**Food Studies Curriculum Map**

 **Outcomes**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **Courses** | 1. | 2.  | 3. | 4. | 5. | 6. | 7. |
| ANTH 220 Food and Culture | X | X |  |  |  |  |  |
| SOCI 309 Food and Population | X | X | X |  |  |  |  |
| ENST 339 Sustainable Agriculture |  |  | X | X |  |  |  |
| BIOL 345 Nutrition and Human Metabolism |  |  |  |  |  | X |  |
| BIOL 346 Food Science |  |  |  |  | X | X | X |

**Goal: Students will develop a historical and socio-cultural analysis of production, distribution and consumption.**

1. Learning Outcome: Describe the significance of variations/inequalities by race, class, gender, religion, and age.
2. Learning Outcome: Students will develop an awareness of the meanings of food among different cultures, and explore the ways in which geographic, cultural, political, and economic forces interact to influence food preferences, health, and nutritional status.
3. Learning Outcome: Students will gain an understanding of conventional agricultural systems and sustainable agricultural systems (agro-ecology), with an emphasis on their environmental impacts.
4. Learning Outcome: Students will be able to analyze the requirements for the conversion to a sustainable farm.

**Goal: Students will develop a comprehensive understanding of food biology.**

1. Learning Outcome: Understand molecular & cell biology.
2. Learning Outcome: Students will learn about nutrients, metabolism, energy balance and body composition, in relation to good health, disease, and body weight.

**Goal: Students will demonstrate an ability to make the connections between abstract conceptual** **formulations and practical applications.**

1. Learning Outcome: Students will understand why some of the plants, animals, and microbes are chosen for our meals.