

SUSTAINABLE COMMUNITY FOOD SYSTEMS MINOR

The Sustainable Community Food Systems (SCFS) minor provides an in-depth exploration of food systems through performing an intensive summer work experience and fall internship (six credits) and reflecting on the practice of working in a sustainable community food system. Farm experience through working at an approved farm or community garden is an essential component of this program, along with personal reflection and relevant academic coursework.

Requirements

The minor consists of 18 credits as follows:

- Two elective courses in social dimensions of food resources that complement the student's plan of study, as approved by the students' SCFS adviser.

Course	Title	Credits
ARE 2260	Food Policy	3
ARE 4438E	Valuing the Environment	3
HDFS 3425	Food and the American Family	3
NRE 3265	Sustainable Urban Ecosystems	3
NUSC 3230	Community Nutrition	3
SOCI 2705E	Sociology of Food	3

- A capstone class: EVST 3200 Sustainable Community Food Systems Seminar or EVST 4000W Environmental Studies Capstone Research Project or GEOG 4000W Capstone Seminar in Geography. Most students will complete EVST 3200 Sustainable Community Food Systems Seminar to satisfy this requirement.
- Six credits of an internship class in a department appropriate to the SCFS minor.
- One elective class from the College of Agriculture, Health and Natural Resources, related to sustainable food production that complements the student's plan of study, as approved by the students' SCFS adviser. Options include SPSS 2100E Environmental Sustainability of Food Production in Developed Countries, SPSS 2500E Principles and Concepts of Agroecology, and SPSS 3610 Organic and Sustainable Vegetable Production.

This minor is offered by the Environmental Studies program and is offered jointly by the College of Liberal Arts and Sciences and the College of Agriculture, Health and Natural Resources.