FOOD SYSTEMS, MINOR

Requirements for a minor may be completed at any campus location offering the specified courses for the minor. Students may not change from a campus that offers their major to a campus that does not offer their major for the purpose of completing a minor.

Program Requirements

<table>
<thead>
<tr>
<th>Requirement</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Requirements for the Minor</td>
<td>18-19</td>
</tr>
</tbody>
</table>

Requirements for the Minor

A grade of C or better is required for all courses in the minor, as specified by Senate Policy 59-10 (https://senate.psu.edu/policies-and-rules-for-undergraduate-students/59-00-minors-and-certificates/#59-10). In addition, at least six credits of the minor must be unique from the prescribed courses required by a student’s major(s).

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGBM 170</td>
<td>Investigating the U.S. Food System: How food moves from field to table</td>
<td>3</td>
</tr>
<tr>
<td>FDSYS 490</td>
<td>From Agriculture to Culture: Perspectives on your food from seed to plate</td>
<td>1</td>
</tr>
<tr>
<td>FDSYS 495</td>
<td>Internship</td>
<td>2-3</td>
</tr>
</tbody>
</table>

Additional Courses

Select 3 credits each from two of the three topic areas. At least one selected additional course should be at the 400-level:

- **Topic Area: Agricultural and Environmental Sciences:**
  - AGECO 134N Sustainable Agriculture Science and Policy
  - AGECO/ENT 457 Principles of Integrated Pest Management
  - AGRO 28 Principles of Crop Management
  - ANSC 100 Introduction to Animal Industries
  - AGRO 423 Forage Crop Management
  - AGRO 425 Field Crop Management
  - ANSC 201 Animal Science
  - ENT 222 Animal Products Technology Laboratory

- **Topic Area: Food, Nutrition and Health:**
  - FDSC 200 Introductory Food Science
  - NUTR 100 Nutrition Applications for a Healthy Lifestyle
  - NUTR 175 Healthy Food for All: Factors that Influence What we Eat in the US
  - BBH 130 Strategies for Addressing the Obesity and Diabetes Epidemics
  - FDSC/STS 105 Food Facts and Fads
  - FDSC 200 Introductory Food Science
  - FDSC 406W Physiology of Nutrition
  - FDSC 460 International Food Production
  - HM 304 Institutional Food Service Management
  - HM 329 Principles of Food Production Management
  - HM 330 Food Production and Service Management
  - HM/FDSYS 407 The Sustainable Fork: Food Systems Decisions for Away-From-Home Eating

- **Topic Area: Human and Social Dimensions:**
  - CED/FDSYS 442 Changing Food Systems: Comparative Perspectives
  - CI 304N Food, Farms & Justice: What’s Education Got To Do With Them?
  - GEOG 3N Food and the Future Environment
  - HIST 111 Introduction to U.S. Food History

Select 6 credits from approved list in consultation with the minor adviser. At least 3 of the credits must be from the topic area not selected under Additional Courses. The following courses are recommended for meeting the requirements of the minor. Students may substitute courses to meet this requirement in consultation with the minor adviser.

- **Agricultural and Environmental Sciences:**
  - AGECO 134N Sustainable Agriculture Science and Policy
  - AGECO 144 Principles and Practices of Organic Agriculture
  - AGECO 201 Introductory Agroecology
  - AGECO/ANSC/ SOILS 418 Nutrient Management in Agricultural Systems
  - AGECO/ENT 457 Principles of Integrated Pest Management
  - AGRO 28 Principles of Crop Management
  - AGRO 423 Forage Crop Management
  - AGRO 425 Field Crop Management
  - ANSC 100 Introduction to Animal Industries
  - ANSC 201 Animal Science
  - ANSC/FDSC 207 Animal Products Technology
  - ANSC/FDSC 208 Animal Products Technology Laboratory
  - ENT 222 Animal Products Technology Laboratory

- **Food, Nutrition, and Health:**
  - FDSC 200 Introductory Food Science
  - FDSC 406W Physiology of Nutrition
  - FDSC 460 International Food Production
  - HM 304 Institutional Food Service Management
  - HM 329 Principles of Food Production Management
  - HM 330 Food Production and Service Management
  - HM/FDSYS 407 The Sustainable Fork: Food Systems Decisions for Away-From-Home Eating

- **Supporting Courses and Related Areas:**
  - PPEM 120 The Fungal Jungle: A Mycological Safari From Truffles to Slime Molds
  - PPEM 225 Mushroom Cultivation
  - PPEM 300 Horticultural Crop Diseases
  - SOILS 101 Introductory Soil Science
  - SOILS 402 Soil Nutrient Behavior and Management
  - SOILS 412W Soil Ecology
  - SOILS 422 Natural Resources Conservation and Community Sustainability

Select courses from the approved list of supporting courses in consultation with the minor adviser. At least 3 of the credits must be from the topic area not selected under Additional Courses. The following courses are recommended for meeting the requirements of the minor. Students may substitute courses to meet this requirement in consultation with the minor adviser.

- **Agricultural and Environmental Sciences:**
  - AGECO 134N Sustainable Agriculture Science and Policy
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  - BBH 130 Strategies for Addressing the Obesity and Diabetes Epidemics
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  - FDSC 406W Physiology of Nutrition
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  - HM 304 Institutional Food Service Management
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  - HM 330 Food Production and Service Management
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<tr>
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<tr>
<td>HM 413</td>
<td>New Product Development for Commercial Foodservice</td>
</tr>
<tr>
<td>HM 430</td>
<td>Advanced Food Production and Service Management</td>
</tr>
<tr>
<td>NUTR 100</td>
<td>Nutrition Applications for a Healthy Lifestyle</td>
</tr>
<tr>
<td>NUTR 119</td>
<td>Elementary Foods</td>
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<tr>
<td>NUTR 175Z</td>
<td>Healthy Food for All: Factors that Influence What we Eat in the US - LINKED</td>
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<tr>
<td>NUTR 361</td>
<td>Community and Public Health Nutrition</td>
</tr>
<tr>
<td>NUTR 421</td>
<td>Biocultural Perspectives on Public Health Nutrition</td>
</tr>
<tr>
<td>NUTR 425</td>
<td>Global Nutrition Problems: Health, Science, and Ethics</td>
</tr>
<tr>
<td>AG/CED 160</td>
<td>Introduction into Ethics and Issues in Agriculture</td>
</tr>
<tr>
<td>AGBM 102</td>
<td>Economics of the Food System</td>
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<tr>
<td>AGBM 302</td>
<td>Food Product Marketing</td>
</tr>
<tr>
<td>AGBM 460</td>
<td>Managing the Food System</td>
</tr>
<tr>
<td>ANTH 120</td>
<td>First Farmers</td>
</tr>
<tr>
<td>ANTH 140</td>
<td>Anthropology of Alcohol</td>
</tr>
<tr>
<td>ANTH 152</td>
<td>Hunters and Gatherers</td>
</tr>
<tr>
<td>ANTH 375Q</td>
<td>Anthropology of Food Honors</td>
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<td>CI 304N</td>
<td>Food, Farms &amp; Justice: What’s Education Got To Do With Them?</td>
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<tr>
<td>CED 155</td>
<td>Science, Technology and Public Policy</td>
</tr>
<tr>
<td>CED/FDSYS 442</td>
<td>Changing Food Systems: Comparative Perspectives</td>
</tr>
<tr>
<td>ENGL 179</td>
<td>Exploring the Literature of Food: Current Trends in American Food Writing and Environmentalism</td>
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<td>Food and the Future Environment</td>
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<td>HIST 451</td>
<td>The Consumer Revolution</td>
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<tr>
<td>HORT 150N</td>
<td>Plants in the Human Context</td>
</tr>
<tr>
<td>INTAG 100</td>
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<tr>
<td>JST/RLST 405</td>
<td>Jews and Food</td>
</tr>
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</table>