**CERTIFICATE OF COMPLETION (CCL) IN SUSTAINABLE FOOD SYSTEMS**

**Unofficial MCCCD Advisement Check Sheet**

**2012 – 2013 Catalog Year**

**Description:** The Certificate of Completion (CCL) in Sustainable Food Systems program is designed for students who want to learn about historical events that mark the nation's current food model and take part in creating solutions to alter this model to produce a more sustainable food system worldwide. Course topics include concepts covering basic nutrition, organic foods production, gardening concepts, food safety and security, food entrepreneurship, careers in the field of food and nutrition, sustainable food preparation practices, and food preparation laws for small-scale food businesses. Students may also earn certification in a national food service safety and sanitation program. An Associate in Applied Science (AAS) degree in Sustainable Food Systems is also available.

**Program Notes:**

Students must earn a “C” or better in all courses required within the program.

+ indicates course has prerequisite and/or corequisites.

**Admission Criteria:**

Formal application and admission into the Sustainable Food Systems program is required. Applications are available from a program advisor.

Student Name: Target Graduation Date:

Student ID #: College/Advisor:

Date Advised: / /

**General Studies Requirements:**

First-Year Composition (3)

\_\_\_ ENG 101+ 1st-yr Composition (3) AND

**Program Requirements:**

Required Courses (21 credits)

\_\_\_ AGS 182 Gardening Practices and Techniques (2)

\_\_\_ FON 100 Introductory Nutrition (3)

\_\_\_ FON 104 Certification in Food Svc Safety Sanitation (1)

\_\_\_ FON 143 Food and Culture (3)

\_\_\_ FON 161 Sustainable Food Production Systems (3)

\_\_\_ FON 162 Organic Foods Production (3)

\_\_\_ FON 163 Sustainable Restaurant Practices (3)

\_\_\_ FON 285+ Food and Nutrition Studies Internship (3)

Restricted Electives (6-7 credits)

\_\_\_ AGS 260 Origin and Composition of Soils (4)

\_\_\_ CUL 105 Principles and Skills for Professional Cooking (3)

\_\_\_ CUL 113 Commercial Baking Techniques (3)

\_\_\_ FON 135 Sustainable Cooking (3)

\_\_\_ FON 165 Food Entrepreneurship (3)

\_\_\_ PHI 216 Environmental Ethics (3) OR

\_\_\_ SUS 100 Introduction to Sustainability (3) OR

\_\_\_ SUS 110 Sustainable World (3)



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