



UNC
COLLEGE OF
ARTS & SCIENCES

THE UNIVERSITY
of NORTH CAROLINA
at CHAPEL HILL

HONORS CAROLINA

JAMES M. JOHNSTON CENTER
FOR UNDERGRADUATE EXCELLENCE
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November 20, 2017

Proposal for a Minor in Food Studies

Honors Carolina, in partnership with the Curriculum for Environment and Ecology and the campus-wide *Food for All* theme, proposes a minor in Food Studies. The proposal is an outgrowth of ongoing discussions on how to advance Food Studies as a thriving discipline at the University.

Introduction to Food Studies

Food Studies is an interdisciplinary field of scholarship that examines the relationship between food and all aspects of the human experience, including culture and biology, individuals and society, global pathways and local contexts (Miller and Deutsch 2009; Contois 2017).

Universities across the country are responding to student interest in and demand for utilizing food as a lens for scholarship as UNC has since 1997. Food Studies and Food Systems programs of study have burgeoned in recent years; University of California at Berkley, Tufts University, University of Michigan, University of Vermont, and New York University are among the institutions offering opportunities in Food Studies (Holt 2015).

Food Studies is supported by several professional organizations and academic journals. The Association for the Study of Food and Society, the Graduate Association for Food Studies, the Agriculture, Food & Human Values Society, and the international Food Studies Research Network each gather scholars annually for discourse, networking, and professional development on Food Studies scholarship.

The Association for the Study of Food and Society profiles 20+ peer-reviewed academic journals that speak to the interdisciplinary nature of Food Studies. Publications range from *Food Policy* to the *Journal of Nutrition Education and Behavior to Food, Culture, and Society to Food & History* (Sobal n.d.).

Proposal Background

Courses in Food Studies have been available on campus since 1997. Ten students

have graduated with Food Studies majors through Interdisciplinary Studies in the last five years, and many others have created food-related programs of study in other departments.

A UNC student who designed and will complete a Food Studies major in 2018 writes:
“I decided to be a Food Studies major because I believe food can tell us about the world and I wanted to explore the ways it connects across disciplines. I also wanted to take advantage of all the food-related classes at UNC, taught by professors who are forging the way to a new field of academia.”

The University is home to a constellation of departments and faculty with expertise in Food Studies, including American Studies, Anthropology, Biology, the Curriculum for Environment and Ecology, English, Geography, History, Honors, Law, Nutrition and Public Health, and Public Policy, with a number of other departments offering specialized courses that utilize food as a lens for scholarship.

Students at UNC also engage deeply with food-related work and study beyond the classroom. A network of co-curricular food groups thrive on campus from the Carolina Cupboard to Carolina Eats, Hope Gardens to Hunger Lunch, Nourish International to the Meantime Café (“Student Groups” 2015). Students in Associate Professor of Geography Elizabeth Havice’s Environmental Politics course mapped portions of the UNC food landscape in Spring 2017, documenting the diversity of interest in food and Food Studies on campus (Geography 435 2017).

The proposed minor invites the growing number of students interested in food on campus to advance their studies across a broad range of curricula. The minor would provide a curricular offering and intellectual framework to complement the co-curricular energy around food on campus, increasing the rigor and discipline with which students use food as a lens for exploration and critical thinking.

Campus Context and Integration

The University’s mission to serve North Carolina, the United States, and the world through teaching and research intersects food in many places. Food is a foundational element of North Carolina’s landscape, economy, vibrant culture, and entrepreneurial movement. Food is also a key factor in the state’s chronic struggles with health, hunger, equity, food-related disease and environmental destruction (Ferris 2017). As such, North Carolina’s flagship university is a rich place for scholarship that examines the relationship between food and all aspects of the human experience.

Food Studies has historic roots on campus. UNC was one of the first institutions to address the South as a region; the institution began addressing regional challenges in the 1920s when UNC sociologist Howard Odum and his colleagues introduced the discipline of “regional sociology” at Carolina. Diet, or the “food habits” of southerners, was chief among these concerns. Throughout the twentieth century, students and faculty engaged in food-related studies across departments and schools. In 1997, Honors Carolina codified this tradition and offered the first ‘official’ Food Studies course, EATS 101: Honors Seminar in Food and Culture.

The proposed minor draws from these historic roots and is aligned with the University’s current strategic plan, *Blueprint for Next*. Food Studies and the proposed program of study touch both core strategies of the plan, including “Of the Public, for the Public” and “Innovation Made Fundamental” (“Blueprint for Next” 2017).

In addition, the proposed minor connects to the University’s Quality Enhancement Plan (QEP). Courses like BIOL 221: Food Mislabeling, Conservation, and Human Health, a Course-Based Undergraduate Research Experience (CURE), are among the proposed elective courses.

The proposed minor is also aligned with the University’s Curriculum 2019 goals for a challenging, contemporary, visionary curriculum that represents the best of Carolina. A minor in Food Studies is particularly linked with the work of Curriculum 2019 Task Force 5 as a way to teach students to assess, interpret, critique and understand evidence, including scientific evidence alongside textual and artistic evidence and historical and documentary evidence (Ambros et al. 2017). The proposed minor is also a pathway for students to engage with the study and practice of sustainability; to address problems with integrity; and to exercise creativity, ethics, and judgment (Anderson et al. 2017).

Finally, a minor in Food Studies is positioned to be a legacy of the 2015-2018 *Food for All* academic campus theme. As *Food for All* evolves from a campus theme into a hub for food-related scholarship, applied research, and co-curricular work, the proposed minor establishes a program of study that will appeal to a broad range of students.

Program Coordination and Management

The proposed minor in Food Studies will be housed in the Curriculum for the Environment and Ecology, with front-end administrative support by Honors Carolina. Honors Carolina will verify student grade point averages to ensure eligibility;

monitor the course elective offerings; connect with students in the minor each semester on current course offerings; and liaise with the minor’s faculty advisory committee (details follow).

A faculty advisory committee will support ENEC and Honors Carolina on changes to the proposed minor over time. The faculty advisory committee, coordinated by a rotating chair from the committee, will be available to students in the proposed minor to shape particular programs of study that best suit students’ interests. Faculty on this advisory committee can also, for example, provide support on decisions to transfer courses taken beyond the University into the minor for elective credit. The initial proposed faculty advisory committee includes: Marcie Cohen Ferris (American Studies), Margaret Scarry (Anthropology), Alice Ammerman or Molly Demarco (Nutrition), Amy Cooke (the Curriculum for the Environment and Ecology), and Inger Brodey (English and Comparative Literature).

Program of Study and Course List

The interdisciplinary honors minor in Food Studies is available to students accepted into Honors Carolina and to any undergraduate student who has achieved and maintains a grade point average of 3.00 or better. The minor requires five courses: NUTR 175 Introduction to Food Studies and four additional courses. At least nine hours of the minor must be completed at UNC-CH. Options for the additional courses include, but are not limited to, the following:

Gateway Course

| | | |
|----------|--|--------------|
| NUTR 175 | Introduction to Food Studies | Melinda Beck |
| | Description: Introduction to food studies covering a variety of topics including how food was consumed over history, land use and aquaculture, food in the arts, food and culture in the American South, food politics, and nutrition science. | |

Elective Courses

| | | |
|----------|--|---------------------|
| AMST 276 | Food and American Studies: Cooking Up a Storm | Ferris / Engelhardt |
| AMST 375 | Carolina Cooks, Carolina Eats: North Carolina Food and Culture | Marcie Cohen Ferris |
| AMST 410 | Senior Seminar in Southern Studies | Ferris / Engelhardt |
| ANTH 151 | Anthropological Perspectives on Food and | Margaret Scarry |

| Culture | | |
|---------------------|---|---|
| ANTH 252 | Archaeology of Food | Margaret Scarry |
| ANTH 551 | Origins of Agriculture in the Ancient World | Benjamin Arbuckle |
| ANTH 65 | Humans and Animals: Anthropological Perspectives | Benjamin Arbuckle |
| ASIA 52 | First year seminar: Food in Chinese culture | Faculty |
| BIOL 221 | Food Mislabeling, Conservation, and Human Health | Faculty |
| BIOL 221L | Food Mislabeling, Conservation, and Human Health Lab | Faculty |
| BIOL 53 | First-Year Seminar: Biotechnology: Genetically Modified Foods to the Sequence of the Human Genome | Faculty |
| ENEC 237 / ANTH 237 | Food, Environment, and Sustainability | Colin West |
| ENEC 370 / 370H | Agriculture and the Environment | Amy Cooke |
| ENGL 129 | Literature and Cultural Diversity | Laura Broom |
| FREN 286 | Food for Thought: The Culture of Cuisine in Modern France | Faculty |
| GEOG 232 | Agriculture-Food-Society | Christian Lentz |
| HIST 325 | Food and History: The Local and Global, the United Kingdom and the United States | Faculty |
| HNRS 352 | Seminar in Social & Behavioral Sciences (Eats 101) | James Ferguson / Samantha Buckner Terhune |
| HNRS 353 | Seminar in Historical Analysis | Faculty |
| ITAL 365 | Italian food and culture | Faculty |
| JAPN 411 | Food and Culture in Japan | Yuki Aratake |
| NUTR 240 | Introduction to Human Nutrition | Faculty |
| NUTR 245 | Sustainable Local Food Systems | Alice Ammerman / Molly DeMarco |
| NUTR 630 | Nutrition Communication, Counseling, and Culture | Janice K. Sommers |
| NUTR 650 | Food Science and Culinary Arts | Susan Wyler |
| PLCY 475 / ENEC 475 | Political Economy of Food | Pam Jagger |

Additional courses can be applied to the requirements with the approval of the

advisor for the minor.

At least three courses used to fulfill the requirements for the minor must be counted exclusively in the minor and cannot be double-counted with a major or second minor. A minimum of 12 hours of C (not C-) or better is required in the minor. All courses must be taken for a standard letter grade, with the exception of one course (three to four credit hours) of By-Examination (BE) credit.

Graduate School & Career Opportunities

The proposed minor in Food Studies, in combination with a student's major of interest, prepares students for a variety of careers in health and nutrition, arts and culture, media and journalism, health affairs policy and program management, social services, the academy, entrepreneurship and intrapreneurship, environmental work and sustainability, and consulting. The minor may also be of value for those planning postgraduate studies.

Contact Information

Dr. James Ferguson
Department of History
4118 FedEx Global Ed. Center
Campus Box 5145
919-962-2223

Dr. Amy Cooke
Curriculum for the Environment and Ecology
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Campus Box 3275
919-962-0622

References

- Ambros, Barbara, Anna Bardone-Cone, Lydia Boyd, Richard McLaughlin, Brian Pietrosimone, Jason Roberts, Todd Taylor, Karl Umble, Rachel Lempp, and Lian Carmichael. 2017. "Final Report from Task Force 5: Evidence, Analysis, Interpretation, and Critique." Curriculum 2019. UNC-Chapel Hill.
<http://curriculum2019.web.unc.edu/files/2017/09/TF5-Evidence-Reasoning.pdf>.
- Anderson, Daniel, Kurt Gray, Terence McIntosh, John Patrick, Geoff Sayre=McCord, Elizabeth Shank, Meenu Tewari, Daniel Wallace, Erianne Weight, and Morgan Zemaitis. 2017. "Addressing Problems with Integrity: Creativity | Ethics | Judgment." Curriculum 2019. UNC Chapel Hill.
<http://curriculum2019.web.unc.edu/files/2017/09/TF6-CEJ-Final-Report-Addressing-Problems-With-Integrity.pdf>.
- "Blueprint for Next." 2017. The Campaign for Carolina. October 2017.
<https://campaign.unc.edu/story/blueprint-for-next/>.

- Contois, Emily. 2017. "From the Editor: Defining Food Studies and the Next Four Years." March 1, 2017. <https://gradfoodstudies.org/2017/03/01/from-the-editor-defining-food-studies-and-the-next-four-years/>.
- Ferris, Marcie Cohen. 2017. "North Carolina Foodways: Plate and Place." presented at the North Carolina: The New American Heartland, September 27.
- Geography 435. 2017. "Mapping the UNC Food Landscape." UNC Chapel Hill. <http://campusfoodpolitics.web.unc.edu/>.
- Holt, Steve. 2015. "Majoring in Food: Colleges Offering More Courses, Degrees." *Civil Eats*, September 22, 2015. <https://civileats.com/2015/09/22/majoring-in-food-colleges-offering-more-courses-degrees/>.
- Miller, Jeff, and Jonathan Deutsch. 2009. *Food Studies: An Introduction to Research Methods*. New York: Berg.
- Sobal, Jeffery. n.d. "Food Studies Links." Association for the Study of Food and Society. Accessed November 1, 2017. <http://www.food-culture.org/food-studies-links/>.
- "Student Groups." 2015. Food for All. 2015. <http://foodforall.web.unc.edu/student-groups/>.

**Department of Nutrition, School of Public Health
University of North Carolina at Chapel Hill**

**American Studies/Anthropology/Nutrition 175: Introduction to Food Studies: From Science to Society
Fall 2017**

COURSE DESCRIPTION

This course introduces students to a wide range of topics covering food studies taught by faculty across the UNC campus as well as from Duke, NC State and outside of an academic setting. This course is a project of UNC's academic theme, Food for All: Local and Global Perspectives. The overall objective of this course is to provide an overview of how individuals, communities, and societies produce, distribute, and eat food. This inter-disciplinary course will examine cultural, political, economic, environmental, and geographic approaches to food within local, national, and global contexts. Topics include food politics, food in the arts, land use, how we eat through time, culture and religious food values as well as a basic understanding of physiological concepts of nutrition. Among other topics, students will explore:

- how people ate prior to agriculture
- where, why and how farming and plant and animal domestication came about, as well as how the adoption of agriculture affected human health
- the complex interactions between food and culture
- food history in the American South
- how food can be used as a political tool as well as how policies can transform our production and consumption of food
- an overview of micronutrient and macronutrient metabolism

Introduction to Food Studies meets on Monday and Wednesday in Joan Heckler Gillings Auditorium (133 Rosenau Hall) from 3:35-4:25pm. On Fridays, the class is divided into 5 discussion groups meeting in classrooms in McGavern-Greenberg from 3:35-4:25pm. Your assigned discussion group and meeting place will be provided to you prior to the start of class. **You are required to attend all Friday discussions as you will be graded on participation.**

Pre-requisites: NONE

INSTRUCTORS

Course Director:

Melinda Beck, PhD

Professor, Department of Nutrition
Office: 2303 Michael Hooker Research Center
E-mail: melinda_beck@unc.edu
Office Hours: By appointment

Co-Instructor:

Lindsey Smith Taillie, PhD

Research Assistant Professor, Nutrition
Office: Suite 6603, Carolina Population Center
E-mail: taillie@unc.edu
Office Hours: By appointment

Teaching Assistants:

William Green

PhD Student, Nutrition
Email: wdgreen@email.unc.edu
Office Hours: by appointment

Melissa Orenduff

PhD Student, Nutrition
Email: orenduff@live.unc.edu
Office Hours: By appointment

Lecturers:

Dr. Margaret Scarry: UNC, Anthropology and Archaeology
Dr. Peter Coclanis: UNC, History and Global Research Institute
Dr. Vin Steponaitis: UNC, Anthropology
Dr. Marcie Ferris: UNC, American Studies
Dr. Rosalind Coleman: UNC, Nutrition
Dr. Barry Popkin: UNC, Nutrition
Dr. Lindsey Smith Taillie: UNC, Nutrition
Dr. Melinda Beck: UNC, Nutrition
Dr. Alice Ammerman: UNC, Nutrition
Dr. Kyle Burger: UNC, Nutrition
Dr. Molly DeMarco: UNC, Nutrition
William Green: UNC, Nutrition
Jacob Boehm: Snap Pea Underground & Catering
Dr. Inger Brodey: UNC, English and Comp Literature
Dr. Francesca Dillman Carpentier: UNC, Journalism and Mass Communication
Dr. Sharon Holland: UNC, American Studies
Dr. Christian Lentz: UNC, Geography
Dr. Elizabeth Englehardt: UNC, American Studies
Johanna Elsensohn: NC State University
Dr. Laura Lieber: Duke, Germanic Languages and Literature
Dr. Shu Wen Ng: UNC, Nutrition

DISCUSSION LEADERS and Room Assignments

| | |
|--|--------------------------------|
| Katie Treece ktreece@unc.edu | 1301 McGavern-Greenberg |
| Anna Grummon agrummon@live.unc.edu | 1304 McGavern-Greenberg |
| Laura Bowers lbowers@email.unc.edu | 1305 McGavern-Greenberg |
| Omar Rezk Omar_Rezk@kenan-flaglar.unc.edu | 2301 McGavern-Greenberg |
| William Green wdgreen@email.unc.edu | 2306 McGavern-Greenberg |

READINGS

All readings will be provided on Sakai under 'Resources'. This includes readings for the lecture sessions as well as the recitations.

TECHNOLOGY

The use of laptops is permitted during class for classroom activities only. The use of laptops for email, Facebook, or other non-classroom related activities is **strictly prohibited**.

GRADING

There will be one in class midterm (30%) and a final exam (30%). The final exam is not cumulative. Three graded assignments will each be worth 10%. Attendance, completing discussion group small assignments and class participation in discussion groups will all average together for 10% of your grade.

WRITTEN ASSIGNMENTS

Written assignments are posted on Sakai. All assignments should be submitted by 11:59 pm on the due date. Full details are available on the 'Assignments' tab on Sakai.

Grading Scale for Final Course Grade

| <u>Score</u> | <u>Grade</u> |
|--------------|--------------|
| 93-100 | A |
| 90-92 | A- |
| 87-89 | B+ |
| 83-86 | B |
| 80-82 | B- |
| 74-79 | C+ |
| 66-73 | C |
| 60-65 | C- |
| 50-59 | D |
| <50 | F |

When the Final Grade averages are calculated, all fractional points are rounded to the nearest integer grade (from two decimal places). For example 82.46 rounds to 82, 92.51 rounds to 93.

Missed Exams/Quizzes, Assignments

NO makeup exams will be offered. Missed in-class assignments may also NOT be made up. In the case of a personal or family emergency, please contact Dr. Beck, Will or Melissa.

SAKAI

Email and Sakai (<http://sakai.unc.edu/>) will be heavily used in this class. Lecture notes, handouts, assignments, additional materials will all be posted on Sakai. For questions about the Sakai site, please email Teaching Assistant's Will Green or Melissa Orenduff.

LECTURE/DISCUSSION DATES and TOPICS

| DATE | TOPIC | LECTURER |
|----------------|--|-----------------------|
| W 8/23 | INTRODUCTION | Melinda Beck |
| F 8/25 | DISCUSSION GROUPS | |
| M 8/28 | Living off the land/eating from the wild | Margaret Scarry |
| W 8/30 | The origins of agriculture | Peter Coclanis |
| F 9/1 | DISCUSSION GROUPS | |
| M 9/4 | LABOR DAY: NO CLASS | |
| W 9/6 | Foraging and farming in the American South | Vin Steponaitis |
| F 9/8 | DISCUSSION GROUPS – Graded assignment #1 due | |
| M 9/11 | Early colonial encounters and their impact on Indian and colonist's foodways | Margaret Scarry |
| W 9/13 | "Our World is Fat" | Barry Popkin |
| F 9/15 | DISCUSSION GROUPS | |
| M 9/18 | Food insecurity and food access | Molly DeMarco |
| W 9/20 | Effective human diets: Are humans still evolving? (and why is this an important question?) | Rosalind Coleman |
| F 9/22 | DISCUSSION GROUPS | |
| M 9/25 | The Edible South: The power of food and the making of an American region | Marcie Ferris |
| W 9/27 | How to read/understand scientific literature | Will Green |
| F 9/29 | DISCUSSION GROUPS | |
| M 10/2 | Food policy | Lindsey Smith Taillie |
| W 10/4 | Macronutrients: body fuel | Melinda Beck |
| F 10/6 | DISCUSSION GROUPS – Graded assignment #2 due | |
| M 10/9 | Micronutrients: vitamins and minerals | Melinda Beck |
| W 10/11 | Nutrition for the life cycle | Melinda Beck |
| F 10/13 | DISCUSSION GROUPS | |
| M 10/16 | Diet quality and nutrition standards | Alice Ammerman |
| W 10/18 | MIDTERM | |
| F 10/20 | FALL BREAK: NO CLASS | |
| M 10/23 | Eating and race | Sharon Holland |
| W 10/25 | Food and gender | Elizabeth Engelhardt |
| F 10/27 | DISCUSSION GROUPS | |
| M 10/30 | "Food Evolution" – Movie Screening | |
| W 11/1 | "Food Evolution" – Movie screening | |
| F 11/3 | DISCUSSION GROUPS | |
| M 11/6 | Global hunger and inequality | Christian Lentz |
| W 11/8 | Food preferences and neuroimaging | Kyle Burger |
| F 11/10 | DISCUSSION GROUPS | |
| M 11/13 | Transgenic insects & sustainable agriculture | Johanna Elsensohn |
| W 11/15 | Food in art | Inger Brodey |
| F 11/17 | DISCUSSION GROUPS | |
| M 11/20 | Food entrepreneurship | Jacob Boehm |

| | | |
|-----------------------------------|---|------------------------------|
| W 11/22 | THANKSGIVING BREAK: NO CLASS | |
| F 11/23 | THANKSGIVING BREAK: NO CLASS | |
| M 11/27 | SNAP & WIC | Shuwen Ng |
| W 11/29 | Food marketing | Francesca Dillman Carpentier |
| F 12/1 | DISCUSSION GROUPS – Graded assignment #3 due | |
| M 12/4 | Food & Religion | Laura Lieber |
| W 12/6 | FINAL REVIEW SESSION/CLASS DISCUSSION | Melinda Beck |
| Saturday, December 9th | FINAL EXAM: 4:00 PM | |



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DEPARTMENT OF AMERICAN STUDIES

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21 October 2017

James Leloudis
Professor of History
Associate Dean for Honors Carolina
And
Marcie Cohen Ferris
Professor of American Studies
Co-Chair, UNC Food for All

Dear Professors Leloudis and Ferris,

Thank you for sharing with me that a Food Studies minor is under discussion and that Honors Carolina in partnership with the Curriculum for the Environment and Ecology is developing a proposal. I am pleased to offer my support to the proposed minor, which would include the following optional courses under the Department of American Studies (and our affiliated courses in Folklore), and possible additional courses over time if there is an appropriate content match.

Such courses include:

AMST 211 Approaches to Southern Studies, Engelhardt, Kotch, Herman, or Ferris
AMST 220 On the Question of Animal, Holland
AMST 375 Food and American Culture, Marcie Cohen Ferris
AMST 390 No Place Like Home: Material Culture of the American South, M. Cohen Ferris
AMST 440/410 Carolina Cooks, Carolina Eats: NC Food Cultures, E. Engelhardt/M. Cohen Ferris
AMST 490 Writing Material Culture, Bernie Herman

FOLK 202 Introduction to Folklore, Staff

Sincerely,

Elizabeth S. D. Engelhardt
John Shelton Reed Distinguished Professor of Southern Studies
Department Chair, Department of American Studies
University of North Carolina at Chapel Hill
e.engelhardt@unc.edu 919.962.6873



THE UNIVERSITY
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at CHAPEL HILL

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(919) 962-0524
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Department of Anthropology
CB# 3115, 301 Alumni Building
Chapel Hill, NC 27599-3115

DATE: 2 November 2017

TO: James Leloudis
Professor of History
Associate Dean for Honors Carolina
and
Marcie Cohen Ferris
Professor of American Studies
Co-Chair, UNC Food for All

RE: New Minor in Food Studies centered in Honors College

Thank you for sharing with me that a Food Studies minor is under discussion and that Honors Carolina in partnership with the Curriculum for the Environment and Ecology is developing a proposal. I am pleased to offer my support to the proposed minor, which would include the following optional courses within the Department of Anthropology, and possible additional courses over time if there are appropriate content matches.

Relevant Courses:

ANTH 065 Humans and Animals: Anthropological Perspectives, Benjamin Arbuckle
ANTH 151 Food and Culture, Margaret Scarry
ANTH 252 Archaeology of Food, Margaret Scarry
ANTH 551 Origins of Agriculture in the Ancient World, Benjamin Arbuckle

Sincerely yours,

Patricia A. McAnany
Kenan Eminent Professor and Chair
Department of Anthropology



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THE UNIVERSITY
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DEPARTMENT OF COMMUNICATION

115 BINGHAM HALL
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comm.unc.edu

November 7, 2017

Dr. James Leloudis
Professor of History
Associate Dean for Honors Carolina

Dr. Marcie Cohen Ferris
Professor of American Studies
Co-Chair, UNC Food for All

Dear Professors Leloudis and Ferris,

Thank you for sharing with me that a Food Studies minor is under discussion and that Honors Carolina in partnership with the Curriculum for the Environment and Ecology is developing a proposal. I am pleased to offer my support to the proposed minor, which would include the following optional courses under the Department of Communication and possible additional courses over time if there is an appropriate content match.

COMM 082 Food Politics: Critical Communication Perspectives, Sarah Dempsey

Sincerely,

Patricia S. Parker
Associate Professor and Chair
Department of Communication



THE UNIVERSITY
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at CHAPEL HILL

CURRICULUM IN ENVIRONMENT AND ECOLOGY

3301 VENABLE HALL T. 919-962-1270
CAMPUS BOX 3275 F. 919-962-1254
CHAPEL HILL, NC 27599-3275 <http://cee.unc.edu>

17 Oct 2017

To:

James Leloudis
Professor of History
Associate Dean for Honors Carolina

and

Marcie Cohen Ferris
Professor of American Studies
Co-Chair, UNC Food for All

Dear Professors Leloudis and Ferris,

Thank you for sharing with me that a Food Studies minor is under discussion and that Honors Carolina in partnership with the Curriculum in Environment and Ecology is developing a proposal. I am pleased to offer my support to the proposed minor, which would include the following optional courses under the Curriculum in Environment and Ecology, and possible additional courses over time if there is an appropriate content match.

ENEC 237/ANTH237 Food, Environment, and Sustainability, Colin West
ENEC 370/370H Agriculture and the Environment, Amy Cooke

Sincerely,

A handwritten signature in black ink, appearing to read "J. West".

Chair, Curriculum in Environment and Ecology
Professor, Department of Marine Sciences

CC: Dr. Chris Clemens, Senior Associate Dean for Natural Sciences
Laura Fieselman, Member, Food for All Steering Committee



UNC
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THE UNIVERSITY
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at CHAPEL HILL

DEPARTMENT OF ENGLISH AND
COMPARATIVE LITERATURE

November 29, 2017

GREENLAW HALL
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<http://english.unc.edu>

To:

James Leloudis
Professor of History
Associate Dean for Honors Carolina

and

Marcie Cohen Ferris
Professor of American Studies
Co-Chair, UNC Food for All

Dear Professors Leloudis and Ferris,

Thank you for sharing with me that a Food Studies minor is under discussion and that Honors Carolina in partnership with the Curriculum for the Environment and Ecology is developing a proposal. I am pleased to offer my support to the proposed minor, which would include the following optional courses under the Department of English and Comparative Literature, and possible additional courses over time if there is an appropriate content match.

ENG 129 Literature & Cultural Diversity Food in Texts and on Tables, Laura Broom
ENG 149 Digitally Mapping Foodways at UNC, Courtney Rivard
ENG 208 Intermediate NonFiction Writing: Food, Randall Kenan
CMPL 255 The Feast in Philosophy, Film, and Fiction, Inger Brodey

Sincerely,

Mary Floyd-Wilson
Chair of the Department of English and Comparative Literature
Bowman and Gordon Gray Distinguished Term Professor of English and Comparative Literature



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Department of Geography
205 Carolina Hall
Campus Box 3220
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October 26, 2017

To:

James Leloudis
Professor of History
Associate Dean for Honors Carolina

and

Marcie Cohen Ferris
Professor of American Studies
Co-Chair, UNC Food for All

Dear Professors Leloudis and Ferris,

Thank you for sharing with me that a Food Studies minor is under discussion and that Honors Carolina in partnership with the Curriculum for the Environment and Ecology is developing a proposal. I am pleased to offer my support to the proposed minor, which would include the following optional courses under the Department of Geography, and possible additional courses over time if there is an appropriate content match.

GEOG 232 Agriculture-Food-Society, Christian Lentz

Sincerely,

Michael Emch
W.R. Kenan, Jr. Distinguished Professor of Geography and Epidemiology
Chair, Department of Geography
Fellow, Carolina Population Center
University of North Carolina at Chapel Hill



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DEPARTMENT OF HISTORY

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brundage@email.unc.edu

November 8, 2017

Prof. James Leloudis
Professor of History
Associate Dean for Honors Carolina

W. FITZHUGH BRUNDAGE
*William B. Umstead Professor
Chair, Department of History*

Prof. Marcie Cohen Ferris
Professor of American Studies
Co-Chair, UNC Food for All

Dear Professors Leloudis and Ferris,

Thank you for sharing with me that a Food Studies minor is under discussion and that Honors Carolina in partnership with the Curriculum for the Environment and Ecology and American Studies is developing a proposal. I am pleased to offer my support to the proposed minor, which would include the following optional courses under the Department of History, and possible additional courses over time if there is an appropriate content match.

History 325: Food and History: The Local and Global, the United Kingdom and the U.S.

Sincerely,

W. Fitzhugh Brundage
William B. Umstead Professor of History
Chair, Department of History



UNC
COLLEGE OF
ARTS & SCIENCES

THE UNIVERSITY
of NORTH CAROLINA
at CHAPEL HILL

DEPARTMENT OF ASIAN STUDIES

October 31, 2017

CAMPUS BOX 3267

T 919.962.4294

113 NEW WEST

F 919.843.7817

CHAPEL HILL, NC 27599-3267

www.unc.edu/depts/asia

To:

James Leloudis
Professor of History
Associate Dean for Honors Carolina

and

Marcie Cohen Ferris
Professor of American Studies
Co-Chair, UNC Food for All

Dear Professors Leloudis and Ferris,

Thank you for sharing with me that a Food Studies minor is under discussion and that Honors Carolina in partnership with the Curriculum for the Environment and Ecology is developing a proposal. I am pleased to offer my support to the proposed minor, which would include the following optional courses under the Department of Asian Studies, and possible additional courses over time if there is an appropriate content match.

JAPN 411 Food and Culture in Japan

Sincerely,

Associate Professor and Department Chair



THE UNIVERSITY
of NORTH CAROLINA
at CHAPEL HILL

GILLINGS SCHOOL OF GLOBAL PUBLIC HEALTH
AND SCHOOL OF MEDICINE

DEPARTMENT OF NUTRITION
CAMPUS BOX 7461
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T 919-966-7218
F 919-966-7215

[ELIZABETH J MAYER-DAVIS, PhD](#)
Chair of the Department of Nutrition

October 26, 2017

James Leloudis
Professor of History
Associate Dean for Honors Carolina

and

Marcie Cohen Ferris
Professor of American Studies
Co-Chair, UNC Food for All

Dear Professors Leloudis and Ferris,

Thank you for sharing with me that a Food Studies minor is under discussion and that Honors Carolina in partnership with the Curriculum for the Environment and Ecology is developing a proposal. I am pleased to offer my support to the proposed minor, which would include the following optional courses under the Department of Nutrition, and possible additional courses over time if there is an appropriate content match.

| | |
|----------|---|
| NUTR 175 | Introduction to Food Studies, Melinda Beck |
| NUTR 245 | Sustainable Local Food Systems, Alice Ammerman/Molly DeMarco |
| NUTR 630 | Nutrition Communication, Counseling, and Culture, Kate Sayre |
| NUTR 746 | Taxes, Bans & Burgers: Directed Readings in Global Food Policy, Lindsey Smith Taillie |
| NUTR 875 | Nutrition Policy Seminar, Alice Ammerman |

Sincerely,

Elizabeth J Mayer-Davis, PhD
Chair of the Department of Nutrition
Cary C Boshamer Distinguished Professor of Nutrition and Medicine
Gillings School of Global Public Health
School of Medicine



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at CHAPEL HILL

DEPARTMENT OF PUBLIC POLICY

CAMPUS BOX 3435
ABERNETHY HALL
CHAPEL HILL, NC 27599-3435

T 919.843.6407
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danielg@email.unc.edu
publicpolicy.unc.edu

October 17, 2017

To:

James Leloudis
Professor of History
Associate Dean for Honors Carolina

DANIEL P. GITTERMAN, PH.D.
*Thomas Willis Lambeth Distinguished Chair
in Public Policy*

and

Marcie Cohen Ferris
Professor of American Studies
Co-Chair, UNC Food for All

Dear Professors Leloudis and Ferris,

Thank you for sharing with me that a Food Studies minor is under discussion and that Honors Carolina in partnership with the Curriculum for the Environment and Ecology is developing a proposal. I am pleased to offer my support to the proposed minor, which would include the following optional courses under the Department of Public Policy and possible additional courses over time if there is an appropriate content match.

PLCY/ENEC 425 Political Economy of Food (Pam Jagger)

Sincerely,

Daniel Gitterman
Chair



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THE UNIVERSITY
of NORTH CAROLINA
at CHAPEL HILL

DEPARTMENT OF ROMANCE STUDIES

238 DEY HALL
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F 919.962.5457

November 6, 2017

To:

James Leloudis
Professor of History
Associate Dean for Honors Carolina

and

Marcie Cohen Ferris
Professor of American Studies
Co-Chair, UNC Food for All

Dear Professors Leloudis and Ferris,

Thank you for sharing with me that a Food Studies minor is under discussion and that Honors Carolina in partnership with the Curriculum for the Environment and Ecology and American Studies is developing a proposal. I am pleased to offer my support to the proposed minor, which would include the following optional courses under the Department of Romance Studies, and possible additional courses over time if there is an appropriate content match.

FREN286 Food for Thought: The Culture of Cuisine in Modern France

ITAL 365 Italian Food and Culture

Sincerely yours,

Samuel Amago
Bowman and Gordon Gray Distinguished Term Professor of Spanish
Chair, Department of Romance Studies