**ASSOCIATE IN APPLIED SCIENCE (AAS) IN SUSTAINABLE FOOD SYSTEMS**

**Unofficial MCCCD Advisement Check Sheet**

**2012 – 2013 Catalog Year**

**Description:** The Associate in Applied Science (AAS) in Sustainable Food Systems program is designed for a diverse student population, including those who are currently working within the food service industry and are interested in building upon their culinary skills in sustainable practices, as well as those with no culinary background. The program provides students with an overview of historical events that mark the Nation's current food model, in addition to alternative methods for altering this model and creating more sustainable foods. Courses include concepts supporting the real food movement, which represents reeducating the individual and the community on the way food is purchased, brought to the table, and consumed. In addition, courses will cover basic nutrition, organic foods production, gardening concepts, food preparation laws and sanitation guidelines, basic principles, and preparation techniques for the cooking and baking process. The program also includes a Certificate of Completion (CCL) in Sustainable Food Systems.

**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: Program Requirements:**

First-Year Composition (3) Required Courses (21 credits)

\_\_\_ ENG 101+ 1st-yr Composition (3) AND \_\_\_ AGS 182 Gardening Practices and Techniques (2)

\_\_\_ ENG 102+ 2nd-yr Composition (3) OR \_\_\_ FON 100 Introductory Nutrition (3)

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

\_\_\_ ENG 111+ Technical Writing (3) \_\_\_ FON 143 Food and Culture (3)

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

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

\_\_\_ COM 100 Introduction to Human Communication (3) OR \_\_\_ FON 163 Sustainable Restaurant Practices (3)

\_\_\_ COM 110 Interpersonal Communication \_\_\_ FON 285+ Food and Nutrition Studies Internship (3)

Critical Reading (3) Restricted Electives (6-7 credits)

\_\_\_ CRE 101\*+ Critical and Evaluative Reading I (3) OR \_\_\_ AGS 260 Origin and Composition of Soils (4)

\_\_\_ CRE 111\*+ Critical Reading for Business and Industry (3) OR \_\_\_ CUL 105 Principles and Skills for Professional Cooking (3)

\*Equivalent as indicated by assessment \_\_\_ CUL 113 Commercial Baking Techniques (3)

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

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

\_\_\_ MAT 102+ Mathematical Concepts/Applications (3) OR

Satisfactory completion of higher level mathematics Choose One Course (3 credits)

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

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

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

Humanities & Fine Arts (3)

\_\_\_ Humanities elective, e.g., HUM 292, REL 243

Natural Sciences (3-4)

\_\_\_ BIO 105 Environmental Biology (4) OR

\_\_\_ CHM 107 Chemistry and Society (3)

Social and Behavioral Sciences (3)

\_\_\_ ECN 211 Macroeconomic Principles (3) OR

\_\_\_ ECN 212 Microeconomic Principles (3)

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