

SUSTAINABLE AGRICULTURE AND FOOD SYSTEMS - NUTRITION & FOOD OPTION

EFFECTIVE FALL 2023

Student:

ID No.:

Advisor:

I. GENERAL EDUCATION (min 40 cr)

	Course No.	Grade	Cr.
Knowledge			
A1. STEM			
A2. Social and Behavioral Sciences			
A3. Humanities			
A4. Arts and Design			
Competencies			
B1. Write effectively			
B2. Communicate effectively			
B3. Math, stats, computation			
B4. Information literacy			
Responsibilities			
C1. Civic knowledge & responsibility C2.			
Global responsibilities			
C3. Diversity and inclusion			
Integrate & Apply			
D1. Ability to Synthesize			
(e.g. SAF400G, PLS324, AVS/NUT/SAFS404)			
Grand Challenge			
G. Grand Challenge Course			
Additional General Education			
Additional General Education			
Additional General Education			
Additional General Education			

II. PRE-PROFESSIONAL & BASIC SCIENCES

(34 cr required)

	Course No.	Grade	Cr.
A. Biology (8 cr)			
Principles of Biology I* (3,1; F,S) (A1)	BIO101/103		
Principles of Biology II (3,1; F,S) (A1)	BIO102/104		
B. Chemistry (8cr)			
CHM 101/102 or 103/105 (3,1; F,S)			
Organic Chemistry (3, 1)	CHM124/126		
C. Food and Society (3 cr)			
APG/GWS/SOC308 Sust Ag & Food Cult or SAF			
383 Food Justice			
D. Intro to SAFS (15 cr)			
Sustainable Ag, Food Syst & Soc (3) (A2)	AFS/AVS/PLS132G		
Economics (3, EEC 105 or 210, INE 149)			
Sustainability (3, Ex: COM/SUS 108G, 315, 460)			
The Problem of Hunger in the US (3) (A2,C1)	HSS/PSY130G		
General Nutrition (3) (A1,B3)	NUT 207		

Approved for Graduation:

Advisor: _____ Date: _____

III. PROFESSIONAL CONCENTRATION (min 21 cr total)

Course Description:	Course No.	Grade	Cr.
Nutrition & Food Concentration			
Public Health Nutrition (A2,C3)	NUT 212G (3)		
Food Safety & Microbiology	NUT/CMB 245 (3)		
Scientific Principles of Food I	NUT 336 (4)		
Scientific Principles of Food II	NUT 337 (4)		
Food Service Management I	NUT 375 (3)		
Food Service Management II	NUT 376 (4)		

IV. INTERDISCIPLINARY COMPONENT (min 12 cr.)

Grade Cr.

Choose 1-3 courses from Food & Society Option ^

Choose 1-3 courses from Sustainable Production Option^

V. CAPSTONE (12 cr total, 3 cr internship)

Grade Cr.

VI. SUPPORTING ELECTIVES^^ (min 18 cr)

Grade Cr.

VII. Other electives to meet 120 cr minimum

Grade Cr.

Planning for Academic Success	URI101 (1)		

* **Additional Concentration:** Choose agriculture & food related courses from AFS, AVS, ENT, NRS, PLS, SAF; ^See list of interdisciplinary options **Any internship/special project course code in: AFS, APG, AVS, NUT, PLS, SOC, and SAF.

^^**Supporting Electives:** Any course from AFS, APG, AVS, EEC, ENT, MAF, NRS, PLS, SOC, SAF.

Course Credits Required: 120

Course Credits Completed: _____

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Effective Fall 2023

Interdisciplinary Component from the Food and Society Option	
APG/MAF 413 Peoples of the Sea APG 203 Cultural Anthropology APG/SOC 329 Contemporary Mexican Society APG/SOC 415 Migration in the Americas COM/SUS 108G Spaceship Earth: Communication and Sustainability COM 315 Environmental Dimensions of Communication COM 460 Environmental Communication: Local & Global EEC 205 Environmental Economics and Policy EEC 310 Economics of Natural Resource Management and Policy EEC 350 Sustainable Energy Economics and Policy EEC 355 The Economics of Climate Change EEC 440 Benefit-Cost Analysis INE 304G Social Entrepreneurship & Innovation GWS 490 Advanced Topics in Women's Studies MAF 100 Human Use and Mgt of the Marine Environment MAF 330 World Fishing	
Interdisciplinary Component from the Nutrition and Food Option	
NUT 212 Public Health Nutrition NUT 336 Scientific Principles of Food I (pre-req CHM124) NUT 375 Food Service Management I NUT 394 Nutrition through the Lifecycle I NUT/CMB 245 Food Safety NUT 337 Scientific Principles of Food II NUT 376 Food Service Management II NUT 395 Nutrition through the Lifecycle II	
Interdisciplinary Component from the Sustainable Production Option	
AFS 105G Food from the Sea AFS 201 Shellfish Aquaculture AFS 202 Finfish Aquaculture AFS 321 World Fishing Methods AVS 101 Introduction to Animal Science AVS/PLS 275 Pasture & Grazing Management in Sustainable Agriculture NRS 212 Introduction to Soil Science PLS 150 Plants, People, and the Planet PLS 255 Horticulture Plant Science	
Optional Capstone Courses	
AVS/NUT/SAF 404 Food Systems, Sustainability & Health MAF 350 Introduction to Global Issues in Sustainable Development PLS 320 Sustainable Landscape Design SAF 400G Reimagining Food Systems Through Agroecology WRT 404 Writing with Community Partners	

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Freshman Year <i>Fall</i> Semester			
Course Code	Description	Cr	
URI 101	Planning for Academic Success	1	
BIO 101,103	Principles of Biology I	4	
AFS/AVS/PLS132G	Sustainable Ag, Food Systems, & Society	3-4	
EEC 105	Introduction to Resource Economics	3	
NUT 207	General Nutrition	3	
		14-15	

Freshman Year <i>Spring</i> Semester			
Course Code	Description	Cr	
AFS 105G, AVS101 or PLS150	*General Education - agriculture related	3	
BIO 102,104	Principles of Biology II	4	
MTH103, MTH 111 or MTH 131	Applied Precalculus, Precalculus, or Applied Calculus	3	
	*General Education	3-4	
	*General Education	3-4	
		16-18	

Year 1 Milestones: Earn 30 credits and a gpa of 2.0 or higher. Meet with your Advisor for SAFS option discussion.

Sophomore Year <i>Fall</i> Semester			
Course Code	Description	Cr	
CHM 101,102 or CHM 103, 105	Chemistry 101 or Introductory Chemistry	4	
SOC/APG/GWS 308	Sustainable Agriculture and Food Cultures	3-4	
	Nutrition & Food Concentration	3-4	
	Supporting or Free Elective	3-4	
	Supporting or Free Elective	3-4	
		16-20	

Sophomore Year <i>Spring</i> Semester			
Course Code	Description	Cr	
	Nutrition & Food Concentration	3-4	
	Interdisciplinary Component	3-4	
	Interdisciplinary Component	3-4	
	Supporting or Free Elective	3-4	
	Supporting or Free Elective	3-4	
		15-20	

Year 2 Milestones: Earn 60 credits and a gpa of 2.0 or higher. Meet with your Advisor to discuss major, internships and research opportunities.

Junior Year <i>Fall</i> Semester			
Course Code	Description	Cr	
	Nutrition & Food Concentration	3-4	
	Interdisciplinary Component	3-4	
NRS 300	Introduction to Global Issues in Sustainable Development	3	
	Internship or Experiential Learning	3-4	
	*General Education	3-4	
		15-19	

Junior Year <i>Spring</i> Semester			
Course Code	Description	Cr	
	Nutrition & Food Concentration	3-4	
	Interdisciplinary Component	3-4	
HSS/PSY 130G	The Problem of Hunger in the US	3	
	Supporting/Free Elective/Special Projects or internship	3-4	
	*General Education	3-4	
		15-19	

Year 3 Milestones : Earn 90 credits and a gpa of 2.0 or higher. Meet with your Advisor to prepare intent to graduate application for fall submission.

Senior Year <i>Fall</i> Semester			
Course Code	Description	Cr	
AVS/NUT/SAF 404	Food Systems, Sustainability and Health	3	
	Nutrition & Food Concentration	3-4	
	Supporting/Free Elective/Special Projects or internship	3-4	
	Supporting or Free Elective	3-4	
	Nutrition & Food Concentration	3	
		15-18	

Senior Year <i>Spring</i> Semester			
Course Code	Description	Cr	
PLS 320	Landscape Design or other capstone	3	
SAF 400G	Reimagining Food Syst through Agroecology	3	
	Supporting/Free Elective/Special Projects or internship	3-4	
	Supporting or Free Elective	3-4	
	Supporting or Free Elective	3-4	
		15-18	

Year 4 Milestones: Earn 120 credits and a GPA of 2.0 or higher in CUM and CON. Complete all remaining required courses.

Total Credits to Graduate = 120