ILLINOIS STATE UNIVERSITY REQUEST FOR NEW PROGRAM APPROVAL Financial Implication Form

Purpose: Proposed new undergraduate and graduate programs (degrees, sequences, minors, and certificates) must include information concerning how the program will be financially supported to proceed through the curricular process.

Procedure: This completed form is to be approved by the Department/School Curriculum Committee chair, department chair/school director, college dean, and Provost prior to submission of the proposal to the College Curriculum Committee.

Definition: A "program" can be a degree, a sequence within a degree, a minor, or a certificate. This form is to be used for both undergraduate and graduate programs.

Complete the fo	ollowing information:
Department:	Sociology and Anthropology / IDS
Contact person:	Gina Hunter
Date:	6/25/2018
Proposed new p	rogram: Minor in Food Studies (an Interdisciplinary Studies Program)

BRIEF DESCRIPTION OF THE PROPOSED PROGRAM

The proposed FOOD STUDIES MINOR at Illinois State draws upon existing and proposed courses from across campus to create an interdisciplinary learning opportunity student-centered and flexible. The proposed minor uses three Gen Ed courses as gateways to the Minor, and then allows a student to compose a plan of study consisting of four courses (12 hours) of electives. To ensure the interdisciplinary nature of the minor, students must choose electives from at least three different departments. Students then complete a supervised capstone course internship or research course via 398a01 Internship/Coop or 398a02 Professional Practice: Research Experience in Anthropology or their home discipline.

(Note: if the proposed program is a sequence, please indicate the full degree it is housed within)

Food Studies is a relatively young area of academic programing that has emerged out of the confluence of food justice social movements, studies of sustainable agriculture, food history, and food media. Food, however, has long been an important research area in many disciplines. Food production and consumption also intersect with key global issues, including human rights, hunger and malnutrition, water security, energy, public health, environmental sustainability, and climate change. Food is a lens through which to study and understand critical global problems, their interlinkages, their impacts on our lives and our communities. It can also help students understand a variety of social justice issues that we have to grapple with in the US domestic context.

Food Studies programs have been expanding in the US since the 1990s. A growing food movement in Central Illinois offers students opportunities for service learning and community engagement projects, which would support the university's commitment to civic engagement (Strategic Direction IV in *Educate-Connect-Elevate*, the university strategic plan). This growing local food movement also offers opportunities for co-curricular programs that complement a Food Studies curriculum, which can support the integration of curricular and co-curricular activities, which Educate-Connect-Elevate also calls for (Strategic Direction II). Moreover, a Food Studies program would also contribute to the emphasis in Educate-Connect-Elevate on promoting the development of interdisciplinary programs (Strategic Direction II).

ENROLLMENTS

In the table below, summarize enrollment and degrees conferred projections for the program for the firstand fifth-years of operation. If possible, indicate the number of full-time and part-time students to be enrolled each fall term in the notes section. If it is not possible to provide fall enrollments or fall enrollments are not applicable to this program, please indicate so and give a short explanation.

TABLE 1

		5 th Year
Category	Year One	(or when fully implemented)
Number of Program Majors/Minors (Fall Headcount)	4	40
Annual Full-time-Equivalent Majors/Minors (Fiscal Year)	4	40
Annual Number of Degrees Awarded	0	10

Add any relevant notes for the enrollment table 1 (Students are to be enrolled in a cohort; all students will be enrolled part-time; etc.) as an attachment.

NOTE: Enrollment numbers are based on similar interdisciplinary minor programs that have a service learning or similar requirements (e.g. The Civic Engagement Minor with 25 students in 2018); Peace and Conflict Resolution Minor, 40 students in 2018).

Budget Rationale (as an attachment; include corresponding data in Table 2)

Provide financial data that document the department or school's capacity to implement and sustain the proposed program and describe the program's sources of funding.

a. Is the unit's (College, Department, School) current operating budget (contractual, commodities, equipment, etc.) adequate to support the program when fully implemented? If "yes", please explain. If new resources are to be provided to the unit to support the program, what will be the source(s) of these funds? [Table 2 – Section 1]

The Food Studies Minor will be an Interdisciplinary Studies PROBRAM and will require no additional operational funds or equipment.

b. What impact will the new program have on faculty assignments in the department? Will current faculty be adequate to provide instruction for the new program?

The Food Studies Minor will be jointly coordinated by Gina Hunter and Katie Sampeck (SOA) and Noha Shawki

(POL) as part of their regular academic appointments. All three already teach courses that will be listed in the Minor. The proposed interdisciplinary minor draws on a large number of possible elective courses so we expect the impact of the new minor on any one program to be minor

Will additional faculty need to be hired, either for the proposed program or for courses faculty of the new program would otherwise have taught? If yes, please indicate whether new faculty members will be full-time or part-time faculty, tenure track or non-tenure track faculty.

[Table 2 - Section 2]

No additional faculty will need to be hired to support the minor. Food studies courses are being proposed in Anthropology because they align with faculty research interests and student interests (as well as developments in the field of anthropology). These new courses would be proposed independently of the Minor. A new faculty member hired in 2018 in Geography is a food studies specialists so additional electives may be added in future years.

c. Will current <u>staff</u> be adequate to implement and maintain the new program? If "yes", please explain. Will additional staff be hired? Will current advising staff be adequate to provide student support and advisement, including job placement and or admission to advanced studies? If additional hires will be made, please elaborate. [Table 2 – Section 2]

Ryan Gray has agreed to serve as an academic advisor for the Minor in addition to his regularly assigned duties in SOA. Minor coordinators will serve as supervisors for 398 internships and research projects. No additional staff positions are needed.

d. Are the unit's current <u>facilities</u> adequate to support the program when fully implemented? Will there need to be facility renovation or new construction to house the program? (For a new degree program describe in detail the facilities and equipment available to maintain high quality in this program including buildings, classrooms, office space, laboratories, equipment and other instructional technologies for the program). [Table 2 – Section 3]

The Minor requires no new facilities or equipment other than a web-page.

e. Are <u>library resources</u> adequate to support the program when fully implemented? Please elaborate.

Yes. Milner Library has a large, current bibliography of food studies texts as well as a ample selection of the foundational literature. In addition, Milner subscribes to many of the leading academic journals in the field.

f. Are there any additional costs not addressed in items a. – d.? If "yes" please explain. [Table 2 – Section 4]

None.

g. Are any sources of funding temporary (e.g., grant funding)? If so, how will the program be sustained once these funds are exhausted?

NA

h. If this is a graduate program, discuss the intended use of graduate assistantships and where the funding for assistantships would come from?

Table 2: RESOURCES REQUIREMENTS

TABLE 2

ESTIMATED COSTS OF THE PROPOSED P	ROGRAM- Only no to the program	ew resources not	currently available
Category	Unit of Measurement	Year One	5 th Year (or when fully implemented)
Section	1: Operating Expe	enses	
Including but not limited to: Contractual, Commodities, Equipment, etc.	\$	\$0	\$0
Sec	tion 2: Personnel		
Faculty	FTE	#	#
Faculty	\$	\$0	\$0
Other Personnel Costs – All Staff excluding Faculty	\$	\$0	\$0
Se	ction 3: Facilities		
Including but not limited to rental, maintenance, etc.	\$	\$0	\$0
Section 4	: Other Costs (iter	nized)	
•	\$	\$0	\$0
•	\$	\$0	\$0
•	\$	\$	
•	\$	\$	\$
•	\$	\$	\$
Total	\$	\$0	\$0

Proposed Food Studies Minor

Description:

Food Studies is an interdisciplinary field exploring the agricultural, environmental, health, social, economic, and cultural perspectives on food. A holistic and interdisciplinary perspective is important for addressing a number of complex issues surrounding food and the global food system. Food studies emerged from a context of public concern over the socially, economically, and environmentally unsustainable global food system. Food studies scholars adopt interdisciplinary approaches to study all aspects of the food system at all levels of analysis.

Rationale:

Food production and consumption intersect with key global issues, including human rights, hunger and malnutrition, water security, energy, public health, environmental sustainability, and climate change. Food can therefore be a lens through which to study and understand critical global problems, their interlinkages, their impacts on our lives and our communities. It can also help students understand a variety of social justice issues that we have to grapple with in the US domestic context.

Food Studies programs have been expanding in the US since the 1990s, and this is an opportune moment to launch one at Illinois State University. As detailed below, there is a growing food movement in Central Illinois, offering students opportunities for service learning and community engagement projects, which would support the university's commitment to civic engagement (Strategic Direction IV in *Educate-Connect-Elevate*, the university strategic plan). This growing local food movement also offers opportunities for co-curricular programs that complement a Food Studies curriculum, which can support the integration of curricular and co-curricular activities, which Educate-Connect-Elevate also calls for (Strategic Direction II). Moreover, a Food Studies program would also contribute to the emphasis in Educate-Connect-Elevate on promoting the development of interdisciplinary programs (Strategic Direction II).

Food Studies programs often develop foci and strengths based on the local characteristics and concerns of the surrounding communities (See https://www.theatlantic.com/education/archive/2015/06/the-rise-of-food-studies-programs/394538/), but may also address the national and global food issues.

The proposed FOOD STUDIES MINOR at Illinois State draws upon existing and proposed courses from across campus. It is student-centered and flexible, using three Gen Ed courses as gateways to the Minor, and then allowing a student to compose a plan of study consisting of four courses (12 hours) of electives. To ensure the interdisciplinary nature of the minor, student must choose electives from at least three different departments. Student would then complete a capstone course offered via one of two new courses: 398a01 Internship/Coop in Food Studies Or 398a02 Professional Practice: Research Experience in Food Studies.

List of Food Studies Programs:

http://www.food-culture.org/food-studies-programs/

Model Programs

DePaul University, Minor in Food Studies

University of Oregon. Undergraduate Minor in Food Studies https://foodstudies.uoregon.edu/undergraduate-minor-in-food-studies/

Structure of the Proposed Minor

-- 18 hours required.

3000

- --Required Introductory Course (3 hours): AGR 201,203, ANT 105.
- --Plan of study approved by the advisor/director consisting of 12 hours of elective courses from at least three departments.

Note: No more than 9 hours may be selected from the student's major department.

Required Courses

Complete (3 hrs)

AGR 201 Resources Food and Society: A Global Perspective (SS MC I&S) – 5 sec

or

AGR 203 Agriculture and the Environment (SCMT OC-SMT) - 4 sec

or

ANT 105 People and Food (SCMT OC-SMT) – 2 sections/yr

Complete (3 Hour) Capstone Course

398A01 Professional Practice: Internship/Coop in Food Studies

or

398A02 Professional Practice: Research Experience in Food Studies

Elective Courses

Choose four courses (12 hours) elective from three different departments

AGR 120 Introductory Horticulture

AGR 157 Soil Science

AGR 201 Resources Food and Society: A Global Perspective (SS MC I&S) - 5 sec

AGR 203 Agriculture and the Environment (SCMT OC-SMT) – 4 sec

AGR 234 Soil and Water Conservation

AGR 257 Fruit and Vegetable Production

AGR 319 Policies and Programs

ANT 105 People and Food (SCMT OC-SMT)

ANT 240 Foodways

ANT 343 Food Justice and Sustainability

ECO 255 Introduction to Environmental and Natural Resource Economics

FCS 102 Fundamentals of Human Nutrition

FCS 113 Principles of Food Preparation

FCS 208 Dynamics of US Contemporary Health Issues

FCS 213 Food Planning, Marketing and Cost Control

FCS 217 Nutrition through the Life Cycle

GEO 205 Environmental Resources and Sustainability

GEO 335 Political Ecology

HSC 156 Environmental Health in the 21st Century

HSC 208/FCS208 Dynamics of US Contemporary Health Issues

MKT 230 Introduction to Marketing Management

MKT 236 Business Ethnics, Social Responsibility, and Sustainability

PHI 236 Values and the Environment

SOC 302 Animals and Society

SOC 330 Environmental Sociology

Other courses approved by Director.

Approved by Academic Senate March 6, 2013

Routing and action summary – in sequential order:	
1. 1. 1.	and 25, 2018
Department/School Curriculum Committee Chair	Date Approved
2. Jan M Selo	6-25-2018
Department hairperson/School Director	Date Approved
3. Call Mari	6/27/18
College Dean	Date Approved
4. Vin Murphy	7.31.18
Provost	Date Approved
5.	8-20-18
College Current Committee Chairperson 105 Chairperson Dicestor	Date Approved
6.	9/18/18
Teacher Education Council Chair	Date Approved
Council on General Edycation Chairperson 7	10/25/18
University Curriculum Committee Chairperson	Date Approved

Once approved, include this form with the curricular proposal for the new program.