

SUSTAINABLE AGRICULTURE AND FOOD SYSTEMS - NUTRITION & FOOD OPTION

EFFECTIVE FALL 2024

Student: _____

ID No.: _____

Advisor: _____

I. GENERAL EDUCATION (min 40 cr)			
	<u>Course No.</u>	<u>Grade</u>	<u>Cr.</u>
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			

III. PROFESSIONAL CONCENTRATION (min 21 cr total)			
<u>Course Description:</u>	<u>Course No.</u>	<u>Grade</u>	<u>Cr.</u>
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.)			
	<u>Grade</u>	<u>Cr.</u>	
Choose 1-3 courses from Food & Society Option ^			
Choose 1-3 courses from Sustainable Production Option^			

V. CAPSTONE (12 cr total, 3 cr internship)			
	<u>Grade</u>	<u>Cr.</u>	

II. PRE-PROFESSIONAL & BASIC SCIENCES			
<i>(34 cr required)</i>			
A. Biology (8 cr)			
Principles of Biology I* (3,1; F,S) (A1)	BIO 101/103		3,1
Principles of Biology II (3,1; F,S) (A1)	BIO 102/104		3,1
B. Chemistry (8cr)			
CHM 101/102 or 103/105 (3,1; F,S)			3,1
Intro to Organic Chemistry (3, 1)	CHM 124/126		3,1
C. Food and Society (3 cr)			
APG/GWS/SOC308 Sust Ag & Food Cult or SAF 383 Food Justice			3
D. Intro to SAFS (15 cr)			
Sustainable Ag, Food Syst & Soc (3) (A2)	AFS/AVS/PLS 132G		3
Economics (3, ECN 201, EEC 105, INE 149)			3
Sustainability (3, Ex: COM/SUS 108G, 315, 460)			3
The Problem of Hunger in the US (3) (A2,C1)	HSS/PSY 130G		3
General Nutrition (3) (A1,B3)	NUT 207		3

VI. SUPPORTING ELECTIVES^^ (min 18 cr)			
	<u>Grade</u>	<u>Cr.</u>	

VII. Other electives to meet 120 cr minimum			
	<u>Grade</u>	<u>Cr.</u>	
Planning for Academic Success	URI 101 (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.

Approved for Graduation:

Advisor: _____ Date: _____

Course Credits Required: 120

Course Credits Completed: _____

B.S. Sustainable Agriculture & Food Systems - Nutrition & Food Option
Effective Fall 2024

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

B.S. Sustainable Agriculture & Food Systems - Nutrition & Food Option - Effective Fall 2024

Freshman Year *Fall Semester*

Course Code	Description	Cr	
URI 101	Planning for Academic Success	1	
BIO 101,103	Principles of Biology I	4	
AFS/AVS/PLS 132G	Sustainable Ag, Food Systems, & Society	3	
ECN / EEC / INE	Economics (ECN 201, EEC 105, INE 149)	3	
NUT 207	General Nutrition	3	
		14	

Freshman Year *Spring Semester*

Course Code	Description	Cr	
BIO 102,104	Principles of Biology II	3	
	Supporting Elective	3-4	
	Supporting Elective	3-4	
	*General Education	3	
	*General Education	3	
		15-17	

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

Sophomore Year *Fall Semester*

Course Code	Description	Cr	
CHM	Chemistry (CHM 101/102 or CHM 103/105)	4	
	Food & Society (APG/GWS/SOC 308 or SAF 383)	3	
	Nutrition & Food Concentration	3-4	
	Interdisciplinary Component	3-4	
	*General Education	3	
		16-18	

Sophomore Year *Spring Semester*

Course Code	Description	Cr	
CHM 124, 126	Introduction to Organic Chemistry	4	
	Nutrition & Food Concentration	3-4	
	Interdisciplinary Component	3	
	Supporting Elective	3-4	
	*General Education	3	
		16-18	

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 *Fall Semester*

Course Code	Description	Cr	
COM / SUS	Sustainability (COM/SUS 108G, COM 315, COM 460)	3	
	Nutrition & Food Concentration	3-4	
	Interdisciplinary Component	3	
	Capstone Course or Internship	3	
	General Education or Free Elective	3	
		15-16	

Junior Year *Spring Semester*

Course Code	Description	Cr	
	Nutrition & Food Concentration	3-4	
	Interdisciplinary Component	3	
HSS/PSY 130G	The Problem of Hunger in the US	3	
	Capstone Course or Internship	3	
	General Education or Free Elective	3-4	
		15-17	

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 *Fall Semester*

Course Code	Description	Cr	
	Nutrition & Food Concentration	3	
	Capstone Course or Internship	3	
	Supporting Elective	3-4	
	General Education or Free Elective	3	
	General Education or Free Elective	3	
		15-16	

Senior Year *Spring Semester*

Course Code	Description	Cr	
	Nutrition & Food Concentration	3-4	
	Capstone Course or Internship	3	
	Supporting Elective	3-4	
	Supporting or Free Elective	3-4	
		12-15	

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

B.S. Sustainable Agriculture & Food Systems
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Advising Notes