FOOD SYSTEMS AND SUSTAINABLE AGRICULTURE MINOR

The Food Systems and Sustainable Agriculture Minor allows students to gain knowledge on the ecological, societal, economic and cultural components of food systems and gain hands-on experience working in an urban agricultural system, allowing them to ultimately employ those skills and knowledge to enrich their lives and the lives of others.

Related Programs

Minor

- Environmental Action and Leadership Minor (https://catalog.luc.edu/undergraduate/environmental-sustainability/environmental-action-leadership-minor/)

Curriculum

Seven (7) Courses (21 credit hours) are required. At least 5 courses must be ENVS. A maximum of 3 courses can count toward both this minor and an SES major. If a student with an SES major is pursuing more than one minor housed in SES, classes taken for one minor cannot overlap with those taken for the second. For students majoring in a non-SES degree pursuing two minors housed in SES may share a maximum of two courses between minors.

Code	Title	Hours
Food Systems Courses		
Select five (5) of the following courses:		15
ENVS 207	Plants and Civilization	
ENVS 223	Soil Ecology	
ENVS 230	Feeding the Planet: Global Perspectives on Sustainability, Culture and Food	
ENVS 325	Sustainable Agriculture	
ENVS 326	Agroecosystems	
ENVS 327	Food Systems Analysis	
ENVS 350F	Solutions to Environmental Problems: Food Systems	
FONU 110	Culinary Explorations	
FONU 215	Fundamentals of Nutrition	
FONU 225	Food as Culture	
ANTH 281	Evolution of the Human Diet	
Social Change Course		
Choose one (1) of the following:		3
ENVS 284	Environmental Justice	
ENVS 310	Introduction to Environmental Law & Policy	
ENVS 311	Natural Resources and Land Use Law & Policy	
SOCL 261	Social Movements & Social Change	
COMM 237	Small Group Communication	
COMM 277	Organizational Communication	
COMM 306	Environmental Communication & Advocacy	
PSYC 277	Environmental Psychology	
Application Course		
Choose one (1) of the following:		3
ENVS 350F	Solutions to Environmental Problems: Food Systems	
ENVS 391	Environmental Research [1,2]	
ENVS 395	Environmental Internship [1]	
Total Hours		**21**

1. Food/Agriculture related courses only.
2. ENVS 391 Environmental Research must be taken for 3 credit hours and requires a faculty mentor.

Suggested Sequence of Courses

Course	Title	Hours
Year 1		
Spring		
200-Level Food Systems Course		3
	Hours	**3**
Year 2		
Fall		
200-Level Food Systems Course		3
	Hours	**3**
Spring		
200-Level Food Systems Course		3
	Hours	**3**
Year 3		
Fall		
Social Change Course		3
	Hours	**3**
Spring		
Choose one (1) of the following: [1]		3
300-Level Food Systems Course [2]		
Application Course [3]		
	Hours	**3**
Year 4		
Fall		
Choose one (1) of the following: [1]		3
300-Level Food Systems Course [2]		
Application Course [3]		
	Hours	**3**
Spring		
Choose one (1) of the following: [1]		3
300-Level Food Systems Course [2]		
Application Course [3]		
	Hours	**3**
	Total Hours	**21**

1. Students need only take two (2) 300-level Food Systems courses and one (1) Application course. The last three semesters of this suggested sequence allow for flexibility to take these requirements based on what courses are offered in the given term.
2. ENVS 325 Sustainable Agriculture is only offered in the Spring semester. ENVS 326 Agroecosystems and ENVS 327 Food Systems Analysis are taught intermittently.

[3] ENVS 391 Environmental Research must be taken for 3 credit hours and requires a faculty mentor.

Undergraduate Policies and Procedures

Please see Undergraduate Policies and Procedures (https://catalog.luc.edu/academic-standards-regulations/undergraduate/) for academic policies that supersede those of academic units within the University.

Learning Outcomes

- Describe the structure, function, and ecology of plants, animals, and soils as they apply to industrial and regenerative agrifood systems.
- Describe the system-wide inputs, material-based circularities, and outputs as they apply to industrial and regenerative agrifood systems.
- Develop knowledge, skills, and operational experience of sustainable food production methods and the metrics that define their value.
- Explain the concept of food justice, equity impacts of different food system practices, and ways to ensure healthy, culturally relevant food for all.