SFBS - Sustainable Food & Bioenergy

SFBS 451R Sustainable Food Systems: 3 Credits (3 Lec)
PREREQUISITE: NUTR 221CS and senior standing or consent of instructor. (Sp) This course examines the connections among the food industry, agriculture, and the environment and considers the sustainability of food choices. Students gain a systems perspective on current nutrition problems such as hunger, obesity, and disordered eating. Students conduct independent research.

SFBS 466 Food System Resilience: 3 Credits (3 Lec)
PREREQUISITE: SFBS 146, SFBS 296 or SFBS 298, NUTR 221CS or consent of instructor. (Sp) This course uses an examination of case studies to build a theoretical foundation of resilience thinking, including adaptive capacity, management, complexity, thresholds, regime shifts, transformation, and vulnerability. Application of resilience thinking to production and consumption include an examination of adaptive management and global environmental change as well as food security and dietary transitions. The socio-ecological determinants of resilience will be identified to design adaptable food systems that support environmental and human health in the context of global change.

SFBS 492 Independent Study: 1-3 Credits (1-3 Other)
PREREQUISITE: Junior standing and consent of instructor and approval of department head. (F, Sp, Su) Directed research study on an individual basis.

SFBS 498 Internship: 1-12 Credits (1-12 Other)
PREREQUISITE: Consent of instructor. (Sp, Su) An individualized assignment with a professional agency to provide a guided field experience. Repeatable up to 12 credits.

SFBS 499 Senior Thesis/Capstone: 3 Credits (3 Lec)
PREREQUISITE: SFBS 146, SFBS 296 or SFBS 298, SFBS 498 and senior standing. Capstone experience for SFBS majors. Integrates SFBS field experience into the development of a plan. Interdisciplinary team project work, and honing of professional skills including oral and written communication.

SFBS 541 Culinary Marketing: Farm to Table: 3 Credits (3 Lec)
PREREQUISITE: Graduate Standing. Emphasizes hands-on food experience, including market garden tending and harvesting, distribution by community supported agriculture, food marketing and retail at farmers' markets, culinary practice with seasonal garden produce and food preservation, educational outreach and culinary demonstrations, and marketing plan development.

SFBS 545 Exploration of Food Biotechnology: 2 Credits (2 Lec)
() Offered as needed based on student demand. This course will delve into the history, techniques, applications, and ethical concerns associated with the rapidly growing areas of biotechnology in food production, food processing and agriculture. All course participants will receive food biotechnology curriculum materials for incorporation into the high school biology classroom.
SFBS 551  Global Food Perspectives: 3 Credits (3 Lec)
(F) Explores the making of the American diet by examining the impact of
global historical events, cultural trends, economic pressures and political
activities. Students think critically about the relationship between health
and the food supply, proposing solutions to common food problems.

SFBS 552  State of the Food Environment: 3 Credits (3 Lec)
PREREQUISITE: HHD graduate standing or consent of the instructor.
(Sp) To better understand the state of the United States food environment,
this course examines food system policies, how they are measured, and what
happens when they are put into practice. Students will explore critical issues
in the food environment that impact national health, including policies
related to food and nutrition assistance programs, food prices, community
characteristics, food service, food safety, land use planning, and food access.

SFBS 575  Prof Paper & Project: 1-6 Credits (1-6 Other)
PREREQUISITE: Graduate standing. (F, Sp, Su) A research or professional
paper or project dealing with a topic in the field. The topic must have been
mutually agreed upon by the student and his or her major advisor and
graduate committee.
Repeatable up to 6 credits.

SFBS 590  Master's Thesis: 1-10 Credits (1-10 Other)
PREREQUISITE: Master's standing. (F, Sp, Su) Directed graduate
research/creative activity. Advisor and graduate committee.
Repeatable up to 99 credits.

SFBS 598  Internship: 2-12 Credits (2-12 Other)
PREREQUISITE: Graduate standing, consent of instructor and approval of
department head. (F, Sp, Su) An individualized assignment arranged with an
agency, business or other organization to provide guided experience in the
field.
Repeatable up to 12 credits.