

SUSTAINABLE FOOD SYSTEMS MAJOR

Bachelor of Arts Degree in Sustainable Food Systems

Sustainable food systems is an interdisciplinary major. The major requires a minimum of 43 credit hours.

Code	Title	Credits
SFS 120	Introduction to Food Systems	4
SFS 220	Sustainable Regional Food	4
SFS 110	Practicum in Sustainable Agriculture	2
SFS 410	Advanced Practicum Sustainable Food Systems	1-5
Required off-campus internship or study abroad at approved program		4
Skills courses or additional skills-based internship		4
Electives chosen in consultation with advisor		20
Total Credits		39-43

Total credits hours required for A.B. degree in sustainable food systems is 43 credits

Study Abroad and Internships

The sustainable food systems major has identified a number of study abroad programs that provide coursework and co-curricular experiences appropriate and supportive of the learning outcomes for our program. The Guilford College faculty regularly lead a group of Guilford students to Castle Brunnenburg in the Italian Alps where students learn about agriculture in alpine settings and the history of food systems and the culture supporting it; students also work on the castle farm and vineyards through weekly workdays. The International Sustainable Development Studies Institute in Thailand is a Guilford-affiliated program where students can learn about sustainable food systems in communities from the mountains to the coast of Thailand. Students should consult with their departmental adviser in determining which study abroad program best meets their goals.

Students may also fulfill this requirement through an off-campus internship with several community partner groups working to address challenges in local and regional food systems here in the Triad.

Elective Courses

Students will work with their advisor to select a coherent group of elective courses, based on their interests. Examples of focus areas include food production, food enterprises, food justice, food advocacy, food policy, food economics, food education, food psychology, food and health, and more.

Students may select from the following courses:

Code	Title	Credits
ACCT 201	Introduction to Accounting	4
BIOL 201	Intro Biol: Form and Function	4
BIOL 202	Intro Biol: Ecol and Evolution	4
BIOL 215	General Botany	4
BIOL 224	Field Botany	4
BIOL 315	Microbiology	4

BIOL 438	General Ecology	4
BUS 120	Introduction to Business	4
BUS 324	Marketing Management	4
BUS 381	Entrepreneurship	4
CHEM 115	Chemistry of Food and Cooking	4
ECON 222	Microeconomic Principles: Public Policy	4
ECON 342	Poverty, Power and Policy	4
ECON 344	Environmental and Resource Economics	4
GEOL 190	Terroir: The Science of Wine	4
GEOL 223	Hydrology	4
JPS 103	Community Problem Solving	4
JPS 220	Community Building and Organizing	4
PECS 236	Conflict Transformation for Peacebuilding and Justice (JPS 236)	4
PHIL 242	Environmental Ethics	4
PSCI 319	Modern Environmental Problems	4
PPS 211	Change, Innovation and Impact	4
ENVS 101	Environmental Science, Policy and Thought: Introduction to Environmental Studies	4
SFS 470	Senior Thesis	4