FOOD SYSTEMS, CERTIFICATE

The certificate in food systems is an 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

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Undergraduate students of any major are welcome to pursue the Certificate in Food Systems. 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 are eligible to declare the certificate once they complete one of the three core courses with a grade of B or better:

Code	Title	Credits
AGROECOL/ C&E SOC/ENTOM/ ENVIR ST 103	Agroecology: An Introduction to the Ecology of Food and Agriculture	3
C&E SOC/A A E/ SOC 340	Issues in Food Systems	3-4
DY SCI 471	Food Production Systems and Sustainability	3

Students who meet the eligibility criteria should fill out this short questionnaire (https://uwmadison.co1.qualtrics.com/jfe/form/SV_0JPABAckGujKA2p/) and then contact the undergraduate coordinator listed in the contact information box to declare the certificate.

REQUIREMENTS

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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

Code	Title	Credits
Core Courses		
Complete two of the following:		6-7
AGROECOL/ C&E SOC/ ENTOM/ ENVIR ST 103	Agroecology: An Introduction to the Ecology of Food and Agriculture	
C&E SOC/A A E/ SOC 340	Issues in Food Systems	
DY SCI 471	Food Production Systems and Sustainability	
Elective Courses		
Complete at least one course from each list: Provisioning, Context, and Values for a total of at least 9 credits		9
Provisioning (production, processing, distribution)		
PLANTSCI 110	Introduction to Plant Science and Technology	
PLANTSCI 300	Cropping Systems	
AGROECOL 303	Agroecological Systems: Working Towards Sustainability	
AGROECOL 377	Global Food Production and Health	
AN SCI/ DY SCI 101	Introduction to Animal Sciences	
AN SCI/ DY SCI 370	Livestock Production and Health in Agricultural Development	
BOTANY/ PL PATH 123	Plants, Parasites, and People	
FOOD SCI 301	Introduction to the Science and Technology of Food	
PLANTSCI 376	Tropical Horticultural Systems	
PLANTSCI 370	World Vegetable Crops	
PLANTSCI 378	Study Abroad: Tropical Horticultural Systems International Field Study	
Context (policy, economics, law, society)		
A A E 101	Introduction to Agricultural and Applied Economics	
PLANTSCI 360	Genetically Modified Crops: Science, Regulation & Controversy	
AN SCI/ FOOD SCI 321	Food Laws and Regulations	
AN SCI/DY SCI/ FOOD SCI/ SOIL SCI 472	Animal Agriculture and Global Sustainable Development	
C&E SOC/ F&W ECOL/ SOC 248	Environment, Natural Resources, and Society	
ENVIR ST/ F&W ECOL 515	Natural Resources Policy	

GEOG/ ENVIR ST 309	People, Land and Food: Comparative Study of Agriculture Systems
GEOG/ ENVIR ST 534	Environmental Governance: Markets, States and Nature
MED HIST/ C&E SOC/ PHILOS 565	The Ethics of Modern Biotechnology
Values (nutrition, equity, environment)	
A A E 323	Cooperatives and Alternative Forms of Enterprise Ownership
A A E/ NUTR SCI 350	World Hunger and Malnutrition
AGROECOL 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
PLANTSCI 350	Plants and Human Wellbeing
NUTR SCI 132	Nutrition Today
NUTR SCI 332	Human Nutritional Needs
SOIL SCI/ ENVIR ST/ GEOG 230	Soil: Ecosystem and Resource
Food Systems Culminating 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	**16-17**

CULMINATING ACTIVITY DETAILS

Culminating activities must be formally pre-approved and incorporated into an independent study or internship within the Department of Community and Environmental Sociology. Click HERE (https://uwmadison.co1.qualtrics.com/jfe/form/SV_eaks3WTTYEkj7Xn/) for more information and a form to request approval of a culminating activity.

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

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1. Evaluate critically the key elements of a food system.
2. Evaluate critically how political, social, economic, and environmental forces interact to shape food systems.
3. Evaluate critically the biophysical processes inherent in various agricultural production systems.
4. Evaluate critically how individuals from different backgrounds interact with local and global food systems as humans, consumers, producers, and citizens.
5. Evaluate critically the social, economic, and environmental outcomes of different food systems.

ADVISING AND CAREERS

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Questions about the certificate may be directed to the undergraduate coordinator.

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.

WISCONSIN EXPERIENCE

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