The certificate in food systems is a 16-credit option open to all undergraduate students. It assembles an interdisciplinary curriculum, integrating different paradigms across all aspects of food production, distribution, and consumption, along with the context and values inherent to the systems.

For students in food or agriculture-related majors, the certificate in food systems will provide a broader context to their disciplinary studies. For students in fields that include food as a possible orientation of their studies, it will provide exposure to the full range of food systems, potentially inspiring an orientation to food as a focus of their studies. For students of any discipline, the certificate will help students be more informed consumers and citizens, hopefully leading to better choices about what they eat through knowledge of food and the social, economic, and environmental outcomes of different patterns of production, processing, distribution, and consumption.

### HOW TO GET IN

Undergraduate students of any major are welcome to pursue the certificate in food systems.

Students are eligible to declare the certificate once they complete one of the two core courses (AGROECOL/AGRONOMY/C&E SOC/ENTOM/ENVIR ST 103 Agroecology: An Introduction to the Ecology of Food and Agriculture and C&E SOC/A A E/SOC 340 Issues in Food Systems) with a grade of B or better. While there are different pathways to complete the certificate, students who declare and plan their coursework earlier in their careers will be in a better position to complete the required coursework.

Students who meet the eligibility criteria should fill out this short questionnaire (https://uwmadison.co1.qualtrics.com/jfe/form/SV_0JPABackGuJkKAPz) and then contact Megan Banaszak (mbanaszak@wisc.edu) to declare the certificate.

### REQUIREMENTS

The certificate in food systems requires that students take two highly interdisciplinary core courses (6 total credits), and at least one course in each of three thematic elective categories (for 9 total credits across electives), plus a one credit culminating activity such as an internship, independent study, or appropriate capstone. The course list below provides a complete list of courses that satisfy each requirement.

#### MINIMUM REQUIREMENTS:

- 2.0 GPA in certificate courses
- At least 50% of certificate courses taken in-residence (i.e. at UW-Madison or through a UW-Madison sponsored study abroad program)
- Minimum of 16 credits total

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Core Courses</td>
<td>Select two of the following:</td>
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</tbody>
</table>

| AGROECOL/AGRONOMY/C&E SOC/ENTOM/ENVIR ST 103 | Agroecology: An Introduction to the Ecology of Food and Agriculture | 6       |
| C&E SOC/A A E/SOC 340 | Issues in Food Systems | 6       |
| DY SCI/INTER-AG 471 | Food Production Systems and Sustainability | 6       |

#### Elective Courses

Select at least one course from each list: Provisioning, Context, and Values for a total of 9 credits

<table>
<thead>
<tr>
<th>Provisioning (production, processing, distribution)</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AGRONOMY 100</td>
<td>Principles and Practices in Crop Production</td>
</tr>
<tr>
<td>AGRONOMY 300</td>
<td>Cropping Systems</td>
</tr>
<tr>
<td>AGRONOMY 377</td>
<td>Cropping Systems of the Tropics</td>
</tr>
<tr>
<td>AN SCI/DY SCI 101</td>
<td>Introduction to Animal Sciences</td>
</tr>
<tr>
<td>AN SCI/DY SCI 370</td>
<td>Livestock Production and Health in Agricultural Development</td>
</tr>
<tr>
<td>BOTANY/PL PATH 123</td>
<td>Plants, Parasites, and People</td>
</tr>
<tr>
<td>FOOD SCI 301</td>
<td>Introduction to the Science and Technology of Food</td>
</tr>
<tr>
<td>HORT 120</td>
<td>Survey of Horticulture</td>
</tr>
<tr>
<td>HORT 376</td>
<td>Tropical Horticultural Systems</td>
</tr>
<tr>
<td>HORT 378</td>
<td>Tropical Horticultural Systems International Field Study</td>
</tr>
<tr>
<td>PL PATH/BOTANY 123</td>
<td>Plants, Parasites, and People</td>
</tr>
<tr>
<td>SOIL SCI/ENVIR ST/GEOG 230</td>
<td>Soil: Ecosystem and Resource</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Context (policy, economics, law, society)</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>A A E 215</td>
<td>Introduction to Agricultural and Applied Economics</td>
</tr>
<tr>
<td>AGRONOMY/HORT 360</td>
<td>Genetically Modified Crops: Science, Regulation &amp; Controversy</td>
</tr>
<tr>
<td>AN SCI/FOOD SCI 321</td>
<td>Food Laws and Regulations</td>
</tr>
<tr>
<td>AN SCI/DY SCI/FOOD SCI/SOIL SCI 472</td>
<td>Animal Agriculture and Global Sustainable Development</td>
</tr>
<tr>
<td>AN SCI/DY SCI/FOOD SCI/SOIL SCI 473</td>
<td>International Field Study in Animal Agriculture and Sustainable Development</td>
</tr>
<tr>
<td>C&amp;E SOC/F&amp;W ECOL/SOC 248</td>
<td>Environment, Natural Resources, and Society</td>
</tr>
<tr>
<td>ENVIR ST/F&amp;W ECOL 515</td>
<td>Natural Resources Policy</td>
</tr>
<tr>
<td>GEOG/ENVIR ST 309</td>
<td>People, Land and Food: Comparative Study of Agriculture Systems</td>
</tr>
</tbody>
</table>
Food Systems, Certificate

GEOG/ENVIR ST 534 Environmental Governance: Markets, States and Nature

Values (nutrition, equity, environment)

A A E 323 Cooperatives

A A E/AGRONOMY/INTER-AG/NUTR SCI 350 World Hunger and Malnutrition

AGRONOMY/BOTANY/SOIL SCI 370 Grassland Ecology

BOTANY/AMER IND/ANTHRO 474 Ethnobotany

C&E SOC/SOC 341 Labor in Global Food Systems

C&E SOC/SOC 222 Food, Culture, and Society

ENVIR ST/GEOG 309 People, Land and Food: Comparative Study of Agriculture Systems

FOLKLORE/AMER IND/ANTHRO/GEN&WS 437 American Indian Women

HORT 350 Plants and Human Wellbeing

NUTR SCI 132 Nutrition Today

SOIL SCI/ENVIR ST/GEOG 230 Soil: Ecosystem and Resource

Food Systems Culmination Activity

Select one of the following: 1

- Independent Study

C&E SOC 299 Independent Study

C&E SOC 699 Special Problems

Food Systems Internship

C&E SOC 399 Coordinative Internship/Cooperative Education

Total Credits 10

CERTIFICATE COMPLETION REQUIREMENT

This undergraduate certificate must be completed concurrently with the student’s undergraduate degree. Students cannot delay degree completion to complete the certificate.

LEARNING OUTCOMES

Upon completion of the Food Systems Certificate, students will be able to evaluate critically:

- The key elements of a food system
- How political, social, economic, and environmental forces interact to shape food systems
- The biophysical processes inherent in various agricultural production systems
- How individuals from different backgrounds interact with local and global food systems as humans, consumers, producers, and citizens
- The social, economic, and environmental outcomes of different food systems

ADVISING AND CAREERS

ADVISING

Questions about the certificate may be directed to the advisor, Megan Banaszak (mbanaszak@wisc.edu), or to the certificate coordinator, Alan Turnquist (alturnquist@wisc.edu).

CAREERS

For students in food or agriculture related majors, the certificate in food systems will provide a broader context to their disciplinary studies. As they seek careers, they will be able to provide evidence of enhancing their disciplinary learning and skills with a broader framework of food system concepts, including ideas for enhancing food system sustainability.

For students in fields that include food as a possible orientation of their studies, it will provide exposure to the full range of food systems, potentially inspiring an orientation to food as a focus of their studies. For students in any discipline, the certificate in food systems will help them be more informed consumers and better informed citizens, hopefully leading to better choices about what they eat through knowledge of food and the social, economic, and environmental consequences of production, processing, distribution, and consumption.

PEOPLE

Faculty across campus teach courses in the certificate. Please use the Guide to seek out information on individual courses.

For general certificate inquiries or questions about the culminating experience, please contact the certificate coordinator, Alan Turnquist (alturnquist@wisc.edu, 608-890-3917).

For direct advising on curricular requirements, or to declare the certificate, contact Megan Banaszak (mbanaszak@wisc.edu).

WISCONSIN EXPERIENCE

- Integrated, interdisciplinary course work
- Professional development opportunities, including options to intern off campus
- Hands-on culminating experience