

# 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.

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.

## Requirements

The minor consists of 18 credits as follows:

Course	Title	Credits
<b>Social Food Resources</b>		
Select two of the following:		6
ARE 2260	Food Policy	
ARE 4438E	Valuing the Environment	
HDFS 3425	Food and the American Family	
NRE 3265	Sustainable Urban Ecosystems	
NUSC 3230	Community Nutrition	
SOCI 2705E	Sociology of Food	
<b>Capstone Course</b>		
Select one of the following: <sup>1</sup>		3
EVST 3200	Sustainable Community Food Systems Seminar	
EVST 4000W	Environmental Studies Capstone Research Project	
GSCU 4018W	Capstone Seminar in Geography	
<b>Internship</b>		
Six credits of an internship class in a department appropriate to the SCFS minor.		6
<b>Elective</b>		
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.		3
PLSC 2100E	Environmental Sustainability of Food Production in Developed Countries	
PLSC 2500E	Principles and Concepts of Agroecology	
PLSC 3610	Organic and Sustainable Vegetable Production	
<b>Total Credits</b>		<b>18</b>

<sup>1</sup> Most students will complete EVST 3200 Sustainable Community Food Systems Seminar to satisfy this requirement.