

## **Addendum to the 2018-19 Catalog**

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**1. October 29, 2018**  
**Error in Description**  
**NUR499**

The word Practical is incorrect and should Practice.

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**NUR499W    Nursing Leadership and Professional  
Practicum**

This culminating course encompasses various aspects of professionalism and leadership while shadowing multiple leaders in the clinical setting. Students will apply leadership concepts and decision making skills in the provision of high quality nursing care. (70 practical experience hours required)

**4**

**2. November 29, 2018**  
**Update to general education language.**

Current language in catalog for Upper-Level Elective Courses  
(<https://www.chatham.edu/academics/catalog/2019-2020/academicaffairs/generaleducation.cfm>):

“In addition to the breadth course described above, all Chatham students will demonstrate a depth of understanding by completing a minimum of 9 credits of upper-level (200-level or above) elective credits in disciplines outside of their major. All of Chatham's upper-level electives are acceptable in this category. Chatham will accept transfer courses from all areas of study that meet these requirements. RN-BSN students may satisfy general education depth requirements with any courses outside of the Core program requirements.”

Update the language to read:

“In addition to the breadth course described above, all Chatham students will demonstrate a depth of understanding by completing a minimum of 9 credits of upper-level (200-level or above) elective credits in disciplines outside of their major. (Note – discipline is equivalent to the student’s major; e.g. the discipline of Chemistry or the discipline of Creative Writing). All of Chatham's upper-level electives are acceptable in this category. Chatham will accept transfer courses from all areas of study that meet these requirements. Courses taken to satisfy a minor, second major, or IDP program may satisfy the UpperLevel Elective Course requirement. RN-BSN students may satisfy general education depth requirements with any courses outside of the Core program requirements.”

### **3. December 10, 2018**

#### **Changes to the Narrative**

##### **BC3+CU Bachelor Communication Degree**

#### **This narrative**

Students enrolled in the BC3+ CU BA Communication degree program who have earned a grade of C or better in all applicable coursework and who have been (or will be prior to matriculation) awarded the associate degree in General Studies from BC3 are exempt from the general education and mission courses university requirements.

#### **Is replaced by this narrative:**

Students enrolled in the BC3+ CU BA Communication degree program who have earned a grade of C or better in all applicable coursework and who have been (or will be prior to matriculation) awarded the associate degree in General Studies **or a related field** from BC3 are exempt from the general education and mission course university requirements

### **4. December 14, 2018**

#### **Additions to the Narrative**

##### **Additional information for PRO requirements**

In the University Catalog, under the Office of Academic Affairs, Bachelor Degree Overview (<https://www.chatham.edu/academics/catalog/2019-2020/academicaffairs/bachdegreeoverview.cfm>), it currently reads:

**Chatham Plan Professional Edge:** Students explore professional careers related to their major or the preparations needed for graduate school. These seven credits include Professional Development Skills, Job Skills, Professional Development, and an internship as designated by the major. Transfer students who are exempted from SDE 101 (1 credit) must still complete the final six credits of the Chatham Plan Professional Edge. Three-credit graded internships, with a grade of C or better, may be considered for transfer credit. Internships graded on a pass-fail basis may be accepted after additional review. Under almost all circumstances, students will complete the 3-credits of Chatham Plan coursework at Chatham.

The following language needs added to this section:

Proration of PRO Requirements:

- If a student transfers in 12 credits, SDE 101 is waived.
- If a student transfers in 30-59 credits, SDE101 and 1 PRO credit is waived (student will need to complete a three-credit internship and 2 PRO credits in at least one course).
- If a student transfers in 60 or more credits, SDE101 and 2 PRO credits waived (student will need to complete a three-credit internship and 1 PRO credit in at least one course).

**5. December 18, 2018**

**Error in IDP information page 158**

**Physician Assistant Program**

Current description will be changed from this .....

An academic advisor will work closely with you to ensure that you complete the requirements and prerequisite courses. A grade of "B" or better in each prerequisite is required for the Master of Physician Assistant Studies and Master of Science in Counseling Psychology program. A grade of "C" or better in each prerequisite is required for the Doctor of Physical Therapy, Master of Occupational Therapy

to this...

An academic advisor will work closely with you to ensure that you complete the requirements and prerequisite courses. A grade of "B-" or better in each prerequisite is required for the Master of Physician Assistant Studies. A grade of "B" or better in each prerequisite is required for the Master of Science in Counseling Psychology program. A grade of "C" or better in each prerequisite is required for the Doctor of Physical Therapy, Master of Occupational Therapy

**6. Error in Interior Architecture Program**  
**Beginning on Page 284 of the PDF of the 2018-19 catalog**

Course Updates

IAR215 Digital Drawing should be IAR215 Digital Visualization 2

IAR219 Drawing and Model Making should be IAR219 Drafting and Model Making

IAR220 should be IAR220 Interior Architecture II

IAR225 should be IAR225 Interior Architecture III

IAR232 should be IAR232 Color and Textiles Studio I

IAR257 should be IAR262 History: 20th and 21st Century Architecture

IAR259 should be IAR261 History of Interior Architecture: Prehistory to 19th Century

IAR320 Interior Architecture IV should change from 3 credits to 6 credits

IAR325 Interior Architecture V should change from 3 credits to 6 credits

IAR330 should be IAR330 Construction Systems and Methods

IAR443 Environmental/Sustainable Community Service should be 1 credit

IAR497 should be IAR470 Immersive Design Research

IAR490 should be IAR490 Interior Architecture VI: Capstone

Add IAR214 Digital Visualization 1

Remove/delete IAR441, IAR442

**7. Error RN to BSN**

**On page 289 of the PDF of the 2018-19 catalog**

This Narrative:

**For the RN-BSN students some general education credits will be satisfied via articulation agreement with their school of nursing. Thus students may not be able to see a credit-for-credit course satisfaction for general education courses on their transcripts.**

To be replaced with this narrative:

Students graduating with a BSN degree may:

- Satisfy some general education credits via articulation agreement with their school of nursing. Students may not be able to see a credit-for-credit course satisfaction for general education courses on their transcripts.
- Have more than two classes fulfill both a requirement in the major and a general education requirement.

## interdisciplinary design master's program

### program structure

MA One academic year (three semesters, Fall/Spring/Summer)  
 MFA Two academic years (six semesters, Fall/Spring/Summer)

### InterdisciplinaryDesign MA

Three semesters, 30 credit hours

	Fall Term: 12 credits	Spring Term: 12 credits	Summer Term: 6 credits
Visual Communication	VCD 510: Branding VCD 520: Typography	VCD 530: Print	VCD 540: History of Communication Design
Film & Digital Technology	FDT 550: Media Project I: Digital Video Production FDT 571: eMerging Media I: (Web: code + aesthetics)	FDT 650: Media Project II – Advanced Digital Video Production FDT 671: eMerging Media II (Web II: Dreamweaver/Javascript)	
Technology Workshops*	FDT 210: Adobe Illustrator FDT 220: Adobe Photoshop	FDT 220: Adobe InDesign	FDT 200: Final Cut Pro
Interior Architecture		IAR 520: Branded Environments	
Thesis Interdisciplinary			VCD 590: MA Thesis: Interdisciplinary Design Applied Project

\*Optional training for Adobe and Apple software programs

### InterdisciplinaryDesign MFA

Year 2, Upon completion of Interdisciplinary Design MA; Three semesters, 36 credit hours

	Fall Term: 12 credits	Spring Term: 12 credits	Summer Term: 12 credits
Visual Communication Design	VCD 610: Sustainable Graphic Design VCD 620: Digital Illustration Methods	VCD 630: Information Design	VCD 650: Portfolio (Maymester) VCD 660: Internship/Practicum <b>or</b> VCD 670: Package Design

Film & Digital Technology	FDT 563: Media Context 1 – Global Visual Culture FDT 571: eMerging Media III: Interactive Design Fundamentals	FDT 675: Media Project III: Advanced Sound and Recording and Editing	FDT 676: Media Project IV: Visual Effects and Animation Modes
Landscape Architecture		LAR 520: Environmental Signage and Urbanscapes	
Interdisciplinary Thesis		VCD 630: Interdisciplinary Design: Research and Critical Frameworks	VCD 690: MFA Thesis: Interdisciplinary Design Applied Project

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**coursework for MA degree**

visual communication design

**VCD 510 Branding (3 cr)**

This course offers a systematic approach to concept development and the problem-solving process applied to graphic design and utilized across a broad range of formats. Branding strategies are researched, explored and implemented. Use of the grid system, figure and ground relationships, typography, and symbolism are used within a comprehensive visual identity system for a non-profit or cultural institution identity.

**VCD 520 Typography (3 cr)**

Typographic Design Studio examines the concrete and conceptual aspects of typography as a communications tool. Typographic history, type specimens, grid structures, serve as a foundation for the intersections between form and meaning. Typographic Design studio projects will range from typographic compositional studies, expressive typography, to information-focused typographic systems.

**VCD 530 Print (3 cr)**

This course introduces students to the roles that graphic design plays in society as shapers of style and ritual within contexts of community and commerce. The semester-long project will focus on the realization of a concept involving publication design. The class will be organized into teams which will work collaboratively in the development of concepts, process design, layout,

BIG THINKING FOR A BIG WORLD

scheduling, production and the share of expense and production of the project. Multiple roles are developed within the group based on the needs of the project from: photographer, copy editors, art director, to illustrators and production artist.

**VCD 540 History of Communication Design**

Political, cultural and social influences shape the production of alphabets, typography, posters, publications, advertising, brand identities, and interactive design. This course asks the question of how the accomplishments of past designers are relevant to contemporary design practices. The primary historical focus of this course is on the expansion of mass communication in the last 200 years – from the influence of industrial revolution, modernism, consumerism, globalism, and the information age. Within these newly forming critical design histories, students are asked to consider broader frameworks of indigenous graphic design practices to construct richer, complex design histories.

film & digital technology

**FDT 550 Media Project I: Digital Video**

**Production (3 cr)** Media Project I focuses on the production process for video and other media work – from concept to production to completed piece. In this course students are provided an understanding of the tools for each step of production. Students focus particularly on the technical elements of shooting and



editing video. This course prepares students for Media Project II and Media Project III where additional technical elements such as lighting and sound will be explored. Both in and outside of class, production work provides essential opportunities for candidates to question and challenge ideas.

**FDT 571 eMerging Media I : (Web I: code + aesthetic) (3 cr)** This course teaches students the fundamentals of HTML and CSS web markup language. Professional practices such as the development of information architecture, wire-framing, paper prototyping and user-centered research are explored and implemented within the context of site development. Students will learn about the history of Web Design, fundamentals of online writing, overviews of the multiple roles of front-end and back-end designers, usability and accessibility, and a thorough understanding of the process; from a project's conception to the final delivery of interactive pages.

**FDT 650 Media Project II: Advanced Digital Video Production (3 cr)** Introduces students to Avid non-linear editing system, the most widely used system within the industry. Students will have a chance to explore the ways in which the Avid DV Xpress can enhance traditional editing techniques. Media Project II concentrates on editing and expanding on the knowledge gained in the Media Project I class. As graduate curriculum, this course will balance the technical and the artistic, and candidates are expected to continue their own creative research outside of class, both technical and conceptual. Candidates will additionally assist one another outside of class to create and complete creative work ready for exhibition by the conclusion of the semester. Media Project II is designed to strengthen a student's proficiency in editing and editorial decisions. These areas are vital for professional growth, artistic development, and future marketability. Overall, candidates must develop a broad range of skills integral to addressing an audience with moving images and sounds. This course aims to advance skill not only in image creation, but also in writing that is central to this work.

**FDT 671 eMerging Media II: (Web II: Dreamweaver/Javascript) (3 cr)** This course builds upon

the foundations of HTML and CSS with a focus on server-side behavior utilizing Javascript. Intermediate level web development focuses simultaneously on code and utilizing the Adobe Dreamweaver interface. Responsive design, progressive enhancement, liquid layouts, usability, validation and file transfer protocol methods are integrated into the process of launching live websites.

supplemental software training & proficiency

**FDT 200 LAB: Final Cut Pro (2 cr) supplemental**

As designed by Apple, this "hands-on course teaches students to perform basic editing functions while becoming familiar with the Final Cut Pro user interface. Students will start with basic video editing techniques and work all the way through Final Cut Pro's powerful advanced features. Students will learn to mark and edit clips, mix sound, add titles, create transitions, apply filters. Students will learn basic set-up, customizing preferences and settings, capturing video and audio, various editing and trimming techniques, Ripple, Roll, Slip, and Slide tools, Editing and Audio creation, finishing and final output.

*Because Chatham University is an Apple Authorized Training Center for Education, students who complete this course and pass the certification exam will become Apple Certified Associates.*

**FDT 210 LAB: Adobe Illustrator (1 cr) supplemental**

This one credit supplemental course will provide students with a foundational knowledge of the Illustrator interface. This vector-based graphic program most often used for line art employed in package design, logo development and quality type treatment. Illustrator will open up the possibilities with refined Photoshop composites as well as advanced drawing and graphic applications with the pen tool, type, compound paths, effect, layers, masks and patterns.

**FDT 220 LAB: Adobe Photoshop (1 cr) supplemental**

This one credit supplemental course will provide students with a foundational knowledge of the Photoshop interface. Layers, masks, paths, filters and type will be explored along with layer masks, clipping paths, opacity, effects, tile patterns, gradients, preparing for print or

web and color correction using levels, curves and adjustment layers.

### **FDT 230 LAB: Adobe InDesign (1 cr) supplemental**

This one credit supplemental course will provide students with a foundational knowledge of the InDesign interface. A rich desktop publishing application InDesign is best suited for large multi-page documents where workflows can be streamlined through paragraph, character styles and master pages. Learn foundations of InDesign, threading text-boxes, importing photos and styling images, utilize baseline grid, hyphenation, and libraries to create simple and complex layout compositions.

### **coursework for MFA degree**

visual communication design

### **VCD 610 Sustainable Graphic Design (3 cr)**

Students will explore the concept of sustainable design within the context of graphic design. Through studio projects and exercises students will develop an understanding of green graphic design standards: material health/ selection, production techniques, eco-labeling/packaging, and green branding. Sustainable graphic design strategies will address environmental, social and cultural implications within core graphic design practices.

### **VCD 620 Digital Illustration Methods (3 cr)**

Digital illustration tools and methods are explored within the context of publication and branding. The contemporary illustrator becomes a conceptual interpreter of content through the potential mixing of primary graphic assets and secondary collected and manipulated graphic assets from digital archives and resources. Methods of information gathering are developed from photography, library and archival research. This course includes a foundation to Wacom drawing tablet capabilities. Processes and techniques from printmaking, painting, 2-D design, photography and drawing are mediated through digital software and hardware.

interior architecture

### **IAR 520 Branded Environments (3 cr)**

This studio addresses problem identification and problem solving in the context of small-scale projects of modest scope. Emphasis is placed on human factors, space planning, spatial experience, scale, materials, furniture, fixtures, equipment and color with respect to user needs.

interdisciplinary design thesis

### **VCD 590 MA Thesis: Interdisciplinary Design: Applied**

The mastery production components: a self-directed project with an approved thesis topic generated by individual student interest. The final project is completed under joint guidance of the class instructor and an outside advisor.

### **VCD 630 Information Design (3 cr)**

This course examines the role of information design and how it serves society as a tool for communication and shaping agendas. This course will introduce theoretical principles applied to the structuring of complex data. Students apply dynamic solutions that utilize design fundamentals and methods of data visualization that address real world design solutions and operate as effective information tools. Basic principles for creating effective information design graphics will be examined as we explore strategies for shaping content within print-based applications.

### **VCD 650 Portfolio (3 cr)**

This course provides students with essential marketing principles and advanced desktop publishing skills to complete individual design portfolios. Analysis of professional portfolios and research of target firm's requirements are completed to establish a deliverable format. Using advanced tools

in Adobe InDesign and other design applications, students learn how to implement their portfolios as both print and interactive formats. Topics such as selective content, innovative graphics, consistent layout, stylized copy, and creative packaging are covered. The portfolios created in this course are used to market individual talents to any sector of the design profession.

### **VCD 660 Internship Practicum (3 cr) (option A)**

Chatham MA/MFA students have the opportunity to

gain hands-on professional experience in the Pittsburgh area and beyond through an academic internship program supervised in collaboration with department faculty.

### **VCD 670 Package Design (3 cr) (option B)**

Packaging design systems combines graphics, fundamentals of marketing and an understanding of form and structure. Packages are evaluated based on creative strategies developed from marketing positions. Individual brand identities are developed which include: naming, type, visual graphics, color schemes, and applied to various forms of packaging and extended lines. Packaging projects range from mass marketed food/beverage, electronic, and household sectors to luxury goods.

film & digital technology

### **FDT 563 Media Context I: Global Visual Culture (3 cr)**

This course provides an overview for incoming students of current rhetorical concerns related to independent media, film production, and histories. The aim of this course is to introduce students from a wide variety of academic backgrounds to the basic ideas, methods, and historiographical concerns which have shaped the interdisciplinary study of digital media as it is today. The focus will be at once on the medium-specific 'language' of the filmic 'text' and on a broader understanding of the cultures in which these media are embedded, and which they have done their part to shape. Classes have been organized in such a way as to reflect this emphasis on ideas and methods; but students are expected to develop a broad knowledge of the history of media from 1895 to the present.

### **FDT 675 Media Project III: Advanced Sound**

**Recording & Editing (3 cr)** Focuses on advanced sound recording, editing, and mixing technologies using Pro Tools digital audio workstation. In this sound class the student will study and apply sound design techniques and concepts as they relate to various media applications. Emphasis is placed on mastering the skills required to make appropriate recording techniques and sound editing decisions under a variety of field and

studio situations. There is also a focus on recording sound on set. This course aims to advance skill not only in image and sound production and design, but also in writing and representational strategies central to this work. Throughout the semester, students will work collaboratively and on their own, to develop critical skills as a viewer, maker and reader. The in-class workshops of a student's work and the work of peers are wonderful, essential opportunities for each student to question, challenge, brainstorm and ask for help.

### **FDT 676 Media Project IV: Visual Effects and Animation Modes (3 cr)**

Extends to visual effects, animation modes and compositing. The class focuses on motion graphics and visual effects modes of animation. Students will learn the basics of key frame animation and visual effects processes. Students will learn the technical attributes of animation and effects. Assignments will assist students in discovering practical uses of the technology and aesthetic reasoning for using effects and motion graphics over other types of media. Individual project grades will be based on technical proficiency, depth of content, experimentation, innovation, ambition, effort and final portfolio submission

### **FDT 681 eMerging Media III: Interactive Design Fundamentals (3 cr)**

Students will gain proficiency in the fundamentals of communication including: concept development, layout, typography, color, sketching, and image development with a focus on applied interactive projects. Students gain knowledge of interactive research methods and processes: story boarding, scenarios, paper prototypes, navigation sketches, competitive analysis. Applied projects will highlight a multi-disciplinary approach to developing interactive content, constructing interfaces between man and machine. Projects include ebook and app development.

landscape architecture

### **LAR 510 Environmental Signage and Urbanscapes (3 cr)**

Elements from landscape, interior, industrial and graphic design are combined with a focus on identity, information and the visual aspects of mapping and wayfinding systems. Icon and pictogram systems are

developed within built environments such as parks, airports, exhibits and stadiums. Physical materials are combined with design elements of image, line, shape, color, texture and type to facilitate information and communication through the idea of place. This course will explore the ways in which we use and perceive physical space and how the experience of that physical space may be altered by emerging technologies.

interdisciplinary design thesis

### **VCD 680 Interdisciplinary Design: Research & Critical Frameworks (3 cr)**

User-centered design research methods will be explored which help designers delve into particular problems or questions for which they seeking knowledge. Methods may include a variety of both quantitative and qualitative approaches. These include: measureable data, archival research, interviews, focus groups, observational methods and ethnographic studies, usability testing, and design thinking workshops. This course will also explore how this research is presented through drawing, collage, photography, diagramming and information graphics. Students will be able to draw from a broader tool kit of specific methods used for particular research goals

within the process of deepening their understanding and evaluation of design problems.

**VCD 690 MFA Thesis: Interdisciplinary Design:Applied (3 cr)** The mastery production components: a self-directed project with an approved thesis topic generated by individual student interest. The final project is completed under joint guidance of the class instructor and an outside advisor.

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## **9. Clarifying the MA and MSCP Degree Requirements**

**The following courses are accepted Electives for the MA and MS in Counseling Psychology.**

**PSY530 Introduction to Sport and Exercise Psychology** This course is designed to introduce students to the basic concepts and intervention techniques of sport and exercise psychology. Topics covered will include motivation theory applied to sport, team dynamics, an introduction to psychological skills training, the psychology of sport injury, and issues pertinent to exercise adoption, adherence, and drop-out. 3

**PSY602 Sport and Exercise Psychology Interventions** Students in this course will become competent in the understanding and application of the core mental skills of sport and exercise psychology across settings and across the lifespan. 3

**PSY621 Advanced Seminar in Diversity Issues** The course further develops the multicultural competency of counselors in relation to specific selected topics related to diversity and counseling. This is an elective course. 3

PSY632 Positive Psychology Positive Psychology is the study of how humans do well and flourish. This course is an introduction to positive psychology theories and techniques. Didactic, experiential, and interactive elements will be used to explore concepts, research, interventions, and exercises that positive psychology has contributed to the larger field of psychology. 3

PSY663 Foundations of Health Psychology Students will explore how psychological processes influence physical health. Further, the psychological sequela of physical illness will be examined. Students will delve into the mind-body connection with consideration given to the cultural context. The role of the counseling psychologist as a member of the healthcare team will be explored. 3

PSY665 Addictions Counseling The course addresses a variety of addiction topics, including chemical dependency, eating disorders, sexual addiction, the chemically dependent offender, and women's issues in addiction. Several treatment models are explored, with emphasis on effectiveness of treatment approaches and on multicultural sensitivity. 3

PSY668 Crisis, Trauma and Recovery The course is an introduction to the field of psychological trauma, examining the historical development of trauma as a clinical entity and an overview of theories and strategies for treating trauma. Students will learn to identify and work with their own reactions to clients who present trauma issues. 3

PSY671 Mindfulness Counseling This course explores mindfulness and acceptance based approaches to counseling and discusses the integration of art and science when utilizing these approaches. Students will examine current research about efficacy of such approaches, and also develop beginning skills in these approaches. 3

PSY673 Couples Counseling This advanced course covers selected theories and techniques related to couples counseling. The emphasis in the course is on practical application of the theories. 3

PSY676 Counseling Children and Adolescents The course focuses on issues and concepts related to counseling children and adolescents with social and/or emotional problems. Topics include significant differences between children/adolescents and adults; theories of normal child development and temperament; and conceptualization and effective treatment of problems. 3

PSY677 Grief Counseling The course introduces students to the techniques, strategies, and treatment modalities counselors use to work with adults, children, and families dealing with bereavement. The class focuses on psychological, somatic, cultural, and spiritual aspects of grief and loss. Other topics included are interventions, community resources, and diverse religious and cultural practices. 3

PSY678 Risk and Resilience in Childhood The course covers child/adolescent psychopathology and psychological assessment of children and adolescents. Specific topics include diagnostic and assessment issues specific to children and adolescents; psychological and developmental disorders specific to children and adolescents; and related social and cultural issues. 3

PSY693 Independent Study 3

PSY 718 Psychology and Sustainability (3) The course presents the interface between environment and sustainability issues and the discipline of counseling psychology. Students review psychological literature about the relationship between environmental problems/solutions and human health and well-being, as well as implications of this for psychologists' work with individuals, families, and communities.

## 10. RN-BSN Transfer Credit Policy

For RN-BSN students, the approved major is the completion of 26 credits (maximum 94 transfer credits will be accepted).

## 11. Clarifying the Master of Arts in Food Studies Courses and Credits

### Core Courses

24 credits

**FST508 Food Systems**

Examines philosophical, sociological, economic, and cultural issues related to the production and consumption of food. From Agrarianism to the Green Revolution, explores the transformations of industrialization, technology, and migration. Provides foundation in food systems and commodity chains as concepts and methodological tools for uncovering the relationship between communities, agriculture, markets, and consumers. 3

**FST509 Food Access**

If food is a basic human right, how do societies create universal access to food? What is the moral ethical basis for making citizens food secure in an age of global inequality? To what extent does providing food access need to consider culturally appropriateness, nutrition, and sustainability, and justice? 3

**FST510 Food, Culture, History**

Provides an overview of food and diet in transnational history, emphasizing cultural impact of modernity of food gathering, farming, plant biology, the body and consumption, health, taste, and cuisine. Topics include the development of agriculture, the causes of famine, the disruptions of colonialism, global exchange, industrialization, migration, and commercial economic dominance of the food system. 3

**FST511 Research Methods**

Introduction to social science research methods applicable to the study of food and culture. Practicum includes ethnography, interviews, focus groups, survey research, oral history, textual analysis, cultural mapping, and visual methods. 3



	Applied approach to research: students will produce data for practical use in existing community or commercial projects.	
<b>FST698</b>	<b>Thesis/Project</b>	
	Course provides supervision and research guidance for Masters thesis or projects in Food Studies. Students will have instruction in data analysis, writing for public presentation and publication, professional development workshops, and community development issues.	1
<b>FST621</b>	<b>Applied Methods</b>	
	This course provides an introduction to Q methodology, a quantitative/qualitative technique used for understanding diverse perspectives on issues. Students will learn about Q and conduct an independent research project that allows them to practice the technique from conceptualization through analysis.	1
<b>FST520</b>	<b>Basic Agroecology</b>	
	Through working on Chatham's Eden Hall Campus farm as well as neighboring farms, students will integrate best practices for sustainable agriculture with theory encountered in class. Topics will include basic principles of soil fertility, biodiversity, agriculture history, effects of both conventional and organic agriculture, and the politics surrounding the issues.	3
<b>FST520L</b>	<b>Growing Sustainably Lab</b>	
	This course is a co-requisite to FST520, Growing Sustainably, and comprises the experiential lab component of the course. Students will engage in sustained research on sustainable agricultural projects, from biodynamic methods to soil or pest management comparatives. Course may be taken up to four times for credit.	1
<b>FST530</b>	<b>Sustainable Gastronomy</b>	
	This course covers the history of cooking as a profession and a skill set. Emphasis on gastronomy and culinary arts as both integrative creative enterprises and structured labor in specific contexts. The history of public cooking and dining, restaurants, communication of culture and cuisine, and procedures will be covered.	3
Internship in any combination, totaling 3 credits:		
<b>FST691</b>	<b>Internship</b>	
	Internship placement will focus on local nonprofits, advocacy group, community projects, food companies, farms, co-ops, food producers, and policy agencies. Directed experience can include developing products, community knowledge, food system data, or promotional materials (course requires instructor signature).	1
<b>FST692</b>	<b>Internship</b>	
	Internship placement will focus on local nonprofits, advocacy group, community projects, food companies, farms, co-ops, food producers, and policy agencies. Directed experience can include developing products,	2

community knowledge, food system data, or promotional materials (course requires instructor signature).

**FST693 Field Work Practicum**

Students engage in semester long field work and internships. Class meetings address ethical, logistical, and intellectual issues of community-based work in Food Studies. Site-based project development and implementation occurs in supervised and collaborative settings. Individual meetings with professor provide career development and advance research proposal skills. 3

**+Electives**

**18 credit hours**

From the list of potential electives, students may design an area of concentration with their advisor, including Communication and Writing; Food Politics; Sustainable Agriculture; and Markets.

**FST502 Essential Readings in Food and Agriculture**

This class provides grounding in essential texts in the contemporary understanding of food and agriculture. Readings include key food histories, journalism, critical nutrition and food industry writers, and agriculture and environmental treatise. Class will meet monthly to analyze texts. Students will contribute to forum and blog discussions throughout the year. 1

**FST512 Practical Nutrition**

Course provides an overview of nutrition as an evidence-based research field, focusing on groups and communities where research is conducted and then applied. Topics include science and politics of food categories; supplements and functional foods; weight and disordered eating, commercial, local, organic, and conventional foods; cuisine, culture, and diet. 3

**FST504 Food Science Principals**

We will study scientific literature on nutrient availability before and after cooking, learn about chemical and physical and visual changes to food through various storage and cooking methods and investigate our sensory responses to certain foods in various types of physical and cultural settings. 3

**FST505 Food and Representations**

Food is elemental to survival, culture, home, and subjectivity - to rituals of love, loss, and celebration. Focusing on representations of food and eating in spiritual narratives, epic texts, myth, novels, and film, this class examines the cultural work food performs along with the varying meanings assigned to food and eating. 3

**FST514 Wine, Ciders and Meads**

This course provides a detailed study of wines, grape varieties, ciders and mead. Offers an exploration of global wine regions and regional traditions for ciders and meads. Experiential components utilize local fruits and honey to produce experimental batches of wines and meads. Includes lab at Eden Hall and fieldwork component. 3



**FST515 Writing About Food**

Students will develop technique and skills for writing about food and culture by studying ethics; journalism; advertising, multimodal and new technology venues; recipe writing; food criticism; writing about food in a variety of genres from history to fiction, magazines, and websites. Course emphasizes both print and online media. 3

**FST518 Business of Food and Agriculture**

In this class the student will learn both history and current practices related to food and agriculture as economic enterprises in the United States and the world. Skills include ability to understand strategic management principles including identifying target markets, niche marketing, SWOT analysis and diffusion of innovation theory. Students will be able to develop a business plan including understanding barriers of entry, compiling demographic data, developing feasibility studies, long and short term business goals, define and calculate a breakeven point, and budget formulation. 3

**FST522 GIS: Food and Agriculture**

This course provides students with a solid foundation of the principles and applications of GIS, an introduction to the desktop software ArcGIS, and demonstrates its use in the public sectors related to food, agriculture, and resource use. Students will have the flexibility to focus on their particular area of interest through project work. 3

**FST527 Permaculture**

Course explores natural systems, aboriginal knowledge and best practices for designing human systems, which reflect care of the earth. It integrates findings of agriculture, horticulture, ecology, alternative energy, community design and green building. Students learn methods of growing and living sustainably, with local examples and applications of permaculture design for Eden Hall. 3

**FST528 Tree Care**

This course provides an introduction to arboriculture, tree climbing and pruning. The class will teach proper tree pruning and the basics of climbing, as well as basic equipment safety, applicable to tree work in urban or agricultural settings, and an introduction to work as an arborist. 3

**FST531 Sustainable Fermentation**

Through hands-on production, tastings, lectures, students learn basics of fermentation, winemaking principles and practices, sensory evaluation through tastings, viticulture history, wine regions and types, winemaking methods, chemistry and winery operations. Local production includes root beer, beer, sake, local mead and vinegar. Emphasis will be on sustainable viticulture practices and local/global links. 3

**FST532 Sustainable Meat Production**

As part of sustainable agriculture and culinary knowledge, understanding meat production outside the conventional large scale processing facilities is a critical 3

skill for students who will work with restaurants, farm markets, and other distribution venues.

<b>FST602</b>	<b>Global Agriculture</b>	Examines how contemporary agricultural era is characterized by the simultaneous existence of radically different farming systems within the same region. Course explores prior examples historically and regionally. Focus is then on what makes the contemporary agricultural age different, including respect for 'traditional' approaches as viable 'alternatives'; social and scientific research supporting alternatives; farmers/practitioner awareness of options ;and consumer-citizens driven awareness and advocacy.	<b>3</b>
<b>FST603</b>	<b>Food Journeys</b>	Food Journeys	<b>3</b>
<b>FST607</b>	<b>Sustainable Consumption</b>	Sustainable Consumption	<b>3</b>
<b>FST609</b>	<b>Dairy: From Pasture to Plate</b>	This multi-disciplinary graduate course examines a range of agro-ecological, philosophical, socio-economic, health, and political issues related to dairy production in the US. Key course themes include: dairy history; sustainable and conventional production; raw milk and consumption debates; livestock care; milking; cheese-making; dairy policy; international issues; and popular representation of dairy.	<b>3</b>
<b>FST611</b>	<b>Religion, Community, and Food</b>	This course explains the ways in which sustainability and communal religious life have intersected in the U.S. from the 17th century to the present. Using lecture readings, film, and independent research, we will study ethical farming practices, food sustainability, and moral food choices through the lens of American religious communities.	<b>3</b>
<b>FST614</b>	<b>New Product Development</b>	This course will explore the new product development process from ideation to market. Students will study the methodologies and practices of product development in a traditional Consumer Packaged Good firm and apply modified methods to manage the new product development process for a start-up local distiller. Over the course of an academic year, students will develop and bring to market a liqueur to be sold by Pittsburgh Distilling Co.	<b>3</b>
<b>FST615</b>	<b>Food, Labor, and Inequality</b>	In this course, we will focus on theoretical and applied frameworks for thinking about the labor of growing food, transporting it, transforming it into comestibles, and finally, serving and cleaning related to food consumption. The course considers how global labor shapes the availability and appropriateness of food for different populations and therefore includes a substantial analysis of gender, race, and social class. Readings and discussion	<b>3</b>

will touch on migrant labor, domestic cooking, waiting and serving, agriculture, cooks and chefs, and food professionals.

**FST616 Cultivating the Midwest: Corn and Soybeans**

Combined with field experiences in western Minnesota, this course explores food and agriculture in the Midwestern U.S. Classroom work and field experiences will explore historical, cultural, agronomic, economic, and geopolitical issues, including corn and soybean production, processing and distribution, alternative agrifood networks, and other food systems issues in the Midwest. 3

**FST622 Advanced New Product Development**

This course explores new product development process from ideation to market. Students study methodologies and practices of product development in a Consumer Packaged Goods firm. Focus for the advanced course includes consumer testing, packaging development, and production process to develop and bring to market a liqueur sold by Pittsburgh Distilling. 3

**FST624 Chocolate: Politics and Pleasure**

This course will explore chocolate as a global product including history and culture, agriculture (growing trees, processing beans), direct/fair trade, labor and justice, health, chocolate production, sales, marketing, and sustainability. Experiential components include chocolate making, tempering; culinary practices, and site visits to chocolate manufacturers, culminating in the design and marketing of a sustainable chocolate product. 3

**FST625 U.S. Agricultural Policy**

This graduate multi-disciplinary course examines a range of philosophical, socio-economic, health and political issues related to agricultural policy in the US. It provides a foundation and introduction to U.S. farm policy as a means of exploring how political dynamics and choices impact the nature of food, agriculture, and communities at local, national and global scales. 3

**FST640 Sustainable Community Development**

This course explores how people can engage in creating more environmentally, socially and economically sustainable communities at multiple scales, from the local to the regional. The reading and assignments emphasize sustainable planning theory and practice as well as sustainable food systems perspectives. Students will engage in practice-based research and community projects. 3

**FST683 Special Topics**

Special Topics

3

## 12. Clarifying the Master of Arts in Food Studies & Master of Business Administration Courses and Credits

Students must meet all of the admission requirements for both the MAFS and MBA programs, and complete any prerequisite associated with either program. A total of 53 credits are required to earn the dual degree:

The MBA portion of the program consists of the following 24 credits

### **BUS570 Global Business**

This course introduces students to international business and management by studying cultural influences, government, and business structures in our global economy. Students also learn about trade relations, international finance and legal and labor agreements. Also covered, are topics on information needs, production systems, marketing and promotion, and career planning. **3**

### **BUS576 Sustainable Human Capital**

Cultivate theoretical understanding and ethical and practical skills for managing human capital. Explore individual, group, and organizational levels of analysis focusing on topics of motivation, communication, group dynamics, decision making, culture, power, and politics. Analyze the effectiveness of tools for talent acquisition and development, such as compensation, feedback, and assessment. **3**

### **BUS672 Corporate Finance**

This course deepens an understanding of financial analysis tools and concepts. Students will learn how and when to use the financial-analytical tools required to make effective business and policy decision. Functional areas addressed are assessing financial health, planning financial performance, interpretation of data and recommendations, supply-chain management. **3**

### **BUS577 Information Systems and Analytics**

This course explores the strategic management of technology, information, and people from a Chief Information Officer's (CIO) perspective. The business value and organizational challenges of enterprise resource planning (ERP) systems, customer relationship management (CRM) systems, data warehouses, analytics, and Big Data are critically examined through cases and hands-on projects. **3**

### **BUS652 Managerial Accounting**

This course examines accounting information that is used in managerial decision making within the organization. Focus is on interpretation of financial statements, cost accounting, financial planning and analysis, the development of internal controls, and constructing budgets. **3**

### **BUS618 Economics for Managers**

This course teaches how economic tools and techniques can be used to solve business problems. Economics describes why firms do what they do and points to business strategies. The course focuses on economic **3**

applications. The course provides an understanding of how economics influences marketing, management, and other business-related decisions.

**BUS671 Marketing Management**

This course takes the Chief Marketing Officer's (CMO) perspective to explore marketing as a core business practice. Discussions focus on theories and principles for interfacing with customers, competitors, partners, and the external environment. Concepts are applied to planning and executing the conception, pricing, promotion, and distribution of goods and services. **3**

**BUS698 Strategy and Entrepreneurship**

"Develop strategies to gain and sustain competitive advantage. Examine the goals of an organization, the social, political, technological, economic, and global factors in the business environment, industry structure, market dynamics, and firm strengths and weaknesses. Develop and implement strategy across industries, and as an entrepreneur, through case analyses and simulations. " **3**

**Required Core Total: 24**

The FST portion of the program consists of the following 29 credits

**FST508 Food Systems**

Examines philosophical, sociological, economic, and cultural issues related to the production and consumption of food. From Agrarianism to the Green Revolution, explores the transformations of industrialization, technology, and migration. Provides foundation in food systems and commodity chains as concepts and methodological tools for uncovering the relationship between communities, agriculture, markets, and consumers. **3**

**FST509 Food Access**

If food is a basic human right, how do societies create universal access to food? What is the moral ethical basis for making citizens food secure in an age of global inequality? To what extent does providing food access need to consider culturally appropriateness, nutrition, and sustainability, and justice? **3**

**FST510 Food, Culture, History**

Provides an overview of food and diet in transnational history, emphasizing cultural impact of modernity of food gathering, farming, plant biology, the body and consumption, health, taste, and cuisine. Topics include the development of agriculture, the causes of famine, the disruptions of colonialism, global exchange, industrialization, migration, and commercial economic dominance of the food system. **3**

**FST511 Research Methods**

Introduction to social science research methods applicable to the study of food and culture. Practicum includes ethnography, interviews, focus groups, survey research, oral history, textual analysis, cultural mapping, and visual methods. Applied approach to research: students will produce data for practical use in existing community or commercial projects. **3**

**FST698 Thesis/Project**

**1**

Course provides supervision and research guidance for Masters thesis or projects in Food Studies. Students will have instruction in data analysis, writing for public presentation and publication, professional development workshops, and community development issues.

**FST520 Basic Agroecology**

Through working on Chatham's Eden Hall Campus farm as well as neighboring farms, students will integrate best practices for sustainable agriculture with theory encountered in class. Topics will include basic principles of soil fertility, biodiversity, agriculture history, effects of both conventional and organic agriculture, and the politics surrounding the issues.

3

**FST520L Growing Sustainably Lab**

This course is a co-requisite to FST520, Growing Sustainably, and comprises the experiential lab component of the course. Students will engage in sustained research on sustainable agricultural projects, from biodynamic methods to soil or pest management comparatives. Course may be taken up to four times for credit.

1

**FST518 Business of Food and Agriculture**

In this class the student will learn both history and current practices related to food and agriculture as economic enterprises in the United States and the world. Skills include ability to understand strategic management principles including identifying target markets, niche marketing, SWOT analysis and diffusion of innovation theory. Students will be able to develop a business plan including understanding barriers of entry, compiling demographic data, developing feasibility studies, long and short term business goals, define and calculate a breakeven point, and budget formulation.

3

**Required Core Total: 20**

**Electives (choose 9 credits)**

**FST530 Sustainable Gastronomy**

This course covers the history of cooking as a profession and a skill set. Emphasis on gastronomy and culinary arts as both integrative creative enterprises and structured labor in specific contexts. The history of public cooking and dining, restaurants, communication of culture and cuisine, and procedures will be covered.

3

**FST502 Essential Readings in Food and Agriculture**

This class provides grounding in essential texts in the contemporary understanding of food and agriculture. Readings include key food histories, journalism, critical nutrition and food industry writers, and agriculture and environmental treatise. Class will meet monthly to analyze texts. Students will contribute to forum and blog discussions throughout the year.

1

**FST512 Practical Nutrition**

Course provides an overview of nutrition as an evidence-based research field, focusing on groups and communities where research is conducted and then applied. Topics include science and politics of food categories; supplements and functional foods; weight and disordered eating,

3



	commercial, local, organic, and conventional foods; cuisine, culture, and diet.	
<b>FST505</b>	<b>Food and Representations</b> Food is elemental to survival, culture, home, and subjectivity - to rituals of love, loss, and celebration. Focusing on representations of food and eating in spiritual narratives, epic texts, myth, novels, and film, this class examines the cultural work food performs along with the varying meanings assigned to food and eating.	<b>3</b>
<b>FST514</b>	<b>Wine, Ciders and Meads</b> This course provides a detailed study of wines, grape varieties, ciders and mead. Offers an exploration of global wine regions and regional traditions for ciders and meads. Experiential components utilize local fruits and honey to produce experimental batches of wines and meads. Includes lab at Eden Hall and fieldwork component.	<b>3</b>
<b>FST515</b>	<b>Writing About Food</b> Students will develop technique and skills for writing about food and culture by studying ethics; journalism; advertising, multimodal and new technology venues; recipe writing; food criticism; writing about food in a variety of genres from history to fiction, magazines, and websites. Course emphasizes both print and online media.	<b>3</b>
<b>FST518</b>	<b>Business of Food and Agriculture</b> In this class the student will learn both history and current practices related to food and agriculture as economic enterprises in the United States and the world. Skills include ability to understand strategic management principles including identifying target markets, niche marketing, SWOT analysis and diffusion of innovation theory. Students will be able to develop a business plan including understanding barriers of entry, compiling demographic data, developing feasibility studies, long and short term business goals, define and calculate a breakeven point, and budget formulation.	<b>3</b>
<b>FST522</b>	<b>GIS: Food and Agriculture</b> This course provides students with a solid foundation of the principles and applications of GIS, an introduction to the desktop software ArcGIS, and demonstrates its use in the public sectors related to food, agriculture, and resource use. Students will have the flexibility to focus on their particular area of interest through project work.	<b>3</b>
<b>FST527</b>	<b>Permaculture</b> Course explores natural systems, aboriginal knowledge and best practices for designing human systems, which reflect care of the earth. It integrates findings of agriculture, horticulture, ecology, alternative energy, community design and green building. Students learn methods of growing and living sustainably, with local examples and applications of permaculture design for Eden Hall.	<b>3</b>
<b>FST528</b>	<b>Tree Care</b> This course provides an introduction to arboriculture, tree climbing and pruning. The class will teach proper tree pruning and the basics of climbing,	<b>3</b>

as well as basic equipment safety, applicable to tree work in urban or agricultural settings, and an introduction to work as an arborist.

<b>FST531</b>	<b>Sustainable Fermentation</b> Through hands-on production, tastings, lectures, students learn basics of fermentation, winemaking principles and practices, sensory evaluation through tastings, viticulture history, wine regions and types, winemaking methods, chemistry and winery operations. Local production includes root beer, beer, sake, local mead and vinegar. Emphasis will be on sustainable viniculture practices and local/global links.	<b>3</b>
<b>FST532</b>	<b>Sustainable Meat Production</b> As part of sustainable agriculture and culinary knowledge, understanding meat production outside the conventional large scale processing facilities is a critical skill for students who will work with restaurants, farm markets, and other distribution venues.	<b>3</b>
<b>FST602</b>	<b>Global Agriculture</b> Examines how contemporary agricultural era is characterized by the simultaneous existence of radically different farming systems within the same region. Course explores prior examples historically and regionally. Focus is then on what makes the contemporary agricultural age different, including respect for 'traditional' approaches as viable 'alternatives'; social and scientific research supporting alternatives; farmers/practitioner awareness of options ;and consumer-citizens driven awareness and advocacy.	<b>3</b>
<b>FST603</b>	<b>Food Journeys</b> Food Journeys	<b>3</b>
<b>FST607</b>	<b>Sustainable Consumption</b> Sustainable Consumption	<b>3</b>
<b>FST609</b>	<b>Dairy: From Pasture to Plate</b> This multi-disciplinary graduate course examines a range of agro-ecological, philosophical, socio-economic, health, and political issues related to dairy production in the US. Key course themes include: dairy history; sustainable and conventional production; raw milk and consumption debates; livestock care; milking; cheese-making; dairy policy; international issues; and popular representation of dairy.	<b>3</b>
<b>FST614</b>	<b>New Product Development</b> This course will explore the new product development process from ideation to market. Students will study the methodologies and practices of product development in a traditional Consumer Packaged Good firm and apply modified methods to manage the new product development process for a start-up local distiller. Over the course of an academic year, students will develop and bring to market a liqueur to be sold by Pittsburgh Distilling Co.	<b>3</b>
<b>FST615</b>	<b>Food, Labor, and Inequality</b> In this course, we will focus on theoretical and applied frameworks for thinking about the labor of growing food, transporting it, transforming it into comestibles, and finally, serving and cleaning related to food consumption.	<b>3</b>



The course considers how global labor shapes the availability and appropriateness of food for different populations and therefore includes a substantial analysis of gender, race, and social class. Readings and discussion will touch on migrant labor, domestic cooking, waiting and serving, agriculture, cooks and chefs, and food professionals.

- FST616 Cultivating the Midwest: Corn and Soybeans**  
Combined with field experiences in western Minnesota, this course explores food and agriculture in the Midwestern U.S. Classroom work and field experiences will explore historical, cultural, agronomic, economic, and geopolitical issues, including corn and soybean production, processing and distribution, alternative agrifood networks, and other food systems issues in the Midwest. **3**
- FST622 Advanced New Product Development**  
This course explores new product development process from ideation to market. Students study methodologies and practices of product development in a Consumer Packaged Goods firm. Focus for the advanced course includes consumer testing, packaging development, and production process to develop and bring to market a liqueur sold by Pittsburgh Distilling. **3**
- FST624 Chocolate: Politics and Pleasure**  
This course will explore chocolate as a global product including history and culture, agriculture (growing trees, processing beans), direct/fair trade, labor and justice, health, chocolate production, sales, marketing, and sustainability. Experiential components include chocolate making, tempering; culinary practices, and site visits to chocolate manufacturers, culminating in the design and marketing of a sustainable chocolate product. **3**
- FST625 U.S. Agricultural Policy**  
This graduate multi-disciplinary course examines a range of philosophical, socio-economic, health and political issues related to agricultural policy in the US. It provides a foundation and introduction to U.S. farm policy as a means of exploring how political dynamics and choices impact the nature of food, agriculture, and communities at local, national and global scales. **3**
- FST640 Sustainable Community Development**  
This course explores how people can engage in creating more environmentally, socially and economically sustainable communities at multiple scales, from the local to the regional. The reading and assignments emphasize sustainable planning theory and practice as well as sustainable food systems perspectives. Students will engage in practice-based research and community projects. **3**
- FST683 Special Topics**  
Special Topics **3**
- FST611 Religion, Community, and Food**  
This course explains the ways in which sustainability and communal religious life have intersected in the U.S. from the 17th century to the present. Using lecture readings, film, and independent research, we will **3**

	study ethical farming practices, food sustainability, and moral food choices through the lens of American religious communities.	
<b>BUS699</b>	<b>Business Consulting Capstone</b> This course is the culminating experience in the MBA program. Students apply professional-level business consulting skills learned in the MBA program. Business Consulting Capstone student teams solve business problems for businesses and entrepreneurs.	<b>3</b>
<b>BUS562</b>	<b>Global Procurement</b> In this course, students examine success factors, ethical challenges, legal issues, and managerial implications of global procurement. Students also develop a deep understanding of the impact of procurement on quality, cost, and efficiency of supply chain management through use of procurement tools, techniques, and methodologies.	<b>3</b>
<b>BUS641</b>	<b>Sustainable Supply Chain Management</b> This course provides students with an understanding of how supply chain works, how and where along the supply chain sustainability questions should be addressed/considered, and the impacts of those decisions on stakeholders further down the chain. Topics include: packaging, transportation, energy use, and waste.	<b>3</b>
<b>BUS513</b>	<b>Logistics and Operations</b> This course introduces students to technical tools and skills essential for problem solving and decision-making in logistics and operations management. Topics may include inventory optimization, network planning, demand forecasting, transportation planning, and productions planning. Mastery of quantitative methods using spreadsheet modeling is required for all students.	<b>3</b>
<b>BUS639</b>	<b>Sustainability and Assessment Reporting</b> An in-depth study of how to measure, track, and report on sustainability issues in a business. Includes a study of how to create effective Social Responsibility reports and the standards currently used to measure sustainability. Teaches students how to monitor and measure sustainability issues from within a business.	<b>3</b>
<b>SUS580</b>	<b>Sustainable Behavior Change</b> This hybrid course combines classroom and online instruction with real-world application. Students learn the latest science concerning sources of environmental degradation. In teams, students apply motivational theory, collect secondary and primary data, and develop an action plan for increasing pro-environmental behaviors (PEB) in a specific context.	<b>3</b>
<b>BUS550</b>	<b>Innovation and Commercialization</b> This course focuses on how to successfully commercialize an innovation. Understanding commercialization activities such as pre-product launch planning, market testing, actual product launch, and post-launch follow-up is a major part of the course. The course provides a run-through of the complete cycle from idea to market entry.	<b>3</b>
<b>BUS623</b>	<b>Strategic Performance for Executives</b>	<b>3</b>

This course will cover issues specific to business leaders such as conflict management, negotiation and persuasion, mentoring structures, crisis communication, and organizational change. Other topics will include implicit and explicit attitude toward authority in the workplace; implicit social cognition; attitudes, self-esteem, and stereotypes, etc.

**BUS575 Leading Organizations and Projects**

The course cultivates the student's executive leadership potential for organizational development and transformation, with specific applications to the project management environment. Theoretical perspective and case analyses will explore topics of leading one's self, motivating project teams, change management, and transforming the organization. **3**

**BUS582 Foundations of Project Management**

This course explores the knowledge areas and project stages from the Project Management Body of Knowledge (PMBOK). Students acquire concepts and skills in initiating, planning, executing, monitoring, controlling, and closing projects. The course examines the management of project integration, scope, time, cost, human resources, communications, risk, and procurement. **3**

**BUS680 Complex Issues in Project Management**

Case studies and simulations engage students in the examination of complex issues in project management, such as control, portfolio management, and rescuing failing projects. The Student will be able to analyze, evaluate, and optimize projects in specific environments and industries. **3**

**13. Correcting the curriculum requirements in the Master of Interior Architecture (MIA) Program**

- IAR514 Digital Visualization 1 is a program requirement
- IAR535 is no longer a program requirement.
- IAR559 is renamed IAR561 History of Interior Architecture: Prehistory to 19<sup>th</sup> Century
- IAR557 is renamed IAR562 History: 20<sup>th</sup> and 21<sup>st</sup> Century Architecture
- IAR616 Portfolio is a program requirement.
- IAR630 is retitled IAR630 Construction Systems and Methods
- Students may now choose IAR641 Internship or an approved elective as a program requirement.
- IAR650 Capstone Studio is reduced from 6 credits to 3 credits

#### **14. Clarifying the course description for PSY617 Psychology of Culture and Identity**

**PSY617 Psychology of Culture and Identity:** The course addresses issues of culture and identity, as related to counseling and therapeutic relationships. Sociopolitical, socioeconomic, familial, and psychological aspects of diversity, identity, and culture are explored through readings, seminars, and experiential exercises. Students challenge underlying assumptions and develop effective skills to work with diverse populations in counseling.

#### **15. Change in required courses for MSUS/MBA**

SUS511 is no longer required, and the 3 required credits are replaced as such:

Removed Requirement

SUS511 Project Design, Methods, and Evaluations 3 credits

New Requirement

SUS621CC1 Applied Methods 2 Credits

SUS512A Sustainability in Pittsburgh 1 Credit

SUS699CC1 is no longer required, and the 3 required credits are replaced as such:

Removed Requirement

SUS699CC1 Advanced Seminar in Sustainability 3 credits

New Requirement

SUS512B Sustainability in Pittsburgh 2 Credits

SUS691 Internship 1 Credit

#### **16. Clarifying the OTD Fast-track Program**

The OTD Fast-track program is available to certain students who complete their MOT at Chatham University. Students in the OTD Fast-track program are required to take 27 credits, compared with the normal 30 for the OTD program. Fast-track students are not required to take OTD742, since they have already completed OTH601 at Chatham.

## 17. Clarifying the PsyD Degree Requirements

Students can enter the PsyD program at the bachelor's or post-master's level. Post-masters students have accrued a master's degree in counseling, counseling psychology, clinical psychology, psychology or related field. Students with a master's degree should have foundational, graduate-level coursework. Post-masters students with the foundational coursework take at least 85 credits in the PsyD program."

The PsyD program is accredited by the American Psychological Association (APA). The curriculum reflects APA's Standards of Accreditation by offering Discipline-Specific and Practice-Related coursework, practica experience, comprehensive exams, dissertation, and internship credits consistent with a doctorate degree in counseling psychology. Students take their courses in a developmental sequence to ensure that their training is appropriately sequential, cumulative, and congruent with their experience and goals. Given that there are two entry points into the PsyD program, the course sequencing will look different for post-masters students and post-bachelors student.

Post-masters students have accrued a master's degree in counseling, counseling psychology, clinical psychology, psychology or related field. Students with a master's degree should have foundational, graduate-level coursework in Helping Skills, Statistics/Research Methods, Multiculturalism & Diversity, Clinical Assessment, Counseling Theories, and Professional Ethics. Post-masters students with the foundational coursework take 85 credits in the PsyD program. Post-masters students that do not have all of the foundational coursework completed when they start the PsyD program will be expected to complete the needed courses while in the program and as a result, will need to take more than 85 credits for the PsyD degree conferral.

Students entering the PsyD program after accruing their bachelor's degree in psychology or related field earn a Masters of Arts in Psychology (MAP) in route to their PsyD. The MAP covers 18 credits for the foundational coursework (Helping Skills, Statistics/Research Methods, Multiculturalism & Diversity, Clinical Assessment, Counseling Theories, and Professional Ethics), 15 credits in relevant counseling psychology topics that are shared between the MAP and PsyD degree, an additional 3-credit elective, and 67 credits in the PsyD program, for a total of 103 post-bachelors credits for the PsyD degree conferral. All students work with their academic advisor, Director of Training, Field Placement Coordinator, and other core faculty to map out and to implement an academic plan of study.

\*Course sequencing may change to be in compliance with changing accreditation requirements. Students in the program will be notified promptly of any changes.

## 18-19 PsyD Curriculum

### **Foundational Courses**

These courses are required for students entering the PsyD program without a master's degree. Students

with a master's degree may need to take some or all of these courses depending on their previous

graduate-level coursework.

PSY501 Foundations of Counseling Psychology 3 credits

PSY555 Statistics and Research Methods 3 credits

PSY617 Psychology of Culture and Identity 3 credits

PSY642 Assessment 3 credits

PSY662 Theories and Techniques of Counseling 3 credits

PSY681 Professional Integration Seminar 3 credits

### **Additional MAP to PsyD Coursework**

These courses are required for students earning a MAP in route to the PsyD:

PSY657 Psychopathology & Resilience 3 credits

PSY629 Human Development across the Life Span 3 credits

PSY658 Evidence-Based Practice 3 credits

PSY672 Group Counseling 3 credits

PSY627 Vocational/Career Counseling 3 credits

### **Required Discipline Specific and Practice-Related PsyD Courses**

PSY674 Foundations of Family Therapy 3 credits

PSY706 History of Psychology 3 credits

PSY707 Social Psychology 3 credits

PSY708 Cognitive & Affective Bases of Behavior 3 credits

PSY709 Intellectual Assessment 3 credits

PSY711 Multicultural & Diversity Issues in Counseling Psych 3 credits

PSY712 Advanced Research Design 4 credits

PSY714 Personality Theory and Assessment 3 credits

PSY715 Ethical Issues in Counseling Psychology 3 credits

PSY716 Psychometrics 2 credits

PSY780 Professional Seminar in Counseling Psychology 3 credits

PSY806 Supervision and Leadership 3 credits

PSY503 Applied Biological Psychology 3 credits

PSY810 Advanced Data Analysis 4 credits

PSY815 Organizations, Communities, and Consultation 3 credits

PSY816 Health Psychology Practice 3 credits

Coursework Credits = 49

### **Additional Degree Requirements**

#### **Practicum**

PSY746 Practicum I 3 credits

PSY750 Practicum II 1 credits

PSY840 Practicum III 1 credits

*Note: Field placements completed at the Masters level cannot be used to meet the requirement for doctoral field placement.*

**Practicum Credits Total = 12**

#### **Dissertation**

PSY862 Dissertation I 3 credits

PSY863 Dissertation II 3 credits

**Required Dissertation = 6 Credits**

**Required Internship = 3 Credits**

Total Credits = 103

#### **Elective Courses**

Students that have entered the program with a master's degree that has fulfilled all foundational and

related coursework (PSY627,629,657,658,672) are eligible to accrue up to 5 electives (15 credits) as part

of their PsyD degree.

PSY530 Introduction to Sport and Exercise Psychology 3 credits

PSY602 Sport and Exercise Psychology Interventions 3 credits

PSY621 Advanced Seminar in Diversity Issues 3 credits

PSY632 Positive Psychology 3 credits  
PSY662 Theories and Techniques of Counseling 3 credits  
PSY665 Addictions Counseling 3 credits  
PSY668 Crisis, Trauma and Recovery 3 credits  
PSY671 Mindfulness Counseling 3 credits  
PSY673 Couples Counseling 3 credits  
PSY676 Counseling Children and Adolescents 3 credits  
PSY677 Grief Counseling 3 credits  
PSY678 Risk and Resilience in Childhood 3 credits  
PSY693 Independent Study 3 credit