The Food and Health Systems Economics major brings together economics expertise from both the food and the health system to prepare students for fulfilling careers in areas as diverse as public health to nutrition economics.

Students in this major learn about animal and crop production, food processing, nutrition, as well as health as an integrated system. Students will graduate prepared to address the complex and interrelated issues that link food and health, from obesity issues to unexpected pandemics.

According to the Department of Education, the median salary for our students, four years post graduation, is nearly $76,000.

Key skillsets
- Economic analysis
- Impact assessment of factors and policies from the farm to the consumer to the medical field

Potential careers
- Ag and food business analyst
- Food, health, or development economist
- Public health official
- Policy analyst
- Government representative
EXAMPLES OF COMMON CORE AND MAJOR REQUIREMENT CLASSES

- **Agricultural Production and Consumption Economics**
  Students will learn the applications to decision-making and the allocation of resources for an agricultural firm in addition to consumer behavior and demand for agricultural products.

- **Analytical Methods in Applied Economics**
  Quantitative methods used in applied empirical economic analysis including simple and multiple regression, estimation and application of elasticity, decision analysis, economic simulations, linear programming, and risk analysis. Analysis using spreadsheets stressed.

- **Food and Health Economics**
  Overview of nutrition, nutrition recommendations, and implications for economics based decisions. Individual and household food consumption and health production models. Farm to consumer market linkage models with nutrition and health implications. Effectiveness of food and nutrition interventions and policies.

- **World Crops: Food and Culture**
  How to feed the world in 2050, world crops, primary regions of production, factors that determine where they are grown, economic importance, and use in the human diet. Linkage between food and culture, recipe preparation, and their role in defining who we are, where we come from, and what we have experienced along the way.

CHECKLIST
Pathways general education: 45 hours
Degree core requirements: 19 hours
Major requirements: 36 hours
Area of specialization: 17 hours
Capstone course: 3 hours

A HIGHLIGHT OF COMPANIES WHO HIRE OUR GRADUATES
Syngenta, U.S. Peace Corps, World Bank, World Health Organization, Bayer Crop Science, AgWorld, and many more.

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