ECOGASTRONOMY DUAL MAJOR

https://paulcollege.unh.edu/hospitality-management/program/ecogastronomy

Description

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>
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<tr>
<td>NUTR 403</td>
<td>Culinary Arts Skills Development</td>
<td>4</td>
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<tr>
<td>or HMGT 405</td>
<td>Introduction to Food and Service Management</td>
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<tr>
<td>NUTR 686</td>
<td>UNH-in-Italy Study Abroad 1</td>
<td>0</td>
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<tr>
<td>ECOG 701</td>
<td>EcoGastronomy Capstone</td>
<td>2-4</td>
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Select one elective from the following courses:

- ANSC 602 Animal Rights and Societal Issues
- ANSC 688 Cooperative for Real Education in Agricultural Management (CREAM)
- EREC 680 Agricultural and Food Policy
- HIST 618 American Environmental History
- HMGT 771 International Wine and Beverage
- HMGT 570 International Food and Culture
- MST 642 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
SAFS 679 Food Production Field Experience I
SOC 665 Environmental Sociology
ZOOL 610 Principles of Aquaculture
MEFR 772 Fisheries Biology: Conservation and Management

Total Credits: 22-24

1 NUTR 686 UNH-in-Italy Study Abroad is a variable credit course. ECOG students must complete at least 8 credits of study abroad.
2 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.