

# Sustainable Food Systems, Certificate

SUFSUCERT

If you want to create a sustainable food systems future, this certificate is for you. It draws from and informs a variety of majors and can also be pursued as a stand-alone certificate. You'll gain an understanding of food systems, which is increasingly important in many careers.

## 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 enables students to take advantage of the diversity of courses offered that address challenges to food system sustainability. Students are encouraged to cover a breadth of topics and perspectives related to food system issues. They also have the opportunity to focus on particular skills and approaches suitable for their career paths, in areas as varied as agriculture, marketing, retail, policy and ethics. This program offers an innovative and exciting approach to the challenges of food system sustainability.

Because of the transdisciplinary nature of the certificate program, many courses may be found across ASU's campuses, allowing students to choose the focus area and location of study that best fit their needs.

The knowledge, competencies and skills students 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 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](#)

Requirement	Minimum Grade	Credit Hours
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Required Course

SFS 215 Fundamentals of Sustainable Food Systems (SUST) or SFS 216 The Sustainable Plate (SUST)	C	3
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Sustainable Food Systems Tier Electives

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 prefix across both Tiers 1 and 2 should be selected.

ENG 367 and PUP 498 must be taken with the specific titles/topics indicated.

Upper Division Tier 1 - Core Electives (choose at least two)	C	6
Upper Division Tier 2 - Electives	C	6

Tier 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.

Notes

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 before the completion of an undergraduate degree. A student who already holds 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 to them, students of all majors, including programs in the College of Global Futures, are able to tailor their experience to their specific 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 can find programs specific to their interests on the [College of Global Futures study abroad webpage](#) and additional opportunities and information on the [ASU Global Education Office website](#). These sites also include additional information about applying for funding to support global travel.

## Career opportunities

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

This certificate brings a fresh perspective to various sectors, including agriculture, consumer goods, public health and education. Graduates are equipped to address pressing issues such as 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, graduates 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

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