The Dual Major in EcoGastronomy integrates UNH strengths in sustainable agriculture, hospitality management, and nutrition. EcoGastronomy offers a unique academic program emphasizing the interdisciplinary, international, and experiential knowledge that connects all three fields.

The EcoGastronomy Dual Major is a collaboration with the University of New Hampshire’s College of Life Sciences and Agriculture, Peter T. Paul College of Business and Economics, and the Sustainability Institute.

### Requirements

**Degree Requirements**

- **Minimum Credit Requirement:** 128 credits
- **Minimum Residency Requirement:** 32 credits must be taken at UNH
- **Minimum GPA:** 2.0 required for conferral*

**Core Curriculum Required:** Discovery & Writing Program Requirements

**Foreign Language Requirement:** Yes, if primary major is a Bachelor of Arts

**Declared Primary Major**

All Major, Option and Elective Requirements as indicated.

*Major GPA requirements as indicated.

### EcoGastronomy Dual Major Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ECOG 401</td>
<td>Introduction to EcoGastronomy</td>
<td>4</td>
</tr>
<tr>
<td>SAFS 465</td>
<td>Sustainable Agriculture and Food Production</td>
<td>4</td>
</tr>
<tr>
<td>NUTR 400</td>
<td>Nutrition in Health and Well Being</td>
<td>4</td>
</tr>
<tr>
<td>NUTR 403</td>
<td>Culinary Arts Skills Development</td>
<td>4</td>
</tr>
<tr>
<td>or HMGT 405</td>
<td>Introduction to Food and Service Management</td>
<td></td>
</tr>
<tr>
<td>NUTR 686</td>
<td>UNH-in-Italy Study Abroad 1</td>
<td>0</td>
</tr>
<tr>
<td>ECOG 701</td>
<td>EcoGastronomy Capstone 2</td>
<td>2-4</td>
</tr>
</tbody>
</table>

Select one elective from the following courses:

- ANSC 682 Animal Rights and Societal Issues
- ANSC 688 Cooperative for Real Education in Agricultural Management (CREAM)
- EREC 680 Agricultural and Food Policy
- HIST 61A American Environmental History
- HMGT 771 International Wine and Beverage
- HMGT 570 International Food and Culture
- MGT 602 Exploration in Entrepreneurial Management
- NR 602 Natural Resources and Environmental Policy
- NR 720 International Environmental Politics and Policies for the 21st Century
- NR 784 Sustainable Living: Global Perspectives
- NR 785 Systems Thinking for Sustainable Solutions
- NUTR 625 From Farm to the Italian Table
- NUTR 720 Community Nutrition
- NUTR 730 From Seed to Sea: Examining Sustainable Food Systems
- SAFS 620 Food Systems & Community Resilience

**Satisfies the capstone requirement of the Discovery Program for the EcoGastronomy major.**

### Student Learning Outcomes

- Students will understand and be able to communicate the interconnected nature of the food system, taking into account the social, political, ethical, environmental, economic, and social justice issues that are intertwined in the system.
- Students will gain practical understanding of food system sustainability by engaging in experiential education opportunities.
- Students will be able to speak fluently in the language of sustainable food systems.
- Students will effectively analyze and evaluate the full lifecycle of a food, or food product, by identifying and applying reliable information.
- Students will demonstrate effective oral communication skills.
- Students will demonstrate effective written communication skills.
- Students will demonstrate effective presentation skills.