

The New School for General Studies

Job Opening

Job Title: Assistant or Associate Professor of Food Studies

Job Description: The New School invites applications for an assistant or associate professor of Food Studies to teach in and coordinate a small but growing Food Studies curriculum within the New School Bachelor's Program. The Food Studies curriculum is part of The New School's undergraduate degree program in the liberal arts for approximately 800 degree students, and is also open to non-degree students; the Food Studies program is expected to become a larger university initiative as well. The successful candidate will be an expert in topics related to food policy, planning, sustainability, environmental aspects of food production, or urban food systems. Our curriculum, focused around public engagement, encourages both students and faculty to integrate their work in the classroom with their work outside of it. Hence, we seek a scholar whose broad-based research and teaching within Food Studies can inform policy, planning, and regulatory debates, whether at the local, state, national, or global level. Practical experience outside the academy in food production and distribution or in policy development and/or implementation related to it will be considered a plus.

Responsibilities in addition to teaching in area of expertise include supervision of approximately 10 part-time faculty and graduate teaching fellows; curriculum development; collaboration with other university departments and divisions, particularly related initiatives in Environmental Studies, Urban Studies, and Global Studies; and development of 3-5 public events in Food Studies each year. While the position is primarily dedicated to supporting undergraduate programs, opportunities for graduate teaching may develop.

The New School is committed to a policy of equal opportunity in all its activities and programs, including employment and promotion. It does not discriminate on the basis of race, color, national or ethnic origin, citizenship status, religion, sex, sexual orientation, age, physical handicap, veteran or marital status. Applications are strongly encouraged from individuals who belong to groups historically underrepresented in higher education.

This position is dependent on final budget approval from the Office of the Provost.

Qualifications: Ph.D. preferred in Food Studies or related social science discipline, planning, policy, or design. This is a three-year renewable term appointment.

Special instructions to applicants: All applications must be completed online at The New School's Human Resource's website. Please attach a cover letter, C.V., and the names and contact information of at least three references from whom the committee may solicit letters to this website. (Note: only three attachments are accepted). Please send any additional materials BY MAIL to: Search Committee, Food Studies, Room 310, Dean's Office, The New School, 66 West 12th St, New York, NY 10011). Applications will be reviewed as received, and until the position is filled, but those arriving before December 15 will receive priority.



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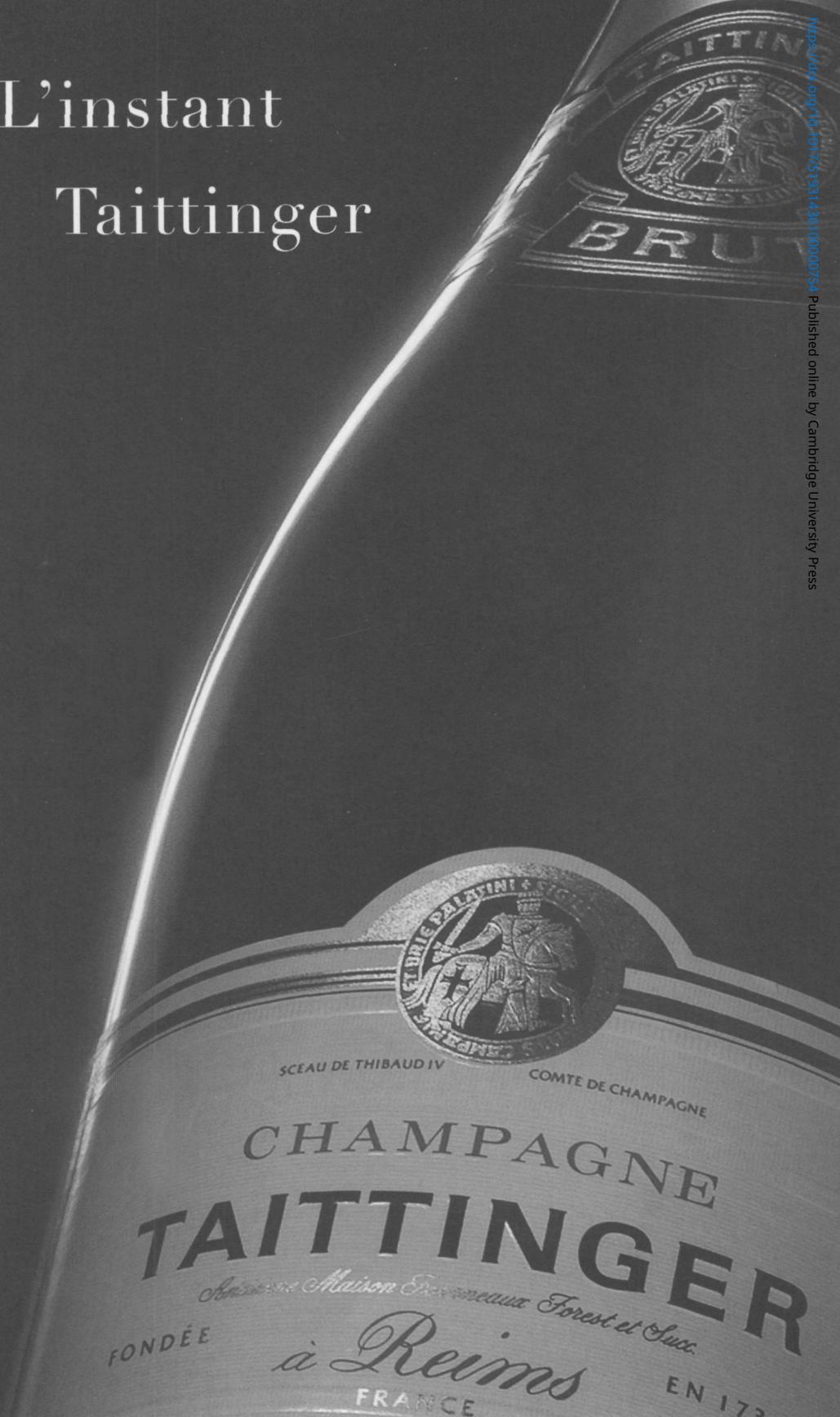
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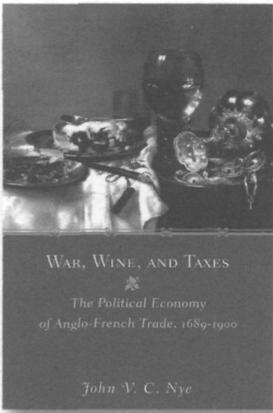
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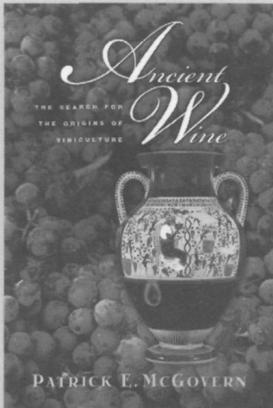
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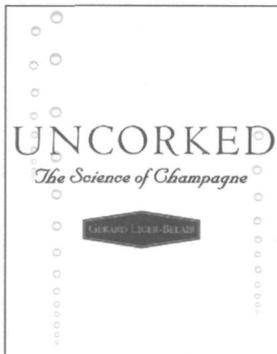
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Subjects: Contributors to the *JWE* should note that the objects of the Association are “economic research and analyses and exchanging ideas in wine economics”. The *JWE* welcomes any manuscript that meets these objectives. No rigid rules are applied but preference will be given to articles that are likely to be of general interest to the *Journal's* international readership. Articles should be concisely written and should normally not exceed 6,000 words. Shorter papers and comments, of up to 1,000 words, will also be considered for publication.

Editorial Process: The Editors assess the initial suitability of articles submitted. Authors of submissions considered to be suitable for the *JWE* will be notified and their paper sent out to one or two editorial consultants who will referee the article for the Editors. Unsuitable articles are returned to the authors with a short note of explanation from the Managing Editor. The refereeing process is “double-blind”, in that the identity of the author remains anonymous to the referee and vice versa. Authors may be asked to re-submit their article in revised form, and in all but exceptional circumstances, the Editors will consider only one re-submission of the original article. Upon completion of the refereeing and editorial processes the authors and referees will be notified of the Editors’ decision regarding publication along with explanatory feedback which includes all referees’ reports. The lag between receipt of submission and first response varies but a three month turnaround may be expected. While every effort is made to ensure that this target is achieved, it cannot be guaranteed.

Preparation of the Manuscript: A 12 point typeface with line spacing of 1.5 is satisfactory with ample margins where comments may be placed should referees wish to mark-up the manuscript. Diagrams and tables should be arranged, as far as possible, in portrait with figures, headings and labels orientated horizontally. Equations should appear on a separate line with equation numbers (where necessary) aligned at the right hand margin. Where appropriate, full mathematical workings should accompany the articles in order to assist the referees. These workings will not be published. References should be cited according to the Harvard System, i.e. author(s)’ names and date of publication to be given in the body of the text and the references collected alphabetically at the end of the paper. The title of the journal or source should be given in full. See a recent issue of the *JWE* for guidance. In the case of articles quoting statistics (such as regression coefficients) based on unquoted data, authors should be prepared to send to the Editors a copy of the data and details of the methodology used (possibly in the form of a self-explanatory computer printout) so that the referee may test the derivation of such statistics.

Submission: Authors should submit their paper via e-mail to jwe@whitman.edu. The submission package should include a text file (i.e., Word) and a PDF version of the manuscript containing the title, list of authors, affiliations, abstract, and a list of keywords. When creating the PDF file, be sure that all fonts are embedded into the PDF file. In exceptional circumstances, the journal may accept a hard-copy submission which should be sent to Dr. Karl Storchmann, Managing Editor *JWE*, Economics Department, Whitman College, Walla Walla, WA 99362, Tel.: (509) 527-5718, Fax: (509) 527-5026, e-mail: jwe@whitman.edu.

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