

# FOOD INDUSTRY MANAGEMENT INTERDISCIPLINARY MINOR

## Requirements Effective Spring 2024

Students must satisfactorily complete the total credits required for the minor. Minors and interdisciplinary minors require 12 or more upper-division (300- to 400-level) credits.

Additional coursework may be required due to prerequisites.

Code	Title	Credits
<b>Required Courses</b>		
AREC 202	Agricultural and Resource Economics (GT-SS1)	3
AREC 222	Economics of Food Systems (GT-SS1)	3
AREC 311	Agricultural and Resource Product Marketing	3
or AREC 310	Food and Agricultural Markets	
<b>AREC Electives</b>		
Select at least one course from the following:		3
AREC 305	Agricultural and Resource Enterprise Analysis	
AREC 412	Agricultural Commodities Marketing	
AREC 415	International Agricultural Trade	
AREC 419	Commodity Market Trading Experience	
AREC 422	Food Supply Chain Management	
AREC 428	Agricultural Business Management	
AREC 461B	Study Abroad–Italy: Food and Resource Economics	
AREC 478	Agricultural Policy	
<b>Socio-Cultural Elements Electives</b>		
Select at least one course from the following:		2-3
AREC 325	Personnel Management in Agriculture	
AREC 375	Agricultural Law	
AREC 460	Ag- and Resource-Based Economic Development	
AREC 461A	Study Abroad–Italy: Economics of the Renaissance in Modern Italy	
FSHN 455	Food Systems–Impact on Health/Food Security	
HORT 515/ AGRI 515	Urban Horticulture	
SOC 220	Environment, Food, and Social Justice (GT-SS3)	
SOC 324	Food Justice	
SOC 364	Food, Agriculture and Global Society	
SOC 562/ AGRI 562	Sociology of Food Systems and Agriculture	
<b>Production and Management Topics</b>		
Select at least one course from the following:		2-3

AGED 110	Agriculture Production Systems
AN EQ 250	Live Animal and Carcass Evaluation
AN EQ 300L	Topics in Animal Sciences: Quality Assurance
AN EQ 360	Principles of Meat Science
AN EQ 450	Processed Meats
AN EQ 460	Meat Safety
AN EQ 470	Meat Processing Systems
FSHN 300	Food Principles and Applications
FSHN 350	Human Nutrition
FSHN 451	Community Nutrition
FTEC 110	Food-From Farm to Table
FTEC 400	Food Safety
FTEC 574	Current Issues in Food Safety
HORT 100	Horticultural Science
HORT 171/ SOCR 171	Environmental Issues in Agriculture (GT-SS3)
HORT 310	Greenhouse Management
HORT 347	Hydroponics
HORT 424/ SOCR 424	Topics in Organic Agriculture
HORT 451	Vegetable Crop Management
HORT 453	Principles of Fruit Crop Management
HORT 454	Horticulture Crop Production and Management
MGT 301	Supply Chain Management
RRM 310	Food Service Systems-Operations
RRM 311	Food Service Systems-Production and Purchasing
RRM 330	Alcohol Beverage Control and Management
RRM 400	Food and Society
<b>Additional Elective</b>	
Select at least one additional course from the courses listed above.	
<b>Program Total Credits:</b>	

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