

# Sustainable Food Systems, Certificate

SUFSUCERT

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 ASU's campuses, allowing students to choose both the focus area and location of study that best fit their needs.

The knowledge, competencies and skills students possess 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 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:** [College of Global Futures](#)
- **Location:** [Tempe](#)

## Program requirements

[2024 - 2025 Certificate Map](#)

[Certificate Map \(Archives\)](#)

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.

## Enrollment requirements

Advising is not required, but students are encouraged to speak with an advisor by scheduling an appointment through the [College of Global Futures advising website](#).

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.

## Global opportunities

### Global experience

With more than 300 [Global Education program opportunities](#) available, sustainable food systems students are able to tailor their experience to their unique interests and skill sets. Whether in a foreign country, in the U.S., or online, students build communication skills, learn to adapt and persevere, and are exposed to research and internships across the world, increasing their professional network.

Students also may participate in a School of Sustainability study abroad program. More information is available on the [College of Global Futures study abroad website](#).

## Career opportunities

A certificate in sustainable food systems provides a distinct and valuable skill set that transcends traditional career boundaries. Whether pursuing paths in business, technology, science, education or government, the knowledge of sustainable food systems enriches students' ability to drive positive change.

This certificate brings a fresh perspective to various sectors, including agriculture, consumer goods, public health and education. It equips individuals to address pressing issues like environmental sustainability, farm-to-table practices, nutrition and urban agriculture. Graduates stand out in a competitive job market, offering versatile skills that can be applied across diverse career landscapes.

By integrating sustainable food systems principles into their education and future endeavors, students become catalysts for transformative change, shaping a healthier, more sustainable future for all. This certificate not only broadens their career horizons but also empowers them to make a lasting impact in their chosen fields.

## Contact information

[Schedule an advisor appointment](#)

[School of Sustainability](#) | WCPH 4th floor

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