

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/degree-requirements/>).

The minor requires five (5) courses.

Code	Title	Hours
Core Requirements		
NUTR 175	 Introduction to Food Studies: From Science to Society	3
Select four (4) electives from the following list (at least one at the 300 level or higher) 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 ²	
ASIA 63	 First-Year Seminar: Japanese Tea Culture ²	
BIOL 53	 First-Year Seminar: Biotechnology: Genetically Modified Foods to the Sequence of the Human Genome ²	
BIOL 221 & 221L	 Seafood Forensics and  Seafood Forensics Laboratory	
COMM 82	 First-Year Seminar: Food Politics from an Organizational Communication Perspective ²	

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

^H 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 intrapreneurship, 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/#dualdegreertext>)

Minors

- Environmental Science and Studies Minor (<https://catalog.unc.edu/undergraduate/programs-study/environmental-science-studies-minor/>)
- 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/schools-departments/environment-ecology/#programstext>)
- Master of Science (<https://catalog.unc.edu/graduate/schools-departments/environment-ecology/#programstext>)
- Master of Arts (<https://catalog.unc.edu/graduate/schools-departments/environment-ecology/#programstext>)

Contact Information

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