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

Requirement	Credits
Requirements for the Minor	18-19

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/students/policies-and-rules-for-undergraduate-students/59-00-minors-and-certificates/). In addition, at least six credits of the minor must be unique from the prescribed courses required by a student's major(s).

Code	Title	Credits
Prescribed Courses		
Prescribed Courses: Require a grade of C or better		
AGBM 170	Investigating the U.S. Food System: How food moves from field to table	3
FDSYS 490	From Agriculture to Culture: Perspectives on your food from seed to plate	1
FDSYS 495	Internship	2-3
Additional Courses		
Additional Courses: Require a grade of C or better		
Select 3 credits each from two of the three topic areas. At least one selected additional course should be at the 400-level:		6
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	
Topic Area: Food, Nutrition and Health:		
FDSC 200	Introductory Food Science	
NUTR 100	Nutrition Applications for a Healthy Lifestyle	
NUTR 175		
NUTR 251	Introductory Principles of Nutrition	
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	
Supporting Courses and Related Areas		
Supporting Courses and Related Areas: Require a grade of C or better		
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.		6
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		
ERM 210	Environmental Factors and Their Effect on Your Food Supply	
HORT 101	Horticultural Science	
HORT 431	Small Fruit Culture	
HORT 432	Deciduous Tree Fruits	
HORT 433	Vegetable Crops	
INTAG 300	Tropical Agriculture and Food Systems	
PLANT 220	Gardening for Fun and Profit	
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	
Food, Nutrition, and Health:		
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		
HM 330	Food Production and Operations Management	
HM/FDSYS 407	The Sustainable Fork: Food Systems Decisions for Away-From-Home Eating	

HM 413	New Product Development for Commercial Foodservice
HM 430	Applied Leadership in Foodservice Operations Management
NUTR 100	Nutrition Applications for a Healthy Lifestyle
NUTR 119	Elementary Foods
NUTR 175Z	Healthy Food for All: Factors that Influence What we Eat in the US
NUTR 361	Community and Public Health Nutrition
NUTR 421	Biocultural Perspectives on Public Health Nutrition
NUTR 425	Global Nutrition Problems: Health, Science, and Ethics
Human and Social Dimensions:	
AG/CED 160	Introduction into Ethics and Issues in Agriculture
AGBM 102	Economics of the Food System
AGBM 302	Food Product Marketing
AGBM 460	Managing the Food System
ANTH 120	First Farmers
ANTH 140	Anthropology of Alcohol
ANTH 152	Hunters and Gatherers
ANTH 375Q	Anthropology of Food Honors
CI 304N	Food, Farms & Justice: What's Education Got To Do With Them?
CED 155	Science, Technology and Public Policy
CED/FDSYS 442	Changing Food Systems: Comparative Perspectives
ENGL 179	Exploring the Literature of Food: Current Trends in American Food Writing and Environmentalism
GEOG 3N	Food and the Future Environment
HIST 111	Introduction to U.S. Food History
HIST 451	The Consumer Revolution
HORT 150N	Plants in the Human Context
INTAG 100	
JST/RLST 405	