

# SUSTAINABLE FOOD SYSTEMS MASTER OF PROFESSIONAL STUDIES

30 CREDITS

	FALL SEMESTER	SPRING SEMESTER	SUMMER SEMESTER
Year 1	<b>RESIDENCY ONE</b> <b>Exploring San Francisco Bay Area Food Systems</b> 1 Credit • CIA (Napa Valley, CA)		
	<b>Sustainability and Climate Change</b> 2 Credits	<b>Systems Thinking Seminar</b> 1 Credit	<b>Local, Regional, and Global Food Systems</b> 2 Credits
	<b>Race, Class, and Justice from the Field to the Table</b> 3 Credits		
	<b>Sustainable Agriculture</b> 3 Credits		
Year 2	<b>RESIDENCY TWO</b> <b>Exploring Hudson Valley Food Systems</b> 1 Credit • CIA (Hyde Park, NY)		
	<b>Sustainable Diets and Public Health</b> 3 Credits		
	<b>Food Movement Voices: How to Create Change</b> 3 Credits		
	<b>Culinary Strategy and Food System Innovation</b> 3 Credits		
	<b>Leadership, Engagement, and Impact</b> 3 Credits		
	<b>Applied Project in Food Systems and Sustainability</b> 2 Credits		
	<b>Making Change in the Food System: Leadership Perspectives</b> 2 Credits		
	<b>RESIDENCY THREE</b> <b>Presentation of Captone Project/Graduation</b> 1 Credit • CIA (Hyde Park, NY)		