



CCL in Sustainable Food Systems

Suggested Course Plan Sequenced by Semester

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 basic nutrition, organic foods production, gardening concepts, food safety and security, food entrepreneurship, careers in the field of food and nutrition, sustainable food preparation practices, and food preparation laws for small-scale food businesses. 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.

Admission Criteria:

Formal application and admission into the Sustainable Food Systems program is required.
Applications are available from a program advisor.

Course Sequence by Semester:

The following is a suggested course sequence by semester for the pathway. Students should keep in mind the items below that affect their success in completing the pathway as listed:

- Program sequence is based on a full-time student schedule (12 credits or more per semester). If you are a part-time student, the order of these classes will be helpful but it will take additional terms to complete.
- Program sequence does not take into consideration the need for developmental classes (e.g., ENG091 before ENG101.)

Program Notes:

Although the Sustainable Food Systems is a Shared program with other sister colleges within the Maricopa Community Colleges, the Course Sequence presented is only for Rio Salado College.

Students must earn a grade of "C" or better in all courses required within the program.

* Indicates course has prerequisites and/or corequisites.

Program Area Key:

Critical Rdg = Critical Reading
FYC = First-Year Composition
HUM = Humanities, Arts and Design

NS = Natural Sciences
Oral Comm = Oral Communication
PP = Program Prerequisites

RC = Required Courses
RE = Restricted Electives
SB = Social-Behavioral Sciences

Revised: 09/19/17

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Semester 1: 3 Credits

Program Area	Course Number	Course Name	Credits	Notes
PP, FYC	ENG101* OR ENG107*	First-Year Composition (3) OR First-Year Composition for ESL (3)	3	 ENG1101 OR N/A

Semester 2: 12 Credits

Program Area	Course Number	Course Name	Credits	Notes
RC	AGS182	Gardening Practices and Techniques	2	
RC	FON104	Certification in Food Service Safety and Sanitation	1	
RC	FON161	Sustainable Food Production Systems	3	
RC	SUS100	Introduction to Sustainability	3	
RE	Select 3 credits from the list of Restricted Electives below.		3	

Semester 3: 6 Credits

Program Area	Course Number	Course Name	Credits	Notes
RE	Select 6 credits from the list of Restricted Electives below.		6	

Restricted Electives Course List

Program Area	Course Number	Course Name	Credits	Notes
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Students must choose nine (9) credits from the list of Restricted Electives below:

RE	CUL105	Principles and Skills for Professional Cooking (3)
RE	CUL113	Commercial Baking Techniques (3)
RE	FON100	Introductory Nutrition (3)
RE	FON135	Sustainable Cooking (3)
RE	FON143	Food and Culture (3)
RE	FON163	Sustainable Kitchen Practices (3)
RE	FON165	Food Entrepreneurship (3)

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