Master of Liberal Arts in GASTRONOMY

bu.edu/gastronomy
A RANGE OF CAREERS

Our graduates have joined the food world as:

Arts Program Managers | Catering Directors | Cookbook Authors | Culinary Arts School Administrators |
Dieticians | Distillers | Event Planners | Farmers | Food Business Consultants | Food Chemists |
Food Entrepreneurs | Food Historians | Food Hub & Meat Value Chain Specialists | Food Marketing Specialists |
Food Photographers | Food Writers | High School Culinary and Food Studies Instructors | Managers of Strategic Sourcing, Food and Beverages |
Natural Food Entrepreneurs | Patisserie Owners | PhD Candidates |
Private Chefs | Public Health Advocates | Restaurant Consultants | Restaurant Critics | Restaurant Managers |
Restaurant Publicists | Social Justice Workers | Social Media/Public Relations Managers | Sommeliers |
Television Producers | Trendologists

“Ultimately, it was the liberal arts approach that landed me my job at SILO Distillery. Craft producers need to be Swiss Army Knives rather than specialists, and the Gastronomy program prepared me well for this . . . I frequently draw on my experiences with the Gastronomy program to fuel SILO’s growth. As a company we focus intently on local and regional agricultural systems. I’ve held meetings with groups of farmers in order to discuss potential crop growth for distilling purposes and to facilitate the collection of our spent grains. Having an understanding of their work and struggles goes a long way to securing these relationships.”
—CHRIS MAGGIOLO (MLA IN GASTRONOMY, 2014), PRODUCTION MANAGER AND DISTILLER AT SILO DISTILLERY

“In my ‘nostalgia dinner’ research project [for the Introduction to Gastronomy course], I collaborated with dinner companions to wrestle with the concept of food nostalgia. Each guest brings a nostalgic dish, and together we discuss food and nostalgia as we taste each other’s memories. These dinners create a collaborative intellectual environment and keep the food central to my research.”
—ARIANA GUNDERSON (GASTRONOMY STUDENT, 2017)
THE MASTER OF LIBERAL ARTS IN GASTRONOMY

THE PROGRAM: HISTORY AND MISSION
The first food studies program in the United States, the Boston University Masters in Liberal Arts (MLA) in Gastronomy was founded by Jacques Pépin and Julia Child in 1991. From its inception, it has offered students the opportunity to take both traditional academic courses as well as hands-on courses in the Programs in Food & Wine. This holistic approach to the study of food has helped prepare more than 200 graduates for careers in food-focused education, media, entrepreneurship, governance, and nonprofit organizations. Many of the program’s graduates have invented their own careers, building on the foundation of interdisciplinary practice provided in the Gastronomy program.

FUEL YOUR PASSION
The liberal arts focus of the Gastronomy program helps students develop skills in critical and analytical thinking, problem-solving, and communications necessary to tackle today’s complex food issues, while emphasizing a deep understanding of food in the context of arts, humanities, natural sciences, and social sciences. The interplay of reading, research, and writing about food—as well as exploring food through the senses—offers exceptional range and depth to the MLA in Gastronomy program at Boston University, and sets students up for success in today’s dynamic workplace.

STUDY IN THE HEART OF BOSTON
The program is located on Boston University’s busy Charles River Campus, with access to all of the resources of the University and the dynamic food scenes of Boston. The city is home to a great range of innovative food work, including urban agriculture, food justice organizations, food business incubators, and, of course, great restaurants.

“Every day I am incredibly thankful for my job and for the Gastronomy program for not only reminding me why I love food and culture so much, but for giving me the tools to turn that energy into a tangible reality.”

—MORGAN MANNINO (GASTRONOMY STUDENT), SOCIAL MEDIA COORDINATOR AT “AMERICA’S TEST KITCHEN”
A DIVERSE CURRICULUM

By completing your Master of Liberal Arts in Gastronomy at Boston University you can choose from a vast array of coursework that piques your interest and meets your specific career objectives. Develop the practical and theoretical skills required for working in food-related businesses and industries, food media, governance, and nonprofit organizations.

Explore food through the disciplines of history, anthropology, business, geography, sociology, archaeology, and culinary arts while drawing upon BU’s extensive academic resources.

Engage with renowned visiting faculty, food industry professionals, distinguished scholars, and academic departments across BU’s 17 schools and colleges.

Students may choose from a broad range of electives, including courses such as; Food Writing; Pots and Pans; The Science of Food; Urban Agriculture; and many more.

Common areas of focus include:

• Business & Entrepreneurship
• Communications
• Food Policy
• History & Culture

A total of 40 credits is required, including the following core courses:

• Introduction to Gastronomy: Theory and Methodology
• History of Food
• Anthropology of Food
• Food and the Senses

BECOME PART OF OUR FOOD CULTURE

Build a strong peer-to-peer network as you embark on an exciting and challenging degree program with like-minded people who share your love of food and food cultures. Whether it is during the treasured tradition of “Snack Time” in class or at picnics and dinners organized by the Gastronomy Student Association, you’ll find countless opportunities to break bread with your colleagues and engage in discussion surrounding all things food.

“Snack time is a unique food event, sort of like a potluck—only a potluck that happens in increments of 10–15 minutes per week over a period of several months. Beyond sustenance (an essential function of the snack and the ultimate reason for its existence), sharing food and the social bonds it creates are at the center of snack time . . . The exchange of food gifts through snack time forms a community within the classroom that depends on reciprocal generosity.”

—ANNU ROSS (MLA IN GASTRONOMY, 2013), FOOD AND BEVERAGE WRITER

FLEXIBLE SCHEDULE FOR WORKING PROFESSIONALS

The flexibility of our part-time Gastronomy program allows you to complete your degree in as little as two years. You can commit to courses just one night a week, or accelerate your degree by taking multiple classes that fit your schedule.

THE LIBRARY

The Gastronomy program has a unique and growing library of more than 2,500 cookbooks and food-related ephemera that is available to students as a research collection. Subjects range from the 19th century into contemporary food trends.
A CULINARY CONNECTION

Boston University’s Metropolitan College Programs in Food & Wine offers a Certificate in Culinary Arts program, as well as individual courses in wine and cheese. The courses are taught by renowned and up-and-coming chefs and food professionals, most of whom are active in the Boston dining scene. Gastronomy students can take courses in the Programs in Food & Wine for credit toward their degree. This connection enables Gastronomy students to have direct experience with food and wine production and connoisseurship. It also offers the chance to make connections with students and faculty who work in a wide range of culinary professions.

Certificate Program in Culinary Arts

BU’s intensive, semester-long Certificate Program in the Culinary Arts provides a strong foundation in classic French and modern cooking techniques, along with exposure to international cuisines. Under the tutelage of professional working chefs and food industry experts, you will engage in lectures and demonstrations, acquire hands-on experience in our state-of-the-art laboratory kitchen—one of the finest in the country—and, through discipline and practice, develop cooking skills that encompass everything from simple techniques to more difficult and complex preparations.

Certificates in Wine Studies

The Elizabeth Bishop Wine Resource Center at Boston University’s Metropolitan College offers a four-level Wine Studies curriculum that provides personal enrichment and enhances wine expertise for a range of students. Instruction for the program is led by a pair of Masters of Wine—an esteemed designation conferred by the international Institute of Masters of Wine. Certificates are provided upon successful completion of Levels 1, 2, 3, and 4. The knowledge obtained through these courses will prove invaluable, even for those already in the industry.

Cheese Certificate Program

Led by internationally recognized expert Ihsan Gurdal of Formaggio Kitchen, this in-depth exploration of cheese varieties and production will look at an international array of cheeses—from the farm to the finished product at the table—and will include wine pairings. The final class will be a tour of a dairy farm. Successful completion of the course and final exam leads to a certificate from Boston University.

“I loved BU’s culinary programs. As a mid-life career-changer I needed to fast-track my entry into the food world. Both the Culinary Arts and Gastronomy programs helped me build a network of contacts and resources that were helpful when starting my own business ventures.”

—IRENE COSTELLO (CULINARY ARTS, 2000; MLA IN GASTRONOMY, 2006), CO-FOUNDER, EFFIE’S HOMEMADE
Boston University Metropolitan College

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Boston University's Metropolitan College

Boston University is one of the premier research institutions in the nation. As one of BU's 17 degree-granting schools and colleges, Metropolitan College offers more than 70 degree and certificate programs in convenient evening, online, and blended formats—including the Master of Liberal Arts in Gastronomy; the Graduate Certificate in Food Studies; professional-level Wine Studies and Culinary Arts certificates; and a variety of food and wine programs, cultural tours, and seminars for the casual epicure and aspiring industry professional.