This program's name has changed effective Fall 2019. The previous name was Food System Sustainability.

If you want to create a sustainable food systems future, this certificate is for you. It is intended to draw from and inform a variety of majors and can also be pursued as a stand-alone certificate. An understanding of food systems is increasingly important for many jobs.

Description

Food systems are particularly important for human societies to sustain; however, these systems are particularly vulnerable to multiple threats. Many students from a wide variety of disciplines are interested in food systems, especially as food and sustainability become increasingly relevant issues to employers in fields across the public and private sectors.

This certificate program in sustainable food systems allows students to take advantage of the diversity of courses offered that address challenges to food system sustainability. It encourages students to cover a breadth of topics and perspectives related to food system issues while providing the opportunity to focus on particular skills and approaches suitable for their career paths, which can range from agriculture to marketing and retail to policy or ethics. This program offers an innovative and exciting approach to the challenges of food system sustainability.

Due to the transdisciplinary nature of the certificate program, many courses may be found across all four ASU campuses, allowing students to choose both the focus area and location of study that best fits their needs.
The knowledge, competencies and skills students will have upon completion of this certificate include the ability to identify food system drivers, activities, actors and outcomes at different spatial scales and the capacity to assess the primary social, economic and environmental drivers and outcomes associated with food system sustainability challenges.

Students also acquire the ability to apply one or more of the following analytical skills or approaches to the development of food system sustainability solutions: cultural and social analysis, alternative agricultural design and practice, analysis of biophysical processes and environmental services, urban planning and policy, marketing and entrepreneurial development, sustainability assessment, and consumer preference and behavior.

---

**At a Glance**

- **College/School:** School of Sustainability
- **Location:** Tempe campus

**Program Requirements**

[Certificate Map (Archives)]

2019 - 2020 Certificate Map

The certificate in sustainable food systems consists of 15 credit hours, at least 12 of which must be upper-division.

A GPA of 2.50 or higher is required in all courses completed for the certificate.

**Required Course -- 3 credit hours**

SOS 117: Food System Sustainability (3)

**Elective Courses -- 12 credit hours**

Students must choose four electives. A minimum of two courses must be selected from tier 1 core electives and no more than two courses from the same prefix across both tiers 1 and 2 should be selected.

**Tier 1 - Core Electives (choose at least two)**

AGB 302: International Management and Agribusiness (G) (3)
AGB 414: Food and Agribusiness Policy Issues (L) (3)
AGB 456: Food Product Innovation and Development (3)
ASB 300: Food and Culture ((L or SB) & C) (3)
ASB 463: Political Ecology of the Border (SB & G) (3)
BIO 429: Human Impacts on Ecosystem Functioning (3)
ENG 367: Environmental Issues in Literature and Film (L or HU) (3)
GPH 314: Global Change (HU & G) (3)
ITA 350: Food and Culture: The Mediterranean Lifestyle in Italy (3)
NTR 353: Perspectives on the Western Diet: Food, Health and Sustainability (3)
PLB 302: Plants and Civilization (L) (3)
PUP 498: Urban Food Systems (3)
SOS 327: Sustainable Food and Farms (3)

**Tier 2 - Electives**

ABS 368: Plant Propagation (3)
ABS 464: Desert Horticulture (3)
AGB 302: International Management and Agribusiness (G) (3)
AGB 321: Agribusiness Marketing (3)
AGB 414: Food and Agribusiness Policy Issues (L) (3)
AGB 420: Food Advertising and Promotion (3)
AGB 452: Global Food and Agricultural Trade (3)
AGB 456: Food Product Innovation and Development (3)
AIS 494: American Indian Food Justice and Sovereignty (3)
ASB 300: Food and Culture ((L or SB) & C) (3)
ASB 305: Poverty and Global Health ((L or SB) & G) (3)
ASB 463 / TCL 443: Political Ecology of the Border (SB & G) (3)
ASB 464 / TCL 444: The Ethnography of Mexico and the Borderlands (SB & G) (3)
BIO 311: Biology and Society (3)
BIO 324: Environmental Ethics (HU) (3)
BIO 418: Soil Ecology (3)
BIO 434: People and Nature: Ecosystem Services (3)
ENG 367: Environmental Issues in Literature and Film (L or HU) (3)
GPH 314: Global Change (HU & G) (3)
ITA 350: Food and Culture: The Mediterranean Lifestyle in Italy (3)
NTR 348: Cultural Aspects of Food (SB & C & G) (3)
NTR 353: Perspectives on the Western Diet: Food, Health and Sustainability (3)
NTR 448: Community Nutrition (L) (3)
PLB 302: Plants and Civilization (L) (3)
PUP 498: Urban Food Systems (3)
SOS 309 / HST 308 / PHI 322: History and Philosophy of Sustainability (3)
SOS 322: International Development and Sustainability (3)
SOS 327: Sustainable Food and Farms (3)
SOS 370 / ASB 370: Ethics of Eating (L or SB) (3)
SOS 374 / GLG 327: Earth's Critical Zone (3)
SOS 429 / BIO 429: Human Impacts on Ecosystem Functioning (3)
SOS 456: Human Rights and Sustainability ((L or SB) & G) (3)
SOS 498: Sustainable Neighborhoods for Happiness (L) (3)
TCL 394: Health Policy in a Transborder Context (3)

Electives are not limited to courses from this list only. Other courses on food systems may be offered (special topics, etc.). Students may request to have those approved as an elective for this certificate by submitting a School of Sustainability petition: [https://students.asu.edu/College_Standards_Petitions](https://students.asu.edu/College_Standards_Petitions)

Students must earn a grade of "C" or better in all courses for the certificate.

Depending on a student's undergraduate program of study, prerequisite courses may be needed in order to complete the requirements of this certificate.

**Enrollment Requirements**

Students wishing to declare a certificate in sustainable food systems should make an appointment with a School of Sustainability advisor.

Advising is by appointment only, and students must schedule an advising appointment through this website: [https://webapp4.asu.edu/advsched/?acad_org=CSS](https://webapp4.asu.edu/advsched/?acad_org=CSS)

A student pursuing an undergraduate certificate must be enrolled as a degree-seeking student at ASU. Undergraduate certificates are not awarded prior to the award of an undergraduate degree. A student already holding an undergraduate degree may pursue an undergraduate certificate as a nondegree-seeking graduate student.

**Contact Information**

Schedule an advisor appointment
School of Sustainability | WGHL 108
sosadvising@asu.edu | 480-727-6963