

DILLARD UNIVERSITY

Food Studies

What is Food Studies?

Ray Charles Program in African American Material Culture

MISSION

The Dillard University Ray Charles Program in African American Material Culture is to research, document, disseminate, preserve, and celebrate African American culture and foodways in the South. New Orleans sits at the historical and cultural intersection of diverse groups with distinct and recognizable pasts. This program aims to understand how African, Caribbean, European, and American cultures coalesced to create a culture that is uniquely African American. The Ray Charles Program takes a deeper look at how African American culture is portrayed and taught in an effort to not only preserve that culture but allow our students to take ownership of it as well.

How does *Material Culture* connect to Food Studies?

What Is *Material Culture*?

THE VISION OF THE DILLARD UNIVERSITY RAY CHARLES PROGRAM IN AFRICAN AMERICAN MATERIAL CULTURE

is to be the premier center for culinary and cultural research in the South. This program is the first of its kind at any HBCU or any American university. Just as Ray Charles himself stressed the ownership of his own music, the Ray Charles Program teaches students the importance of becoming active shareholders in the culture. Students in the program walk away with a holistic understanding of the food industry, plus the relevance and value of African American culture in a global world.

The Ray Charles Program is more than just an academic study of material culture. Here, students are able to work on projects that support their majors while earning immediate life, social justice and career experiences. The aim of this program is not to view material culture as a singular idea, but rather to tie material culture into all fields of academic study offered at Dillard University.

What is Food Studies?

Food Studies involves the interdisciplinary governance, planning, history, design, business, and implementation of food systems within urban and rural environments.



Challenges involving food sustainability and security pose some of the most severe threats and greatest opportunities for planning the future of resilient cities. This degree-seeking minor program provides an integrative approach to food studies in the urban environment, focused on an introduction to the study of food that is essential for preparing the next leaders in this field.



But wait-
FOOD STUDIES
IS SO MUCH
MORE!



FOOD STUDIES MINOR

Have you had any of these thoughts?

GARDENING & FARMING ARE IMPORTANT

- How do I learn more about growing my own food?
- How can I become self-sufficient?
- How can I contribute to the health and wellness of myself, my family, and my community?

I MIGHT LIKE TO OWN A BUSINESS

- How do I start a food business?
- Where do I find a mentor for starting a food business?
- How can I learn about culinary history and cultural bearers?

CULTURE IS PROFITABLE

- How can I preserve culture and be engaged in food social justice?
- How can I build equity in food?
- How can I create a 21st century career in a cultural economy?

I WANT TO LEARN MORE ABOUT BLACK HISTORY

- How did George Washington Carver create 1,000s of food products?
- How have underground economies impacted African American and American culture?
- Why are African Americans farmers losing generational wealth?

OPPORTUNITIES just to name a



Food Media

Food magazines, cooking television shows, and blogs are just a few ways people are using their education in food science to share their talents with the world. **Work at companies like The Food Network and the James Beard Foundation. The starting salary is \$65,994.**



Food Policy

Influence the way food is produced, regulated, and distributed. Those working in food policy can work on a local, national, or international level and have the potential to affect the lives of millions. **Work at organizations like the United Nations or the World Food Program.**



Food History

A food historian examines and researches the juxtaposition between culture, food, and changing human customs and behaviors. Food historians can provide consulting services, write ethnographies and articles, and inform policymakers with their work. **Work on film sets to ensure historical movies are accurate.**



Nutritionist or Dietitian

A more clinical setting; advising patients about health and nutrition to help them reach specific goals or make wise choices. Pair this with a Biology Major, and you are set! **Work with private clients or medical care facilities like Oshner Health.**

OPPORTUNITIES just to name a



Personal or Private Chef

This career offers entrepreneurial endeavors, as many personal or private chefs own their own companies and work non-traditional schedules. **Work for yourself and your clients of choice! You might work for a celebrity like Chef James JR Robinson in Maryland!**



Sommelier

Do you have a passion for wine? You can pursue a career as a sommelier. Sommeliers work in fine dining, advising individual customers about appropriate meal pairings. Sommeliers are highly trained professionals with a vast knowledge of wine and the complex relationship between food and beverages. **Work at fine dining restaurants or a winery. Sommelier's annual salary starts at \$62k.**



Culinary Tours

Food tour guides can be found in cities all over the globe and offer their tourists a unique and specially curated taste of a city's culinary offerings. Principles with an entrepreneurial spirit sometimes develop their own offering of tours rather than working for a touring company. **Culinary tours start at \$100 per person.**



Farmer & Landowner

Farming covers the production of almost all kinds of animals, crops, fruits, and vegetables suitable for a moderate to subtropical climate. Farmers are responsible for most of a country's food production either through crop or stock farming. **Farming can be a lucrative business nationally and globally.**

OPPORTUNITIES just to name a



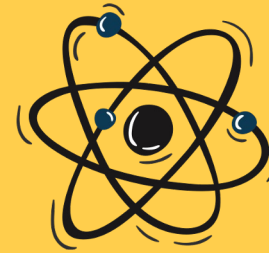
Food Entrepreneur

Food trucks, recipe developer, cooking tik tok sensation, or "Ghost Restaurant Owners" (virtual restaurant dedicated to delivery and/or takeout food) are all ways of food entrepreneurship. These is a low overhead and cost efficient way to start profitable business. **Michele Foods** is a great resource and success story for Food Entrepreneurs. **Ariel Smith host The Food Truck Scholar Podcast** with more information on the field. **Starting average salary is \$55,842 per year.**



Food Stylist

A food stylist is a creative professional who prepares food for photographs or television. They will often work closely with chefs, editors and photographers. Many food stylists work as freelancers like **Chef Elle Simone, founder of SheChef**. Food Stylist work regularly with magazines, television companies, and brands. **Roscoe Betsill's work is featured in Vogue, Essence, and O, The Oprah Magazine. Starting salary is \$60,761**



Food Scientist

Agricultural and food scientists research ways to improve the efficiency and safety of agricultural establishments and products. **George Washington Carver**, was a food scientist; he was more than the peanut man you were taught in high school history class. He created thousands of food products out of peanuts and tomatoes for health and consumers. **Starting salary at \$68,830 per year.**



Event Planner/Caterer

Event planners structure and design an event, coordinate all moving parts and collaborating partners (catering, floral, venue, ect). And most importantly- they make sure everyone has a good time. **Preston Bailey, Anissa Coleman's "Elegance", and NOLA Event Planners are some of the leaders of Event Planning. Starting salary is \$52,000 per year.**

Required Courses

Food Studies Minor



Professor
Zella Palmer



Dr. Eartha
Johnson



Professor
Jon Pult

Introduction to
Food Studies

This course introduces the connections between food, culture, society, and traditions, looking at the role of food in the construction of identity, race, gender in food production, policy, and the building of communities. We also examine food traditions and systems from the African Diaspora and Africa by considering globalization, commerce and technology.

Psychology of
Food

This course is designed to provide an in-depth look at food psychology—the psychology of eating, consumer choices, nutrition, and food marketing and packaging.

Food &
Literature

This course will focus on expressions about food in various literature. Within this course, food paradoxes and dilemmas such as food and power, food and labor, culturally authentic and expressive food, and especially food that is traditional and handmade aid in maintaining relationships between individuals and communities.

Required Courses

Food Studies Minor

The History of the Food Industry

This course is designed to explore the history of the food industry; agriculture; food production; labor movements; and the restaurant industry. The course will also look at the history of the food industry in Louisiana, the impact it made both nationally and internationally.

Food & Media

This course examines the intersectionality of food and the media, how food is portrayed on television, internet, podcasts or in movies. Topics in mass communication, journalism and film will be explored.

Foundation of Food Culture & Systems

This course examines the cultures of food, exploring how people use food to define themselves as individuals, groups, and societies, and how cultural concerns shape food. The course investigates the meaning and significance of food in different cultures, and how race, ethnicity, gender, socioeconomic status and religion influence

Join our student chapter!

DU Slow Food

Slow Food is a global, grassroots organization with a mission to prevent the loss of local cultures and traditions.



Slow Food®



DU SLOW FOOD

Slow Food General Info
Session/ Interest Meeting
Tuesday April 25th at 2pm in
PSB 112

RSVP by emailing
breyunha.smith@dillard.edu



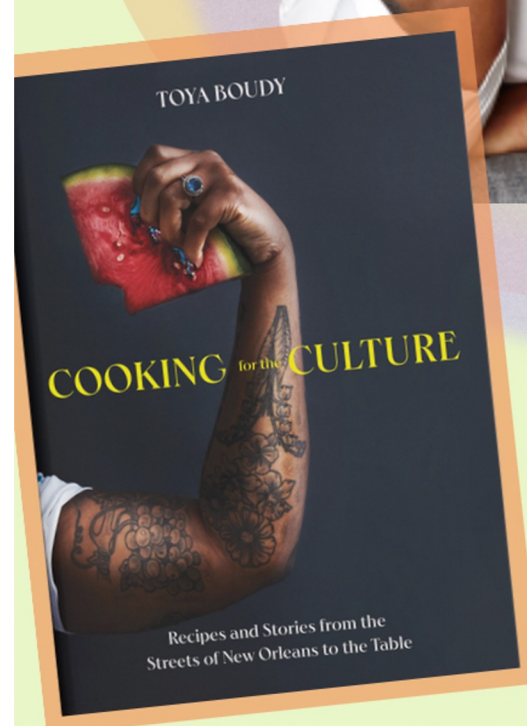
COOKING DEMONSTRATION WITH

Chef Toya Boudy

MARCH 16TH, 2023

12:30 - 1:45 PM

PSB 112



@toyaboudy

Chief Culinary & Culture Officer for Village Meals and Author of "Cooking for the Culture"

SEATING IS LIMITED

EMAIL JBANTUM@DILLARD.EDU TO RSVP

THE DILLARD UNIVERSITY RAY CHARLES PROGRAM

PRESENTS

FOOD STUDIES INFO-BOIL FEATURING



CRAWFISH BOIL

FREE

FOR DILLARD UNIVERSITY STUDENTS

TUESDAY 25 APRIL 12 PM | STUDENT UNION

RSVP WITH THE QR CODE BELOW

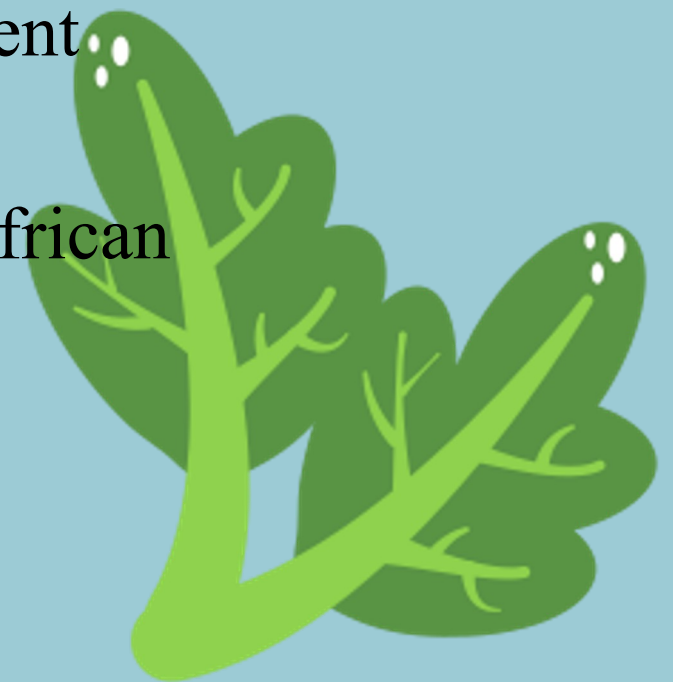


Register Today!



Higher Learning Through Humanities in Food Studies

1. Develop curriculum for three new Food Studies courses with African American & Indigenous foodways research, food sustainability and justice at its foundation.
2. Elevate scholarly research by providing research and fellowship opportunities to faculty and visiting fellows through teaching, publication and seminars.
3. Develop a film and vlog series to support community and student engagement.
4. Offer cooking demonstrations and seminars that teach about African American and Indigenous culinary history.
5. Provide professional development for Food Studies faculty.



Food Studies at Dillard University educates the next generation of cultural bearers!

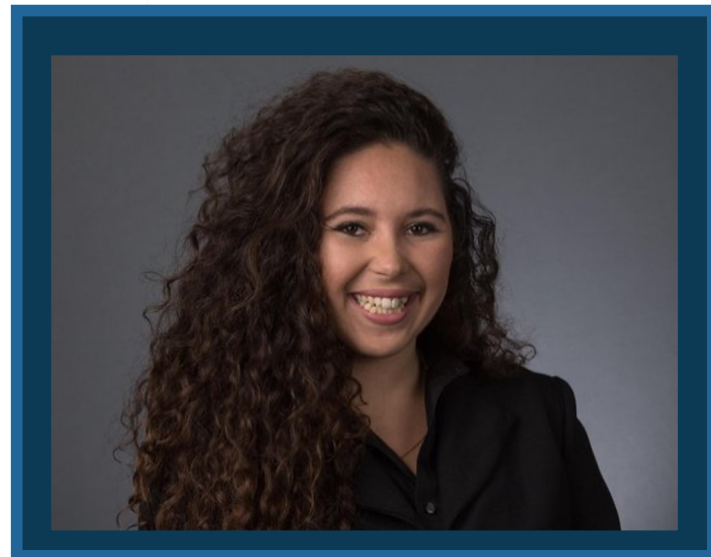
Dillard University Food Studies Minor



Ways to connect



Zella Palmer, Director &
Endowed Chair of the Ray Charles Program in
African American Material Culture
zpalmer@dillard.edu



Jessica Bantum
Program Assistant
jbantum@dillard.edu

WEBSITE:

[HTTPS://WWW.DILLARD.EDU/RAYCHARLES](https://www.dillard.edu/raycharles)

OFFICE LOCATION

RAY CHARLES PROGRAM IN AFRICAN AMERICAN

MATERIAL CULTURE

PROFESSIONAL SCHOOLS AND SCIENCE BUILDING

ROOM 112

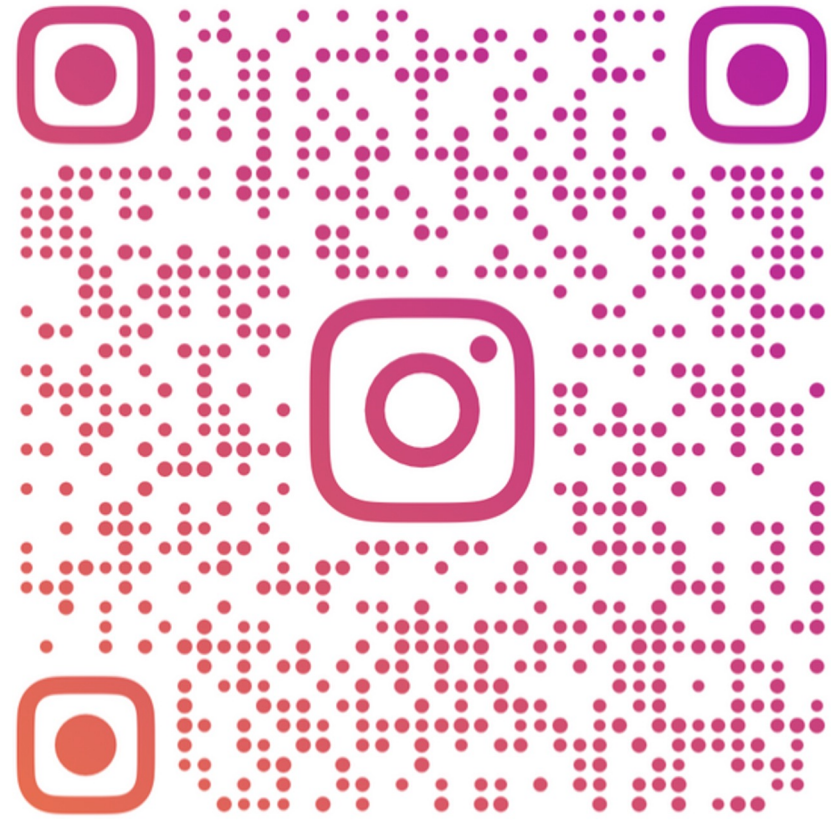
**COME BY OUR
OFFICE**

MONDAY - FRIDAY

9AM - 5PM

WITH ANY

QUESTIONS



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