Food Systems Minor

The Food Systems minor is an interdisciplinary program of study that explores the role of food within the environment and society. Drawing from diverse fields as far ranging as ecology, sociology, the humanities, nutrition, history, and economics, the minor critically examines issues of contemporary food and agriculture from a whole-systems perspective. Central to the goal of the minor is the experiential learning internship, ideally completed during the student's junior or senior year, where students spend a semester (or longer if they choose) working with an organization focused on some aspect of food system change.

The minor consists of the following course and unit requirements:

1. **Two Core Courses, one each from two different categories:**
   a. Natural Sciences
   b. Social Sciences
   c. Food and Community Health

2. **Two Elective Courses,** one of which must be from the course category not chosen for a core course.

3. **ESPM 197 "Experiential Learning through Engagement in Food Systems" for three units.**
   Students will work together with the Food Systems Community Engagement Faculty Coordinator to identify community partner organizations. Students will receive credit for community engagement through enrollment in ESPM 197. The course will be taken for three units, which will include two hours/week of in-class time with approximately 7 hours per week spent on-the-ground with your partner organization.

4. **The five courses taken for the minor must total a minimum of 15 units. A minimum of four courses must be upper division.**
   Courses must be taken for a letter grade unless the course is only offered on a pass/fail basis. The student must achieve at least a C (2.0) average in the courses taken in satisfaction of a minor program. No more than one upper division course may overlap between your major and this minor. Only one lower division course can be taken towards the minor requirements, and no more than one course (upper or lower division) may overlap between a student’s major and this minor.

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1. **TWO CORE COURSES:** Choose two courses, from two different categories listed below.

<table>
<thead>
<tr>
<th>NATURAL SCIENCE S:</th>
<th>SOCIAL SCIENCES:</th>
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<tbody>
<tr>
<td>ESPM 120: Soil Characteristics (3)</td>
<td>GEOG 130: Food and the Environment (4)</td>
</tr>
<tr>
<td>ESPM 177: Sustainable Water and Food Security (4)</td>
<td>***SOC 139F: Social Problems of the Food Industry(3)</td>
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<tr>
<td>PLANTBI 180: Environmental Plant Biology (2)</td>
<td>SOC 169F: Cultural Perspectives of Food (3)</td>
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**FOOD AND COMMUNITY HEALTH:**

- NUSCTX 10: Introduction to Human Nutrition (3)
- ***PB HLTH 196: Topic - Global Nutrition (3)

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**Note:** Completion of the Food Systems minor will be noted in the memorandum section of the student’s transcript and not on their diploma.
2. ELECTIVE COURSES: Choose two courses from the categories below. One elective must be from the category not chosen for a core course. Core course options not taken to fulfill the core requirement can be counted toward the elective requirement.

NATURAL SCIENCES
- ESPM 113: Insect Ecology (3)
- ESPM 117: Urban Garden Ecosystems (4)
- ESPM 118: Agro-Ecology (3)**
- ESPM 120: Soil Characteristics (3)**
- ESPM 131: Soil Microbial Ecology (3)
- ESPM C148/NUSCTX C114: Pesticide Chemistry and Toxicology (3)
- ***ESPM 150: Green Water, Brown Ground, and Global Food Security (3)
- ESPM 158: Biodiversity Conservation in Working Landscapes (4)
- ESPM 177: Sustainable Water and Food Security (4)
- ESPM 186: Management and Conservation of Rangeland Ecosystems (4)
- PLANTBI 40: The (Secret) Life of Plants (3)
- PLANTBI 135: Physiology and Biochemistry of Plants: Plant And Microbial Biology (3)
- PLANTBI 170: Modern Applications of Plant Biotechnology (2)
- PLANTBI 180: Environmental Plant Biology (2)**

SOCIAL SCIENCES:
- ANTHRO 140: Anthropology of Food (4)
- ESPM 5: From Farm to Table (4)
- ESPM 155AC: Sociology and Political Ecology of Agro-Food Systems (4)**
- ESPM C159/NST C159: Human Diet (4)
- ESPM 163 AC/SOC 137 AC: Environmental Justice (4)
- ESPM 165: International Rural Development Policy (4)
- ESPM 168: Political Ecology (4)
- GEOG 130: Food and the Environment (4)**
- ***HISTORY 2: Foodways: A Global History (4)
- NAT RES C101/L&S C101: Edible Education (2)
- NUSCTX 104: Human Food Practices (2)
- NUSCTX 104AC: Food, Culture, and the Environment (3)
- SOC 139F: Social Problems of the Food Industry (3)
- SOC 169F: Cultural Perspectives of Food (3)
- SOC 185: Global Sociology: Social Perspectives of the Food Industry (3)
- CP 119: Planning for Sustainability (3)
- ***IAS 150: Climate Change and Agriculture in Latin America (4)
- ESPE C150: Green Water, Brown Ground, and Global Food Security (3)
- ESPE C158: Biodiversity Conservation in Working Landscapes (4)
- ESPE C177: Sustainable Water and Food Security (4)
- ESPE C186: Management and Conservation of Rangeland Ecosystems (4)
- PLANTBI C40: The (Secret) Life of Plants (3)
- PLANTBI C135: Physiology and Biochemistry of Plants: Plant and Microbial Biology (3)
- PLANTBI C170: Modern Applications of Plant Biotechnology (2)
- PLANTBI C180: Environmental Plant Biology (2)**

FOOD AND COMMUNITY HEALTH:
- NUSCTX 10: Introduction to Human Nutrition (3)**
- NUSCTX 103: Nutrient Function and Metabolism (3)
- NUSCTX 104: Human Food Practices (2)
- NUSCTX 104AC: Food, Culture, and the Environment (3)
- NUSCTX 108A: Introduction and Application of Food Science/Laboratory (3)
- NUSCTX 135: Food Systems Organization and Management (4)
- ESPM C148/NUSCTX C114: Pesticide Chemistry and Toxicology (3)
- ESPM C159/NST C159: Human Diet (4)
- NUSCTX 160: Metabolic Bases of Human Health and Diseases (4)
- NUSCTX 166: Nutrition in the Community (3)
- PB HLTH 112: Global Health: A Multidisciplinary Examination (4)
- PB HLTH C160/ESPM C167: Environmental Health and Development (4)
- PB HLTH 170C: Drinking Water and Health (4)
- ***PB HLTH 196: Global Nutrition (3)**

* Only one lower division class OR up to two units of relevant upper division DeCal classes may count toward the minor. DeCal classes must be approved by the Minor Advisor and are considered outside the three elective categories: therefore they do not satisfy the requirement of a minimum of one elective taken from the category not chosen for a core course. Students can petition to include other relevant classes, including study abroad or graduate classes.

** Course is also a core course

*** This course is a special topics course. Only the topic listed has currently been approved for the minor.

3. Experiential Learning Through Engagement in Food Systems: Three units of experiential learning through enrollment in ESPM 197. Enrollment in ESPM 197 includes two hours each week of in-class time, accompanied by approximately 7 hours of on-the-ground time with the community partner organization.

Note: Completion of the Food Systems minor will be noted in the memorandum section of the student’s transcript and not on their diploma.