

ECOGASTRONOMY DUAL MAJOR

<https://www.unh.edu/ecogastronomy/curriculum>

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

Code	Title	Credits
Required Courses:		
ECOG 401	Introduction to Ecogastronomy	4
SAFS 405	Sustainable Agriculture and Food Production	4
HMG T #403	Introduction to Food Management	0 or 4
NUTR 400	Nutrition in Health and Well Being	4
ECOG 685	EcoGastronomy Study Abroad ¹	0-20
ECOG 701	EcoGastronomy Capstone ²	2-4
Select one elective from the following courses:		
ANSC 602	Animal Rights and Societal Issues	
ANSC 698	Cooperative for Real Education in Agricultural Management (CREAM)	
EREC 680	Agricultural and Food Policy	
HIST 618	American Environmental History	
HMG T 771	International Wine and Beverage	
HMG T 570	International Food and Culture	
MGT 662	Exploration in Entrepreneurial Management	
NR 602	Natural Resources and Environmental Policy	
NR #701	Ecological Sustainability and Values	
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 720	Community Nutrition	
NUTR 730	From Seed to Sea: Examining Sustainable Food Systems	
SAFS 679	Food Production Field Experience I	
SOC 665	Environmental Sociology	
ZOOL 610	Principles of Aquaculture	
MEFB 772	Fisheries Biology: Conservation and Management	
Total Credits		18-44

¹ ECOG 685 EcoGastronomy Study Abroad is a variable credit course. ECOG students must complete at least 12 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.