INTERDISCIPLINARY STUDIES (IS)

IS-100 Introduction to African and African Diaspora Studies
LASC Categories: DIV, GP
An interdisciplinary survey of the African continent and the African Diaspora.
Alternating and every year. 3 Credits

IS-130 Introduction to Environmental and Sustainability Studies
LASC Categories: ICW, HBS
This course explores the interactions between our social and natural worlds within an interdivisional and interdisciplinary framework. The first major course goal is to familiarize students with concepts and theories from environmental geography, political ecology, and related fields. Toward that end, we discuss ways to create a sustainable future that support environmental health, social equity, and economic vitality. This conceptual background prepares students for upper-level ESU courses. The second major course goal is to clarify how these issues play out on the ground. For this purpose, students will take part in projects that focus on experiential learning and direct applications.
Fall only and every year. 3 Credits

IS-160 Introduction to Gerontology
LASC Categories: ICW, HBS
Introduction to topics and issues in aging from psychological, biological, and societal perspectives.
Spring only and every year. 3 Credits

IS-193 Special Topics for First Year Students
LASC Categories: FYS
Introductory level course covering topics of special interest to first-year students. Offered only as a First-Year Seminar.
Alternating and every 2-3 years. 3 Credits

IS-293 Special Topics
An in-depth study of a limited or specialized area within interdisciplinary studies. Course content will involve the synthesis of theories and outlooks of two or more fields, and content will vary according to the area of specialization of the instructor. A separate course description will accompany any offerings. May be repeated if course content differs.
Other or on demand and every 2-3 years. 3 Credits

IS-301 Soul Food and the Black Kitchen
LASC Categories: USW, DIV
Prerequisites: IS-100 or EN-101.
With roots in the rural South, the term "soul food" was popularized in the 1960s as a celebration of Black culinary innovation by and for the common people. This course is broadly named for 1) these specific foods and commodities created and consumed by Black Americans and 2) for the ripple effects these foods have had upon culinary history and consumer culture. Together, we will inspect the journey of soul food throughout the decades and interrogate the environmental, social, and cultural impacts it has had in the United States and beyond.
Fall only and every year. 3 Credits