

# Sustainable Food Systems - B.S.

## Curriculum

The bachelor's degree in Sustainable Food Systems is designed for ecologically-minded students who want to join the wave of change to transform industrial food systems into more resilient, self-renewing, dynamic networks for local to global communities, economies and environments. The program explores the local food web through farm and dock visits and cooking in the professional kitchen while investigating food literacy, culture, public health and food policy. Emphasis is placed on examining the local food web, social structures, and supply chains in relation to the economic realities of food production. A host of free elective credits give students the ability to focus on and further explore areas of environmental sustainability, policy and advocacy, culinary sustainability, public health, supply chain management or writing for development. This experientially-based program takes place at the intersection of social food justice, environmental protection, economic sovereignty and policy, and provides an interdisciplinary framework for students to explore their local food web from diverse perspectives.

Upon the completion of the program, graduates are expected to:

- Analyze the effects of change and policy on food systems.
- Apply agricultural food production, sustainable food practices and cuisine concepts to food system issues.
- Advocate for sustainable food systems to various audiences.
- Propose solutions to issues related to the sustainability of food systems.

## Sustainable Food Systems

A four-year program leading to the bachelor of science degree

### Foundation Courses

Choose Culinary or Baking & Pastry Foundation 12  
Culinary

CUL1100	Introduction to Culinary Skills and Techniques (Foundation Courses)	
CUL1210	Breakfast & Lunch Cafe	
CUL1320	Elements of a la Minute Cooking	
CUL1410	Contemporary Cooking & Leadership Functions	

### Baking and Pastry (21 credits)\*

BPA1701	Foundations of Baking and Pastry	
BPA1710	Principles of Cake Production and Design	
BPA1720	Plated Desserts	
BPA1730	Artisan Bread & Viennoiserie I	
BPA1740	Artisan Bread & Viennoiserie II	
BPA1750	Chocolate, Confections & Mignardise	
BPA2720	Artisan Cafe	

### Major Courses

SFS1001	Introduction to Food Systems	3
SFS2110	Culinary Science, Nutrition & Sensory Analysis	3
SFS2210	Cooking from the Farmstand	3
SFS2410	Growing for the Menu	3
SFS2411	Cooking for Regenerative Foodways	3
SFS3001	Sustainability in the Culinary Kitchen	3
SFS4110	Health & the Harvest	3
SFS4280	Capstone Seminar in Sustainable Food Systems	3

### Applied/Experiential Learning

Choose 12 credits from the following:		12
CFIT4799	College of Food Innovation & Technology Advanced Internship **	
DEE3999	Directed Experiential Education <sup>D</sup>	
	Study Abroad <sup>Sa</sup>	

### Related Professional Studies

CAR0010	Career Management	1
FSM1165	The Food Safety Manager ***	1
FSM2045	Introduction to Menu Planning and Cost Controls	3
FYS1020	First-Year Seminar	1
HSC1230	Introduction to Public Health	3

### A&S Core Experience

Communications Foundation Courses		9
ENG1020	Rhetoric & Composition I	
ENG1021	Rhetoric & Composition II	
ENG1030	Communication Skills	
Integrative Learning		6
Two ILS courses, one at the 2000 level, one at the 4000 level		

Arts & Humanities		6
PHIL3240	Ethics: A Global Perspective	
One course from ART, HIST, HUM, LIT, or REL		
Mathematics		6
MATH1002	A Survey of College Mathematics (or higher, based on student's placement)	
MATH2001	Statistics I	
Science		3
SCI1050	Nutrition	
Social Sciences		6
SOC3020	Culture and Food	
One course from ANTH, ECON, GEND, LEAD, PSCI, PSYC or RES		
A&S Electives		6
PSC11001	Introduction to Political Science	
SCI1010	Environmental Science	
<b>Free Electives #*</b>		
24 credits selected from 1000-4999 numbered offerings within the university ****		24
<b>Total Credits</b>		<b>123.0</b>

- \* Students choosing Baking and Pastry Arts Foundation courses will use 9 credits of free electives towards the baking lab requirements and have 15 credits of free electives required.
- \*\* Students in the Sustainable Food Systems program must complete an Applied Experiential Education experience relevant to their area of study in sustainable food systems, including: food production, supply chain management, public health, policy and advocacy, or other related field.
- \*\*\* Students must pass a national exam that is recognized by the Conference for Food Protection as a graduation requirement.
- \*\*\*\* Students may choose to enhance their major by selecting from minors such as Culinary Sustainability, Environmental Sustainability, or Public Health; or work with an adviser to design their own experience. Students are responsible for meeting prerequisites.

<sup>D</sup> Directed Experiential Education (DEE) opportunities are based on project availability with community partners and student eligibility. For more information, visit Experiential Education & Career Services (EE&CS).

<sup>Sa</sup> To be eligible to count toward Applied/ Experiential Learning, a Study Abroad offering must meet certain requirements. Contact JWU Global to discuss eligible Study Abroad options for this degree program.

# In addition to classes, free elective credits may be applied to a number of options such as internship, study abroad, Directed Experiential Education courses and courses in a specialization or minor as relevant. For students who qualify for the J2 program, up to four graduate courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.

Note: Students must pass MATH0010 Pre-Algebra or have equivalent placement scores to enroll in required math courses.

Note: Students must pass ENG0001 Writing Workshop or have equivalent placement scores to enroll in ILS 2000-level courses.

In collaboration with academic colleges across all JWU campuses, JWU Global Study Abroad programs offer a variety of international, domestic, and digital options for major, minor, free electives, experiential learning, and transferable courses. There are many affordable options for students during a semester, winter session, spring and/or summer breaks. Faculty-led, exchange, affiliate, and direct-enroll programs range in duration from one week to a full semester or full year. Financial aid may be applied, and some partners offer external scholarships. Premiere programs do not qualify for JWU scholarships or grants; however federal aid is available. Visit the study abroad website for information, program descriptions and online applications. Where will you go? Wherever you decide, make the best of your educational journey!

## Admissions Requirements

### Undergraduate

Johnson & Wales University holistically reviews all elements of a student's application to identify those students most likely to succeed at the university.

For students applying as a first-year student, a completed application and high school transcript(s) are required, except in circumstances where a

student is homeschooled or where the traditional high school transcript is, for various reasons, not available. For students applying as a transfer student, a completed application, high school and/or college transcript(s) is required for admissions review.

Successful candidates for first year admission have taken a high school, college preparatory academic program including English, mathematics, science, social science and foreign language. Admissions decisions may also consider individual experiences and particular circumstances unique to each student. Other considerations are made based upon recommendations, writing ability and extracurricular activities.

Visiting campus, both in-person or virtually, and interacting with admissions staff are all valuable ways of assuring that JWU is the right university for you.

## Accelerated Program Options

### J2 Program

The JWU J2 program allows qualified students enrolled in a matriculating undergraduate program to take graduate level courses at JWU. Students interested in pursuing this option should meet with their academic advisor to discuss their interest, qualifications, and plans. The undergraduate student may take up to four graduate courses (maximum 12 credits) and are limited to 6 credits a semester and 3 credits per session (Fall Session I and Fall Session II).

The completion of graduate credits to fulfill undergraduate program requirements does not guarantee acceptance into the graduate program after completion of the baccalaureate degree. Matriculating undergraduate students who wish to formally enroll in a graduate program, must fulfill all requirements for entrance into the intended graduate program and complete a graduate program application.

**Note:** Not all graduate courses are included as part of this policy. Courses offered as part of the Masters of Arts in Teaching, Masters of Education, Masters of Science in Physician Assistant Studies and doctoral courses are excluded from this policy and are restricted to program majors only. Additional courses and/or programs as determined by individual colleges may also have restricted access.

### Eligibility Criteria:

To be eligible to enroll in graduate level courses (excludes: Masters of Arts in Teaching, Masters of Education, Masters of Science in Physician Assistant Studies, doctoral courses and other programs as outlined by the colleges).

Undergraduate students must meet the following criteria:

- Undergraduate cumulative GPA of 3.00 or higher
- Completed & registered undergraduate credits at least 90 credits
- Meet the individual course prerequisites

**Appeal to Eligibility Criteria:** College Dean or designee will receive a copy of the Petition Form, Student's GPS and email requesting appeal if the student requests to appeal the GPA or earned/registered credit criteria. College Dean / designee will review and determine approval.

These courses carry graduate credit and will replace undergraduate degree requirements when applicable, traditionally free-electives (maximum of 12 credits). The course will be applied to the undergraduate degree in the order in which they are taken (if required) and will also be applied towards both the students undergraduate and graduate GPA.

Students should maintain enrollment in at least 12 credits of undergraduate coursework to maintain full-time status; graduate course enrollment is not calculated into undergraduate full-time status. For students already attending full-time as undergraduates (12 credits or more) and paying the full-time tuition, the graduate credits will be included in full-time tuition fee. Students attending part-time (11 credits or less) will pay the cost per-credit undergraduate tuition for the graduate course.

Course registration will be based on space availability and students enrolled in graduate level courses will be required to maintain good academic standing at the undergraduate and graduate level.