The Metropolitan Food & Environmental Systems (MFST) program uses an interdisciplinary approach to understanding and implementing solutions in the area of urban food and environmental systems to ensure the sustainability of readily available nutritious foods for metropolitan populations. The students in this major will learn to understand the science and practice of food production and security across urban environmental, economic, social, and health contexts, while maintaining environmental sustainability. Students in this program will be prepared for jobs in impact areas related to food systems, such as government, non-governmental organizations, institutional food buyers, investment firms, financial and insurance companies, industry, retail, and food service. Alternatively, students may choose to pursue post-baccalaureate education, including law school and graduate school in food systems or in specific areas of the food system. Because the MFST curricula includes required training in STEM education, critical thinking, scientific literacy, communication and leadership, students will obtain the skills necessary to traverse an ever-changing job market and have the freedom to choose from many career-life options.

A minimum of 127 credit hours are required for graduation, including General Education Requirements and the MFST Core Curriculum. Because the core curriculum includes many College of Agricultural, Consumer and Environmental Sciences (ACES) departmental course requirements, the students in MFST have the unique opportunity to minor in many of the ACES departments or to delve deeper into a food system area of interest in addition to the core courses, including (but not limited to) advanced nutrition, plant or animal production, food processing, food safety, environmental sustainability, climate change, or landscape architecture.