FOOD STUDIES MINOR

Food studies is an interdisciplinary field that examines the relationship between food and all aspects of the human experience, including culture and biology, individuals and society, global pathways and local contexts. The minor invites the growing number of students interested in food to advance their studies across a broad range of curricula. The program provides a curricular offering and intellectual framework to complement the co-curricular energy around food on campus, increasing the rigor and discipline with which students use food as a lens for exploration and critical thinking.

The minor is available to students accepted into Honors Carolina and to any undergraduate student who has achieved and maintains a grade point average of 3.00 or better.

Requirements

In addition to the program requirements listed below, students must:

- take at least nine hours of their minor "core" requirements at UNC-Chapel Hill
- · earn a minimum cumulative GPA of 2.000 in the minor core requirements. Some programs may require higher standards for minor or specific courses.

For more information, please consult the degree requirements section of the catalog (https://catalog.unc.edu/undergraduate/degreerequirements/).

The minor requires five (5) courses.

Code	Title	Hours
Core Requirement	ts	
NUTR 175	Introduction to Food Studies: From Science t Society	о З
Select four (4) ele 300 level or highe	ctives from the following list (at least one at the r) $^{\rm 1}$	12
AMST 75	First-Year Seminar. Food and the Media ²	
AMST 275	🔅 Food and American Culture	
AMST/FOLK 375	Critical Issues in Contemporary Food Studies	\$
ANTH 151	Anthropological Perspectives on Food and Culture	
ANTH 252	🏶 Archaeology of Food	
ANTH 459	Ecological Anthropology	
ANTH 551	Origins of Agriculture in the Ancient World	
ASIA 52	First-Year Seminar. Food in Chinese Culture	
ASIA 63	First-Year Seminar. Japanese Tea Culture ²	
BIOL 53	First-Year Seminar. Biotechnology: Genetical Modified Foods to the Sequence of the Human Genome ²	у
BIOL 221 & 221L	Seafood Forensics and Seafood Forensics Laboratory	
COMM 82	🔅 First-Year Seminar. Food Politics from an	

221L	and Seafood Forensics Laboratory
COMM 82	First-Year Seminar. Food Politics from an Organizational Communication Perspective ²

Т	otal Hours		15
	SOCI 430	Sociology of Food and Food Justice	
	PLCY/ENEC 475	The Political Economy of Food ^H	
	PLCY 362	Ethics and Food Policy	
	NUTR 630	Nutrition Communication and Culture	
	NUTR 245	Sustainable Local Food Systems: Intersection of Local Foods and Public Health	
	NUTR 250	Global Sustainable Food Systems	
	NUTR 240	Introduction to Human Nutrition	
	JAPN 411	Food and Culture in Japan	
	ITAL 365	😳 Italian Food and Culture	
	IDST 130	🔅 Triple-I: The Future of Food ²	
	IDST 119	🔅 Triple-I: Food: People, Politics, and Policies ²	
	HNRS 330	Is Dinner "Sustainable" - A Human Dilemma (The Honors Carolina Global Food Program Seminar)	
	HIST 325	Food and History	
	GEOG 293	😳 Freedom Farming	
	GEOG 232	🖏 Agriculture, Food, and Society	
	FREN 186	Food for Thought: Cultures of Cuisine in Modern France	
	EXSS 360	Sports Nutrition	
	ENEC 370	Agriculture and the Environment ^H	
	ENEC/ANTH 237	😳 Food, Environment, and Sustainability	
	COMM 625	Communication and Nonprofits in the Global Context	

Total Hours

Н Honors version available. An honors course fulfills the same requirements as the nonhonors version of that course. Enrollment and GPA restrictions may apply.

1 Some courses may require a prerequisite(s). See course description for details.

2 No more than one First-Year Seminar or Triple-I course may be used as an elective in the minor.

Additional courses can be applied to the requirements with the approval of the program advisor.

Graduate School and Career Opportunities

The minor in food studies, in combination with a student's major of interest, prepares students for a variety of careers in health and nutrition. arts and culture, media and journalism, health affairs policy and program management, social services, the academy, entrepreneurship and intraprenuership, environmental work and sustainability, and consulting. The minor may also be of value for those planning postgraduate studies.

Department Programs

Majors

· Environmental Studies Major, B.A. (https://catalog.unc.edu/ undergraduate/programs-study/environmental-studies-major-ba/)

- Environmental Science Major, B.S. (https://catalog.unc.edu/ undergraduate/programs-study/environmental-science-bs/)
- Dual Bachelor's-Master's Degree Programs (https://catalog.unc.edu/ undergraduate/programs-study/environmental-studies-major-ba/ #dualdegreetext)

Minors

- Environmental Science and Studies Minor (https://catalog.unc.edu/ undergraduate/programs-study/environmental-science-studiesminor/)
- Food Studies Minor (p. 1)
- Sustainability Studies Minor (https://catalog.unc.edu/undergraduate/ programs-study/sustainability-studies-minor/)

Graduate Programs

- Doctor of Philosophy (https://catalog.unc.edu/graduate/schoolsdepartments/environment-ecology/#programstext)
- Master of Science (https://catalog.unc.edu/graduate/schoolsdepartments/environment-ecology/#programstext)
- Master of Arts (https://catalog.unc.edu/graduate/schoolsdepartments/environment-ecology/#programstext)

Contact Information

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