SUSTAINABLE FOOD SYSTEMS (B.S.AG.L.S.)

Required course work includes the university requirements (see regulation J-3 (https://catalog.uidaho.edu/general-requirements-academic-procedures/j-general-requirements-baccalaureate-degrees/#j3)) and:

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Hours</th>
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<tbody>
<tr>
<td></td>
<td>Agricultural and Life Sciences Core</td>
<td>13</td>
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Sustainable Food Systems Courses

<table>
<thead>
<tr>
<th>Code</th>
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<th>Hours</th>
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<tbody>
<tr>
<td>ASM 240</td>
<td>Computer Applications in Biophysical Systems</td>
<td>3</td>
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<tr>
<td>BIOL 115 &amp; 115L</td>
<td>Cells and the Evolution of Life and Cells and the Evolution of Life Laboratory</td>
<td>4</td>
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<tr>
<td>MVSC 486</td>
<td>Healthy Active Lifestyle Assessment and Intervention</td>
<td>3</td>
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<tr>
<td>POLS 364</td>
<td>Politics of the Environment</td>
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<td>SOIL 205</td>
<td>The Soil Ecosystem</td>
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<td>SOIL 206</td>
<td>The Soil Ecosystem Lab</td>
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<tr>
<td>SOIL 210</td>
<td>Food Systems and Healthy Lifestyles</td>
<td>3</td>
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<tr>
<td>SOIL 398</td>
<td>Internship</td>
<td>1-6</td>
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<tr>
<td>SOIL 417</td>
<td>Market Garden Practicum</td>
<td>1-6</td>
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<tr>
<td>SOIL 427</td>
<td>Sustainable Food Systems</td>
<td>3</td>
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<tr>
<td>STAT 251</td>
<td>Statistical Methods</td>
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Select one of the following sequences:

- CHEM 101 Introduction to Chemistry and Introduction to Chemistry Laboratory
- CHEM 111 General Chemistry I and General Chemistry I Laboratory

Select one of the following:

- COMM 101 Fundamentals of Oral Communication
- COMM 150 Online Oral Communication

Select one of the following:

- ENGL 313 Business Writing
- ENGL 316 Environmental Writing
- ENGL 317 Technical Writing

Select one of the following:

- MATH 143 College Algebra
- MATH 160 Survey of Calculus
- MATH 170 Calculus I

Select at least 6 credits from the following:

- IS 410 NGOs in the International System
- NRS 235 Society and Natural Resources
- POLS 209 Introduction to American Politics and Policy
- SOC 101 Introduction to Sociology

Select at least one of the following:

- AVS 109 The Science of Animals that Serve Humanity
- PLSC 102 The Science of Plants in Agriculture

Select from the following major electives to total required credit hours:

- AGEC 385 Environmental Economics
- ANTH 314 Tribal Sovereignty and Federal Policy
- ASM 107 Beginning Welding
- ASM 202 Agricultural Shop Practices
- ASM 315 Irrigation Systems and Water Management
- AVS 363 Animal Products for Human Consumption
- BIOL 300 Survey of Biochemistry
- CHEM 275 Carbon Compounds or CHEM 277 Organic Chemistry I
- CLDR 360 Leadership and Community Dynamics
- ENT 322 General and Applied Entomology
- EPPN 154 Microbiology and the World Around Us and Microbiology and the World Around Us: Laboratory
- FCS 205 Concepts in Human Nutrition
- FOR 221 Principles of Ecology
- FS 110 Introduction to Food Science
- FS 201 Science on Your Plate
- FS 220 Food Safety and Quality
- FS 436 Principles of Sustainability
- GEOG 165 Human Geography
- GEOG 313 Global Climate Change
- GEOG 385 GIS Primer
- GEOG 424 Hydrologic Applications of GIS and Remote Sensing
- MKTG 321 Marketing
- NRS 375 Introduction to Spatial Analysis for Natural Resource Management
- ORGS 305 Nonprofit Organizations
- PLSC 338 Weed Control
- PLSC 451 Vegetable Crops
- SOIL 422 Environmental Soil Chemistry
- SOIL 425 Microbial Ecology
- SOIL 438 Pesticides in the Environment
- SOIL 446 Soil Fertility
- SOIL 454 Pedology
- SOC 350 Food, Culture, and Society
- SOC 465 Environmental Justice

Total Hours 62-75

Courses to total 120 credits for this degree

<table>
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<th>Term</th>
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<tr>
<td>Fall</td>
<td>ENGL 101</td>
<td>Writing and Rhetoric I</td>
<td>3</td>
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<td></td>
<td>SOIL 210</td>
<td>Food Systems and Healthy Lifestyles</td>
<td>3</td>
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<td>AVS 109 OR (AVS 110 AND 110L) OR PLSC 102</td>
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<td>MATH 143 OR MATH 160 OR MATH 170</td>
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<td></td>
<td>Humanistic and Artistic Ways of Knowing Course</td>
<td>3</td>
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<tr>
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<td></td>
<td>Hours</td>
<td>15</td>
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### Sustainable Food Systems (B.S.Ag.L.S.)

#### Spring Term 1
- COMM 101: Fundamentals of Oral Communication 2
- ENGL 102: Writing and Rhetoric II 2
- Social and Behavioral Ways of Knowing Course 3
- Major Elective Course 3
- (CHEM 101 AND CHEM 101L) OR (CHEM 111 AND CHEM 111L) 4

**Hours** 15

#### Fall Term 2
- BIOL 115: Cells and the Evolution of Life 3
- BIOL 115L: Cells and the Evolution of Life Lab 1
- SOIL 205: The Soil Ecosystem 3

**Hours** 14

#### Spring Term 2
- ASM 240: Computer Applications in Biophysical Systems 3
- ECON 202: Principles of Microeconomics 3
- STAT 251: Statistical Methods 3
- (BIOL 154 AND BIOL 155) OR (BIOL 250 AND BIOL 255) OR (BIOL 300) 3

**Hours** 15

#### Fall Term 3
- AGEC 278: Farm and Agribusiness Management 4
- SDIL 417: Market Garden Practicum 5
- ENGL 316 OR ENGL 317 OR ENGL 318 3

**Hours** 15

#### Spring Term 3
- AGED 451: Communicating in Agriculture 3
- MVSC 486: Healthy Active Lifestyle Assessment and Intervention 3
- AGED 406 OR AGED 407 3
- Humanistic and Artistic Ways of Knowing Course 3
- American Diversity Course 3

**Hours** 15

#### Fall Term 4
- SOIL 398: Internship 3
- IS 410 OR NRS 235 OR POLS 290 OR SOC 101 3
- Major Elective Course 3
- Major Elective Course 3
- Major Elective Course 3

**Hours** 15

#### Spring Term 4
- SOIL 400: Seminar 1
- SOIL 427: Sustainable Food Systems 3

**Hours** 16

**Total Hours** 120

The degree map is a guide for the timely completion of your curricular requirements. Your academic advisor or department may be contacted for assistance in interpreting this map. This map is not reflective of your academic history or transcript and it is not official notification of completion of degree or certificate requirements. Please contact the Registrar's Office regarding your official degree/certificate completion status.

1. Students can apply scientific principles and systems thinking to the development and management of sustainable agricultural and food systems.
2. Students demonstrate the ability to assess the sustainability of agricultural and food systems using a systems-based approach applying economic, social, and natural-resource related criteria.
3. Students understand the roles and responsibilities of food systems professionals in society.
4. Students demonstrate the ability to effectively communicate science-based data to a variety of audiences.