2020 - 2021 Certificate Map
Sustainable Food Systems

School/College: School of Sustainability
Location: Tempe campus

Program Requirements

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

All courses must be completed with a minimum grade of C (2.0 on a 4.0 scale), however, an overall average GPA of 2.5 or higher is required for 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

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