Food Systems

The food systems minor, hosted by the Department of Environmental Science, Policy & Management (ESPM) in the Rausser College of Natural Resources, is an interdisciplinary program of study that explores the role of food within the environment and society. Drawing from diverse fields as far-ranging as ecology, sociology, the humanities, nutrition, history, and economics, the food systems minor critically examines issues of contemporary food and agriculture from a whole-systems perspective.

Students take five courses, one of which can be lower division and one of which can overlap with their major. A required community engagement project during the junior or senior spring allows students to bring together what they have learned in a real-world setting.

Students who complete the minor will gain a broad and interdisciplinary understanding of critical themes and concepts related to the social, political, economic, environmental, cultural, nutritional, and public health issues of contemporary food and agriculture systems both domestically and internationally.

General Guidelines

Courses must be taken for a letter grade unless the course is only offered on a *Pass/No Pass* basis. The student must achieve at least a C (2.0) average in the courses taken in satisfaction of a minor program. Students may take one lower division course to count toward the major requirements and may overlap one course, lower or upper division, with their major requirements. The five courses taken for the major, two core courses, two elective courses, and the experiential learning course must total at least 15 units.

All minors must be declared no later than one semester before a student's Expected Graduation Term (EGT). If the semester before EGT is fall or spring, the deadline is the last day of RRR week. If the semester before EGT is summer, the deadline is the final Friday of Summer Sessions. To declare a minor, contact the minor advisor for information on requirements, and the declaration process.

The requirements of the minor include:

1. Two Core Courses

Choose two courses, from two different categories listed below.

Natural Sciences

| | ESPM 118 | Agricultural Ecology [4] |
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| | ESPM 120 | Science of Soils [3] |
| | ESPM 177A | Sustainable Water and Food Security [4] |
| | PLANTBI 180 | Environmental Plant Biology [2] |
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| | ESPM 130 | Treaty Rights and Food Fights: The Native American Food Sovereignty Movement [4] |
| | ESPM 155AC | Sociology and Political Ecology of Agro-Food Systems [4] |
| | GEOG 130 | Food and the Environment [4] |
| | SOCIOL 139F | Selected Topics in Social Inequality: Social Problems of the Food Industry [3] (topic must be: Social Problems of the Food Industry) |
| | SOCIOL 169F | Cultural Perspectives of Food [3] |
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Food and Community Health

| ESPM 130 | Treaty Rights and Food Fights: The Native American Food Sovereignty Movement [4] |
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| NUSCTX 10 | Introduction to Human Nutrition [3] (*) |
| PB HLTH 196 | Special Topics in Public Health [1-4] (Topic must be Global Nutrition***) |

2. Two Elective Courses

Choose two courses from the categories below. A minimum of one elective must be from the category not chosen for a core course. Core course options not taken to fulfill the core course requirement can be counted toward the elective requirement.*

Natural Sciences

| Natural Sciences | | | | |
|---|---------------|---|--|--|
| | ESPM 113 | Insect Ecology [3] | | |
| | ESPM 117 | Urban Garden Ecosystems [4] | | |
| | ESPM 118 | Agricultural Ecology [4] | | |
| | ESPM 120 | Science of Soils [3] ** | | |
| | ESPM 131 | Soil Microbiology and Biogeochemistry [3] | | |
| | ESPM C148 | Pesticide Chemistry and Toxicology [3] | | |
| | ESPM 150 | Special Topics in Environmental Science, Policy, and Management [2-4] (Topic Green Water, Brown Ground and Global Food Security***) | | |
| | ESPM 158 | Biodiversity Conservation in Working Landscapes [4] | | |
| | ESPM 177A | Sustainable Water and Food Security [4] | | |
| | ESPM 186 | Grassland and Woodland Management and Conservation [4] | | |
| | PLANTBI 40 | The (Secret) Life of Plants [3] | | |
| | PLANTBI 135 | Physiology and Biochemistry of Plants [3] | | |
| | PLANTBI 170 | Modern Applications of Plant Biotechnology [2] | | |
| | PLANTBI 180 | Environmental Plant Biology [2] | | |
| So | cial Sciences | | | |
| History 2 Foodways: A Global History*** | | | | |
| | ANTHRO 140 | The Anthropology of Food [4] | | |
| | CY PLAN 119 | Planning for Sustainability [4] | | |
| | ENVECON 140 | Economics of Race, Agriculture, and the Environment [3] | | |
| | ENVECON 142 | 2Industrial Organization with Applications to Agriculture and Natural Resources [4] | | |
| | ENVECON 154 | Economics of Poverty and Technology [3] | | |
| | ENVECON 162 | Economics of Water Resources [3] | | |
| | ESPM 5 | FROM FARM TO TABLE: FOOD SYSTEMS IN A CHANGING WORLD [4] | | |
| | ESPM 155AC | Sociology and Political Ecology of Agro-Food Systems [4] | | |
| | ESPM 163AC | Environmental Justice: Race, Class, Equity, and the Environment [4] | | |
| | ESPM 165 | International Rural Development Policy [4] | | |
| | ESPM 168 | Political Ecology [4] | | |
| | GEOG 130 | Food and the Environment [4] ** | | |
| | GEOG 170 | Special Topics in Geography [3] (Topic must be The Political Ecology of Land Grabs: Food, Resources, Environment and Development) | | |
| | GLOBAL 123L | Perspectives For Sustainable Rural Development [4] | | |

| | HISTORY 2 | Comparative World History [4] (Topic must be Foodways: A Global History to count towards minor) ** | | |
|---------------------------|------------------------------|--|--|--|
| | IAS 150 | Advanced Studies in International and Area Studies [4] (***Topic must be: Climate Change and Agriculture in Latin America) | | |
| | UGBA 192T | Topics in Responsible Business [1-4] (Edible Education) | | |
| | NUSCTX 104 | Food, Culture, and the Environment [2] (Or NUSCTX W104 [3]) | | |
| | SOCIOL 139F | Selected Topics in Social Inequality: Social Problems of the Food Industry [3] (Topic Social Problems of the Food Industry***) | | |
| | SOCIOL 169F | Cultural Perspectives of Food [3] | | |
| | SOCIOL 185 | Global Sociology [3] | | |
| Food and Community Health | | | | |
| | ESPM/ NUSCTX C159 | Course Not Available [4] | | |
| | ESPM C167/ PB HLTH C160 | Environmental Health and Development [4] | | |
| | NUSCTX 10 | Introduction to Human Nutrition [3] ** | | |
| | NUSCTX 103 | Nutrient Function and Metabolism [3] | | |
| | NUSCTX 104 | Food, Culture, and the Environment [2] | | |
| | | Introduction and Application of Food Science Mand Application of Food Science Laboratory | | |
| | NUSCTX 135 | Food Systems Organization and Management [4] | | |
| | NUSCTX C114/ ESPM C148 | Pesticide Chemistry and Toxicology [3] | | |
| | NUSCTX 160 | Metabolic Bases of Human Health and Diseases [4] | | |
| | NUSCTX 166 | Nutrition in the Community [3] | | |
| | PB HLTH 112 | Global Health: A Multidisciplinary Examination [4] | | |
| | PB HLTH 1700 | Drinking Water and Health [3] | | |
| | PB HLTH 196 | Nutrition only***) | | |
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*Only one lower division class OR up to two units of relevant upper division DeCal credit can count toward the minor. DeCal classes must be approved by the minor adviser and are considered outside the three elective categories: therefore they do not satisfy the requirement of a minimum of one elective taken from the category not chosen for a core course. Students can petition to include other relevant classes, including graduate or study abroad classes.

**Course is also a core course

***Only this course topic is eligible for the minor

Only one overlapping course (upper or lower division) between this minor and a major

3. Community Engagement Project

Students will complete three (3) units of experiential learning through ESPM 197, consisting of two hours/week of in-class time with approximately 7 hours per week spent on-the-ground with a partner organization. This course is only offered in spring terms and should be scheduled in the students' final spring semester.

Experiential Learning through Engagement in Food Systems

Central to the goal of the minor is an experiential learning internship, to be taken during the student's junior or senior year. During an entire semester (or longer if they choose), students will work with an organization focused on some aspect of food system change. Students will work with the Community Engagement Faculty Coordinator to identify a community engagement partner organization that fits best with the student's interest. Students will receive credit for community engagement through enrollment in ESPM 197.

Learn About Experiential Learning through Engagement in Food Systems (https://nature.berkeley.edu/food-systems-projects/)