REQUIREMENTS FOR THE FOOD STUDIES MINOR

- The minor requires 24 graded credits (6 courses) from approved courses, at least twelve of which must be upper-division courses.
- **Letter grades of C- or better** must be earned in all courses applied to the minor.
- Students can count up to two upper division courses from their major department.
- Students are required to take at least one 400-level course or capstone seminar.
- Some “special topics” courses that focus on food may count toward the minor. Check with the advisors if you have one in mind.
- All upper-division courses for the Food Studies minor must be taken in residency at the University of Oregon. (“In residency” includes UO study abroad courses.)
- No more than three courses with the same subject heading will count for the minor (including ENVS).

Requirements for the minor in Food Studies are divided into the following areas:

**FOUNDATIONAL COURSES (12 credits)**

*Offered each year and required for minor. You MUST take ENVS 225 and then choose one course from the natural sciences and one course from the humanities.*

Social Science: ENVS 225  
Natural Science: ANTH 220 **OR** ANTH 248 **OR** HPHY 105  
Humanities: HIST 215 **OR** HUM 245 **OR** PHIL 220

**ELECTIVE COURSES (8 credits)**

*Any upper-division elective courses listed on the current Food Studies minor requirements or tip sheet.*

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**CAPSTONE SEMINAR (4 credits)**

*Students are required to take at least one capstone seminar course. A Food Studies minor--approved 400-level course, LA 390, or a practical learning experience approved by the Food Studies faculty advisor (e.g. an internship, study abroad, service learning, or research) satisfy the capstone seminar requirement.*

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FOOD STUDIES MINOR PLANNER

**Foundational courses (12 credits, 3 courses):** Offered each year and required for minor. You MUST take ENVS 225 and then choose one course from the natural sciences and one course from the humanities.

**Required social science foundation course:**
ENVS 225 Introduction to Food Studies [>2] [>IC]

**Choose one of the following natural science foundation courses:**
- ANTH 220 Intro Nutritional Anth [>3] **OR**
- ANTH 248 Archaeology Wild Foods [>3] [>AC] **OR**
- HPHY 105 Principles of Nutrition [>3]

**Choose one of the following humanities foundation courses:**
- HIST 215 Food in World History [>2] [>IC] **OR**
- HUM 245 Food, Art and Literature [>1] **OR**
- PHIL 220 Food Ethics

**Elective and Capstone Seminar courses (12 credits, 3 courses):**
Regular courses offered at least every other year:
- ANTH 330 Hunters and Gatherers [>2] [>IC] *
- ANTH 341 Food Origins [>3]*
- ANTH 365 Food and Culture*
- ANTH 431/531 Plants and People
- ANTH 460/560 Nutritional Anthropology
- ANTH 465/565 Gender Issues in Nutritional Anthropology
- ASIA 425/525 Asian Foodways
- ENVS 467/567 Sustainable Agriculture
- FLR 415/515 Folklore and Foodways
- GEOG 468 Contemporary Food Systems
- LA 390 Urban Farm**

Experimental/Special Study Topics courses (not offered every year):
- COLT 461/561 Topics: Food Studies (Contemporary Theory)
- ENVS 411 Food Systems
- HC 441H Bread 101
- HIST 410/510 Food in Chinese Culture
- LA 429 Civic Agriculture
- SOC 416/516 Issues in Sociology of the Environment

*These 300-level courses do NOT satisfy the 400-level course or capstone seminar requirement.

**LA 390 satisfies the capstone seminar requirement.

**Capstone seminar:** Students are required to take at least one capstone seminar course. A Food Studies minor approved 400-level course, LA 390, or a practical learning experience approved by the Food Studies faculty advisor (e.g. an internship, study abroad, service learning, or research) to satisfy the capstone seminar requirement.