

Food Systems Minor

Students will be required to declare their interest in pursuing the Food Systems Minor so that they have assurance of enrollment in core courses, and ample time to carefully plan out their path of study and community engagement project. The requirements of the minor include:

1. **Two Core Courses, one each from two different categories, for a minimum of six units**
 - a. **Natural Sciences**
 - b. **Social Sciences**
 - c. **Food and Community Health**
2. **Three Elective Courses, for a minimum of nine units, including a minimum of one elective taken from the category not chosen for a core course**
3. **ESPM 197 "Experiential Learning through Engagement in Food Systems" for two units Food Systems Minor core and elective courses.**

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.

Experiential Learning through Engagement in Food Systems

Central to the goal of the minor is an experiential learning internship, to be taken during the student's junior or senior year. During an entire semester (or longer if they choose), students will work with an organization focused on some aspect of food system change. A Community Engagement Faculty Coordinator will be responsible for identifying community engagement partner organizations, with support from the minor advisor. Students will receive credit for community engagement through enrollment in ESPM 197. The course will be taken for two units, which is 90 hours of on-the-ground time, or an average of 6 hours per week for a semester.

1. TWO CORE COURSES: *Choose two courses, from two different categories listed below, for a minimum of six units.*

NATURAL SCIENCES:

- ESPM 118: Agro-Ecology (3)
- ESPM 120: Soil Characteristics (3)
- ESPM 177: Sustainable Water and Food Security (4)
- PLANTBI 180: Environmental Plant Biology (2)

SOCIAL SCIENCES:

- ESPM 155A C: Sociology and Political Ecology of Agro-Food Systems (4)
- GEOG 130: Food and the Environment (4)
- ***SOC 139F: Social Problems of the Food Industry(3)
- SOC 169F: Cultural Perspectives of Food (3)

FOOD AND COMMUNITY HEALTH:

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

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 three courses from the categories below. A minimum of one elective must be from the category not chosen for a core course. Core course options not taken to fulfill the core course requirement can be counted toward the elective requirement. *Elective courses must add up to a minimum of nine units.

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)**

- ENVECON 140AC: Economics of Race, Agriculture, and the Environment (3)
- ENVECON 142: Industrial Organization with Applications to Agriculture and Natural Resources (4)
- ENVECON 154: Economics of Poverty and Technology (3)
- ENVECON 162: Economics of Water Resources (3)
- GLOBAL 123: Perspectives for Sustainable Rural Development in Latin America (3) - formerly LAS 150

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 (3)
- ***PB HLTH 196: Global Nutrition (3)**

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)

** 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: Two units (90 hours) of experiential learning through enrollment in ESPM 197.

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