Sustainable Food Systems, **Minor**

GFSUSFSMIN

Food is a critical part of daily life. In this minor, you will explore topics like sustainable agriculture, improving access to quality food, the impact food has on health, and how policies impact these systems. The tools you master will enable you to drive sustainable, positive changes to local and global food systems.

**Description**

Food and sustainability are becoming increasingly relevant issues to employers in fields across the public and private sectors. Food systems can be complex and particularly vulnerable to multiple threats. This minor in sustainable food systems allows students to gain a general understanding of these complex systems and lays the groundwork for them to create positive change.

In two required courses, students learn the fundamentals of sustainable food systems and what shapes a sustainable plate. Students also have the opportunity to take food systems electives from diverse academic units that are also addressing challenges to food system sustainability. It encourages students to cover a breadth of topics and perspectives related to food system issues such as sustainable agriculture, food justice and sovereignty, agriculture policy and governance, agribusiness, food systems leadership and food culture.

Students completing the minor will have a strong orientation toward problem-solving and systems thinking and will demonstrate proficiency in critical, analytical and creative thinking by developing, communicating and applying practical solutions to food sustainability challenges. Students also will be able to assess and analyze the role of culture and society in shaping food systems.

**At a Glance**

- **College/School:** [College of Global Futures](#)
- **Location:** [Polytechnic, Tempe](#) or **Online**
Program Requirements

2023 - 2024 Minor Map
Minor Map (Archives)

Students must complete 18 credit hours (12 of which must be upper division) of the specified courses with a grade of "C" (2.00) or better in each course. At least 12 credit hours must be taken at ASU.

Required Courses -- 6 credit hours

SFS 215: Fundamentals of Sustainable Food Systems (L) (3)
SFS 216: The Sustainable Plate (3)

Tier 1: Culture and Ethics (Choose two) -- 6 credit hours

ASB 300: Food and Culture ((L or SB) & C) (3)
BIO 324: Environmental Ethics (HU) (3)
GPH 314: Global Change (HU & G) (3)
HSC 355: Eating for Lifelong Health (SB) (3)
ITA 350: Food and Culture: The Mediterranean Lifestyle in Italy (3)
NTR 348: Cultural Aspects of Food (SB & C & G) (3)
NTR 353: The Western Diet (3)
NTR 448: Community Nutrition (L) (3)
PLB 302: Plants and Civilization (L) (3)
PUP 498: Urban Food Systems (3)
SOS 327: Sustainable Food and Farms (3)
SOS 370 / ASB 370: Ethics of Eating (L or SB) (3)
SOS 498: Indigenizing Food Systems (L) (3)

Tier 2: Science and Society (Choose two) -- 6 credit hours

ABS 434 / BIO 418: Soil Ecology (3)
AGB 302: International Management and Agribusiness (G) (3)
AGB 321: Agribusiness Marketing (3)
AGB 414: Food and Agribusiness Policy Issues (L) (3)
AGB 452: Global Food and Agricultural Trade (3)
AGB 456: Food Product Innovation and Development (3)
BIO 320: Fundamentals of Ecology (3)
NTR 344: Nutrition Management and Leadership (L) (3)
NTR 445: Management of Food Service Systems (4)
SOS 326: Sustainable Ecosystems (3)
SOS 328: Sustainability and Enterprise (3)
TDM 481: Sustainable Food Management in Tourism (3)

Prerequisite courses may be needed in order to complete the requirements of this minor.
Enrollment Requirements

**GPA Requirement:** 2.00

**Incompatible Majors:** BS in sustainable food systems

**Other Enrollment Requirements:** None

Current ASU undergraduate students may pursue a minor and have it recognized on their ASU transcript at graduation. Minor requirements appear on the degree audit once the minor is added. Certain major and minor combinations may be deemed inappropriate by the college or department of either the major program or the minor. Courses taken for the minor may not count toward both the major and minor.

Attend Online

ASU Online

ASU offers this program in an online format with multiple enrollment sessions throughout the year. Applicants may view the program's ASU Online page for program descriptions and to request more information.

Career Opportunities

The demand for graduates who understand the complexity of food systems is increasing. Students can pair the minor with a variety of bachelor's degrees to enhance career opportunities related to food. Sustainable food systems knowledge complements a variety of career paths, whether it's in business, engineering, technology, science, nutrition, education or government. Incorporating sustainable food systems into existing or future education endeavors helps to bring forth positive change in a variety of sectors including agriculture, consumer goods, community development, public health, policy and education.

A sustainable food systems minor helps graduates stand out in a sea of job applicants, and the skill sets are applicable to many careers.

Contact Information

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