Food Studies CTE Pathway at Odyssey Charter School

What is Food Studies?

Food Studies offers a broad interdisciplinary understanding of the social, economic, environmental, and cultural factors associated with our food system. Food Studies is an ideal bridge between STEM fields and social studies, giving students the opportunity to change the world by putting their ideas to work in sustainability, food justice, public health, and more.

Why Enroll in Food Studies CTE Pathway?

- ☐ *Develop* a broad understanding of the food and agricultural industry with access to unique opportunities in Wilmington, the state of Delaware, and beyond.
- ☐ *Prepare* for a wide range of careers in advocacy, policy, technology, agriculture, public health, sustainability, food systems, nutrition, public relations, and culinary arts.
- ☐ *Study* an innovative and unique coursework that is of tremendous social, personal, ethical, environmental, and global significance.
- ☐ *Earn* service-learning hours by volunteering on campus. Annually, our students harvest and donate 3,000+ pounds of fresh produce to the community in need.
- ☐ *Earn* 6 dual-enrollment college credits from Del-Tech Community College by enrolling in "AGS-105- Principles of Plant Growth" and "AGS 240-Hydroponic Production."
- ☐ *Earn* advanced college credits by completing the Food Studies Pathway. The 3-credit course, offered by Del-Tech Community College, is titled "SOC 103- Sustainability and Society."
- ☐ *Participate* in a hands-on and experiential program, one that includes weekly cooking labs, gardening, working in the Hydroponic Learning Lab, and caring for goats and chickens.
- ☐ *Develop* leadership skills through extracurricular opportunities- Girls Grow Greens, Future Farmers of America (FFA), Global Youth Institute-World Food Prize, and Delaware Youth Environmental Summit (YES!).
- ☐ *Gain* real world experiences through interactions with industry professionals and non-profits.
- ☐ *Participate* in a citizen science project with NASA called "Growing Beyond Earth."
- ☐ *Participate* in unique field trips every semester. For example, visit the Redding Terminal Market in Philadelphia to learn about food culture or visit 302 Aquaponics in Dover, Delaware to learn about sustainable agriculture.
- ☐ *Tour* local colleges and universities to learn about academic programs applicable to Food Studies. All students in the pathway will visit the University of Delaware, Delaware State University, and Delaware Valley University.
- ☐ *Explore* the culture and cuisine of Southern Italy in Summer 2024 via EF Tours. Cook an authentic meal in Rome, tour family farms, and visit historic sites.







What Courses are Currently Offered in the Food Studies CTE Pathway?



Food Studies: Culture and Environment- 5070

This course considers why food matters and how we can act to support a healthier food system. Our conversations will address issues ranging from resilient agriculture and healthy food access to the future of seeds and making the most of available food resources. We will take a multifaceted approach to food through exposure to excellent writing about food, culture, agriculture, and environmental sustainability; weekly cooking labs that will help students learn about the preparation and tasting of food; and frequent interactions with experts like farmers and other food producers through field trips to local institutions and farms. We will learn how to manage a school vegetable garden and how to care for live chickens and goats.



Food Studies: History and Power- 5071

This course examines the historical, cultural, social, technological, and economic events that influenced what Americans eat today. We will take a multifaceted approach to food through exposure to excellent writing about food, history, and power; cooking labs that will help us learn through the preparation of tasting the food; and interactions with experts like culinary historians and food policy advocates through field trips to local institutions and farms. We will learn how to manage a school vegetable garden and how to care for goats and chickens.



Principles of Agricultural Science- Plant- 5072

Principles of Agricultural Science- Plant (ASP) course provides a foundation of plant science knowledge and skills. Students will experience various plant science concepts through exciting “hands-on” activities, projects, and problems. Student experiences will include the study of plant anatomy and physiology, classification, and the fundamentals of production and harvesting. Students will learn how to apply scientific knowledge and skills to use plants effectively for agronomic, forestry, and horticultural industries. Students will discover the value of plant production and its impact on the individual, the local, and the global economy. Students will work on major projects and problems like those that plant science specialists, such as horticulturalists, agronomists, greenhouse and nursery managers, and plant research specialists, in their respective careers.

Del-Tech Dual Enrollment Offerings

AGS 105 Principles of Plant Growth- 5073

3 DTCC Credits, 1 HS Credit

This course introduces plant structure and function with practical applications to horticulture, turf, and agricultural plants.

AGS 240- Hydroponic Production- 5074

3 DTCC Credits, 1 HS Credit

This course introduces principles and techniques of hydroponic systems. Topics include preparation of greenhouses, production of transplants, planting, cultural practices, maintenance, and harvesting. Students will donate and harvest hyper-local produce to be served in our cafeterias and local communities.

Work-Based Learning Internship- 9003

This course engages Odyssey Charter School students and local employers to provide a structured learning experience. These experiences focus on assisting students in developing broad, transferable skills for postsecondary education and the workplace. This work-based learning program makes school-based learning more relevant by providing students with the opportunity to apply knowledge and skills learned in the classroom to real world situations including resume writing, mock interviews, and hands-on job skills. Students enrolled in this course will travel to different job locations in the area. Course is limited to high school seniors that have a GPA greater than 2.0 and have completed a chosen CTE pathway in Food Studies.

Future of Food (Elective)- 5075

This course will investigate the future of food systems including changes in production, transportation, processing, and consumption of food. It will focus on upcoming challenges and opportunities in the world of food and agriculture and the role of economics, policy, technology, and climate impact. Growing and changing consumer demand, supply chain disruptions, modification in farming practices and more will shape the future of food. Students will participate in cooking labs and spend time in the hydroponic learning lab.

