

# Food Studies Minor

The Food Studies minor positions food at the center of academic inquiry, calling attention to the multifaceted ways food—and discourses surrounding it—influence us as not only as biological beings, but social and cultural actors as well. The minor requires students to engage multiple theoretical and disciplinary perspectives, transcending individual disciplinary constraints in order to explore food in innovative ways. Food as the object of scholarly attention is not new. Many features of food are commonly explored across academic disciplines, from chemistry, biology and environmental sciences to economics, history, humanities and the social sciences. The minor seeks to guide students in questioning the very foundations of what we consider “food” to be, challenging them to consider how food—its naming, production, distribution, and consumption—is historically contingent and, as critical food studies researchers note, is simultaneously a site of pleasure and power dynamics.

- Upon completion of the minor, students will be able to do the following:
- Develop a global and comparative perspective about food’s cultural, social, biological significance;
- Develop an intersectional framework from which to understand gendered experiences of food production, distribution, and consumption;
- Understand that food lies at the nexus of multiple dimensions—environmental, political, biological, cultural, etc.—and approaches to addressing food-related problems must be multifaceted;
- Apply theoretical approaches to studying food to real world problems;
- Examine the ways food is centered in political discourses in both domestic and global spheres (e.g., social welfare policies, conglomeration of food corporation, food system, globalization, constructions of world hunger).

## Course Requirements

To fulfill the Food Studies minor, students must complete 4 food-related classes and one independent study project for a total of twenty (20) credit hours, including the required nexus course, Food and Culture, plus one food-related course from Arts or Humanities, one course from the Natural Sciences and one course from the Social Sciences. Classes may be selected from the list below; although more courses are being developed. Students do have the option to take *approved* food-related courses at other area institutions. All courses must be passed with a grade of “C” or better.

## Select Courses:

- CHE 159 Food Chemistry
- ANT 344 Food and Culture (required)
- ANT 330 Food and the City
- BIO 329 Nutrition and Cancer
- SOC 230 Poverty and Social Justice
- HIS 362 Caribbean Economic History: Food and Sustainability
- BIO 482/CHE 411 Food Toxicology
- Independent Study\*

\*Directed Studies with individual faculty, depending on department.