



FORM TO REQUEST SUBSTANTIAL CHANGES TO AN EXISTING UNDERGRADUATE MAJOR

A request for substantial changes to an existing program requires approval from the school director/department head (managing administrator), college academic dean, Curricular Affairs, Undergraduate Council (UGC), and College Academic Administrators Council (CAAC). Additional approvals may be required, depending on the requested changes. Complete this form and submit to [Office of Curricular Affairs](#) no later than October 23, 2020 to be considered for inclusion in the 2021-2022 Academic Catalog.

- I. Requested by (College & School/Department):** College of Social and Behavioral Sciences/School of Geography, Development, and the Environment
- II. Proposer's name, title, email and phone number:**
Laurel Bellante
Lecturer and Director, Food Studies Degree
Assistant Director, The Center for Regional Food Studies
(520)-626-0355
bellante@email.arizona.edu
- III. Degree, major and number of students enrolled in the major. If you have emphases (sub-plans), list the number of students enrolled by emphasis:**
Food Studies, BA
Major: 20 students
- IV. Describe proposed changes to the major. Provide a rationale and explanation for making changes to the major and include any relevant supporting data. Are the changes proposed a result of Annual Program Review (APR) and/or a result from the assessment of programmatic outcomes? If you are requesting a name change, please indicate if the subject code (course prefix) will also change. Include requested new prefix code and description.**

The proposed changes to the BA in Food Studies involve adding one additional required 3-unit class (NSC 101) and changing the names of the three thematic areas, as well as adding additional courses to the three thematic areas.

The BA in Food Studies shares a core FOOD curriculum with the BS in Nutrition and Food Systems (housed in Nutritional Sciences in the College of Agriculture and Life Sciences). Core courses introduce students to the components of our food system, its social and environmental impacts, and strategies for addressing food insecurities, injustices, and unsustainable practices. A key mission of these sister degrees in FOOD is to have students share a common vocabulary and understanding while also pursuing different areas of expertise. After multiple intercollegiate committee meetings, we concluded that BA Food Studies students were in need of a class to build a common knowledge base, vocabulary, and introduction in nutritional sciences. To address this need, we propose requiring NSC 101: Introduction to Nutrition (a required class for all BS in Nutrition and Food Systems students). The Department of Nutritional Sciences has agreed to this change.

Additionally, we propose re-naming the three thematic areas to more accurately reflect the content and intent of the degree in Food Studies. The first thematic area's name will change from Gastronomy in Arts, Culture and Heritage to Food, Society, and Culture. The new name provides a more precise yet simpler name to improve legibility to students. Courses in this area explore how food is intertwined with identity formation, including individual, social, and cultural identities. Courses use a critical social science approach to understand how food is involved in producing social difference and inequality. How have food production and consumption practices evolved in different cultures and world regions? How does food intersect with questions related to gender, sexuality, race, ethnicity, and economic status?

The second thematic area's name will change from Local Food Systems, Food Economics, and Food Governance to International Food Policy, Governance, and the Environment. The name change reflects the degree's emphasis on international food systems and the environment. In this area, students learn about the role of food policy, economics,

international development, and geography in influencing social and environmental outcomes in different world regions. What are the environmental and social justice concerns of different food systems? How do food systems affect the environment and, conversely, how do ongoing environmental changes affect food systems and food security globally?

The third thematic area's name will change from Sustenance, Health, and Wellness to Leadership and Community Engagement. This name change reflects the hands-on learning component in these courses. The courses in this area train students to: 1) Engage respectfully in hands-on, community-driven food systems work; and 2) Develop leadership skills for influencing change in the food system.

All of the proposed changes are the product of multiple committee meetings and approvals. They have been reviewed and approved by our internal subcommittee in the School of Geography, Development and Environment as well as by our intercollegiate FOOD subcommittee consisting of faculty and staff members from both the BA in Food Studies (SBS) and the BS in Nutrition and Food Systems (CALS). We are confident that these proposed changes increase clarity and further distinguish the intent of the degree.

- V. **Comparison Chart**—complete the chart below using your existing [academic advisement report](#). You may not need to complete all portions. Highlight row(s) indicating the proposed significant changes. You can find course information to help complete the chart below by using the [UA course catalog](#) or [UAnalytics](#) (Catalog and Schedule Dashboard> “Printable Course Descriptions by Department” On Demand Report; right side of screen). Proposed changes resulting in similar curriculum with other plans (within department, college, or university) may require completion of an additional comparison chart. **Delete Example columns before submitting.**

	Existing Major Requirements	Requirements For Modified Major
Major, emphasis (if applicable) and degree *	Food Studies, BA	Food Studies, BA
CIP Code –lookup here or contact the Office of Curricular Affairs for assistance, if needed	19.0599	19.0599
Total units required to complete the degree*	120	120
Upper -division units required to complete the degree	42	42
Total CC transfer units that may apply to this degree*	64	64
Foundation courses		
Math	General Math Strand	General Math Strand
Second Language	Fourth Semester Proficiency	Fourth Semester Proficiency
General Education		
Tier I GE Requirements (150, 160, 170)	2- Tier 1 150 (INDV) 2- Tier 1 160 (TRAD) 2- Tier 1 170 (NATS)	2- Tier 1 150 (INDV) 2- Tier 1 160 (TRAD) 2- Tier 1 170 (NATS)
Tier II GE Requirements (Arts, HUMS, INDV, NATS)	3 units -Tier II Arts 1-Tier II Humanities 0- Tier II Individuals and Societies 1-Tier II Natural Sciences	3 units -Tier II Arts 1-Tier II Humanities 0- Tier II Individuals and Societies 1-Tier II Natural Sciences
Pre-major? (Yes/No)	No	No
List any special requirements to declare or gain admission to this major (completion of specific coursework, minimum GPA, interview, application, etc.)	No	No
Minimum # of units required in the major (units counting towards major units and major GPA)	36	39
Minimum # of upper-division units required in the major (upper division units counting towards major GPA)	21	21

Minimum # of residency units to be completed in the major	18	18
Required supporting coursework (courses that do not count towards major units and major GPA, but are required for the major). Courses listed must include prefix, number, units, and title. Include any limits/restrictions in place/needed (house number limit, etc.). Provide email(s)/letter(s) of support from home department head(s) for courses not owned by your department.	None	None
Major requirements. List all major requirements including core and electives. If applicable, list the emphasis^ requirements. Courses listed count towards major units and major GPA. Courses listed must include prefix, number, units, and title. Mark new coursework (New). Include any limits/restrictions in place/needed (house number limit, etc.). Provide email(s)/letter(s) of support from home department head(s) for courses being added and are not owned by your department. Recommend ordering requirements in the same order as your advisement report.	<p>FOOD 101: Intro to Critical Food Studies (3)</p> <p>FOOD 102: Intro to Food Systems (3)</p> <p>ENGL 307: Business Writing (3)</p> <p>Select one course: SBS 200: Introduction to Statistics for the Social Sciences (4); SOC 374: Social Research Methods (3)</p> <p>FOOD 300: Food Justice, Ethics, & Activism (3)</p> <p>FOOD 302: Food Practices (3)</p> <p>FOOD 498: Capstone (3)</p> <p>THEMATIC AREA #1: Gastronomy in Arts, Culture and Heritage (6 units)- AIS 495A/595A Special Topics: Indigenous Food Sovereignty (3); ANTH 342: The Archaeology of Food (3); ANTH 353: The Anthropology of Food (3); GEOG 350: The Geography of Beer and Beverages (3); LAS 230: Food and Culture in Latin America (3); MENA 354: Food Traditions of the Middle East & North Africa (3); HIST 328: Cuisine, Culture, and Power (3); JPN/HIST 362A: The Culture of Food & Health in Japan (3); LAS 405/505: Sabores de Mexico: From</p>	<p>FOOD 101: Intro to Critical Food Studies (3)</p> <p>FOOD 102: Intro to Food Systems (3)</p> <p>ENGL 307: Business Writing (3)</p> <p>Select one course: SBS 200: Introduction to Statistics for the Social Sciences (4); SOC 374: Social Research Methods (3); GEOG 222: Working with Numeric, Spatial, and Visual Data (3); GEOG 357 Geographical Research Methods (3); HIST 301 Introduction to the Study of History (3); ANTH 407 Ethnographic Research Methods (3)</p> <p>FOOD 300: Food Justice, Ethics, & Activism (3)</p> <p>FOOD 302: Food Practices (3)</p> <p>NSC 101: Introduction to Nutrition (3)</p> <p>FOOD 498: Capstone</p> <p>THEMATIC AREA #1: Food, Society, and Culture (6 units)- AIS 495A/595A Special Topics: Indigenous Food Sovereignty (3); ANTH 342: The Archaeology of Food (3); ANTH 353: The Anthropology of Food (3); GEOG 350: The Geography of Beer and Beverages (3); LAS 230: Food and Culture in Latin America (3); MENA 354: Food Traditions of the Middle East & North Africa (3); HIST 328: Cuisine, Culture, and Power (3); JPN/HIST 362A: The Culture of Food & Health in Japan (3); LAS 405/505: Sabores de Mexico: From Farm to Table 3); NSC 255:</p>

	<p>Farm to Table 3); NSC 255: Food and Culture (3)</p> <p>THEMATIC AREA #2 Local Food Systems, Food Economics, and Food Governance (6 units)- AIS/ANTH/RAM 441A: Natural Resource Management in Native Communities (3); AIS 495A/595A: Special Topics: Indigenous Food Sovereignty (3); GEOG 350: The Geography of Beer and Beverages (3); GEOG 375: Metropolitan Tucson (3); HIST 328: Cuisine, Culture, and Power (3); JOUR 435D/535: Food Journalism (3); LAS 405/505: Sabores de Mexico from Farm to Table (3); RAM 340: Conservation and Sustainable Agriculture in the Southwest (3)</p> <p>THEMATIC AREA #3: Sustenance, Health, and Wellness (3 units)- ANTH/NSC 366A: Nutritional Anthropology (3); GEOG 497F/597: Community and School Garden Workshop (2-6); NSC 301: Nutrition and the Life Cycle (3); NSC 310: Principles of Human Nutrition in Health and Disease (3); NSC 311: A Systems Approach to Obesity Prevention (3); NSC 315: Sports Nutrition (3 units); NSC 320: Nutrition, Physical Activity, and Health Promotion (3); NSC 375: Diet, Genes, and Disease (3); NSC 376: Bioactive Compounds and Food Additives (3)</p>	<p>Food and Culture (3); ANTH 366A: Nutritional Anthropology (3)</p> <p>THEMATIC AREA #2: Global Food Policy, Governance, and Environment (6 units)- AIS 431A Traditional Ecological Knowledge (3); AIS/ANTH 441A: Natural Resource Management in Native Communities (3); AIS 495A/595A: Special Topics: Indigenous Food Sovereignty (3); HPS 416/516: The World's Food and Health (3); GEOG 350: The Geography of Beer and Beverages (3); GEOG 375: Metropolitan Tucson (3); HIST 428/528: Food, Health, and Environment in History (3); JOUR 435D/535: Food Journalism (3); LAS 405/505: Sabores de Mexico from Farm to Table (3); RAM 340: Conservation and Sustainable Agriculture in the Southwest (3); ENVS 436: Agroecology (3); FOOD 360: Food Fights: Debates about the Future of Food (3); EVS 362: Environment and Development (3); EVS 363: Climate Change: Human Causes, Social Consequences, and Sustainable Responses (3); GEOG 404: The Politics of Nature (3); ANTH 331: Anthropology and Development (3); ANTH 395: Special Topics: Anthropology of Food and Migration (3); ANTH 424A: Political Ecology; GEOG 374: Geography, Social Justice, and the Environment</p> <p>THEMATIC AREA #3: Leadership and Community Engagement (3 units)- GEOG 497F/597: Community and School Garden Workshop (2-6); NSC 444: Community Nutrition (3); ALC 309: Leadership Principles and Practices (3); ALC 409: Team and Organizational Leadership (3); COMM 119: Public Speaking (3); EDL 280: Leadership Strategies (3); EDL 371: Leadership for Social Change (3); SOC 397A: Poverty in Tucson Workshop (3); SOC 497A Healthy Community Design and Innovation (3); FOOD 393: Internship (1-4); FOOD 199/299/399/499: Independent Study (1-4); ANTH 393/493 Internship (1-6)</p>
<p>Internship, practicum, applied course requirements. (Yes/No). If yes, provide description.</p>	<p>No</p>	<p>No</p>

Senior thesis or senior project required (Yes/No). If yes, provide description.	Yes	Yes
Additional requirements (provide description)	None	None
Minor (optional or required)	Required	Required

*May require Arizona Board of Regents (ABOR) approval

^Emphases are officially recognized sub-specializations within the discipline. [ABOR Policy 2-221 c. Academic Degree Programs Subspecializations](#) requires all undergraduate emphases within a major to share at least 40% curricular commonality across emphases (known as “major core”). Total units required for each emphasis must be equal.

VI. Peer institution comparison- describe how your modified major requirements are similar and different from major requirements of two peer institutions. Select peers from (in order of priority) [ABOR approved institutions](#), [AAU members](#), and/or other relevant institutions recognized in the field.

- Below we list comparisons of the proposed changes to the BA in Food Studies with two other programs that offer a BA in Food Studies: University of North Carolina at Chapel Hill and The New School.

UA BA in Food Studies	UNC Chapel Hill BA/BS Food Studies http://foodforall.web.unc.edu/food-studies-at-unc/	The New School BA in Food Studies https://www.newschool.edu/bachelors-program/food-studies-ba-bs-aas/
Core curriculum - Add NSC 101 Introduction to Nutrition	Includes nutrition within major goals: Food Studies examines food-related topics such as food security, food cultures and nutrition , sustainable development, climate change, and international trade.	Core course electives include History of Nutrition and Dieting course.
THEMATIC AREA #1: Food, Society, and Culture	Interdisciplinary major draws classes from social and cultural disciplines including anthropology, American Studies, English, Geography	Concentration in Culture, Media and Communication; as well as Food and culture course required.
THEMATIC AREA #2: International Food Policy, Governance, and Environment	Interdisciplinary major draws classes from environmental and policy disciplines including biology, public policy, and geography. The degree also offers a concentration option in Food, environment and sustainability.	Concentration in Health and Environment includes courses on food advocacy and urban food systems. Major also requires a course in health and environment course and another in policy and politics.
THEMATIC AREA #3: Leadership and Community Engagement	This major does not have a required leadership or community engagement. However, it does include concentration options that encourage students to understand public policy.	Degree includes optional opportunities for leadership and community engagement. Throughout the different areas of concentration, there are options related to leadership, policy, and food systems design such as: Policy Tools for Food Systems; Alternative Food Networks; and Food in Advocacy and Socio-Political Communication

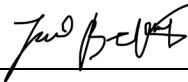
VII. Faculty impact– indicate if new faculty hires will be required to deliver the proposed modified/new curriculum. No new faculty will be required to deliver the proposed curriculum changes.

VIII. Budgetary impact– indicate new resources needed and source of funding to implement the proposed changes. If reallocating resources, indicate where resources will be taken from and the impact this will have on students/faculty/program/unit.

No new resources or funding are required to implement the proposed changes.

IX. Required signatures

Managing unit administrator (print name and title): Dr. Laurel Bellante, Director of Food Studies

Managing administrator's signature:  Date: Oct. 8, 2020

Managing unit administrator (print name and title): _____

Managing administrator's signature: _____ Date: _____

Dean (print name): Amy C. Kimme Hea

Dean's signature:  Date: Oct 8, 2020

Dean (print name): _____

Dean's signature: _____ Date: _____

Note: In some situations, signatures of more than one unit head and/or college dean may be required.

For use by Curricular Affairs:

Committee	Approval date
Academic Programs Subcommittee	
Undergraduate Council	
College Academic Administrators Council	
Arizona Board of Regents (if applicable)	

- Notify proposers of approval
- Upload proposal documents to relevant UAccess tables
- Notify ADVIP team and proposers

If ABOR approval required :

- If applicable, create approval memo
- Send memo to college/dept and acad_org listserv.
- If applicable, create new plan code (secondary too)
- If applicable, update emphases
- If applicable, add last admit term to prior plan code(s)
- Upload proposal docs to relevant UAccess table values
- Notify ADVIP team and proposers