Sustainable Food Systems

The Master of Science in Sustainable Food Systems offers students the opportunity to explore food system linkages between food production, preparation, processing, distribution, nutrition, community food security, and food enterprise/innovation. The purpose of the program is for students to better understand how food systems influence and are influenced by agriculture, nutrition, health, and environmental sustainability and how to affect change in the food system.

Students are mentored through either a project or thesis on a range of topics that span sustainable food systems. Depending on the student's goals, undergraduate degree, and course work, additional courses may be added or deleted to supplement the curriculum.

Year 1	Credits	
	Fall	Spring
HHD 501 - Research Methods in HHD I	3	
Take one of the following:	3	
EDCI 501 - Educational Statistics I		
STAT 511 - Methods of Data Analysis I		
Electives tailored to program	0-3	
HHD 512 - Research Methods in HHD II		3
SFBS 552 - State of the Food Environment		3
Electives tailored to program		0-3
Year Total:	6-9	6-9
Year 2	Credits	
	Fall	Spring
SFBS 551 - Global Food Perspectives	3	
SFBS 598 - Internship	3-6	
Electives tailored to program	0-3	
SFBS 575 - Prof Paper & Project ^{take 3} cr. minimum of SFBS 575; take 10 cr. minimum SFBS 590		3-10
or SFBS 590 - Master's Thesis		
Year Total:	6-12	3-10
Total Program Credits:		30

Electives (other electives may be approved by the advisor)

AGSC 465R	Health, Agriculture, Poverty	4
AGED 482	Non-Formal Teaching Methods in Agriculture	3
BMGT 410	Sustainable Business Practices	3
BMGT 469	Community Entrepreneurship & Nonprofit Management	3
CHTH 428	Health Disparities	3
CHTH 502	Theories and Models in Health	3
CHTH 503	Community-Based Participatory Research: Research, Practice, and Policy	3
HDCO 563	Multicultural Awareness	3
HTH 455	The Ethic of Care	3
LRES 521	Holistic Thought & Management	3
LRES 528	Bridging Principles & Practices of Sustainable Cropping Systems	1
LRES 571	Landscape & Ecosys Ecology	3
NASX 415	Native Food Systems	3
NUTR 430	Food Processing	3
NUTR 435	Experimental Foods	3
NUTR 496	Practicum Food Product Development	3

NUTR 530	Food Innovation & Entrepreneurship	3
SFBS 429	Small Business and Entrepreneurship in Food and Health	3
SFBS 451R	Sustainable Food Systems	3
SFBS 541	Culinary Marketing: Farm to Table	3