## Brooks College of Interdisciplinary Studies

## **Sustainable Food Systems Certificate (2024-2025)**

To earn the certificate, students complete a total of 15 to 18 credits. In addition to two required courses, students select one course from each of the three groups of electives. Students may not receive credit for more than one category with a single course. Contact the ENS Program at ens@gvsu.edu or (616) 331-8016.

\* ENS Course Offerings \* Faculty/Staff Directory \*

Name:	G#:	·
Advisor:	Anticipated Grad:	
	Last Updated:	
CORE COURSES (6 credits)  ENS 201: Introduction to Environmental ENS 392: Sustainable Agriculture: Ideas.		
<b>ELECTIVE COURSES</b> (9 – 12 credits)		
Group 1: Agriculture  Select at least one course from the following: BIO 319: Global Agricultural SustainabiBIO 423: Plant Biotechnology, 3cr (prediction of the prediction of the pr	lenging Ag. World, 3cr (preq. Jr.) in Food Service Cuisine, 3cr	ien-ed)
Group Two: Food and Nutrition  Select at least one course from the following: BIO 309: Plants And Human Health, 3cr BIO 105: Environmental Science, 3cr (L., CMB 140: Living Foods! Ferment them HTM 175: International Food And Cultu HTM 275: Culinary Tourism, 3cr INT 342: Food Matters, 3cr (preq. Jr.) SOC 288: Sociology of Food, 3cr	Yourself, 4cr	
Group Three: Food Safety Select at least one course from the following: AFN 300: Food Protection Management,CMB 140: Living Foods! Ferment themHTM 201: Good Food Gone Bad- Food Select HTM 250: Food Production/Kitchen Management,	Yourself, 4cr Safety, 3cr Total Credits:	

\*\*\* This form is a planning tool and does not constitute an agreement regarding program requirements