

**FORM TO REQUEST SUBSTANTIAL CHANGES TO AN EXISTING UNDERGRADUATE MINOR**

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 the [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](mailto:bellante@email.arizona.edu)

**III. Minor name and number of students enrolled in the minor:**

Minor in Food Studies

Number of minors: 10

**IV. Describe proposed changes to the minor. Provide a rationale and explanation for making changes to the minor and include any relevant supporting data. Are changes being made to the corresponding major (if applicable)?**

Currently, the Food Studies minor consists of 18 units: 9 units of core and 9 units of electives (3 units of electives chosen from 3 thematic categories). The proposed change to the minor involves dissolving the 3 categories and requiring students to choose a total of 9 total units of electives (with no categories). The list of electives mirrors the list of electives in the three thematic categories in the proposed major changes. The reason for this proposed change is to make the minor more accessible and easier for students to find classes by providing more options and making electives less restrictive, while still emphasizing the importance of Food Studies core classes. Students are still required to take 9 units of Food Studies core for a shared background and understanding of the field, but then they can pick whichever 9 units of electives are most interesting to them (and available to ensure a timely graduation).

- 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 Minor Requirements   | Proposed Minor Requirements  |
|--|---|--|
| Minor name   | Food Studies  | Food Studies   |
| CIP code—lookup <a href="#">here</a> or contact <a href="#">the Office of Curricular Affairs</a> for assistance, if needed   | 19.0599   | 19.0599  |
| Total units required to complete the minor   | 18  | 18   |
| Upper -division units required to complete the minor   | 9   | 9  |
| Total transfer units that may apply to this minor  | 15  | 15   |
| List any special requirements to declare or gain admission to this minor (completion of specific coursework, minimum GPA to declare, workshop attendance, application, etc.)   | None  | None   |
| Minor requirements. List all minor requirements including core and electives. 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>Core (take 9 units):</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>FOOD 300: Food Justice, Ethics, &amp; Activism (3)</p> <p>FOOD 302: Food Practices (3)</p> <p>THEMATIC AREA #1: Gastronomy in Arts, Culture and Heritage (3 units)</p> <p>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 &amp; North Africa (3);</p> | <p>Core (take 9 units):</p> <p>FOOD 101: Intro to Critical Food Studies (3)</p> <p>FOOD 102: Intro to Food Systems (3)</p> <p>FOOD 300: Food Justice, Ethics, &amp; Activism (3)</p> <p>FOOD 302: Food Practices (3)</p> <p><b>FOOD 498: Capstone (3)</b></p> <p><b>FOOD 360: Food Fights: Debates about the Future of Food (3)</b></p> <p><b>Food Studies Electives (take 9 units):</b></p> <p>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);</p> |

|  |  |   |
|--|--|---|
|  | <p>HIST 328: Cuisine, Culture, and Power (3); JPN/HIST 362A: The Culture of Food &amp; Health in Japan (3); LAS 405/505: Sabores de Mexico: From Farm to Table 3); NSC 255: Food and Culture (3)</p> <p>THEMATIC AREA #2 Local Food Systems, Food Economics, and Food Governance (3 units)</p> <p>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)</p> <p>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>MENA 354: Food Traditions of the Middle East &amp; North Africa (3); HIST 328: Cuisine, Culture, and Power (3); JPN/HIST 362A: The Culture of Food &amp; Health in Japan (3); LAS 405/505: Sabores de Mexico: From Farm to Table 3); NSC 255: Food and Culture (3); ANTH 366A: Nutritional Anthropology (3); 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); 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; ANTH 395: Special Topics: Anthropology of Food and Migration (3); ANTH 424A: Political Ecology; GEOG 374: Geography, Social Justice, and the Environment (3); GEOG 497F/597: Community and School Garden Workshop (2-6); NSC 444: Community Nutrition (3); ALC 309: Leadership Principles and Practices (3); COMM 119: Public Speaking (3); EDL 280: Leadership Strategies (3); EDL 371: Leadership for Social Change (3); SOC 397A: Poverty in Tucson</p> |
|--|--|---|

|  |      |   |
|--|------|---|
|  |      | Workshop (3); SOC 497A Healthy Community Design and Innovation (3); FOOD 393: Internship (1-4); FOOD 199/299/399/499: Independent Study (1-4); FOOD 101: Intro to Critical Food Studies (3); FOOD 102: Intro to Food Systems (3); FOOD 300: Food Justice, Ethics, & Activism (3); FOOD 302: Food Practices (3); ENGL 307: Business Writing (3); ANTH 393/493 Internship (1-6); FOOD 1TR: Transfer Food Elective (3); FOOD 3TR: Transfer Food Elective (3) |
| Internship, practicum, applied course requirements. (Yes/No). If yes, provide description. | No   | No  |
| Senior thesis or senior project required (Yes/No). If yes, provide description.            | No   | No  |
| Additional requirements (provide description)  | None | None  |

**VI. Peer institution comparison-** describe how your modified minor requirements are similar and different from minor 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.

| <b>UA Minor in Food Studies</b>   | <b>UNC Chapel Hill Minor in Food Studies</b><br><a href="https://catalog.unc.edu/undergraduate/programs-study/food-studies-minor/#requirements-text">https://catalog.unc.edu/undergraduate/programs-study/food-studies-minor/#requirements-text</a> | <b>University of Oregon Minor in Food Studies</b><br><a href="https://foodstudies.uoregon.edu/undergraduate-minor-in-food-studies/">https://foodstudies.uoregon.edu/undergraduate-minor-in-food-studies/</a> |
|---|---|--|
| 6 courses (18 units required) <ul style="list-style-type: none"> <li>3 courses (9 units) from core curriculum;</li> <li>3 courses (9 units) from electives course list</li> </ul> | 5 courses are required for the minor, <ul style="list-style-type: none"> <li>1 gateway course "Introduction to Food Studies"</li> <li>4 elective courses chosen from broad list of electives</li> </ul>   | 6 courses required for the minor <ul style="list-style-type: none"> <li>3 courses from foundational core curriculum</li> <li>3 courses from elective course list</li> </ul>                                  |

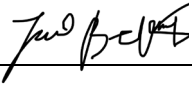
**VII. Faculty impact-**indicate if new faculty hires will be required to deliver the proposed modified/new curriculum. **NONE**

**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.

**NONE**

**IX. Required signatures**

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

Managing administrator's signature:  Date: Oct. 11, 2020

Managing unit administrator (print name and title): \_\_\_\_\_

Managing administrator's signature: \_\_\_\_\_ Date: \_\_\_\_\_

Dean (print name): Amy C. Kimme Hea

Dean's signature:  Date: October 12, 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 |               |

- Notify proposers of approval
- Upload proposal documents to relevant plan table values
- Notify ADVIP team, include proposers

**If name change requested & approved:**

- Create approval memo
- Send memo to college/dept and acad\_org listserv
- Create new plan code
- Add last admit term to previous plan code
- Upload proposal documents to relevant plan table values
- Notify ADVIP team, include proposers