

Food Systems and Food Studies Co-Major

For information, contact the Institute for the Environment and Sustainability, 118 Shideler Hall, 513-529-5811.

The Food Systems & Food Studies co-major provides an interdisciplinary examination of food, exploring the complex path food follows from farm to fork and beyond. Combining courses on the fundamentals of agricultural ecology; food, nutrition, and health; and food, society, and culture with real-world experiences, students develop a broad understanding of food from a biological, economic, political, social, cultural, and environmental perspective. Students are prepared to pursue a wide variety career paths and post-graduate degrees in agriculture and food related professions. The Food Systems and Food Studies co-major is designed to complement a primary major, which provides significant depth and breadth in an academic discipline.

Program Requirements

Code	Title	Credit Hours
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I. Foundations of Food Systems & Food Studies

BIO 131	Plants, Humanity, and Environment	3-4
or BIO 191	Plant Biology	
or BIO 115	Biological Concepts: Ecology, Evolution, Genetics, and Diversity	
BIO 306	Basic Horticulture	3
IES 274	Introduction to Environment and Sustainability	3
IES 278	Introduction to Food Systems	3
IES 278L	Understanding Food Systems Laboratory	1
KNH 102	Food, Nutrition & Health	3

II. Experiential Learning

Students must complete 3 hours of internship working with an Institute for Food faculty advisor. Internship hours can be completed at the Miami University Institute for Food Farm or at other farm or food-centered organizations approved in advance by the advisor for the Food Systems & Food Studies Co-Major. Fifty hours of internship work equals 1 credit hour. Prerequisite IES 278L or permission of the Food Systems & Food Studies co-major advisor.

IES 340	Internship	3
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III. Interdisciplinary Electives 15

Student designed, interdisciplinary elective in food systems and food studies integrating courses from the following areas. Courses from at least 2 areas must be included:

AREA ONE: Fundamentals of Sustainable Agriculture (select from the following list of courses)

BIO 209	Fundamentals of Ecology
BIO 244	Viticulture and Enology
BIO 438	Soil Ecology and Sustainable Use
GLG 307	Water and Society

GLG 435	Soils and Paleosols
IES 474	Sustainability in Practice
MBI 121	

AREA TWO: Food, Nutrition & Health (select from the following list of courses)

KNH 104	Introduction to Food Science
KNH 202	Nutrition Across the Life Span
KNH 203	Nutrition in Disease Prevention Management
KNH 302	Global and Community Nutrition
KNH 404	Advanced Food Science
KNH 405	Advanced Nutrition I: Macronutrient Metabolism
KNH 406	Advanced Nutrition II: Micronutrient and Phytochemical Metabolism

AREA THREE: Food, Culture & Society (select from the following list of courses)

ATH 405	Food, Taste, and Desire
ESP 331	Social Entrepreneurship
IES 429	Environmental Communication
IES 494	Sustainability Perspectives in Resources and Business
MKT 412	Sustainable Marketing Management
SOC 362	Family Poverty
WST 201	Self and Place: Shaping the Narrative of Identity
WST 341	Interdisciplinary Synthesis and Action

Total Credit Hours	34-35
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