

# APFS-400 : Project in Applied Food Studies

This course will require students to synthesize and apply knowledge gained in previous food studies courses to create a hands-on, experiential research project that will result in a substantial and lasting contribution to the Applied Food Studies program and The Culinary Institute of America. Areas of research may include the analysis of local food systems and food sheds, the exploration of anthropogenic ecosystem changes, the recreation of historical agricultural techniques and food technology, and the application of same.

**Credits** 3

**Prerequisites**

Applied Food Studies (APFS-200), Research Methods for Applied Food Studies (LART-355A)