

METROPOLITAN FOOD & ENVIRONMENTAL SYSTEMS (MFST)

MFST Class Schedule (<https://courses.illinois.edu/schedule/DEFAULT/DEFAULT/MFST/>)

Courses

MFST 101 Experiencing Food Systems credit: 3 Hours. (<https://courses.illinois.edu/schedule/terms/MFST/101/>)

This course uses a guided, discovery-based learning approach designed for students to understand, apply, and analyze key principles of a food system: what food is, where it comes from, how it gets to our plate, and what happens to food waste. Students will develop an understanding of the interrelatedness and interdependence of the food system components. Students will also "experience the food system" through activities related to food production, processing, retail, and post-consumption operations.

MFST 198 Food Systems Reflection credit: 1 Hour. (<https://courses.illinois.edu/schedule/terms/MFST/198/>)

This course is the final course in a series needed to obtain a Food Systems Certificate. In this course, the students will link and construct meaning from the individual Certificate courses by developing their own view of a food system based on the previously learned concepts. In addition, this course will guide student reflection on their role in the food system. Approved for S/U grading only. Prerequisite: MFST 101, NRES 102, HORT 100, FSHN 120, and ACE 100. Concurrent enrollment in any of the prerequisite courses is allowed. Restricted to students enrolled in the Food Systems Certificate program.

MFST 301 Experiential Learning Preparedness & Planning credit: 1 Hour. (<https://courses.illinois.edu/schedule/terms/MFST/301/>)

First of a three part "plan-do-review" series with the goal of immersing students in a professional metropolitan food and environmental systems-related experience. Students will learn what experiential learning is and what defines the best practices of an experiential learning experience. Students will actively participate in developing their learning experience, including defining what they want to learn and how their learning will be assessed. Approved for S/U grading only. Prerequisite: Instructor approval required. MFST majors receive registration priority.

MFST 396 Honors Research or Thesis credit: 1 to 4 Hours. (<https://courses.illinois.edu/schedule/terms/MFST/396/>)

Individual research, independent study, special problems, thesis, development and/or design work under the direction of the instructor/Honors advisor. May be repeated in the same or subsequent semesters to a maximum of 12 hours. No more than 12 hrs may be counted towards degree. Prerequisite: Junior standing, admission to the ACES Honors Program, consent of instructor. Restricted to students majoring in MFST.

MFST 397 Experiential Learning credit: 3 to 9 Hours. (<https://courses.illinois.edu/schedule/terms/MFST/397/>)

Second of a three part "plan-do-review" series with the goal of immersing students in a professional metropolitan food and environmental systems-related experience. In this course, students will complete the learning experience developed in MFST 301, including the previously defined learning objectives, work product, and grading rubric. At least two weeks of full-time (40 hrs of work) or its equivalent is required for each term hour of credit. May be repeated in the same or separate terms for a total of 9 credit hours. Credit is not given for more than 12 combined credit hours of MFST 397 and MFST 450. Prerequisite: MFST 301. Instructor approval required. MFST majors receive registration priority.

MFST 401 Experiential Learning Review and Reflection credit: 3 Hours. (<https://courses.illinois.edu/schedule/terms/MFST/401/>)

This is the third of a three part "plan-do-review" series with the goal of immersing students in a professional metropolitan food and environmental systems-related experience. In this course, students will review and reflect on their previous MFST 397 "on-the-job" learning experience in multiple ways. Students will learn how to effectively communicate what they did and why it matters, how this job relates to other jobs in a food system, and how this job impacts the food system. 3 undergraduate hours. No graduate credit. Prerequisite: MFST 301 and MFST 397. Restricted to MFST majors.

MFST 450 Social Impact Learning Experience credit: 3 to 9 Hours. (<https://courses.illinois.edu/schedule/terms/MFST/450/>)

The objective of this course is for students to understand the direct impact of a food system on society through a service-learning or community-based learning activity. Using skills gained in MFST 301 and 397, students will find an organization to work with and complete the social impact learning experience. Students will reflect on the service activity in such a way as to gain further understanding of metropolitan food and environmental systems concepts, a broader appreciation of the discipline, and an enhanced sense of civic responsibility. At least two weeks of full-time (40 hrs of work) or its equivalent is required for each term hour of credit. 3 to 9 undergraduate hours. No graduate credit. May be repeated in the same or separate terms for a total of 9 credit hours. Credit is not given for more than 12 combined credit hours of MFST 397 and MFST 450. Prerequisite: MFST 301, MFST 397. Instructor approval required. MFST majors receive registration priority.

MFST 498 Metropolitan Food & Environmental Systems Capstone credit: 3 Hours. (<https://courses.illinois.edu/schedule/terms/MFST/498/>)

The students will work in groups to develop a Champaign-Urbana Food System Report that provides an assessment and recommendations for regional planning around local food. Individual and group field trips will be required for the students to be exposed to how and where policies and infrastructure decisions are made and to meet with additional people involved in those decisions. 3 undergraduate hours. No graduate credit. Prerequisite: Restricted to seniors majoring in MFST.