

## 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.
- 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).

*The 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.