

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 and Sustainability Studies, 3cr

_____ ENS 392: Sustainable Agriculture: Ideas/Tech, 3cr (*preq. Jr.*)

ELECTIVE COURSES (9 – 12 credits)

Group 1: Agriculture

Select at least one course from the following:

_____ BIO 319: Global Agricultural Sustainability, 3cr (*preq. Jr, preq. Jr, completion of the Life Sciences Gen-ed*)

_____ BIO 423: Plant Biotechnology, 3cr (*preq. BIO 376*)

_____ ENS 311: To Bee or Not to Bee: Honeybees and Social Impact, 3cr

_____ GPY 362 Farmers, Crops, and Our Challenging Ag. World, 3cr (*preq. Jr.*)

_____ HTM 313: Farm to Fork - Sustainability in Food Service Cuisine, 3cr

_____ NRM 281: Principles of Soil Science, 4cr (*preq. CHM 109 or 115*)

Group Two: Food and Nutrition

Select at least one course from the following:

_____ BIO 309: Plants And Human Health, 3cr (*preq. Jr, completion of the Life Sciences Gen-ed*)

_____ BIO 105: Environmental Science, 3cr (*LS*)

_____ CMB 140: Living Foods! Ferment them Yourself, 4cr

_____ HTM 175: International Food And Culture, 3cr

_____ HTM 275: Culinary Tourism, 3cr

_____ INT 342: Food Matters, 3cr (*preq. Jr.*)

_____ SOC 288: Sociology of Food, 3cr

Group Three: Food Safety

Select at least one course from the following:

_____ AFN 300: Food Protection Management, 3cr (*preq. BIO120*)

_____ CMB 140: Living Foods! Ferment them Yourself, 4cr

_____ HTM 201: Good Food Gone Bad- Food Safety, 3cr

_____ HTM 250: Food Production/Kitchen Management, 4cr

Total Credits: _____

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