

## **Minor - Food Studies**

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### **Minor - Food Studies Description**

The minor in food studies examines food from multiple perspectives. Core courses focus on an introduction to food studies, basic food principles, and cultural and economic aspects of food. Electives allow students to select courses that complement their academic and career interests, including food production and product development, food-related media and writing, food history and culture, local and global health, advocacy, and policy.

### **Course Requirements**

#### **Required Courses (6 hours)**

- NHM 101 - Introduction to Food Studies (3 hours)
- NHM 211 - Introduction to Culinary Sciences (3 hours)

#### **Elective Courses (12 hours)**

- NHM 111 - SERVSAFE (1 hour)
- NHM 213 - Principles of Culinary Science Lab (1 hour)
- NHM 268 - Food, Culture, and Global Citizenship (3 hours)
- NHM 311 - Nutrition (3 hours)
- NHM 373 - Consumer and Food Economics (3 hours)
- NHM 415 - Research in Culinary Science (3 hours)
- NHM 531 - Community Nutrition: Theory and Application (3 hours)
- NHM 468 - Nutrition/Hospitality Management Study Tour (no more than 3 hours)\*
- NHM 493 - Individual/Group Study OR NHM 593 - Individual Study (1 to 3 hours)\*
- NHM 522 - Nutrition Policy (3 hours)
- NHM 595 - International Study Tour (3 hours)\*
- Non-NHM food studies-related course (no more than 3 hours)\*
- \*NHM 468, 493, 593, and 595, as well as other NHM courses and non-NHM courses, must be food studies-related and require prior approval by the director/department chair.

### **Other Academic Requirements**

GPA of 2.0 or higher. C or better in all minor coursework.

