

Applied Local Food System Minor

THE APPLIED LOCAL FOOD SYSTEM (ALFS) MINOR AND CONCENTRATION IS A TRULY CROSS-DISCIPLINARY PROGRAM WHERE STUDENTS, INSTRUCTORS, COMMUNITY INTERNSHIP HOST SITES, AND COMMUNITY MEMBERS LEARN THROUGH COLLABORATION. AS A COHORT, ALFS STUDENTS APPLY THEIR KNOWLEDGE TO DESIGN INNOVATIVE SOLUTIONS TO LOCAL FOOD SYSTEM CHALLENGES BY IMPROVING EQUITY, ENVIRONMENTAL FUNCTION AND ECOSYSTEM SERVICES, AND ECONOMIC VIABILITY. THIS WILL CONTRIBUTE TO THE ENHANCEMENT AND CONSTRUCTION OF RESILIENCY AND EQUITY WITHIN THE LARGER GLOBAL FOOD SYSTEM.



Logistics:

- ALFS minor open to all majors with no prerequisites
- ALFS Concentration for STES students, with minimal major/concentration course overlap
- At least 4 ALFS classes or other pre-approved food-related classes + year-long internship experience
- Contact CUES Director Dr. Julia Angstmann, jangstman@butler.edu, for questions
- Start of minor in first-semester of third year

Impact to Students:

- Fulfills ICR and SJD requirements
- Opportunity to design and apply solutions to real-world local food system challenges
- Use systems and design thinking in a real-world context, using the food system as framework for conceptualizing solutions to complex issues
- Develop and practice critical workforce skills
- Development of a vocational identity

Impact to Community:

- Co-Create next generation of changemakers passionate about local issues
- Community-university driven solutions to local food injustice with local organizations and farmers
- Sharing of research driven strategies to combat food apartheid with local officials

ALFS Requirements

At least 4 classes for 11-12 credits as outlined below plus year-long internship experience. Required - ENV405: Food Systems and Metabolic Rift and year-long Applied Local Food Systems Solutions Experience (8 credits, *minimum Junior standing recommended*). Additional 3 classes can be chosen based on student interest and program director approval.

| Course Number | Course Title | Instructor | Designation (if applicable) | Credit Hours | Semester offered |
|---|--------------------------------------|-----------------------------------|-----------------------------|---|---|
| ENV405 (required) | Food Systems and Metabolic Rift | Julia Angstmann | ICR | 3 | Every fall |
| *ENV400 | Sustainability Practicum: Food Waste | Jamie Valentine | ICR | 3 | Every spring |
| *ENV340 | (In)Justice in Food Systems | Jamie Valentine | SJD | 3 | Every fall |
| *ENV345 | Agroecology | Julia Angstmann | n/a | 2, 8-wk course | Every spring. 8 weeks course from beginning of semester. Ideally to coincide with internship. |
| <i>Applied Local Food Systems Solutions</i> | | | | | |
| ENV411 (required) | Environmental Studies Internship | Julia Angstmann & Jamie Valentine | n/a | 6 total, 3 per semester | Every fall & spring |
| ST400 (required) | Internship Workshop | Julia Angstmann & Jamie Valentine | n/a | 2 total, 1 per semester during internship | Every fall & spring |
| Total | | | | 19-20 | |

Other food-related courses as approved by program director

| Course Number | Course Title | Instructor | Designation (if applicable) | Credit Hours | Semester offered |
|---|---|------------------|-----------------------------|--------------|------------------|
| *PO387 | Agriculture and Food Justice as a Social Movement | Terri Jett | n/a | 3 | every fall |
| *SW280-ST | Science and Society: Hunger & Obesity | Jesse Van Gerven | n/a | 3 | every fall |
| *RX499/BSHS499 Only COPHS students, except by permission of instructor | Sustainable Healthy Nutrition | Jane Gervasio | n/a | 3 | every spring |
| *ORG358 | Communication and Social Responsibility | Lindsay Ems | ICR | 3 | every spring |