



Food Studies 9

Course Code: MADFS-09

This course is designed to introduce students to the idea of social, ethical, and sustainable considerations in connection to food related topics and how they can impact design. Topics include kitchen safety and sanitation, nutrition, measuring techniques, reading and following a recipe, food preparation terms and lab procedures. Students are actively involved in the learning process through lab experiences that are coordinated with classroom discussion topics. Highlights from Food Studies 9 include: making pastry, Macaroni and Cheese competition and the breakfast unit.

Please note that ADST 8 is not a prerequisite for Food Studies 9. The supplemental fee allows students to experience additional “hands-on” cooking labs for a much more in-depth understanding of their newly learned skills. Supplemental Fee: \$45