

SUSTAINABLE AGRICULTURE AND FOOD SYSTEMS - NUTRITION & FOOD OPTION

EFFECTIVE FALL 2025

Student:

ID No.:

Advisor:

I. GENERAL EDUCATION (min 40 cr)

	Course No.	Grade	Cr.
Knowledge			
A1. STEM			
A2. Social & Behavioral Sciences			
A3. Humanities			
A4. Arts & Design			
Competencies			
B1. Written Communications (e.g. SAF305)			
B2. Communicate Effectively			
B3. Math., Stats., Comp. Literacy			
B4. Information Literacy			
Responsibilities			
C1. Civic Knowledge Responsibility			
C2. Global Responsibility (e.g. SAF305)			
C3. Diversity & Inclusion			
Integrate & Apply			
D1. Integrate & Apply (e.g. SAF400G, PLS324, AVS/NUT/SAFS404)			
Grand Challenge			
G. Grand Challenge			
Additional General Education			
Additional General Education			
Additional General Education			
Additional General Education			

II. PRE-PROFESSIONAL & BASIC SCIENCES (34 cr required)

Course Description:	Course No.	Grade	Cr.
A. Biology (8 cr)			
Principles of Biology I* (3; F,S) (A1)	BIO 101		3
Principles of Biology I Lab* (1; F,S)	BIO 103		1
Principles of Biology II (3; F,S) (A1)	BIO 102		3
Principles of Biology II (1; F,S)	BIO 104		1
B. Chemistry (8cr)			
CHM 101 or 103 (3; F,S)			3
CHM 102 or 105 (1; F,S)			1
Intro to Organic Chemistry (3; F,S)	CHM 124		3
Intro to Organic Chemistry Lab (1; F,S)	CHM 126		1
C. Food and Society (3 cr)			
APG/GWS/SOC 308 Sust Ag & Food Cult or SAF 383 Food Justice			3
D. Intro to SAFS (15 cr)			
Sustainable Agriculture, Food Systems & Society (3) (A2)	AFS/AVS/PLS 132G		3
Economics (3, ECN 201, EEC 105, INE 149)			3
Sustainability Course (3, Ex: SAF 305, 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

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)		
Additional courses (to substitute for any of above)*			

IV. INTERDISCIPLINARY COMPONENT (min 12 cr.)

Course Description:	Course No.	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)

Course Description:	Course No.	Grade	Cr.

VI. SUPPORTING ELECTIVES^^ (min 18 cr)

Course Description:	Course No.	Grade	Cr.

VII. Other electives to meet 120 cr minimum

Course Description:	Course No.	Grade	Cr.
Planning for Academic Success	URI 101 (1)		

* **Additional Concentration:** Choose agriculture & food-related courses from AFS, AVS, ENT, NRS, PLS, SAF

**See the list of interdisciplinary options on page 2

^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: _____

B.S. Sustainable Agriculture & Food Systems - Nutrition & Food Option
Effective Fall 2025

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 *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

Please Note: This document is for **planning purposes only** and does not equate or replace your major specific curriculum sheet. **This is NOT your Curriculum Sheet.** This tool can be used to map out your individual 4-year plan while at URI. **This form is not to be turned in as part of your Graduation Application.**

Name: _____
Major: _____

Student ID: _____
Subplan: _____

Course Code	Description	Sem.	Cr

Course Code	Description	Sem	Cr

Course Code	Description	Sem.	Cr

Course Code	Description	Sem	Cr

Course Code	Description	Sem	Cr

Course Code	Description	Sem	Cr

Course Code	Description	Sem.	Cr

Course Code	Description	Sem	Cr

Total Credits Earned:			
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Course Code	Description	Sem.	Cr

Course Code	Description	Sem.	Cr

Course Code	Description	Sem.	Cr

Course Code	Description	Sem.	Cr

Course Code	Description	Sem.	Cr

Course Code	Description	Sem.	Cr

Course Code	Description	Sem.	Cr

Course Code	Description	Sem.	Cr

Total Credits Remaining for Graduation:			
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