BS in Sustainable Food Systems

The food and agriculture sector is changing in exciting ways, creating demand for graduates who understand the complex interconnections between food, natural resources, policy, economic opportunity, and social equity. This degree prepares students to be innovative problem solvers ready to assume a wide range of food-related careers.

Coursework covers a wide range of topics from nutrition science, to agricultural production, economics, social justice and more. Beyond the core subject matter and skills courses, degree requirements include an internship, a chosen focus area, and a culminating research project, all of which provide students with an in-depth knowledge of a food-related subfield and ample preparation for exciting careers.

Focus areas

- Educational Leadership: Improving food systems through education
- Procurement: Developing sustainable supply chains
- Global Engagement: Making change through food and agriculture on a global scale
- Public Health and Nutrition: Bettering lives through food and health
- Business and Innovation: Finding solutions in entrepreneurship and agribusiness
- Policy and Governance: Changemaking through public policy and organizing
- Ecosystem Services: Managing natural resources for food production

Curriculum

The major map is posted on the School of Sustainability's website.
Career exploration & development
Career exploration and development is a core part of the BS in Sustainable Food Systems. In addition to a career development course, students take two skills courses which prepare them for professions in the food systems field. The Food Systems Capstone Internship and Workshop courses provide students real world learning opportunities. The courses frequently draw on current events and host guest speakers from food systems organizations to allow students to develop solutions to pressing issues.

The Swette Center for Sustainable Food Systems provides opportunities to engage in research and work closely with experts, giving students the kinds of experiences and connections that lead to outstanding internships and careers. As well, the School of Sustainability offers regular career events and provides advising for career and internship opportunities.

Career opportunities
Graduates from the BS in Sustainable Food Systems will be prepared for professions in industry, government, non-governmental organizations and international organizations, where there is a growing need for graduates with skill sets in interdisciplinary food systems issues. Students will also be prepared for advanced graduate or professional studies.

Admission requirements
**Freshmen**
1. Minimum high school ABOR GPA of 3.0 or higher; **OR**
2. A high school class rank in the top 25 percent of class; **OR**
3. An SAT combined score of 1120 or higher (1040 if taken prior to March 2016); **OR**
4. An ACT combined score of 22 or higher.

**Transfer students**
1. 12 or more transfer hours after high school graduation.
2. A cumulative transfer GPA of 3.0 or higher.

**ASU students changing majors**
1. 12 or more credit hours at ASU.
2. Cumulative ASU GPA of 3.0 or higher.

Additional information and questions
For additional information, please visit [https://sos.asu.edu/degrees](https://sos.asu.edu/degrees) or email SOSSunDevil@asu.edu.

Plan a visit
Prospective students are encouraged to plan a visit. You can plan a visit for an ASU tour and School of Sustainability Information Session or explore ASU virtually by going to [visit.asu.edu](https://visit.asu.edu).

Advising appointment
Potential transfer students or ASU Students seeking a major change who would like to discuss how their credits might apply to the School of Sustainability may schedule an appointment with one of our Undergraduate Advisors at [https://sos.asu.edu/advising-appointment](https://sos.asu.edu/advising-appointment).