

PRACTICAL APPLICATIONS FOR DEVELOPING AN APPLIED PRACTICE EXPERIENCE (APE_x) TO INCREASE STUDENT INTEREST AND KNOWLEDGE OF FOOD SYSTEMS

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HIGHLIGHTS:

- The Food Fellowship is administered by the Office of Field Practice (OFP) in partnership with faculty experts supporting the Food Certificate Program.
- A summer APE_x requires students to engage with sites for a minimum of 8 weeks during which they produce deliverables for their sites and learn about their daily work.
- OFP cultivates appropriate sites/project supervisors, coordinates project development, project posting and student recruitment.
- Selected fellows receive funding for their summer experience and attend seminars and related events.
- OFP supports Fellows in completing project work and quality deliverables in a short timeframe.
- OFP supports sites and students by problem solving, liaising, and providing resources to all parties involved.
- After APE_x completion, OFP compiles Fellows’ experiences through reports, e-portfolios, and presentations.
- Debriefing sessions and evaluations allow for ongoing Fellowship improvement based on student and APE_x supervisor input.

SUMMARY:

- The Columbia University Mailman School of Public Health Food Fellowship, spearheaded by the Dean’s Office in 2019, is committed to advancing all aspects of healthy living including a focus on food systems and food justice.
- The Fellowship seeks to encourage scholarship and practice, by allowing students to engage in their required Applied Practice Experience (APE_x) with a variety of local, regional, and national organizations in the food-related field.
- This engagement supports our students and academic community in developing public health skills and competencies and building relationships with key partners and future employers.
- The goal is to increase student interest and catalyze careers that support healthy neighborhoods by improving daily access to healthy foods and fostering sustainable science-based policies and practices in this field.



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Applied Practice Experience prepares future public health leaders to support food justice!

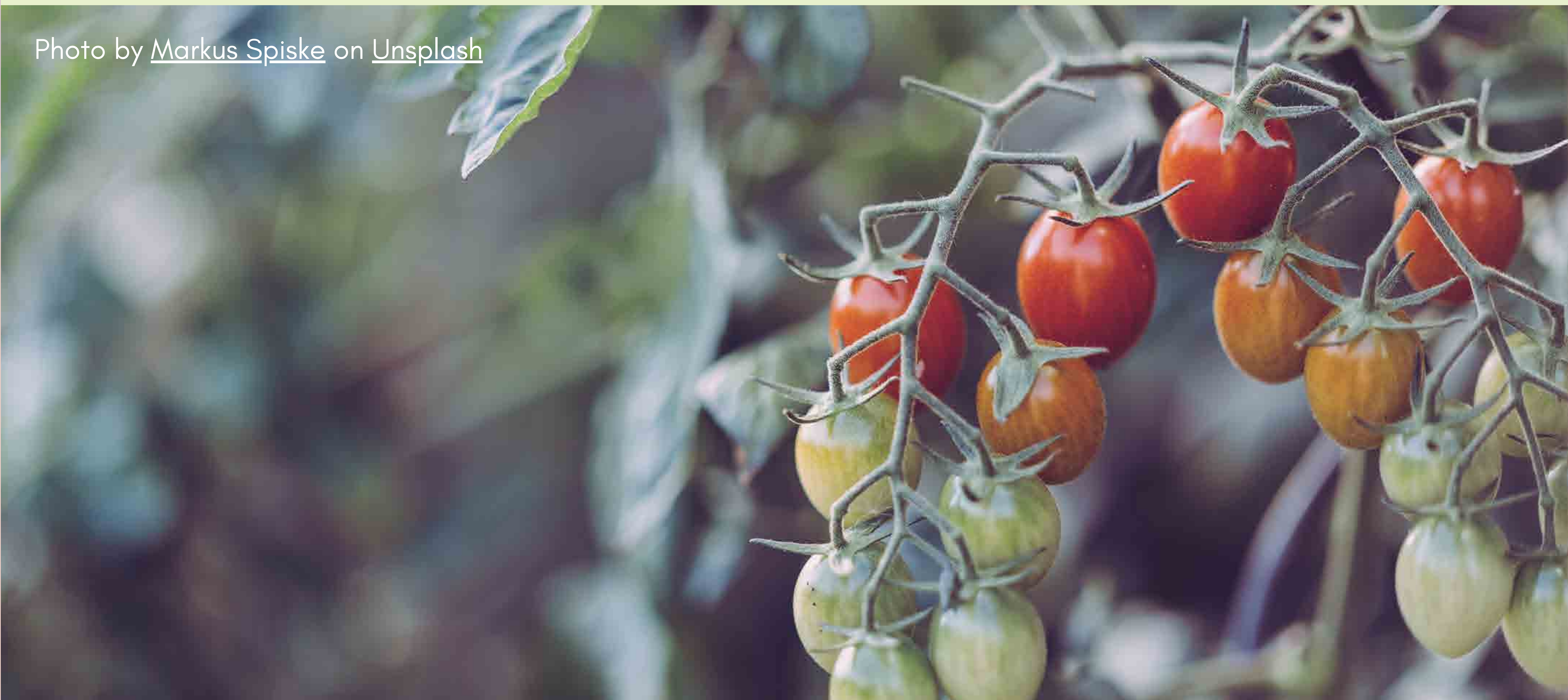


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TIPS FOR SUCCESS:

✓ Relationship with sites

✓ Onsite training

✓ Student support and oversight

✓ Concrete agency deliverables

SEMINAR TOPICS:

• What is good food?

• Dealing with vicarious trauma

• Professionalism

• Cultural humility

• Cultural responsiveness

• Responses to food insecurity

COHORTS:

5

FELLOWS:

30

SITES:

20

SKILLS GAINED:

Writing scientific articles, grant proposals and policy briefs

Developing educational material and infographics

Conducting community needs assessment

Communications strategy e.g. podcasting, social media planning

Program planning and evaluation

Research, data analysis and impact analysis

ORG TYPE	ORGANIZATION NAME	FELLOWS
Foundations	• Rockefeller Foundation (Global Food Team)	1
Government	• NYC Dept. Of Health and Mental Hygiene • Office of Health Equity Dept. of Veterans Affairs • U.S. Dept. of Agriculture	4
Hospital	• Memorial Sloan Kettering Cancer Center (FOOD Program)	1
Non-profit	International • Hellen Keller International	1
	National • Funders for Regenerative Agriculture (FORA) • Environmental Working Group (EWG) • Meatless Mondays • National Resources Defense Council (NRDC)	10
	Local • Glynwood Center • Westside Campaign Against Hunger • Community Kitchen • Word of Life • Oko Farms • Washington Heights/Inwood Food Council • Health People	5
University	• Mailman School of Public Health • CUNY Urban Food Policy Institute	8