Please submit the ORIGINAL of this request form and supporting documents (along with an electronic version) to your unit ARC representative, who will deliver them to the Academic Review Committee.

SECTION A: Program Information

Program Title: Food Studies

Originator(s) of the Proposal: Martha Ecker

Proposal Date: 01/07/2013

School: SSHS Convening Group(s): Sociology, Anthropology, Biology

Effective Date:  
- [ ] Fall 2013
- [x] Fall 2014

Please attach a description of the proposed program, and all supporting documentation including the Provost’s pre-approval.

SECTION B: Approvals

Reviewed and Approved by:

<table>
<thead>
<tr>
<th>Title</th>
<th>Print name</th>
<th>Sign</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Convener (if a convening group exists)</td>
<td></td>
<td></td>
<td>10/5/13</td>
</tr>
<tr>
<td>Graduate Council Chair</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>School Curriculum Committee Chair</td>
<td>Joseph Cataliotti</td>
<td>9/30/2013</td>
<td></td>
</tr>
<tr>
<td>Dean</td>
<td>Samuel J. Rosenberg</td>
<td>9/30/2013</td>
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ARC Disposition:

- [ ] ARC recommends approval by the Faculty Assembly
- [ ] ARC does NOT recommend approval by the Faculty Assembly

ARC Chair: ____________________________ Date: ____________________________

print & sign

The ARC recommends the following:

________________________________________________________________________

Office of the Provost Use Only:

- [ ] Approved  - [ ] Not Approved  Provost Signature ____________________________ Date: ____________________________

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1 Proposal must be received by ARC by October 15th 2012. Additional approvals beyond ARC are also required, therefore the program may not be approved in time for Fall 2013.
Please submit the ORIGINAL of this request form and supporting documents (along with an electronic version) to your unit ARC representative, who will deliver them to the Academic Review Committee.

SECTION A: Program Information
Program Title: Food Studies
Originator(s) of the Proposal: Martha Ecker
Proposal Date: 01/01/2013
School: SSHS Convening Group(s): Sociology, Anthropology, Biology
Effective Date: ☐ Fall 2013  ☑ Fall 2014
Please attach a description of the proposed program, and all supporting documentation including the Provost's pre-approval.

SECTION B: Approvals
Reviewed and Approved by:

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<tbody>
<tr>
<td>Convener (if a convening group exists)</td>
<td>Susan Harrell</td>
<td></td>
<td>10/17/13</td>
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<tr>
<td>Graduate Council Chair</td>
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<tr>
<td>School Curriculum Committee chair</td>
<td>Joseph Cataliotti</td>
<td></td>
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</table>

ARC Disposition:
☐ ARC recommends approval by the Faculty Assembly
☐ ARC does NOT recommend approval by the Faculty Assembly

ARC Chair: __________________________________________ Date:____________________

print & sign

The ARC recommends the following:

Office of the Provost Use Only:
☐ Approved  ☐ Not Approved  Provost Signature __________________________ Date:______

1 Proposal must be received by ARC by October 15th, 2012. Additional approvals beyond ARC are also required, therefore the program may not be approved in time for Fall 2013.
Food Studies Minor/Initial Proposal Draft

The minor in Food Studies will situate the study of the production, distribution and consumption of food in the context of social, biological and cultural analyses. It will provide students with a foundation to prepare them for graduate studies and/or a career in the industry. Students will have an intensive experience which will allow them to use their theoretical knowledge in practice and to provide them with opportunities for meaningful research.

Students will understand why some of the plants, animals, and microbes are chosen for our meals. Topics include: milk and dairy products, eggs, meat and fish, edible plant parts, candy and chocolate, wine and beer, processed food and food preservation, food safety and analysis. The biological basis and nutritional value of foods, and changes in food molecules during food preparation will be emphasized. The pathways of energy metabolism and the general metabolism of macro-nutrients will be studied. Students will learn about the metabolic rate and health impact of vitamins, minerals and fiber as well as the importance of energy balance and body composition and their relationship to obesity.

Students will also gain an understanding of conventional agricultural systems and sustainable agricultural systems (agro-ecology), with an emphasis on their environmental impacts. The needs and mechanics of growing food crops and livestock will be given. A review of the requirements for the conversion to a sustainable farm and the necessary information needed to start a farm will be provided.

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. The program will consider how gender, ethnicity, class, religion, the media, and corporate capitalism influence the manner in which we perceive, acquire, prepare, and consume food? Moreover, the courses will examine how we, through what and how we eat and do not eat, construct relationships with our bodies, with others, with our histories, with animals, and the environment.

Students will analyze the social structures and processes that influence food production, distribution, consumption, and how each of these affect human populations in developed and developing societies.

As with other minors, the Food Studies minor is intended to complement the disciplinary specialization and methodological training inherent in a major. Students will achieve the necessary background for eventual career and graduate study opportunities.

Courses:

Food and Culture ANTH 220

Food and Population- SOCI 309

Sustainable Agriculture ENST 339

Food Science BIO 346*

Nutrition BIO 345*

*These courses currently have prerequisites. Instructors have indicated a willingness to restructure the courses so that no prerequisites apart from those which would otherwise be taken as part of the general education program would be required.