Master of Liberal Arts in Gastronomy

bu.edu/met/gastronomy
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.

Students come from a wide range of backgrounds, and include food industry professionals, community activists, career changers, and recent college graduates—bringing to the classroom a wealth of experience which further enriches the program.

Graduates of the program have established careers in fields such as food writing and publishing, public policy and food advocacy, food consulting and entrepreneurship, education, and academia.

While studying in the heart of Boston, students are able to take advantage of all that this vibrant and dynamic city has to offer, including some of the world’s leading academic institutions and libraries, a variety of ethnic neighborhoods and markets, and notable restaurants and chefs.
Learn from experienced faculty with advanced degrees—many of whom hold full-time appointments in academic departments throughout the University—and instructors who are uniquely qualified through their professional positions and achievements in the food industry.

**Faculty**

**Mary Beaudry, PhD**  
Professor of Archaeology and Anthropology, College of Arts & Sciences  
Professor of Gastronomy, Metropolitan College

**Warren Belasco, PhD**  
Visiting Professor, University of Maryland, Baltimore

**Rachel Black, PhD**  
Assistant Professor and Academic Coordinator of Gastronomy

**Sandy Block, MW**  
Lecturer in Gastronomy

**Kyri Claflin, PhD**  
Lecturer in Gastronomy

**Carole Counihan, PhD**  
Visiting Professor, Millersville University

**Sheryl Julian**  
Food Editor, *Boston Globe*

**Ellen Messer, PhD**  
Lecturer in Gastronomy

**Sarah Phillips, PhD**  
Associate Professor of History, College of Arts & Sciences

**Jonathan Ribner, PhD**  
Associate Professor of History of Art & Architecture, College of Arts & Sciences/Graduate School of Arts & Sciences
A total of 40 credits is required, including the following core courses:

- History of Food, MET ML 622
- Anthropology of Food, MET ML 641
- Introduction to Gastronomy: Theory and Methodology, MET ML 701
- Food and the Senses, MET ML 715

Focus Areas

The MLA in Gastronomy program offers concentrations in the following areas:

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

Students choose from a broad range of electives, including courses such as The Many Meanings of Meat; Food Writing; Culture and Cuisine: France; Studies in Food Activism; Urban Agriculture; and many more.

For full information on degree requirements, please visit bu.edu/met/gastronomy.
Dig into gastronomy at BU.

bu.edu/met/gastronomy
A Unique, Interdisciplinary Approach to Food Studies

Founded by Jacques Pépin and Julia Child, Boston University’s Master of Liberal Arts in Gastronomy program offers a rigorous, interdisciplinary approach to food studies, while providing opportunities for experiential learning through hands-on culinary arts laboratories, wine studies courses, and classroom lab activities.

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

Engage with renowned visiting faculty, food industry professionals, distinguished scholars, and academic departments across BU’s 16 schools and colleges.

Develop the practical and theoretical skills required for working in food-related businesses and industries, food media, governance, and non-profit organizations.
Boston University & Metropolitan College

Boston University is one of the premier research institutions in the nation. Metropolitan College, one of the University’s 16 degree-granting schools and colleges, offers over sixty programs in convenient evening, online, and blended formats—including the MLA in Gastronomy; the Graduate Certificate in Food Studies; professional-level, hands-on Wine Studies and Culinary Arts certificates; and a variety of food and wine programs, cultural tours, and seminars for both inquisitive eaters and aspiring industry professionals.

Photos courtesy of Shutterstock (lychees–Albert H. Teich; grapevines–Ron Kacmarcik; cheese–HLPhoto), Rachel Black (pottery, sheep, restaurant patrons), and BU Photography.

An equal opportunity, affirmative action institution. 9/13