

**UCLA Center for Community Engagement**  
**Food Studies 195CE**

Winter 2022 Syllabus

**Graduate Student Instructor:**

Cassidy Bennett  
cbennett@college.ucla.edu

Faculty Sponsor: Amy Rowat

**Office Hours:**

Schedule through MyUCLA appointments  
Monday: 2:30 – 5:30 PM  
Tuesday: 11:00 AM – 2:00 PM

**Center For Community Engagement:**

Website: [communityengagement.ucla.edu](http://communityengagement.ucla.edu)  
Phone: (310) 825-7867 Fax: (310) 206-2175  
Email: [195CEinfo@college.ucla.edu](mailto:195CEinfo@college.ucla.edu)

**Course Description:**

With the assistance of the Center for Community Engagement, the Food Studies Minor offers Food Studies 195CE (4 units) as an opportunity to apply critical thinking and research skills obtained through the student's university education to an internship experience. By the end of the quarter, you should have an appreciation for the experience garnered from your internship, as well as a greater understanding for the application of Food Studies beyond the university and the importance of civic engagement.

Enrollment limited to juniors and seniors in the Food Studies Minor only. Letter grade or P/NP. Please note: this course can count as the required capstone experience for the for Food Studies Minor. It must be taken for a letter grade in order to be applied toward the minor, and the minor course requirements must be completed by the time or at the same time that the student is enrolled in 195CE.

**195CE Learning Outcomes:**

Students enrolled in this independent study course will have the opportunity to:

- Define and apply the following core concepts: civic engagement, social responsibility, experiential learning, food chains, and food justice;
- Apply academic knowledge and critical thinking skills to address situations and challenges that arise in 21st-century work environments;
- Develop and execute a research paper integrating analysis inspired by experiential learning (i.e. an internship) with knowledge gained from your coursework in the Food Studies Minor;
- Explore how the off-campus food-related work experience contributes to an undergraduate's intellectual, personal, and professional development and informs future career choices.

**Eligibility:**

Students are eligible to enroll in EDUC 195CE if they have completed at least 90 units (junior standing) and are in good academic standing (3.0+ GPA).

Internships should provide students with 8-10 hours per week (80-100 hours per quarter) of substantive, meaningful work in which the students serve as the primary beneficiary of the experience. Students must be actively engaged in an internship for at least 8 weeks of the quarter in which they are enrolled. 195CE cannot be taken for retrospective internships.

Off-campus non-profit organizations, government agencies, or corporate settings with a focus on food studies or food studies related topics are eligible. Internships may be paid or unpaid but must offer students training, supervision, and networking opportunities in a professional work setting. The [Department of Labor and State of California](#) require students who intern at a for-profit company to either be paid or receive academic credit for the internship.

During quarters in which UCLA is operating in a 100% remote setting, internships must be 100% remote and require no in-person training or activities. Students must acquire their internship prior to seeking enrollment in 195CE.

**Enrollment:**

EDUC 195CE is a contract course offered in collaboration with the Center for Community Engagement (CCE). In order to enroll, students first need to fill out a course contract on MyUCLA. Detailed instructions for enrollment can be found on CCE's website [here](#).

After the course contract has been created, students are required to obtain the signature of their internship site supervisor on both the course contract and a letter of agreement which stipulates the responsibilities of UCLA and the internship site in supporting the student during the internship. Please note: students are NOT responsible for acquiring signatures of the faculty of record or department chair.

**Course Requirements:**

- 1) Minimum of 80 hours of work at an off-campus internship (and a signed timesheet)
- 2) Six Weekly Written Assignments
- 3) Three one-on-one meetings, one whole group meeting, one writing workshop
- 4) Final Research Paper
  - a) Proposal and annotated sources (Week 4)
  - b) First draft (Week 6)
  - c) Final draft (Week 10)

## **Internship Hours & Timesheet:**

To pass the course, interns must remotely work at least 8 weeks during the 10 week quarter AND work a minimum total of 80 hours (approximately 8-10 hours/week). Submit a timesheet with your final paper, signed by your supervisor and documenting the hours that you have worked this quarter. **Failure to complete the minimum requirements will likely result in an automatic grade reduction to C-/NP.** If for any reason you find that you must miss more than the equivalent of one week's regular shift at your internship or if you must end your internship early, you MUST inform your Graduate Student Instructor IMMEDIATELY. Your Graduate Student Instructor will consult with your internship supervisor and Center administrators about appropriate steps and may advise you to drop the course if it is determined that you are not in a position to pass.

Your signed timesheet is due by 5pm on Friday of Week 10 (Friday, March 11). Submit your signed time sheet on the course website.

## **Weekly Response Papers (30% of your grade):**

Submit 2-3 page response papers via the course website by 11:59 PM on Sunday beginning Week 2. Two pages is the minimum, but it is likely that you will need all three pages to cover all aspects of the prompts. Each weekly paper is worth 5 points. Response papers are docked 1 point for each day they are late. If you need extra time on an assignment, send the Course Coordinator with brief email with your request. All papers must be submitted by the end of the quarter to receive a final grade.

These papers should offer detailed reflections about your experience in the workplace and how it relates to the field of food studies. While you write, you will think critically about how issues pertaining to food production, sustainability, distribution, and policy shape the contemporary world. Weekly questions will be provided to guide your analysis. Review your papers for grammatical or spelling errors and typos before you submit them. Papers that contain many careless errors will not receive full credit. A successful response paper will:

- (1) Answer the questions corresponding to each assignment completely and accurately in the student's own words. Alternatively, if the student has spent substantial time trying to understand the concepts and finds they are still unclear, the student may describe in detail, in their own words, what about the concept doesn't make sense.
- (2) Include reflection that demonstrates the student is challenging themselves to think critically and analytically about their internship through the lens of the weekly theme.
- (3) Include a question or topic to discuss at our next meeting. This question should be able to inspire substantial discussion, and can be about the readings, your site, or both. You don't need to be able to answer the question. **Not including this question will result in a one-point deduction from your response grade.**

Please submit your paper on the course website. Email submissions are ONLY accepted in the case of website difficulties. Feel free to submit your papers early.

**Required format:** Essay format, 2 – 3 pages double-spaced, Times New Roman 12pt font, and 1" margins. Include citations for the assigned readings or other referenced work where appropriate, and do not copy and paste the reading questions into your document.

## **Discussion Sessions (20% of your grade):**

Schedule and attend biweekly discussion sessions with your CCE Graduate Student Instructor at least 5 times, including intake. Come to each 30-minute discussion session prepared to discuss your experiences at your internship, your weekly response papers, and your research paper progress. To receive full credit you must be prepared to have an engaged, interactive meeting.

Appointments can be scheduled online through MyUCLA. Email your Graduate Student Instructor if you have questions or need to reschedule or cancel a meeting. You are responsible for making your own appointments and for scheduling your 5 meetings evenly throughout the quarter (biweekly – i.e. every other week). Each meeting is worth 5 points. Showing up late and/or unprepared for a meeting will result in the loss of at least one point. If you arrive more than 10 minutes late, you will be asked to reschedule. Meetings rescheduled less than 24 hours in advance are worth only half credit (emergencies will be evaluated case-by-case). You may schedule only one meeting per week and MUST complete your second meeting by the end of Week 4 or the meeting will be considered late and will be worth only half credit.

Any request to schedule meetings in consecutive weeks must be approved by the Graduate Student Instructor IN ADVANCE and may not be granted. Attending regularly scheduled meetings throughout the entire quarter is required in order to pass a 195CE course and you may be advised to drop at any point in the quarter if this condition is not being met.

## **Group Writing Workshop:**

In Weeks 7 and 8 you will meet with me and one or maximum two other Food Studies 195CE students. The purpose of the meeting is to share our research paper topics, large questions, specific questions, ideas and arguments with each other. We will learn how other students are approaching different topics by listening and providing constructive feedback to each other. Students will fulfill the following steps:

1. Prepare a concise and clear power point presentation: Think about how to present your questions, your research topic, the larger issue you address, the specific issue(s) you focus on, the ways in which you are addressing your topic, how you write about/structure it and what you plan to add and edit in your final draft. After presenting, you will receive oral feedback from your peers and myself.
2. Exchange Papers: In order to receive written feedback from one of your peers, you will upload your research paper draft in [this folder](#) after our Week 7/8 Group Writing Workshop (by **Sunday, February 27, 11:59pm**). Please share your draft as a Google Doc. I will grade the comments that each one of you has offered (not the research paper drafts) in Week 9.

Remember: writing is a sensitive, personal, and challenging process for many of us. Please be *sympathetic*, *generous*, and *constructive* to your classmates' writing aims, attempts, and aspirations.

### Final Research Paper (50% of your grade):

Submit an 8-10 page final research paper inspired by your work at your internship site. During the first quarter of your internship, your research paper should review the existing literature in a field related to food studies and to your internship. This is not an extended response paper; rather, you should develop a research-based argumentative analysis that uses interdisciplinary approaches from the field of food studies. Your final research paper must have a minimum of five scholarly sources. Assigned course readings will not count toward this minimum requirement. While your paper may include a mix of academic and popular sources, you must have at least five scholarly sources. Please submit your paper on the course website. Email submissions are ONLY accepted in the case of website difficulties. Late papers will receive a deduction of 1/3 of a letter grade for each day late.

### Final grade breakdown:

Meetings with coordinator:	4 @ 5 pts each	=	20 pts
Weekly Assignments:	6 @ 5 pts each	=	30 pts
<i>Final Paper</i>			
Proposal and Sources:	1 @ 5 pts	=	5 pts
First Draft:	1 @ 20 pts	=	20 pts
Final Draft:	1 @ 25 pts	=	25 pts
	<hr/>		
	Total	=	100 pts

### Possible Grade Deductions

Failure to submit timesheet	=	Automatic failure
Failure to attend all five one-on-one meetings	=	Automatic failure
Late weekly assignment	=	-1 pts/day
Late final project	=	- $\frac{1}{3}$ of a letter grade/day

### Grading Scale:

A+	96-100				
A	93-96	B-	80-82	D+	67-69
A-	90-92	C+	77-79	D	63-66
B+	87-89	C	73-76	D-	60-62
B	83-86	C-	70-72	F	0-59

Based on the UCLA Undergraduate Education Office of Instructional Development's grade categories for undergraduates, A = Superior, B=Good, C=Fair, D=Poor, F=Failure.

NOTE: Please also be advised that your internship will be notified at any point in the quarter if you are in danger of not passing this course. You should also know that regardless of student performance, all site supervisors are contacted at least twice during the term for mandatory check-ins.

\*\* All work must be submitted to pass the course even if it is too late to receive any credit.

\*\* Failure to complete administrative course requirements in a timely manner (such as failing to provide your coordinator with contact information for your site supervisor) may also result in a reduction of your final grade by  $\frac{1}{3}$  of a letter grade or more.

## **ADDITIONAL POLICIES:**

### **Academic Integrity:**

All UCLA policies regarding academic integrity apply to 195CE internship courses, including but not limited to policies regarding **cheating, fabrication, plagiarism, multiple submissions, and facilitating academic dishonesty**. As specified in the UCLA Student Conduct Code, violations or attempted violations of academic integrity will be reported to the Dean of Students and may result in disciplinary action and/or expulsion from the university. UCLA's complete policy regarding academic dishonesty can be found at the following website: <http://www.deanofstudents.ucla.edu/>

### **Nondiscrimination Policy:**

The UCLA Center for Community Engagement is committed to a policy against discrimination on the basis of color, race, religion, sex, national origin, age, sexual orientation, gender identity and expression, disability and protected veteran status, or any other basis prohibited by UC policy and federal and state laws and regulations. We expect internship sites to adhere to applicable federal and state laws and UC Policy re: nondiscrimination, and urge students to report incidents of bias/harassment to the appropriate office at their internship site, to their internship coordinator, and/or to Center for Community Engagement administrators as soon as possible after the incident in question so that we can provide supportive services (including working with campus partners to facilitate an early exit from the internship if needed). We also encourage students to pursue confidential support through Student Legal Services (<https://www.studentlegal.ucla.edu/>), CAPS (<https://www.counseling.ucla.edu/>), and other campus resources (<https://www.studentincrisis.ucla.edu/Who-can-Help>).

### **Course Accommodations & Campus Resources:**

UCLA provides a wide range of resources to support students facing challenges, whether inside or outside the classroom. Consult the Student Care Managers program website for information about these resources, including information about confidential one-on-one consultation: <http://www.studentincrisis.ucla.edu/Who-can-Help>. If you need to request an academic accommodation based on a documented disability related to your work in this course, please contact the Center for Accessible Education as soon as possible. CAE can be reached at 310-825-1501, or 310-206-6083 (telephone device for the deaf). You can learn more about their services by exploring their website at <http://www.cae.ucla.edu/>. Students should also notify their Graduate Student Instructor about any issues as soon as possible so that appropriate accommodations can be arranged with CAE well in advance of assignment due dates.

### **Communication with Sites & Campus Stakeholders:**

In order to monitor the educational experience of undergraduate interns, the Center for

Community Engagement communicates with internship site supervisors for mandatory check-ins at least twice each quarter and provides sites with an online evaluation of their partnership with UCLA. As a matter of policy, sites must be notified at any point in the quarter if students are in danger of not passing the course or if they withdraw. As needed, we may also communicate with various campus stakeholders, such as the Dashew Center for International Students & Scholars, the Career Center, and Student Care Managers.

### **Weekly Response Topics:**

NOTE: Many of the prompts for these weekly assignments include multiple interrelated questions and more than one short reading. Please be sure to follow instructions closely and address ALL parts of each assignment. If the prompt asks you to choose one of the two prompts provided, please only choose one. Consult your Graduate Student Instructor BEFORE an assignment is due if you have questions about a prompt.

### **Week 1: No Reading/Writing Assignment Due**

Complete Enrollment Paperwork! This includes the signed course contract. You will not be enrolled in the course until the CCE Graduate Student Instructor has received the complete contract.

### **Week 2: Your Internship Expectations and Key Concepts in Food Studies: Abstract**

#### **Readings:**

- “The Luxury of Eating” by Ellis Judson
- “Identifying and Countering White Supremacy Culture in Food Systems” by Alison Conrad
- Excerpts from *The Successful Internship* by H.F. Sweitzer and Mary King.

#### **Written Assignment Prompt (Due Sunday, January 16, 11:59pm):**

Reflection:

1. Independently research your organization and spend the first half of your response paper describing its mission, goals, approaches, key players, and stakeholders. In what ways does the work of your internship site intersect with concepts from the field of food studies outlined in “The Luxury of Eating”? In what ways does your internship employ any of the White Supremacy Culture Narratives from “Identifying and Countering White Supremacy Culture in Food Systems”? Identify at least two main ideas from “The Luxury of Eating” to connect with specific details from your internship field and two narratives from “Identifying and Countering White Supremacy Culture in Food Systems” that you think will come into play at your internship site.
2. In the second half of your response paper, reflect on the selections from *The Successful Internship* included in the CCE welcome packet. In your own words, define “civic engagement” and “civic professionalism.” In what ways does your organization fulfill a civic mission or foster “civic professionalism”? What interest do you have in this field / organization? What do you expect to gain and learn from participating in this internship? How do you anticipate the internship will enrich your experience in the Food Studies minor? How might the experience build on prior work you have done with community

organizations, either on your own or as part of your coursework? Do you have any apprehensions or questions as you begin your internship?

### **Week 3: Food Studies & Food Justice**

#### **Readings:**

- “Growing Food and Justice: Dismantling Racism through Sustainable Food Systems” by Alfonso Morales.
- “Blackness and “Justice” in the Los Angeles Food Justice Movement” by Hannah Garth (Chapter from *Black Food Matters* by Hanna Garth and Ashanté M. Reese)
- Skim the first 20 pages of The Food Trust report titled, “Access to Healthy Food and Why it Matters: A Review of the Research” and explore their [Equitable Food Systems Resource Guide webpage](#) with more updated information.

#### **Written Assignment Prompt (Due Sunday, January 23, 11:59pm):**

1. Describe the historical factors that led to the creation of the Community Food Security Coalition (CFSC). What is the CFSC and how does it approach food security?
2. Briefly describe the GFJI. How does it differ from the CFSC?
3. How do you see the ideas from “Growing Food and Justice: Dismantling Racism through Sustainable Food Systems” reflected in the more recent work – “Blackness and “Justice” in the Los Angeles Food Justice Movement”?
4. Reflect on how your internship site intersects with the broader food justice movement, especially relating it to the ideas discussed specific to Los Angeles.

### **Week 4: Research Proposal**

#### **Readings:**

Select and discuss the three scholarly articles that relate to your specific research interests in the field of Food Studies.

#### **Written Assignment Prompts (Due Sunday, January 30, 11:59pm):**

1. **Research Proposal:** Develop a proposal for your own research paper. Think about the framing of your research, how it relates to your internship, and how current events are helping you identify a timely and relevant issue to research. Your proposal should be one page in length and it should include:
  - a. the research question your paper will try to answer
  - b. a description of your research topic
  - c. an explanation of how you will go about answering this research question
  - d. a short explanation of how your topic is related to your internship and/or your professional interests
  - e. explain the social significance of your project (why is this question worth answering?)
  - f. If you have questions about how to research your topic effectively, include those questions at the end of your proposal.
2. **Scholarly Sources:** Find three scholarly sources to use in your research paper. These should be articles published in an academic journal or a scholarly book. Write a [citation](#)



[for each source in APA format](#), and below the citation, write a one paragraph annotation summarizing the main argument, the methods used, the results, and how you will use the source in your final paper. Be sure to indicate how each article has deepened your understanding of your internship field and how it will inform the argument you will be making in your paper.

In addition to the resources posted on CCLE, I recommend using some of these guides to get you started, like the mapping tutorial:

- <http://www.library.ucla.edu/support/research-help/start-your-own-research-guide-or-tutorial>
- <https://dmcwo.github.io/research-tips/find-the-guides/>

## **Week 5: Interviewing Your Supervisor & Group Meeting**

### **Group Meeting:**

This week we will meet as a group over zoom for an hour, to discuss internship experiences, the course thus far, and reflect on interviews with supervisors. Exact date and time TBD depending on availability.

### **Readings:**

In preparation for the interview you will be conducting this week, review the assigned readings:

- “An Overview of Food Politics” by Robert Paarlberg.
- “Los Angeles Food System Dashboard Fast Facts” by the LA Food Policy Council:  
[https://static1.squarespace.com/static/5bc50618ab1a624d324ecd81/t/5e44472da51bf24d25c2185e/1581533113963/Merged\\_Fast+Facts.pdf](https://static1.squarespace.com/static/5bc50618ab1a624d324ecd81/t/5e44472da51bf24d25c2185e/1581533113963/Merged_Fast+Facts.pdf)
  - If interested, you can access the full report here:  
<https://static1.squarespace.com/static/5bc50618ab1a624d324ecd81/t/5e45c5915750af6b4e5e5c4b/1581630905550/2020FoodSystemDashboard.pdf>

### **Written Assignment Prompt (Due Sunday, February 6, 11:59pm):**

Interview an employee at your organization about the skills and values needed to succeed in your field or industry. Interview the highest ranked individual you can find or a person you admire and respect in the organization who is NOT a fellow intern. You do not need to submit a typed transcript of your interview but you are strongly encouraged to take notes because you will need to summarize the responses you receive. Be sure to incorporate the questions below into your interview but feel free to add your own questions as well—especially if they will help inform your research project:

1. What are the main skills necessary for success in this line of work and what are the values that individuals who succeed in this line of work possess?
2. What ethical or moral obligations do we have to the people we serve (e.g. clients, constituents, customers) and to the wider community?
3. What is the most important outcome I could get from this internship and what can I do to get the most from my experience here?
4. What were a few of the formative events/people in your life that helped shape you into the person you are today? What did you learn in college that helped prepare you for your career?

5. What protocols or policies guide how this organization interacts stakeholders? What sort of influence does it have locally, nationally, and/or globally?
6. In your opinion, what are some of the most pressing opportunities and challenges related to food production and consumption in the twenty-first century? To what extent are these opportunities and challenges specific to Los Angeles and California?

After completing your interview, summarize what you learned. Be sure to discuss not only strategies for success in the field, but also the opportunities and challenges that your interviewee helped you identify. If possible, discuss how what you have learned will inform your research project.

### **Week 6: Research Paper, First Draft**

#### **Readings:**

No readings this week, continue finding scholarly sources for your research paper.

#### **Written Assignment Prompt (Due Sunday, February 13, 11:59pm):**

This week you'll submit the first draft of your research paper. It should be at least 7-8 pages in length and it should include a minimum of 5 the peer-reviewed sources. See Week 10 descriptions for the research paper for more information. Please submit as a .doc or .docx file.

### **Week 7: Food and Labor**

#### **Readings:**

- "Growing and Producing Food" by Robert Gottlieb & Anupama Joshi.
- Review "Identifying and Countering White Supremacy Culture in Food Systems"

#### **Written Assignment Prompts: (Due Sunday, February 20, 11:59pm):**

1. First, identify and summarize two specific ways that unjust growing and production practices have impacted communities and transformed the nature of food itself, according to Gottlieb and Joshi. Which stakeholders are disadvantaged by these labor practices and how, and who benefits? How are the injustices of the modern food system connected to issues of race, class, gender, national origin, or other factors?
2. In the second half of your response, reflect on how labor is distributed at your internship site, and discuss how the work of the organization intersects with the larger issues that Gottlieb and Joshi discuss. Even if your organization does not grow or produce food directly, you can still analyze the organization's position within larger systems of production, consumption, and/or food policy. Do you see any of the White Supremacy Culture Narratives from "Identifying and Countering White Supremacy Culture in Food Systems" now that you have been working there longer?
3. **Upload your Research Paper draft to [this folder](#)** after your Week 7/8 Group Writing Workshop to receive written feedback from one of your peers. Please upload your draft as a Google Doc by **Sunday, February 27, 11:59pm.**

## **Week 8: Linking Theory to Current Events in Food Studies**

### **Readings:**

Find at least two newspaper or magazine articles published within the last 12 months that deal with an issue related to food and (ideally) to the field of your food studies internship. For instance, if you are interning for a food policy organization, you might research news articles related to a project the organization is working on; if you are interning for an organization that produces and/or sells food, you might research news articles related to the production and/or distribution of a particular food product. All articles should be about a single issue so that you have enough material to write a focused 2-3 page paper. If possible, try to find articles that represent multiple perspectives on the issue.

### **Written Assignment Prompt (Due Sunday, February 27, 11:59pm):**

Use the articles you find to discuss how media and popular discourse frame issues related to your area of food-related work. Who are the key stakeholders shaping the public conversation about issues related to your internship field? Are there any areas of controversy or debate on this issue? Are there voices being left out of news coverage on this topic? This will be helpful guidance for critical analysis of your topic, in preparation for your research paper.

## **Week 9: Reflection on Personal Development**

### **Reading:**

No readings assigned for the week. Submit your comments and written feedback on a peer's essay, a one-page reflection on the semester, a review of your internship site, and continue to research your topic.

### **Written Feedback (Due Sunday, March 6, 11:59pm):**

This week, I will grade the comments that each one of you has offered (not the research paper drafts) to your peers on the drafts in [this folder](#). This includes:

1. Providing track changes, comments, edits, and analysis on your peer's rough draft.
2. Writing feedback on the paper addressing (a) strengths, (b) weaknesses, (c) and suggestions for moving forward.

### **Written Assignment Prompt – One Page Only (Due Sunday, March 6, 11:59pm):**

Discuss a few valuable lessons you have learned from your internship and the readings on food studies. How well has your internship reflected concerns of your Food Studies minor? How has your internship helped inform your career goals?

### **Internship Review:**

The Center for Community Engagement is launching an effort to more systematically collect data on the internship sites, activities, and production that UCLA student interns contribute to these companies and organizations. We plan to create a directory of internship sites to inspire and guide future students seeking internships. In addition, the department offering the 195CE course will review your summary report of activities and output, and select 1-5 internships to showcase on the UCLA Collaboratory, an online platform that features UCLA's community engaged work.

Submit information about your internship site and your role as a student intern this semester through the Google form linked [here](#). The Google form has more specified instructions.

## **Week 10: Final Research Paper Deadline**

Due **Friday, March 11, 5:00 PM** – Final 8-10 page research paper, submitted on CCLE along with your signed timesheet.

### **Format:**

- 8-10 pages, double-spaced
- Original title that reflects the content of your paper.
- Page numbers.
- Times New Roman (or “normal” equivalent) 12 pt font, normal margins (1 inch)
- Cite at least five academic and journalistic sources (journals, books, magazines, or newspapers) using American Psychological Association (APA) format. Be consistent in the style that you use and include a separate and properly formatted bibliography/references page.

**Please Note:** Article databases such as JSTOR and ScienceDirect are extremely helpful in finding sources and can be accessed through the UCLA library computers or a proxy server. Wikipedia and blogs are not acceptable sources, as they are not all verified. Other online encyclopedias (i.e. Encyclopedia Britannica) are also not accepted sources because they are not college-level resources. If you are unsure how to find acceptable sources, please contact your CCE Graduate Student Instructor.

### **Recommended Writing Tools:**

Purdue Online Writing Lab: <https://owl.english.purdue.edu/owl/>

The Elements of Style – Strunk and White <http://www.gutenberg.org/ebooks/37134>

### **Relevant Databases:**

- Academic Search Complete
- Web of Science
- GreenFILE
- AGRICOLA: Online Public Access Catalog
- PubMed
- Environmental Sciences and Pollution Management
- ScienceDirect
- JSTOR

It is highly recommended to [schedule a virtual meeting with a librarian](#). Staff at the libraries can help you discover new sources. UCLA Library also has a “Food Studies” Research Guide that may be helpful when working on the final research paper: <http://guides.library.ucla.edu/food>. The CCLE site has more information linked as well.