

ECOGASTRONOMY

The Peter T. Paul College of Business and Economics and the College of Life Sciences and Agriculture offer undergraduate students the opportunity to pursue a dual major in EcoGastronomy. The dual major requires completion of the EcoGastronomy program and any other major.

The EcoGastronomy program prepares students for professions within our rapidly evolving food community—from farm to fork to nutrition and health outcomes—where ever-greater integration of agriculture, food, and nutrition requires a broad perspective and a specific blend of skills and knowledge. The dual major in EcoGastronomy is international by providing a context for studying "gastronomy" in Ascoli-Piceno, Italy.

International Experience

All students who declare the dual major in EcoGastronomy spend a full semester abroad, most likely during their junior year. Students will study in Ascoli Piceno, Italy, (fall semester) or at the Burgundy School of Business in Dijon, France (spring semester).

Dual majors will complete a series of upper-level core courses such as history of cuisine and gastronomy, history of food, aesthetics, food law, food technology processes, cross-cultural comparisons, and language.

Portfolio

Students will be required to submit a portfolio annually to the director, and a cumulative portfolio to the instructor of their capstone course for final assessment.

The courses in the dual major program are multidisciplinary, taught by faculty from different departments in the University. They are designed to integrate UNH strengths in sustainable agriculture, hospitality management, and nutrition to offer a unique academic program emphasizing the interdisciplinary, international, and experiential knowledge that connects all three fields. The program is experiential by requiring students to work in the field growing food, in the kitchen preparing food, and developing the skills associated with both. They will also experience the local food cultures and get firsthand experience on the issues of food security locally, regionally, and globally.

Students who wish to declare a dual major in EcoGastronomy must have a cumulative grade-point average of 2.5; have declared, or be prepared to declare, a disciplinary major; and complete the Introduction to EcoGastronomy course (ECOG 401 Introduction to Ecogastronomy) with a grade of C or better.

ECOG 401 Introduction to Ecogastronomy is prerequisite for study abroad, ECOG 685 EcoGastronomy Study Abroad. All required classes and the elective are a pre/corequisite for the senior EcoGastronomy capstone course, ECOG 701 EcoGastronomy Capstone. Exceptions are possible with a late declaration of the dual major. All foreign experiences must be pre-approved by the EcoGastronomy director.

The completion of the dual major requires no additional credits for graduation beyond the 128 required of all UNH students. All coursework required for EcoGastronomy must be completed with a grade C or better. For information, contact the dual major in EcoGastronomy, PCBE 370Z, (603) 862-3327, ecog.info@unh.edu.

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

Programs

- Ecogastronomy Dual Major (<http://catalog.unh.edu/undergraduate/life-sciences-agriculture/programs-study/ecogastronomy/ecogastronomy-dual-major>)

Courses

Ecogastronomy (ECOG)

ECOG 401 - Introduction to Ecogastronomy

Credits: 4

This interdisciplinary course introduces students to the principles and practices of EcoGastronomy. It provides students with a foundation for understanding the connections among food production, ecology, ethics, cuisine, nutrition and health within the framework of sustainability. The course includes guest lectures, class discussion, film reviews, activities, and food tastings.

Attributes: Environment,TechSociety(Disc)

ECOG 685 - EcoGastronomy Study Abroad

Credits: 20

Open to students studying abroad in the discipline as approved by the EcoGastronomy program director and the student's college dean. Special fee. Cr/F.

Co-requisite: INCO 588

Attributes: World Cultures(Discovery)

ECOG 695 - Independent Analysis

Credits: 1-4

Study and research project for students to advance knowledge in EcoGastronomy fields. Course may be repeated up to a maximum of 8 credits. Prereq: At least Junior standing and permission.

ECOG 696 - Supervised Student Teaching Experience

Credits: 4

Participants are expected to perform such functions as attending classes, leading discussion groups, assisting faculty, presenting information in undergraduate courses that they have successfully completed, holding office hours, grading papers and exams. Enrollment is limited to juniors and seniors who have had above average GPAs. Prereq: permission of instructor, program director, director of advising and ECOG 401.

ECOG 698 - Topics

Credits: 1-4

Special topics and developments in EcoGastronomy. Prereq: junior standing and permission. Course may be repeated when topics change up to a maximum of 8 credits.

ECOG 701 - EcoGastronomy Capstone

Credits: 2-4

This is a one to two-semester course in which students will synthesize their EcoGastronomy experience with their undergraduate education, including their primary major, and will explore an integrated outlook on their professional future. Field trips, guest lecturers, experimental activities, and related readings and research will provide the foundation for the completion of a portfolio. A research paper is presented at the Undergraduate Research Conference in the spring. Prereq: ECOG 401 & Study Abroad. Writing intensive.

Attributes: Writing Intensive Course

Faculty

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