

2024 - 2025 Certificate Map

Sustainable Food Systems

School/College: [College of Global Futures](#)

Location: [Tempe](#)

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" (2.00 on a 4.00 scale), and an overall average GPA of 2.50 or higher is required for courses completed for the certificate.

Required Course -- 3 credit hours

[SFS 215: Fundamentals of Sustainable Food Systems \(SUST OR L\)](#) or [SFS 216: The Sustainable Plate \(SUST\)](#) (3)

Elective Courses -- 12 credit hours

Students must choose four tier electives. A minimum of two courses must be selected from Tier 1 Core Electives, and no more than two courses from the same subject code across both Tiers 1 and 2 should be selected. (12)

ENG 367 and PUP 498 must be taken with topics directly related to sustainable food systems.

Tier 1 - Core Electives (choose at least two)

[ABS 319: Food, Health and Human Biology](#) (3)

[ABS 369: Hydroponic Food Crop Production](#) (3)

[AGB 302: International Management and Agribusiness \(GCSI OR G\)](#) (3)

[AGB 414: Food and Agribusiness Policy Issues \(L\)](#) (3)

[AGB 456: Food Product Innovation and Development](#) (3)

[ASB 300: Food and Culture \(SOBE OR \(L or SB\) & C\)](#) (3)

[BIO 429: Human Impacts on Ecosystem Functioning](#) (3)

[ITA 350: Food and Culture: The Mediterranean Lifestyle in Italy](#) (3)

[NTR 353: The Western Diet](#) (3)

[PLB 302: Plants and Civilization](#) (3)

[PUP 498: Urban Food Systems](#) (3)

[SOS 327: Sustainable Food and Farms](#) (3)

Tier 2 - Electives

[ABS 319: Food, Health and Human Biology \(3\)](#)
[ABS 368: Plant Propagation \(3\)](#)
[ABS 369: Hydroponic Food Crop Production \(3\)](#)
[ABS 464: Desert Horticulture \(3\)](#)
[AGB 302: International Management and Agribusiness \(GCSI OR G\) \(3\)](#)
[AGB 321: Agribusiness Sales and 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 \(3\)](#)
[ASB 300: Food and Culture \(SOBE OR \(L or SB\) & C\) \(3\)](#)
[ASB 305: Poverty and Global Health \(CIVI OR \(L or SB\) & C\) \(3\)](#)
[ASB 463 / TCL 443: Political Ecology of the Border \(3\)](#)
[BIO 311: Biology and Society \(3\)](#)
[BIO 324: Environmental Ethics \(SUST OR HU\) \(3\)](#)
[BIO 418: Soil Ecology \(3\)](#)
[BIO 434: People and Nature: Ecosystem Services \(3\)](#)
[ENG 367: Environmental Issues in Literature and Film \(3\)](#)
[GPH 314: Global Change \(SUST OR HU & G\) \(3\)](#)
[ITA 350: Food and Culture: The Mediterranean Lifestyle in Italy \(3\)](#)
[NTR 348: Cultural Aspects of Food \(GCSI OR SB & C & G\) \(3\)](#)
[NTR 353: The Western Diet \(3\)](#)
[NTR 448: Community Nutrition \(L\) \(3\)](#)
[PLB 302: Plants and Civilization \(3\)](#)
[PUP 498: Urban Food Systems \(3\)](#)
[SOS 322: International Development and Sustainability \(3\)](#)
[SOS 327: Sustainable Food and Farms \(3\)](#)
[SOS 370 / ASB 370: Ethics of Eating \(SUST OR L or SB\) \(3\)](#)
[SOS 374 / GLG 327: Earth's Critical Zone \(3\)](#)

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 [College of Global Futures Standards Petition](#).

Prerequisite courses may be needed in order to complete the requirements of this certificate.