



# Gastronomy at Boston University

Become an expert in a subject that crosses all boundaries and affects every person and culture on the planet: food.

Founded in 1991 by culinary legends Julia Child and Jacques Pépin, the trailblazing [Master of Liberal Arts in Gastronomy](#) at Boston University's Metropolitan College (MET) offers a unique opportunity to develop, refine, and master your understanding of food and the many needs it fulfills in the world around us.

- **Multidisciplinary Approach:** The master's in Gastronomy immerses you in a variety of academic perspectives—anthropology, arts, humanities, and social sciences—developing a comprehensive view of society and food throughout history and honing your command of food scholarship. You can also opt to focus your studies in [History & Culture](#), [Business & Entrepreneurship](#), [Communications](#), or [Food Policy](#).
- **Prime Location:** Boston is a culinary melting pot, with many diverse communities and historic neighborhoods. From traditional New England fare to worldwide ethnic cuisines, the city is a hotbed for innovative food and restaurant culture. Get a taste out on the town or by attending BU's [Seminars in Food & Wine](#).
- **Hands-On Training:** BU's Gastronomy degree program is the only one in the country that gives you a chance to blend academics with hands-on practice. Customize your degree with the chef-taught [Certificate Program in the Culinary Arts](#) or BU's [Certificate Program in Wine Studies](#), among other [Programs in Food & Wine](#).
- **World-Class Faculty:** Benefit from the resources and expertise of Boston University's diverse academic departments, renowned food scholars, visiting faculty, wine and spirits experts, and accomplished industry professionals. You'll build valuable networks in class or while attending forums like the [Pépin Lecture Series](#).

# Program Learning Outcomes

- Apply interdisciplinary and holistic approaches to the study of food through a liberal arts perspective.
- Demonstrate advanced knowledge of social theory applicable to food studies.
- Demonstrate an ability to critically analyze current and foundational issues in food studies and food systems.
- Develop research skills in food studies; demonstrate knowledge of qualitative and quantitative methods for interdisciplinary food studies research.
- Demonstrate competence **and academic integrity** in the written and oral presentation of complex ideas and arguments in scholarly and professional contexts.
- Gain practical experience in working with local/regional/national/international/global food systems.**
- Gain hands-on learning in food and wine and in sensory studies.**

*Faculty were able to articulate program outcomes related to sensory studies and hands-on experience that were tacit but not stated directly, as well as the need to coordinate with PFW re courses open to Gastronomy students to be sure these courses have similar learning outcomes; our programs can influence each other in beneficial ways.*

# Recommendations

- I. Workshop for new students to develop or hone writing, research, and citation skills
- II. Create student portfolios containing a range of written, visual, and virtual projects, including final projects/papers/exams, class assignments, demonstration videos, proposals, marketing plans, publications
- II. Practicum: Research and implement an optional practicum for academic credit that provides an alternative to a thesis (8 cr) or directed study (2-4 cr), involving 3–6 months of practical experience. The practicum allows students to see and understand the application of research methods and theories in the real world, and to gain hands-on experience, a quality that we wish to emphasize. The practicum differs from internships in the sense that it is a capstone experience. Examples include policy work for an NGO, working in a wine store and understanding how tastings are used, working in a start-up associated with food innovation, or organizing a food-studies conference or event.
- IV. Student colloquium (annual): Recommend creation of a student colloquium to provide students with the opportunity to present their research to their peers. It emphasizes two specific learning outcomes: research skills and presentation skills/oral communication.
- V. Exit interviews/Focus groups: Use alumni surveys, track alumni awards and achievements and job placement data as an additional measure of learning outcomes.

# Implementation

1. Writing workshop offered at the beginning of the Fall 2017 semester
2. New Program Director, September 2017
3. Design of Practicum course in progress
4. Colloquium launched Spring 2018
5. Revised assessment plan focusing on audits of core courses and classroom observation. Launched Spring 2018.