

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.

_____, _____

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, HPHY 399 Nutrition and Metabolism, 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.

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

Choose **one** of the following natural science foundation courses:

ANTH 220 Intro Nutritional Anth **OR**
ANTH 248 Archaeology Wild Foods **OR**
HPHY 105 Principles of Nutrition

Choose **one** of the following humanities foundation courses:

HIST 215 Food in World History **OR**
HUM 245 Food, Art and Literature **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
___ ANTH 341* Food Origins
___ 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
___ EC 491/591 Issues in Economic Growth and Development
___ ENVS 467/567 Sustainable Agriculture
___ FLR 415/515 Folklore and Foodways
___ GEOG 458/558 Geographies of Food
___ GEOG 342* Globalization and Development
___ 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
___ HPHY 399** Nutrition and Metabolism
___ HIST 410/510 Food in Chinese Culture
___ LA 410 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 and HPHY 399 Nutrition and Metabolism satisfy 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, HPHY 399 Nutrition and Metabolism, 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.