



Plant-Based Nutrition & Sustainable Agriculture Certificate of Proficiency

This program is helpful for individuals wanting to pursue careers in nutrition education, farming, urban farming, school nutrition/garden, restaurant or food service industry, and programs with an emphasis on plant-based nutrition and sustainable farm-to-fork campaign.

SUGGESTED PROGRAM COURSE SCHEDULE

SEMESTER 1

16 UNITS

Course	Units	Pre-Reqs [^]	Semesters offered*	GE Area
NUTRI 303 Plant-Based Nutrition	3	None	F, S	CRC Area III(b)
NUTRI 331 Plant-Based Food Principles & Preparation	3	None	F	CRC Area III(b)

SEMESTER 2

18 UNITS

Course	Units	Pre-Reqs [^]	Semesters offered*	GE Area
HORT 313 Sustainable Ag	3	None	S	CRC Area IV

[^]You must have passed the prerequisite course(s) with a "C" or better; Corequisite must be taken during the same semester; Advisory means it is recommended but not required to enroll in the course.

*(O) = online available (H) = hybrid available

Career Options/Outlook:

Employers value the role that hands-on and field experiences play in educating and training potential employees in the area of the restaurant, agriculture, nutrition, and health education. The first-hand experience in building and maintaining sustainable agriculture allows students to pursue careers in small farms, school gardens, urban farms, as well as the traditional farms. The demand for local, seasonal and sustainable agriculture continues to grow.

A sample of reported job titles:

School garden instructor, market gardener/garden or farm manager/farmer, sustainable agriculture consultant, researcher/extension agent/farm advisor, organic sales, marketing, and outreach, food manufacturer, processing, preparation, handling, packaging.