

# Learning outcomes for the Sustainable Food Systems program

Program Learning Outcomes*	
Knowledge and Understanding	
K1	Describe food systems' main aspects, and the related basic and applied interdisciplinary sciences.
K2	Explain the fundamentals and concepts of management and quality control systems, food health and safety practices, and sustainable food waste recycling.
K3	Recognize the environmental foundations for the sustainable use of natural resources in food production and processing.
K4	Describe the principles of sustainable food systems and food security, including the regulatory, technical, and marketing issues at local and global levels.
Skills	
S1	Apply cognitive, research and practical skills in sustainable food systems sciences to achieve a sustainable food system and security.
S2	Develop alternative solutions in food production, natural resource utilization and food waste recycling that contribute to saving energy, reducing pollution, and achieving environmental sustainability.
S3	Use scientific techniques to interpret scientific data and address food security challenges.
S4	Communicate effectively, orally and in writing, particularly concerning critical evaluation of scientific issues related to sustainable food systems.
Values, Autonomy, and Responsibility	
V1	Evaluate the role of sustainable food systems and food security in promoting justice for future generations, focusing on food production's environmental, economic, and social aspects.
V2	Demonstrate social responsibility by organizing activities and programs supporting environmental sustainability and limiting food waste.