

Climate, Sustainability, and Food

Friedman Core*

Nutrition science	Quantitative reasoning	Policy and programs	Experiential learning	Friedman Seminar
NUTR 202: Fundamentals of Nutrition Science	NUTR 207: Statistical Methods in Nutrition Science and Policy		Internship directed study, practicum, job, or other non-classroom experience	2 semesters of Friedman Seminar Course
<i>1 course, 3 credits</i>	<i>1 course, 3 credits</i>	<i>n/a</i>	<i>Minimum of 120 hours</i>	<i>2 semesters, 1.5 credits each</i>

Specialization Requirements

Required courses	Recommended courses	Related courses
<p>NUTR 256: Climate Change: Risk and Adaptation for Food Systems and Beyond</p> <p>NUTR 331: Environmental Lifecycle Assessment</p> <p>Climate, Agriculture, and Policy (Course number TBD)</p>	<p>PH 279: Climate and Health</p> <p>UEP 293: Greenhouse Gas Management</p>	<p>NUTR 233/333: Agricultural Science and Policy I / II</p> <p>NUTR 241: Food for all: ecology, biotechnology, and sustainability</p> <p>NUTR 278: Corporate Social Responsibility in the Food Industry</p> <p>NUTR 341: Environmental Economics of Food and Agriculture</p> <p>NUTR 346: Simulating Biophysical Processes</p> <p>Sustainable Agriculture and Food Systems Graduate Certificate Courses</p>

Skills and Knowledge Gained

Knowledge of climate change mitigation and adaptation strategies; pros/cons of policies and technical solutions in the food system; Ability to propose solutions to case studies; Impact of climate and environmental changes on food production and distribution; Role of climate policy in shaping sustainability of food systems; Food equity and sustainability

*Please speak with your advisor or the Dean for Education if you would like to request an exemption or substitution.



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