Bachelor of Arts in Interdisciplinary Studies: Food Studies with areas of emphasis in

- Health & Wellness
- Business & Food Policy
- Sustainability
- Sociology/Social Justice

Graduates of the Food Studies program will have the skills to change the world by:

- Understanding the limitations and complexity of existing business models, and advocating for new economic models in the food industry
- Promoting health and wellness through production and consumption of accessible, quality, fresh local food
- Implementing sustainable & regenerative practices from soil to fork
- Promoting innovative ways to use agricultural practices to mitigate adverse climate change effects
- Understanding world & local food systems to promote equity & social justice

Career Opportunities:

- Food Distribution
- Agronomist
- Farm Incubation
- Chef/Restauranteur
- Local Foods Advocate
- Food Policy Lobbyist
- Health & Nutrition Educator
- Local & State Government
- Food Safety Specialist
- Farm Management
- Environmental Education
- Ag/Food Economist
- Retail
- Small Business Management
- Supply Chain
- Marketing

Immerse yourself in healthy food production & marketing through internships, hands on practice on campus and in the community

For more information, contact foodstudies@adams.edu