SFBS 498. Internship. 1-12 Credits.
PREREQUISITE: Consent of instructor. An individualized assignment with a professional agency to provide a guided field experience.

SFBS 541. Culinary Marketing: Farm to Table. 3 Credits.
PREREQUISITE: NUTR 226, NUTR 227, NUTR 322, or equivalent and 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, food preservation and product development, teaching and culinary demonstrations, and marketing plan development.

SFBS 551. Global Food Perspectives. 3 Credits.
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 Environment: Policy, Management, and Practice. 3 Credits.
PREREQUISITE: Alternate odd years. Students will gain an appreciation of the choices, opportunities, and challenges facing conventional, diversified, and organic producers. Interdisciplinary and systems level thinking will be practiced.

SFBS 575. Prof Paper & Project. 1-3 Credits.
PREREQUISITE: Master’s standing. Directed graduate research/creative activity.

SFBS 590. Master’s Thesis. 1-10 Credits.
The student and his or her major advisor and graduate committee.

SFBS 598. Internship. 1-12 Credits.
PREREQUISITE: Consent of instructor. An individualized assignment arranged with an agency, business or other organization to provide guided experience in the field.

SFBS 499. Senior Thesis/Capstone. 3 Credits.
PREREQUISITE: SFBS 498 and senior standing. Capstone experience for SFBS majors. Emphasizes systems thinking about food and bioenergy from production to consumption. Integrates SFBS field experience into development of outreach materials, interdisciplinary team project work, and honing of professional skills including oral and written communication; leadership.

SFBS 445R. Culinary Marketing: Farm/Table. 3 Credits.
PREREQUISITE: SFBS 146, SFBS 296, SFBS 498 and senior standing. Capstone experience for SFBS majors. Emphasizes systems thinking about food and bioenergy from production to consumption. Integrates SFBS field experience into development of outreach materials, interdisciplinary team project work, and honing of professional skills including oral and written communication; leadership.

SFBS 327. Measure Innovation in Food Sys. 3 Credits.
PREREQUISITE: SFBS 146, SFBS 298, NUTR 221CS, NUTR 226. Students will learn natural and social science tools to measure innovation in food systems. Training will be provided on experimental design as well as data collection, analysis and dissemination. Research methods will draw from agro-ecology, botany, cultural anthropology and nutrition.

SFBS 466. Food System Resilience, Vulnerability and Transformation. 3 Credits.
PREREQUISITE: SFBS 146, SFBS 298, NUTR 221C, and senior standing. Emphasizes hands-on field experience with small-scale market gardening, distribution through community-supported agriculture, and market sales at local farmers’ markets. Students will complete one independent project, service-learning at local farms and complete weekly writing assignments.

SFBS 429. Small Business and Entrepreneurship in Food and Health. 3 Credits.
PREREQUISITE: ECNS 101, or FCS 138 or FCS 239 and senior standing or permission of instructor. Basic bookkeeping, marketing, and management concepts for owning and operating a successful small business. Students will prepare a modified business plan based on individual interests. Special emphasis on sustainable design and corporate responsibility in food system enterprises.

SFBS 458R. Culinary Marketing: Farm/Table. 3 Credits.
PREREQUISITE: SFBS 371, NUTR 221C, NUTR 226, NUTR 227, and NUTR 322 or permission of instructor. 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 independent research projects.

SFBS 451R. Sustainable Food Systems. 3 Credits.
PREREQUISITE: SFBS 371, NUTR 221C and senior standing or consent of instructor. 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 491. Special Topics. 1-4 Credits.
PREREQUISITE: Course prerequisites as determined for each offering. Courses not required in any curriculum for which there is a particular one-time need, or given on a trial basis to determine acceptability and demand before requesting a regular course number.

SFBS 498. Internship. 1-12 Credits.
PREREQUISITE: Consent of instructor. An individualized assignment with a professional agency to provide a guided field experience.