work to contribute to meaningful change.

Congratulations students!
—Anne C. Bellows



Students at AFHVS/ASFS 2019.



Students at AFHVS/ASFS 2019.



Cheyenne Schoen presents at AFHVS/ASFS 2019 in Anchorage.

Food studies senior explores the science of food and climate change



Main Street Farms, an urban farm where students visit.

Senior food studies major Sierra Endreny '20 plans to take her career path in many different directions. "I am passionate about the environment, social justice, health, and food. The food studies program allows me to combine all my interests, and also gives me a broad array of skills and experience when looking for prospective employment," she says

As part of her food studies program, Endreny took the Climate Change in the Food System course with Professor Rick Welsh. "I wanted to learn more about climate change on a scientific level and how it affects the food system," she says. "I hope to incorporate environmentalism into my work and this course gave me the tools to do that."

Professor Welsh is an expert on food and agricultural policy, technological change in agriculture, and the livestock industry. "The course helps students understand the substance and history of climate change research and the scientific consensus that human activities are the primary source of greenhouse gas emissions and global warming," he says. "In addition, there is substantial material on how global warming will impact food production and food security, and how agriculture can adapt to a changing climate and mitigate global warming."

Through the course, students are exposed to a wide variety of topics and issues, from climate-smart agriculture to technological innovations to address climate related-issues in the food sector. "My biggest takeaway was the methods that are used to mitigate and adapt to climate change. I didn't know that urban gardens could sequester carbon in the atmosphere and lower surface temperatures, while also feeding people and providing community," says Endreny.

"The issues presented in this course affect all of us," she adds. "No matter what career path I take, the knowledge from this course will stay with me throughout my life because climate change and food affect everything."

—Valerie Pietra

Food Research Action Center, U.S. Department of Health and Human Services participate in inaugural road trip to Washington, D.C.



Falk students visited the nonprofit Bread for the City during an annual Career Services Immersion Trip to Washington, D.C. Students learned about the organization's food pantry, as well as its clothing, medical/dental, legal, and social work support.

Food studies seniors Maggie Elizabeth Toczko, Assata Cradle-Morgan, and Deb Orieta were chosen to join 22 students from across Falk College on the first college-specific Career Immersion Trip to Washington D.C. in October 2019. Participants engaged with D.C.-area alumni and visited nine different organizations. At the Food Research and Action Center (FRAC) students learned about the role of FRAC in food and nutrition related public policy and advocacy efforts.

Many thanks to the Food Research and Action Center, U.S. Agency for International Development, PeacePlayers International, Bread for the City, U.S. Department of Health and Human Services, DCHealth, and Living Classrooms Foundation for meeting with our students and to the staff of Falk College's Career Services Office, David Sly, Associate Director, and Jessica Pitcher, Career Advisor, and generous donors whose support made the trip possible!

Theory to practice: food studies interns making a difference

Summer 2019

Julia Chatzky, Joy Bauer Nutrition, publicity intern

Lucille Dunn, ReThink Food NYC, program support intern

Amanda Salik, BOU Brand food company, marketing and branding intern

Zoe Tolz, Chloe's Fruit Food Company, marketing intern

Hangjie Yu, Syracuse University Energy Systems and Sustainability Management Office, campus garden intern

Fall 2019

Sam Clausman, Syracuse University Energy Systems and Sustainability Management Office, campus garden intern

Neena Hussey, Northeast Organic Farming Association, community engagement and conference development intern

Assata Cradle-Morgan, Food Bank of Central NY, data analysis intern

Xiaotong Zhou, Wescott Community Center, senior food security programs intern

Spring 2020

Meng-Chien Chen, Black Cub Productions, production intern, Salt City Market

Sydney Foster, Thanos Import Market, marketing intern

Kevin Kim, XO Taco/Original Grain, restaurant business management intern

Szu Chieh Lee, Farm 2 Fork 101, community engagement and outreach intern

Jules Lefkowitz, Equinox, nutrition and food programs intern

Jonathan Sexton, Sweet Praxis Bake Lab, bread program product development intern



Xiaotong Zhou '20 displays her capstone project working with the Westcott Community Center's food security programs for senior citizens. Zhou enhanced the Senior Dry Goods Pantry Program as well as led and coordinated senior cooking classes to increase self-sufficiency and healthy food practices for members of the community 65+ living on a fixed income.

Sam Sneed, RISE / Salt City Harvest Farm, immigrant and refugee agricultural programs intern

Jingyu Yang, Syracuse University Hendricks Chapel Food Pantry, outreach and special programs intern



Assata Cradle-Morgan '20 completed her capstone as a data analyst intern with the Food Bank of Central New York. Working with years of raw data collected by the organization, her results are now being used to leverage funding and other support for food access throughout the Food Bank's 11-county region.

Grad student practicum projects for Summer 2019/ Fall 2019/Spring 2020

Will Cecio, Syracuse-Onondaga County Planning Agency, FoodPlanCNY

Maryssa Schlough, Syracuse City School District, local food procurement

Phoebe Ambrose named University's first Mount Vernon Leadership Fellow



Phoebe Ambrose, a sophomore majoring in food studies in Falk College and Citizenship and Civic Engagement in the Maxwell School, has been named a 2020 Mount Vernon Leadership Fellow.

Ambrose was one of 14 fellows selected from among more than 900 applicants and is Syracuse University's first Mount Vernon Fellow. She will participate in a six-week, fully funded institute at both George Washington's Mount Vernon estate and in Old Town Alexandria in Virginia.

Congratulations food studies students!

The Department of Nutrition and Food Studies honored student achievement during a virtual awards ceremony held in early May. A listing recognizing 2019-20 student accomplishments in the food studies program follows below. Along with Syracuse University, Falk College looks forward to honoring the Class of 2020 at a campus ceremony in the near future. Visit falk.syr.edu for the latest updates. Congratulations and best wishes to all of our students!

Community Engagement Award
Assata Cradle-Morgan

Food Studies Research Award
Maggie Toczko

Food Justice Award
Deborah Orieta

Chef's Prize
Edward Crossman

Food Studies Culture and Commensality Award
Neena Hussey

Roseane do Socorro Gonçalves Viana Human Rights Award: Graduates Students

Chanel Gaude
Elizabeth Pickard
Gabriel Roth

Roseane do Socorro Gonçalves Viana Human Rights Award: Undergraduate Student
Sierra Endreny

FACULTY & STAFF

Exploring the role of labor, migration in the food system

Students studying food systems in Falk College's Department of Nutrition and Food Studies learn about ecological sustainability and social justice as faculty members such as Laura-Anne Minkoff-Zern highlight practices like agroecology and food-related social movements. Interactive class discussions shed important light on the role of labor and migration in the food system, exploring interactions between food and racial justice to create a more sustainable, equitable, and inclusive place for immigrant farmers.

In her course FST 310 Labor Across the Food System last fall, students partnered with the Restaurant Opportunities Center (ROC United) to conduct surveys with restaurant workers to better understand wage-related issues in the workplace. In FST 303 Food Movements, students each choose a food-related social movement to conduct their own semester-long study of it. She has also worked with undergraduate and graduate students on her own research, analyzing census data, co-authoring research papers, and transcribing and coding interviews.

Minkoff-Zern, an associate professor of food studies, authored, *The New American Farmer: Immigration, Race, and the Struggle for Sustainability* (MIT Press) that came out in 2019. Falk College hosted a book signing in January where Minkoff-Zern highlighted the book that looks at the opportunities and challenges for Latino/a immigrant farmers transitioning from farmworkers to farm owners. Her work offers new perspective on racial inequity and sustainable farming. It also makes an intervention on discussions of agricultural sustainability.

She interviewed more than 100 participants including farmers and people who work with them, such as U.S. Department of Agriculture (USDA) staff, farmers market managers, nonprofit and extension workers, among others. Her observations and interviews of farmers at markets and their farms, and attendance at relevant conferences aimed at outreach to immigrant and other farmers of color, took place over six years and five states, including California, Minnesota, New York, Washington, and Virginia.

"In my research I found that immigrant farmers were largely using what could be described as alternative or sustainable farming practices, yet are not being recognized for their contribution to sustainable food systems, as they are



typically not as well networked or savvy at marketing as U.S.-born farmers."

Her interviews with farm workers who succeeded in starting their own farms, against the odds, unveiled what barriers they faced due to their specific ethnic and racial identities as immigrants of color.

"When we look at agriculture today, immigrants are not just workers, but they're people who have a lot of knowledge in agriculture, are very skilled in agriculture, and they have more barriers to owning land and starting a business." With the release of her book, her research continues, which includes outreach to organizations that are helping immigrant farmworkers transition to owning their farms. Funders for her research include the Association of American Geographers (AAG), the Goucher College Dept of Environmental Studies, and at Syracuse University, Falk College Seed Grant and the Labor Studies Working Group.

In April 2020, the GFASG book award committee honored *The New American Farmer* with its section's first book award, noting the book's contemporary relevance, geographical breath and research depth.

Exploring gardening in resettled refugee populations

In additional research efforts, along with Falk College faculty collaborators Rashmi Gangamma from the Department of Marriage and Family Therapy, principal investigator, and Bhavneet Walia, co-investigator, Department of Public Health, Minkoff-Zern is a co-investigator on the project, "Mental Health, Economic Well-Being, and Experiences of Farming in Resettled Refugees in Syracuse, NY." Funded by the Fahs Beck Foundation, the project examines relationships between home and community gardening practices, mental health indicators, community building, and socio-economic well-being in resettled refugee populations

Faculty & Staff



Anne Bellows, Professor

Professor Anne Bellows joined Syracuse University in 2013 and holds affiliated faculty positions in the Departments of Geography and Women's and Gender Studies. As University Professor at Hohenheim University, she chaired the Department of Gender and Nutrition and was Deputy Director of the Institute for Social Sciences in Agriculture. Her research interests include food and nutrition systems and economies; linkages between sustainable agriculture, developments and livelihoods; human rights and the right to adequate food and nutrition, and; community public health, among many others.



William Collins, Culinary Specialist

Chef Bill Collins is in his twelfth year as Culinary Specialist. He has a bachelor of science degree, summa cum laude, from Syracuse University. He graduated first in his class with a culinary degree from Peter Kump's Culinary School in Manhattan. He has been an executive chef for over 25 years in Manhattan and across Central New York, which included ownership of bc Restaurant in Armory Square. He teaches Food Science and Introduction to Culinary Arts, which he developed and now has 400 students per year.



Elissa Johnson, Internship Coordinator

Elissa Johnson leads the undergraduate capstone practicum program and advises community-engaged, applied master's projects. In addition to outreach and relationship building with community partners nationwide, she teaches FST 204, Food, Identity, and Power. Elissa is engaged in volunteer work around intersectional identity injustice and food access. She collaborates with the University's Sustainability Management Office and campus food pantries that run the on-campus farm, Pete's Giving Garden, which she helped launch in 2019. Elissa is a member of the North American Food Systems Network and the Food Systems Leadership Network.



Mary Kiernan, Associate Teaching Professor

Mary Kiernan is an Associate Teaching Professor who teaches Quantity Food Services, Safety and Sanitation, Farm to Fork, Cost Control, Sustainable Food Enterprises, and various workshops. Prior to her Syracuse University career that included catering at the Dome, Kiernan owned a café/catering business. She is BOD chair of the Syracuse American Culinary Federation where at the national level, she led a regional conference, served on the Internal Audit Committee, and maintains certification evaluator/trainer status. She donates time to ProStart culinary and other community food competitions. She holds degrees from CIA, FIU and Syracuse University.



Laura-Anne Minkoff-Zern, Associate Professor

Laura-Anne Minkoff-Zern is an Associate Professor and affiliated faculty member in the Departments of Geography and Women's and Gender Studies. Her research and teaching explore interactions between food and racial justice, labor movements, and transnational environmental and agricultural policy. She is currently studying the labor and health conditions of government contracted (H-2A) guestworkers workers in U.S. agriculture. She is collaborating with colleagues looking at refugee gardening, mental health, and food sovereignty. She teaches Food Movements, Labor Across the Food System, Global Agri-Food Politics, and the introductory graduate seminar on Food Studies and Systems.



Chris Uyehara, Culinary Specialist

Chef Chris Uyehara is a Culinary Specialist who teaches Introduction to Culinary, Professional Baking, and Fine Pastries. He has competed in and won various national and international ice carving competitions. In 2014 he began studying the art of distilling, receiving his certification through Cornell University Extension. Using his skill as a chef and distilling knowledge, he opened Last Shot Distillery, earning international recognition for his spirits and reaching the level of Master Distiller.



Rick Welsh, Falk Family Endowed Professor of Food Studies

Chair, Department of Nutrition and Food Studies

Rick Welsh teaches courses such as Climate Change and the Food System, Food and Public Policy and Transnational Food Systems His recent scholarly work includes articles on "Immigrant farmers, sustainable practices: growing ecological and racial diversity in alternative agrifood spaces," "Widespread mosquito net fishing in the Barotse floodplain: Evidence from qualitative interviews," "The Progressive Agriculture Index: Assessing the advancement of agrifood systems," and "Factors affecting landowner enrollment in wetland restoration in northeastern New York State."

Food studies staff



Trinity Benton, Kitchen Tech

Trinity Benton is a Kitchen Tech in the Falk teaching kitchens. One of her responsibilities includes cooking the food for FST412/422, Wine Appreciation and Wine and Beer Appreciation. She also assists the chefs in the kitchens when assistance is needed in their classes. In addition to her work in food studies and nutrition, she is currently enrolled in classes to earn a bachelor's degree in food studies.



Jennifer Hurley Administrative Assistant

Jennifer Hurley is the Chair of the Department's Administrative Assistant and Food Studies Administrative Assistant. She started at Syracuse University over 18 years ago and has worked in the Financial Aid Office, Scholarship Office and Registrar's Office. She dedicates her time and loves building relationships with the students.

Dianne Seeley, Director, Kitchen Operations; Operations, Space and Facilities Manager, Falk College

Dianne Seeley has worked for the Falk College for the past 14 years, serving as the College's Space, Operations and Facilities Manager and the Director of the Klenk Kitchens, overseeing daily building infrastructure and facilities maintenance functions and kitchen operations. Dianne has served as project and construction liaison for both new construction and renovation projects. She holds a bachelor of science from IST at Syracuse University, master of science from Elmira College and has completed course work towards her Ph.D. in the IDD&E degree program at Syracuse University's School of Education.

Food Studies at Syracuse: Established 2011

Building on the momentum of 1970s environmental movements, individuals, businesses, and public institutions have a growing interest in issues surrounding how food is produced and consumed. At Syracuse, food studies intersects a variety of disciplines: geography, agriculture, and natural sciences; human access to food and nutrition, and; public policy involving labor, trade, and sustainability.

Today, the field of food studies is well-established internationally, informing and impacting public administration, public health, sustainability, and the food system on which all people depend.

2010

Food studies is one of the fastest-growing fields of study in North America. Falk College's vision for future academic programs related to food focuses on maximizing student opportunities in these and other emerging career trends by blending academic offerings in hospitality management, nutrition science and dietetics, and public health, as well as facility and event management.

2014

In February, Falk College announces its new bachelor of science in food studies. Students learn about the food system in areas including food justice, urban food systems, international trade, labor, human rights, science and technology, and culinary expertise. Falk College's program in food studies leverages resources of the former hospitality management program and the College of Agriculture, as well as intuitive academic collaborations with the nutrition and public health programs in Falk. ¹ Pictured are scenes from student visits to Main Street Farms, an urban farm.



1990

Increased public interest in food-related issues in the United States inspires the emergence of the field of food studies in the 1990s, which explores the connections between food systems, social stability, human and landscape sustainability, public health, and urban and regional design and planning. The first degree programs in the nation are founded at New York University and Boston University.

2001

At Syracuse University, the School of Social Work and College of Nursing, along with two departments in the College for Human Development, merge into a single, multi-disciplinary academic unit at Syracuse University specializing in human services and health professions. In 2001, the College of Human Services and Health Professions opens at the University.

2011

The College of Human Ecology is renamed the David B. Falk College of Sport and Human Dynamics with support from Syracuse University alumni, David Falk '72 and Rhonda Falk '74. The Falk Complex, former home of the College of Law, is dedicated in 2015. The first undergraduate food studies course—Introduction to Food Studies—is taught at Falk College within the newly formed Department of Public Health, Food Studies, and Nutrition.

² Academic offerings in food rapidly expand to include such courses as Human Right to Adequate Food and Nutrition, Feeding the City: Urban Food Systems, Food Studies Research Methods, and Feeding the World: Global Agri-food Governance, pictured.

2014

³ Throughout the program's early years, students are engaged in collaborative projects in the Syracuse community, such as developing educational workshops for the Southwest Community Farm, a Syracuse urban farm; using geographic information systems to leverage e-commerce and address inequalities in food access, and; supporting environmental activism by marching with a crowd of 300,000 at the Climate Change Rally in New York City, pictured.

2014

⁴ Food studies students recognize the need to bring local, sustainable, and ethically-grown food to campus and from their efforts, BrainFeeders is founded, the first academically-recognized food studies student organization in the nation. BrainFeeders actively promotes

a more sustainable food system by engaging local farmers and empowering peers to be more involved in food choices on the Syracuse University and SUNY College of Environmental Science and Forestry campuses.

Food studies hosts My Lucky Tummy, a pop-up food court celebrating the refugee and new American community in Syracuse. Students work alongside chefs from Eritrea, Japan, South Sudan, Iraq, and Bhutan, learning about different cultural foodways and developing cultural competencies. **5** Anna Delapaz '17, the first food studies major, is pictured left cooking alongside community members at My Lucky Tummy.



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Brain Feeders successfully establishes a Community Supported Agriculture (CSA) program at the Univeristy.

2016

7 Food studies begins a study abroad program in Florence, Italy, in which Syracuse students from all disciplines are able to take food studies courses, complete internships, and work in the on-site kitchen garden.

8 To further involve students in critical community engagement and practical work experience, food studies hires its first internship coordinator. Food studies practicum sites include organizations such as the CNY Regional



7



8

2014

Students in the Urban Food Systems course receive the Chancellor's Award for Public Engagement and Scholarship for their work with the Syracuse-Onondaga County Planning Agency conducting a community food assessment to understand existing food resources in Central New York. Topics of exploration included food production and regional farming, food access in Syracuse, farm-to-institutions programs, and refugee communities' contributions to the CNY foodscape.

2015

6 Faculty and students in food studies travel from Syracuse to the University of Vermont for the Food Systems Summit, where they discuss the human right to adequate food and its intersection with the environment, public policy, and nutrition. In Syracuse,

Market, Eat to Live Food Cooperative, Syracuse Real Food Coop, CNY Food Bank, Cornell Cooperative Extension, Slow Food, Southwest Community Farm, Syracuse Grows, pictured, as well as other area farms, supermarkets, and restaurants.

2016

Food studies students help create Food Plan CNY, a collaborative effort to assess agriculture, food distribution, consumption, and disposal in the region with a goal to improve food policies and programs. After obtaining New York State Department of Education approval for Falk's new master of science degree in food studies in April 2015 and enrolling the program's first graduate students in fall 2015, the food studies graduate program becomes fully operational and welcomes its first formal graduate cohort in fall 2016. A certificate of advanced studies in food studies is also created in 2016.

2016

9 Falk College dedicates the Susan R. Klenk Learning Café and Kitchens, including commercial and experimental kitchens, made possible by a gift from Syracuse University human development alumna, Susan Klenk '62.

By 2017, the food studies program at Falk has partnerships with several Native American organizations, including Friends of Ganondagan, the Iroquois White Corn Project, and the Seneca Nation Health Department, in which students explore cultural foodways, traditional food resilience, entrepreneurship, and the connection between food and wholistic health.

ALUMNI

Alumni close-up:

Meet Ashia Aubourg '18



Ashia Aubourg '18 describes being a food studies student as one of the most enlightening periods of her life. "It has been an honor to take the critical thinking skills that I was constantly pushed to focus on during this program into my personal life

experiences," says Aubourg. Since graduation, she served as the Cross-Program Coordinator at Food for Free, a non-profit food rescue organization that repurposes rescued food and distributes it to food insecure community members. She coordinated the organization's Family Meals, School Market, Market in the Park and Weekend Backpack programs. "I learned a tremendous amount about emergency food programming and its role in our society - during these unfortunate times of COVID-19, we see an even greater need for this type of relief," she notes.

After working for Food for Free, she joined an experiential education non-profit called Embarc Chicago as a Program Manager. Embarc is a three-year program that provides community-driven, experienced-based learning opportunities to low-income high school students to inspire and prepare them for college and career success. Although this role was not specifically food systems focused, what attracted her to it was the opportunity to systematically change aspects of a conventional system.

She is currently working as the Communications Lead for the Chicagoland Food and Beverage Network, a collaborative that focuses on bridging gaps between the food and beverage industry in Chicago through networking events and consulting. "There is so much exciting work happening in the food system, and I am so excited to see where my path leads," says Aubourg. She also serves as a Product Associate with Home Chef. In this role, she helps with project management and analytical tasks related to innovating and getting new products into the market.

Meet Lindsay De May '16



After graduating with the first food studies class in 2016, Lindsay De May moved to Los Angeles and began teaching and grant-writing for a non-profit that builds gardens in Title 1, K-12 schools. Then, she got involved in local

government, which connected her to working in her local farmer's market. From there on, she helped manage—and in some cases, establish—the Market Match program in farmer's markets, which doubles benefits from the supplemental Women, Infants and Children (WIC) nutrition program and Social Security into fresh fruit and vegetable vouchers.

"I think the greatest value I gained from the Falk food studies program was an understanding of how multiple different sectors such as health, agriculture, environment, international relations, and others overlap to shape our food system. Because the food studies program at Syracuse is very systems-focused, it allowed me to identify careers that I would have never considered previously," says De May.

De May is currently in her second year at Vermont Law School and will be graduating with a JD and master's in food and agriculture law and policy. She is a Research Fellow, National Agricultural Law Center, Chair, Food and Agriculture Law Society, and Co-President, National Food Law Student Network. Her goal is to work with the government and the private sector to incentivize sustainable agricultural practices, support new farmers, and improve food access for consumers.

Meet Imelda Rodriguez '16



Imelda Rodriguez discovered her passion for food justice by starting a Community Supported Agriculture (CSA) program on the Syracuse University campus. After graduating with a bachelor of science in food studies in

2016, she moved to Brooklyn, NY and began her career as an Edible educator for Edible Schoolyard NYC. She taught youth about food injustice topics relating to gardening, and cooking culturally nutritious foods.

After five years on the east coast, Rodriguez returned home to work for a charter school in San Jose where she has implemented the first food education program in her area. As Events and Special Projects Director with Sunrise Middle School, she and a group of five students started the club, CosechaMesa, Harvest2Table, with membership that now includes more than 30 students per semester.

She leads a four-week food/entrepreneurship annual summer program for approximately 15 to 20 students who learn how to garden, cook, and manage a restaurant. "Students learn about restaurant roles and creating and executing a culturally nutritious menu for their teachers, school board members and other education representatives, friends and most importantly, their family members," says Rodriguez.

Rodriguez is partnering with the National Farm to School Network, Gro More Good, and KidsGardening to implement the first Grow More Food Hydroponics Pilot Project. Sunrise Middle School is one of only five schools in California participating. She and her students will be presenting on this project in an upcoming Santa Cruz symposium.

Food studies at Syracuse: the first decade continues


Food is universal. It impacts every aspect of life, both as a fundamental human need and as a primary component of society in business, culture, politics, and beyond. As Falk food studies continues to write the history of its first decade, we invite you to get in touch, and stay in touch, with the exciting growth and activities of our programs in the Department of Nutrition and Food Studies in Falk College.


Visit falk.syr.edu to see what's happening in our experiential food laboratory or what research opportunities our faculty and students are involved in advancing. From urban design construction of food deserts, the complexity of domestic and foreign food aid to international food policy and local food governance systems, food studies at Falk College is changing the world.

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