

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:

Code	Title	Hours
Agricultural and Life Sciences Core (https://catalog.uidaho.edu/colleges-related-units/agricultural-life-sciences/curricular-requirements/)		13
Sustainable Food Systems Courses		
BIOL 115 & 115L	Cells and the Evolution of Life and Cells and the Evolution of Life Laboratory	4
MVSC 486	Healthy Active Lifestyle Assessment and Intervention	3
POLS 364	Politics of the Environment	3
SOIL 205	The Soil Ecosystem	3
SOIL 206	The Soil Ecosystem Lab	1
SOIL 210	Introduction to Food Systems	3
SOIL 398	Internship	1-6
SOIL 417	Market Garden Practicum	1-6
SOIL 427	Sustainable Food Systems	3
STAT 251	Statistical Methods	3
Select one of the following sequences:		4
CHEM 101 & 101L	Introduction to Chemistry and Introduction to Chemistry Laboratory	
CHEM 111 & 111L	General Chemistry I and General Chemistry I Laboratory	
Select one of the following:		2-3
COMM 101	Fundamentals of Oral Communication	
COMM 150	Online Oral Communication	
Select one of the following:		3
ENGL 313	Business Writing	
ENGL 316	Environmental Writing	
ENGL 317	Technical Writing II	
Select one of the following:		3-4
MATH 143	College Algebra	
MATH 160	Survey of Calculus	
MATH 170	Calculus I	
Select at least 6 credits from the following:		6
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:		3-4
AVS 109	The Science of Animals that Serve Humanity	
AVS 110 & 110L	Science of Animal Husbandry and Science of Animal Husbandry Lab	
PLSC 102	The Science of Plants in Agriculture	
Select from the following major electives to total required credit hours:		

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 277Organic Chemistry I
CLDR 360	Leadership and Community Dynamics
ENT 322	General and Applied Entomology
EPPN 154 & EPPN 155	Microbiology and the World Around Us and Microbiology and the World Around Us: Laboratory
FN 205	Concepts in Human Nutrition
FOR 221	Principles of Ecology
FS 110	Introduction to Food Science
FOR 375	Fundamentals of Geomatics
FS 201	Science on Your Plate: Food Safety, Risks and Technology
FS 220	Food Safety and Quality
FS 436	Principles of Sustainability
GEOG 165	Human Geography
GEOG 313	Global Climate Change
GEOG 385	Foundations of GIS
GEOG 424	Hydrologic Applications of GIS and Remote Sensing
MKTG 321	Marketing
ORGS 305	Nonprofit Organizations
PLSC 338	Organic and Conventional Weed Management
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 **59-72**

Courses to total 120 credits for this degree

Fall Term 1	Hours	
ENGL 101	Writing and Rhetoric I	3
AVS 109 OR (AVS 110 AND AVS 110L) OR PLSC 102		3
MATH 143 OR MATH 160 OR MATH 170		3
Humanistic and Artistic Ways of Knowing Course		3
Major Elective Course		3
Hours		15
Spring Term 1	Hours	
COMM 101	Fundamentals of Oral Communication	3
ENGL 102	Writing and Rhetoric II	3
(CHEM 101 AND CHEM 101L) OR (CHEM 111 AND CHEM 111L)		4
Social and Behavioral Ways of Knowing Course		3
Major Elective Course		2
Hours		15

2 Sustainable Food Systems (B.S.Ag.L.S.)

Fall Term 2		
AGED 278	Farm and Agribusiness Management	4
BIOL 115	Cells and the Evolution of Life	3
BIOL 115L	Cells and the Evolution of Life Laboratory	1
SOIL 205	The Soil Ecosystem	3
SOIL 206	The Soil Ecosystem Lab	1
Major Elective Course		3
Hours		15
Spring Term 2		
ECON 202	Principles of Microeconomics	3
STAT 251	Statistical Methods	3
IS 410 OR NRS 235 OR POLS 209 OR SOC 101		3
Major Elective Course		3
Major Elective Course		3
Hours		15
Fall Term 3		
SOIL 210	Introduction to Food Systems	3
ENGL 316 OR ENGL 317 OR ENGL 318		3
IS 410 OR NRS 235 OR POLS 209 OR SOC 101		3
Major Elective Course		3
Major Elective Course		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
Major Elective Course		3
Major Elective Course		3
Major Elective Course		3
Major Elective Course		3
Hours		15
Spring Term 4		
POLS 364	Politics of the Environment	3
SOIL 417	Market Garden Practicum	3
SOIL 427	Sustainable Food Systems	3
Major Elective Course		3
Major Elective Course		3
Hours		15
Total Hours		120

4. Students demonstrate the ability to effectively communicate science-based data to a variety of audiences.

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.