

Sustainable Food Systems - B.S.

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

CFIT4799	College of Food Innovation & Technology Advanced Internship**	12
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Related Professional Studies

CAR0010	Career Management	1
FSM1165	The Food Safety Manager***	1
FSM2045	Introduction to Menu Planning and Cost Controls	3
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, RES or PSYC		
A&S Electives		6
PSCI1001	Introduction to Political Science	
SCI1010	Environmental Science	
Free Electives**		
24 credits selected from 1000-4999 numbered offerings within the university****		24
Total Credits		122.0

* 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 internship 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 courses within one or more of the areas of focus below; or work with an adviser to design their own experience. Students are responsible for meeting prerequisites.

Policy & Advocacy Focus **This focus is only offered at the Providence Campus**

PSCI2050	Political Communications	3
PSCI2100	Comparative Politics and Government	3
PSCI3300	Politics of Food, Human Security and Social Justice	3
PSCI3350	Political Parties, Social Movements and Interest Groups	3
PSCI4100	Issues in Political Theory: The Politics of Human Rights in Global Perspective	3
Total Credits		15.0

Writing for Development Focus **This focus is only offered at the Providence Campus**

ENG2010	Introduction to Technical Communication	3
ENG3010	Technical Editing	3
ENG3016	Advanced Business Communication	3
Total Credits		9.0

Supply Chain Management Focus

FIT1040	Spreadsheet Design for Business Solutions	3
MGMT2030	Operations and Supply Chain Management I	3
MGMT3035	Operations and Supply Chain Management II	3
MGMT3040	Process and Quality Management	3
MGMT3045	Logistics	3
or		
MGMT4050	Contemporary Issues in Operations and Supply Chain Management Strategy	3
Total Credits		18.0

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 Accelerated Master's program students, up to three graduate-level courses may apply. Students are strongly encouraged to contact a faculty advisor before scheduling free elective credits.