

## Academic Review Committee Request Form: New Program

Official use Only: ARC #:
Program ID:
Status:
(A=Approved, I=Informatio
item only, R=Returned)

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request form and supporti ill deliver them to the Aca	ng documents (along with an ele demic Review Committee.	ectronic version) to				
mation						
Program Title: Food Studies						
Originator(s) of the Proposal: Martha Ecker						
ıp(s): Sociology, Anth	ropology, Biology					
Effective Date:  Fall 2013 Fall 2014						
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proval.						
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h Cataliotti		9/30/2013				
iel J. Rosenberg		9/30/2013				
RC Chair: Date:						
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Office of the Provost Use Only:  Approved Not Approved Provost Signature						
	ill deliver them to the Academation  Martha Ecker  Ip(s): Sociology, Anthology Fall 2014 The proposed programs  Proval.  MHALI (Biology)  Interpretation of the Academic Science of the Proposed programs  The	Martha Ecker  Ip(s): Sociology, Anthropology, Biology    Seall 2014   The proposed program, and all supporting documents of the proposed program of the prop				

<sup>&</sup>lt;sup>1</sup> Proposal must be received by ARC by October 15<sup>th</sup> 2012. Additional approvals beyond ARC are also required, therefore the program may not be approved in time for Fall 2013.



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SECTION A: Program	n Information				
Program Title: Food Studies					
Originator(s) of the Proposal: Martha Ecker					
Proposal Date:010/01/2013					
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: Approve Reviewed and Approv		1474 COLO PERSONAL RESISTANCE CONTRACTOR CONTRACTOR (COLOR CONTRACTOR CONTRAC	очества в веже в том се те се том се те те те те по те п		
Title	Print name Anthopology	Sign	Date		
Convener (if a convening group exists)  Graduate Council Chair	Susan Hange Comm	34	10/7/13		
School Curriculum Committee chair	Joseph Cataliotti		9/30/2013		
Dean	Samuel J. Rosenberg	211	9/30/2013		
ARC Disposition: Stephen PRU 30 572013					
ARC does NOT recommend approval by the Faculty Assembly					
ARC Chair: I			Date:		
The ARC recommends	the following:				
Office of the Provost Us  Approved Not Appr	•		Date:		

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## 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\*

<sup>\*</sup>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.