Application deadline is during Open House every academic year

Apply online today at www.dillard.edu

Food Studies Minor
Must be enrolled as a Full-Time Dillard University student 2.5 Grade Point Average on a 4.0 Scale

Restaurant & Catering Management
Adult Continuing Education Course is offered once a year

Signature Programming is open to students, faculty, staff and the public

For more information contact:
Dillard University Ray Charles Program in African-American Material Culture
2601 Gentilly Blvd.
New Orleans, LA. 70122
(504) 816-4091

Zella Palmer
Dillard University Ray Charles Program
Endowed Chair & Director
zpalmer@dillard.edu

Dillard University is a private, historically black, liberal arts undergraduate institution founded in 1869 in the city of New Orleans, Louisiana.
The mission of the Dillard University Ray Charles Program in African-American Material Culture is to research, document, preserve, and celebrate African-American culture and foodways in New Orleans and the South.

Courses:
- Introduction to Food Studies - Psychology of Food
- Food & Literature - The History of the Food Industry
- Food & Media - Foundations in Food Culture & Systems

HISTORY
In 2003, Ray Charles awarded Dillard University $1 million to establish a program in African-American Material Culture with a concentration in the study of African-American foodways and material culture in the South. This gift established the first professorship and program of its kind in African-American Material Culture at any American university or HBCU. Ray Charles’ vision to preserve the culinary traditions and culture of African-Americans in New Orleans and the South would help to create an institution at Dillard University for generations to come.

WHAT IS MATERIAL CULTURE?
Material culture refers to the physical objects, resources, and spaces that people use to define their culture. Literature, food, art, film, music, and clothing are all just a small sliver of what represents material culture. To understand material culture, students must develop a firm grasp of African-American history and how our culture has formed and evolved over the years.

Dillard University Ray Charles Program
African-American Material Culture

Cooking Demos
DU Cooks (Lectures)
Life After Dillard: Dining Etiquette
HBCU Material Culture Conference
Student Cultural Immersion Trips
Material Culture Research
Internships
Artist in Residence

To make a gift to the Dillard University Ray Charles Program in African-American Material Culture

The Restaurant & Catering Management Intensive is a structured, semester-long learning experience designed to assist start-up and established food businesses. This course introduces concepts in restaurant and catering management. Students will focus on key strategies needed to understand the restaurant and catering industry that will give them a competitive edge, tools and resources to be successful with their business. This course meets once a week for 2 hours for 8 weeks.

*Online distance learning is available. Space is limited.