

## **Interdisciplinary Minor in Food Studies**

**NOTE:** Revisions based on 2/20/2013 meeting of food faculty.

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The College of the Environment proposes a strong and sustainable interdisciplinary Minor in Food Studies that will complement other food-related programs and bring together the depth and creativity of food and farm that we already have on campus. The new minor will support the larger emergence of a "food/farm plan" on campus, which includes the other pillars of production and marketing/development.

### **Brief statement of learning goals/mission:**

### **Committee recommendations:**

Students who complete the undergraduate minor in Food Studies will:

- Know where their food comes from.
- Develop an understanding of the deep connectivity of the food system across four key areas:
  - Biology and Ecology of Food
  - Health and Wellbeing of Food
  - Economics, Law and Policy of Food
  - Culture, Society, and Ethics of Food
- Understand the ecological dimensions of food systems.
- Understand how food connects to human health, ecosystem health, and political health.
- Explore top-down and bottom-up aspects of food systems (ranging from individual choices to institutional structures).
- Practice integrated thinking (inter, trans, multi). [this one needs clarification.]
- Engage in hands-on learning and practical applications.
- Deepen their critical thinking skills.
- Develop a foundation for life-long learning and food citizenship.

### **Need/Demand:**

**Department/Program Title: College of the Environment**

**Degree: Minor**

**# Required Total Credits: 34**

**Required Courses:**

## **Core Courses**

**(10 credits; 2 courses)**

**Core courses will incorporate the content/issues represented by the four “Food Groups” of elective courses.**

### **Committee recommendations:**

Core course attributes:

- Attractive – a magnet for students!
- Focus on new, edgy material to attract incoming students
- Pied piper instructor
- Touches on many subjects, disciplines, and well blended
- Feature activities (lab, field) – on and off campus
- Include service learning option
- Feature guest lectures to cover breadth of topics
- Core course curriculum may overlap somewhat with other courses (upper & lower level)
- Core courses should be distinct from each other, touch on major food groups
- Core course curriculum may overlap somewhat with other courses (upper & lower level)

### **C ENV 210 “Food Sustainability” (5) I&S/NW**

*alternate title:*

“Food, Matter, & Energy”

**NOTE: this course may be a revised version of the current C ENV 110 “Introduction to Food and the Environment” course:**

Relates the production and consumption of food to the major areas of environmental science including energy use, water consumption, biodiversity loss, soil loss, pollution, nutrient cycles, and climate change. Studies the basic science and how food production impacts the key processes.

**Instructor:** Ray Hilborn (For Autumn 2013, a revised version may be taught by a postdoctoral teaching fellow.)

**Food Group focus areas addressed in this course:** systems-level science, nutrition, ecology and conservation, resource management.

### **C ENV 211 “The Long History of Food” (5) I&S**

*alternate title:*

“Food, People, & Social Structures”

**NOTE: this course has not yet been created.**

Relates the production and consumption of food to history, economics, policy, law, business, and culture.

**Instructor:** TBD (may be taught by postdoctoral teaching fellow.)

**Food Group focus areas addressed in this course:** economics, policy, law, business, culture, history.

### **Electives**

(20 Credits, 4 courses)

#### **Committee recommendations:**

Draft “rules” for student elective course choices:

- Total of 20 credits/4 courses from the following 4 “Food Groups.”
- Cannot take courses in the “Food Group” that their major falls within.
- Must select courses from a minimum of 3 different units.

*The rule that they "can't take courses in the area of their major" might be changed to "can only take one course in the area of their major," since they might not be taking any food-related courses in their major otherwise.*

#### **Biology and Ecology of Food**

- BIOL 240-The Urban Farm (3)
- BIOL 317-Plant Classification and Identification (5)BIOL 424/ESRM 478 Plant Eco-Physiology (5)
- BIOL 440-General Mycology (5)
- BIOL 442-Mushrooms and Related Fungi (5)
- BIOL 454-Entomology (5)
- ENVIR 450-Growing Stuff (5)
- ENV H 451/541-Ecology of Environmentally Transmitted Microbio hazards (3)
- FISH 424-Biology & Culture of aquatic organisms (5)
- NUTR 441-Molecular Gastronomy-The Science of Food (3)
- BES 302-Environmental Problem Solving (5)
- BIOL 425-Plant Physiology
- TESC 236-Sustainable Agriculture (5)

#### **Health and Wellbeing of Food**

- ENV H 441-Food Protection (3)
- ENV H 452/542-Detection & control of Environmentally transmitted microbio hazards (3)
- NTR 150-Human Nutrition
- NUTR 300-Nutrition for Today (3)
- NUTR 302-Food Studies-Harvest to Health (3)
- NUTR 531-Public Health Nutrition (4)
- NUTR 545-Food Safety & Health (3)
- ENV H 546-Pesticides & Public Health (3)
- NUTR 303-Neighborhood Nutrition (3)
- BIOL 103-Nutrition for Food Service Professionals (3)

### **Economics, Law and Policy of Food**

- ENVIR 384-Global Environmental Politics (5)
- GEOG 371-World Hunger & Agricultural Development (5)
- POL S 333-Political Ecology of the World Food System (5)
- CHSTU 320-Food Sovereignty Movements in Mexico & the US (5)
- TSOC 456-Rural Societies & Development (5)
- URBDP 598-Planning Urban Food Systems (4)

### **Culture, Society, and Ethics of Food**

- GEOG 271-Geography of Food & Eating (5)
- ANTH 361-Anthropology of Food (5)
- NUTR 465-Nutritional Anthropology
- GEOG 470-The Cultural Politics of Food (5)
- ANTH 212-The Cultural Politics of Diet & Nutrition (5)
- ANTH 488-Agroecology
- ENVIR 243-Environmental Ethics
- CHID 480-Animals, Ethics & Food (Special Topics Course)

### **Seminar Experience**

(1 credit, 1 course)

#### **Committee recommendations:**

- synthetic, interactive, discussion (presentation?)
  - inside and outside academics
  - links to culminating experience
  - links to non-academic experiences
  - showcases future careers, role models, contacts
  - features faculty in program and outside experts, partners, contacts, etc.
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- **BIOL 486 Senior Seminar in Ecology (“Tuesday Urban Farm Lunch Seminar”) (1-3, max. 9) NW**  
Supervised readings and group discussion. Prerequisite: BIOL 356.  
Instructor Course Description: [Elizabeth E Wheat](#)

**UW Farm website description of seminar:** Hear guest speakers every week in this convenient, 50 minute seminar series. Past topics have included urban foraging, seed saving, composting 101, and representatives from Clean Green Farms and Alleycat Acres.

## **Integrative / culminating "hands-on" experience**

(3 credits, 1 course)

### **Committee recommendations:**

Possible features of integrative experience:

- farm-to-table team-prepared dinner for guests (faculty in program, outside faculty, non-academic links, etc.)
- small teams research different aspects of the meal and come together at end of quarter for linked presentation
- interdisciplinary course, projects, and teams
- offered quarterly
- taught by teaching postdoc/TA to help students scope, plan, scaffold the quarter-long projects
- quarterly meals could be at Cultivate, Husky Den, Lander demonstration kitchen, a “pop-up restaurant,” etc.
- Course fee could help sustain

Useful models:

- ANTH 361 (Ann Anagnost’s course – prepares meal in Husky Den)
- PoE sustainability studio course
- **C ENV 400 Food Studies Integrative Experience (3)**  
THIS NEEDS DISCUSSION – is this a course, a set of approved experience options?  
Prerequisites: C ENV 210; C ENV 211.

### **Other Requirements:**

A minimum of 15 credits must be completed in 300 and 400 level courses.

A minimum of 15 credits applied towards the minor must be completed in residence at the University of Washington.

60% of the coursework (minimum 15 credits) applied to the minor must be taken outside of the student's major requirements. This means these classes may not apply both to the satisfying major requirements and minor requirements.

Minimum cumulative 2.0 GPA needed for courses presented for the minor.

Students must have the major advisor sign off on minor declaration paperwork to ensure satisfactory progress requirements are met.

**Other committee questions:**

- Need to confirm that all pre-requisites have been checked.
- IS there room (seats) in courses? What courses are accessible in each food group?
- For uber-full courses, can we make deals?
- Core/culminating – who teaches?
- Core – will these compete too much with existing courses?
- Need booklet “menu” of food courses.
- Create “hand’s on” “in the dirt” course (take over BIOL 240) – farm manager will have fundamental say in what’s in course.
- Need to be thoughtful about how students in minor engage in farming:
  - Internship
  - Service learning
  - Independent Study/Research
  - Capstone/Senior Thesis