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

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>ECOG 401</td>
<td>Introduction to Ecogastronomy</td>
<td>4</td>
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<tr>
<td>SAFS 405</td>
<td>Sustainable Agriculture and Food Production</td>
<td>4</td>
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<tr>
<td>HMGT #403</td>
<td>Introduction to Food Management</td>
<td>0 or 4</td>
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<tr>
<td>NUTR 400</td>
<td>Nutrition in Health and Well Being</td>
<td>4</td>
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<tr>
<td>ECOG 685</td>
<td>EcoGastronomy Study Abroad</td>
<td>0-20</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: 4

- ANSC 602: Animal Rights and Societal Issues
- ANSC 668: 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 970: 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 510: 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 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.

- 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.