



## CCL in Sustainable Food Systems

### Program Competencies

Academic Plan Code: 5158

CIP Code: 19.0505

GB Date: 05/27/14

Program Credits: 21

### Program 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 gardening concepts, food safety and security, sustainability principles and strategies, global food systems and sustainable food production systems. 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 Competencies:

1. Contrast organic and inorganic gardening practices. (AGS182)
2. Summarize organic gardening practices prohibited under the Organic Foods Production Act. (AGS182)
3. Create a harvesting chart and water schedule for a garden. (AGS182)
4. Evaluate conventional and sustainable agriculture practices and their impact on food cultures globally. (AGS182, FON161, SUS100)
5. Analyze how modern agricultural practices have altered communities, cultures, health, and food safety. (AGS182, FON161, SUS100)
6. Summarize food safety and sanitation guidelines. (FON104)
7. Operate and maintain restaurant equipment. (FON104)
8. Explain how the culture of food varies by country. (FON161)
9. Differentiate between dietary guidelines depending on culture, religion, health beliefs, and ethnicity. (FON161)
10. Practice environmentally friendly methods for disposing food waste. (FON161)

Revised: 09/19/17