Food Studies Minor
Spring 2021 Tip Sheet

Unless otherwise noted, classes are remote. Remote courses have class meeting days and times as scheduled and will include live engagement during scheduled class periods.

Foundational Courses:
Natural Science:
HPHY 105 (Cahn) Princ of Nutrition (CRN 36125) [>3]

Humanities:
HIST 215 (Cutting-Jones) Food in World History (CRN 36825)

Elective Courses:
ANTH 341 (tba) Food Origins (CRN 36408)
ANTH 365 (tba) Food and Culture (CRN 35590)
EDST 450 (Stapleton) Equal Opp: Food/Schools (CRN 36873)
GLBL 410 (Meek) Food Sovereignty (CRN 36905)
FLR 415 (Saltzman) Folklore and Foodways (CRN 26374)
LA 390 (Keeler) Urban Farm (CRN 36464/36468) On Campus
SOC 416 (Lievanos) Envirnmnt & Health (CRN 35029)

Capstone Seminar:
EDST 450 (Stapleton) Equal Opp: Food/Schools (CRN 36873)
GLBL 410 (Meek) Food Sovereignty (CRN 36905)
LA 390 (Keeler) Urban Farm (CRN 36464/36468) On Campus

Bracketed codes refer to University Requirements: Arts and Letters = [>1]; Social Science = [>2]; Science = [>3]; Multicultural Codes = {IC}, {IP}, {AC}

On Campus: On-campus meeting times and locations as scheduled

DISCLAIMER: The tip sheet is to be used as a guide only. Changes may be made to the class schedule after the tip sheets have been published. Any class on the tip sheet or requirement sheet is guaranteed to count toward the major in the Area under which it is listed. Classes on the tip sheet count in the Area for that particular term.

2/19/2021