

Food Studies Experiential minor

Courses required for the first year: none
Courses recommended for the first year: ESGE 201
Contact: Dr. Chris Strunk (Environmental Studies and Geography) christopherstrunk@augustana.edu

Recommended Courses

	Course Number	Course Name	Learning Perspective/ Suffix	Prerequisites	Usually offered: F, J, SP, SU*	Credits
One of:						4
	ESGE 201	People, Places, and Environments	G	ESGE 100	F, S	4
	PUBH 247	Whole Person Health	PS, G	--	Semi-regularly	4
	SOAN 340	Humans and the Environment	PS, D	SOAN 101 or 102 or permission of instructor	Alt. years	4
One of:						
	CHEM 110	Cooking is Chemistry	PN	--	J	4
	ESGE 306	Soil Science	None	--	Alt. years	4
	ESGE 307	Food and Our Future	None	--	Semi-regularly	
One of:						
	ENGL 125F	Literature and Food	PL	--	J	4
	ENGL 230	Environmental Literature	PH	--	Alt. years	4
	HIST 133	American Environment	PP	--	Alt. years	4
	HIST 333	Disease and Health	PP	--	Alt. years	4

Minor Overview

The Food Studies Experiential Minor allows students to explore issues of nutrition, food security and accessibility, sustainability, and social justice in local and global food systems. The minor is 17 credits and requires a food-related internship of 80 hours (0-4 credits) and a capstone project.