

# NUFD 225: FOOD PRODUCTION AND SUSTAINABILITY POLICY

## In Workflow

1. FACS Committee Chair (shiltsm@csus.edu)
2. FACS Chair (wbuchan@csus.edu)
3. SSIS College Committee Chair (tristan.josephson@csus.edu)
4. SSIS Dean (mendriga@csus.edu)
5. Academic Services (torsetj@csus.edu; cnewsome@skymail.csus.edu)
6. Senate Curriculum Subcommittee Chair (curriculum@csus.edu)
7. Dean of Undergraduate (james.german@csus.edu; celena.showers@csus.edu)
8. Dean of Graduate (cnewsome@skymail.csus.edu)
9. Catalog Editor (torsetj@csus.edu)
10. Registrar's Office (w lindsey@csus.edu)
11. PeopleSoft (PeopleSoft@csus.edu)

## Approval Path

1. Wed, 14 Apr 2021 04:05:15 GMT  
Mical Shilts (shiltsm): Approved for FACS Committee Chair
2. Wed, 14 Apr 2021 17:21:40 GMT  
Lynn Hanna (lhanna): Approved for FACS Chair
3. Tue, 27 Apr 2021 14:52:43 GMT  
Tristan Josephson (tristan.josephson): Rollback to Initiator
4. Tue, 27 Apr 2021 22:43:47 GMT  
Mical Shilts (shiltsm): Approved for FACS Committee Chair
5. Wed, 28 Apr 2021 16:39:22 GMT  
Lynn Hanna (lhanna): Approved for FACS Chair
6. Thu, 13 May 2021 23:54:48 GMT  
Tristan Josephson (tristan.josephson): Rollback to Initiator
7. Mon, 17 May 2021 20:01:00 GMT  
Mical Shilts (shiltsm): Approved for FACS Committee Chair
8. Tue, 18 May 2021 20:55:43 GMT  
Lynn Hanna (lhanna): Approved for FACS Chair
9. Fri, 03 Sep 2021 23:08:29 GMT  
Tristan Josephson (tristan.josephson): Approved for SSIS College Committee Chair
10. Thu, 09 Sep 2021 16:56:55 GMT  
Marya Endriga (mendriga): Approved for SSIS Dean

## New Course Proposal

Date Submitted: Mon, 17 May 2021 18:17:56 GMT

**Viewing: NUFD 225 : Food Production and Sustainability Policy**

**Last edit: Mon, 17 May 2021 18:17:55 GMT**

Changes proposed by: Seunghee Wie (101022892)

### Contact(s):

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### Catalog Title:

Food Production and Sustainability Policy

### Class Schedule Title:

Food Policy

### Academic Group: (College)

SSIS - Social Sciences & Interdisciplinary Studies

### Academic Organization: (Department)

Family and Consumer Sciences

**Will this course be offered through the College of Continuing Education (CCE)?**

No

**Catalog Year Effective:**

Fall 2022 (2022/2023 Catalog)

**Subject Area: (prefix)**

NUFD - Nutrition and Food

**Catalog Number: (course number)**

225

**Course ID: (For administrative use only.)**

TBD

**Units:**

3

**In what term(s) will this course typically be offered?**

Fall term only

**Does this course require a room for its final exam?**

Yes, final exam requires a room

**Does this course replace an existing experimental course?**

No

**This course complies with the credit hour policy:**

Yes

**Justification for course proposal:**

Nutrition and Food (NUFD) 225, Food Production and Sustainability Policy, is one of the core courses being proposed as part of the newly proposed Master of Nutrition and Food. In these core courses, students will apply nutrition and food research to improve individual and community health by developing strategies to promote food access, health equity and encourage dietary change. The timing appears excellent for this new graduate degree. It would meet a critical need for an accreditation requirement for a required master's degree to become a Registered Dietitian Nutritionist by 2024 and provide career advancement opportunities for BS NUFD alumni.

NUFD 225 course content will prepare MS NUFD graduate students to better understand the complexities of food policy to positively influence food equity and sustainability.

**Course Description: (Not to exceed 80 words and language should conform to catalog copy.)**

Exploration of a variety topics including food policies, food systems and sustainable food production. The course will review the political landscape of both food and agriculture and current social movements towards sustainable and just food systems.

**Are one or more field trips required with this course?**

No

**Fee Course?**

No

**Is this course designated as Service Learning?**

No

**Does this course require safety training?**

No

**Does this course require personal protective equipment (PPE)?**

No

**Does this course have prerequisites?**

Yes

**Prerequisite:**

Admittance into the NUFD graduate program or instructor permission.

**Prerequisites Enforced at Registration?**

Yes

**Does this course have corequisites?**

No

**Graded:**

Letter

**Approval required for enrollment?**

No Approval Required

**Course Component(s) and Classification(s):**

Seminar

**Seminar Classification**

CS#02 - Lecture/Discussion (K-factor=1WTU per unit)

**Seminar Units**

3

**Is this a paired course?**

No

**Is this course crosslisted?**

No

**Can this course be repeated for credit?**

No

**Can the course be taken for credit more than once during the same term?**

No

**Description of the Expected Learning Outcomes: Describe outcomes using the following format: "Students will be able to: 1), 2), etc."**

Be the end of this course, students will be able to:

1. Interpret issues in food procurement and sustainable food production by applying systems interdisciplinary, participatory, and multi-stakeholder approaches.
2. Evaluate food production policies including food safety policies and food allergens and integrate policies into the development of sustainable food production system and the guidelines.
3. Appraise food waste policy measures and their effect on hunger, food insecurity and access.
4. Synthesize knowledge of food policies into the development and implementation of compliance.
5. Master skills in critical thinking and problem-solving addressing food policy to promote health equity in diverse populations.

**Attach a list of the required/recommended course readings and activities:**

NUFD 225\_Syllabus\_Revised May 17 2021.doc

**Assessment Strategies: A description of the assessment strategies (e.g., portfolios, examinations, performances, pre-and post-tests, conferences with students, student papers) which will be used by the instructor to determine the extent to which students have achieved the learning outcomes noted above.**

EXAMS (Obj. 1-5)

ASSIGNMENTS

A) Article review and presentation (Obj. 1-3, 5)

B) Decision memo (Obj. 1-5)

**For whom is this course being developed?**

Majors in the Dept

**Is this course required in a degree program (major, minor, graduate degree, certificate?)**

Yes

**Has a corresponding Program Change been submitted to Workflow?**

Yes

**Identify the program(s) in which this course is required:**

**Programs:**

MS in Nutrition & Food

**Does the proposed change or addition cause a significant increase in the use of College or University resources (lab room, computer)?**

No

**Will there be any departments affected by this proposed course?**

No

**I/we as the author(s) of this course proposal agree to provide a new or updated accessibility checklist to the Dean's office prior to the semester when this course is taught utilizing the changes proposed here.**

I/we agree

## **University Learning Goals**

**Graduate (Masters) Learning Goals:**

Critical thinking/analysis  
Communication  
Information literacy  
Disciplinary knowledge

**Is this course required as part of a teaching credential program, a single subject, or multiple subject waiver program (e.g., Liberal Studies, Biology) or other school personnel preparation program (e.g., School of Nursing)?**

No

**Is this a Graduate Writing Intensive (GWI) course?**

No

**Please attach any additional files not requested above:**

NUFD 225\_Syllabus\_Revised May 17 2021.doc

**Reviewer Comments:**

**Tristan Josephson (tristan.josephson) (Tue, 27 Apr 2021 14:52:43 GMT):** Rollback: Please see email for requested clarifications.

**Tristan Josephson (tristan.josephson) (Thu, 13 May 2021 23:54:48 GMT):** Rollback: Please see email for requested clarifications.

Key: 14471