

EcoGastronomy

Dual Major at UNH



The dual major in EcoGastronomy is a program designed to build upon three distinct educational outlets:

Experiential: Real world experiences on farms, in kitchens, in labs, and in the community.

Interdisciplinary: Crosscutting curriculum including studies in sustainable agriculture, hospitality management, and nutrition.

International: Foreign experience at the University of Gastronomic Sciences in Pollenzo, Italy

The program targets Undergraduate students who care about the future of food with the overarching principle being sustainable food systems.

To declare a dual major in EcoGastronomy, students must:

Have a cumulative grade point average of 2.5

Have declared, or be prepared to declare, a disciplinary major

Complete the Introduction to EcoGastronomy course with a grade of C or better

Core required courses:

ECOG 401

- Introduction to EcoGastronomy, offered Spring semester

PBIO 405

- Sustainable Food Production, offered Fall semester

HMGT 403

- Food and Beverage Management (Small Quantity Cooking) offered Spring and Fall semesters

NUTR 400

- Nutrition Health & Well Being, offered Spring and Fall semesters

ECOG 701

- Senior ECOG Capstone, Full year 4 credit course

Elective

- Select one from list in consultation with Daniel Winans, Director

As part of the program students will also:

Study Abroad at The University of Gastronomic Sciences (UNISG), Pollenzo, Italy, 15 credits, offered Fall semester

Portfolio - students will be required to submit a portfolio annually to the faculty coordinator and a cumulative portfolio to the instructor of their capstone course for final assessment.
