

Addendum

1. The physics major description was omitted
 2. The food studies major description was omitted
 3. Business minor requirement listing was corrected
 4. The Master of Science in Healthcare Informatics degree pause noted. This affects the MHI degree, and tracks in the MSN program
 5. Media arts photography minor listing correction
 6. Chemistry minor listing corrected
 7. MFA in Creative Writing application information changed
 8. Course number correction for EDU448 Teaching the Holocaust
 9. Correction to athletic training IDP description
 10. Online MBA update
 11. Update for students moving from the MAT to MED program
 12. Incorrect deadline for medical schedule withdrawal
 13. Wellness courses
 14. PA description update of requirements
 15. Missing courses for Communication major tracks
 16. Correction to IMM requirements
 17. Correction to BSW Social Work description
 18. Correction to list of required courses for MSCP in Catalog PDF version
 19. Correction to the DPT curriculum hours
 20. Correction BS Biology: Human Biology
 21. Corrections to Exercise Science requirements
 22. Corrected requirements for MSUS and MSUS + MBA Dual Degree
 23. Corrected degree requirements for Entry-level OTD
 24. Correction to Visual Arts: Studio Arts Requirements
 25. Addition to BS Mathematics major requirements
 26. Update to requirements for acceptance into MABS program
 27. Additional elective option for BSUS Sustainable Energy & Urban Systems concentration
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1. The physics major description was omitted

Physics (BA/BS)

As of August 1, 2022, the physics program is no longer accepting applications. All currently enrolled students will progress through the program to completion. Students interested in this program should explore our Mathematics or Data Science Analytics programs.

Chatham University offers both BA and BS degrees in physics in collaboration with Carnegie Mellon University (CMU). This major prepares students for graduate or engineering study or for employment in industry. Students take first-year physics requirements and mathematics courses at Chatham; upper-level physics requirements and electives are taken at CMU through a special cross-registration agreement.

Students also may choose to seek certification in physics at the secondary level by completing the appropriate courses in the education program at Chatham. A minor in physics is not available. To complete this major, students should plan to register for both calculus and physics during the first semester of the first year. Integrative Capstone work will be done at CMU with collaboration between Chatham and CMU faculties.

Learning Outcomes

Upon successful completion of the major, students will be able to:

- Write well on exams and laboratory reports.
- Exhibit critical thinking when reading texts, lecture supplements, and other materials.
- Recognize and use connections of physics to mathematics and science.
- Exhibit critical thinking when reading texts, lecture supplements, and other materials.
- Demonstrate skill with numerical, algebraic and calculus problem-solving and in thinking spatially.
- Understand mathematical notation.

Learning Outcomes Matrix [PDF]

«Click here to view more detailed learning outcomes listings for each course.

Curriculum

Major Requirements (BA)

20 courses, including:

IND350	Scientific Research Methods	2
	This course serves as an introduction to research literature and research methodology in the sciences. Students prepare a research proposal including literature review, experimental design and methods, budget, timetable, and bibliography. Other topics include professional presentation techniques and research ethics. The student's major department must approve proposals prior to the Tutorial.	
INTPHY303	Internship – Physics	

Internship - Physics

MTH151	Calculus I	4
	This is the first course in the calculus sequence. Topics include differential and integral calculus for algebraic and trigonometric functions with applications. Four hours of class per week.	
MTH 152	Calculus II	4
	This is the second course in the calculus sequence. Topics include differential and integral calculus for the transcendental functions, advanced methods of integration, and infinite sequences and series. Pre-requisites Complete the following course: • MTH151 Calculus I	
MTH222	Multivariate and Vector Calculus	3
	An introduction to multivariate calculus using vector spaces, partial differentiation and multiple integration, calculus of vector functions, applications to extremum problems, and differential equations. Three hours of class per week. Pre-requisites Complete the following course: MTH152 Calculus II	
PHY 251	Principles of Physics I	4
	Introduction to the concepts, laws, and structure of physics. This is the first course in a calculus-based sequence that focuses on classical mechanics. Topics include vector analysis, kinematics, Newton's laws, work, conservation of energy and momentum, collisions, gravity, harmonic motion, and wave phenomena. Pre-requisites Complete the following course: • MTH151 Calculus I	
PHY252	Principles of Physics II	4
	Introduction to the concepts, laws, and structure of physics. The second course in a calculus-based physics sequence. Topics include thermodynamics, fluids, electricity, circuit analysis, magnetism, Maxwell's equations, properties of light, and optics. Four hours of class per week. Pre-requisites Complete the following course: PHY251 Principles of Physics I	
PHY490	Integrative Capstone	
	The integrative capstone, undertaken by the student during the senior year, is an extended project that helps the student complete their transition from an undergraduate student to a world-ready professional. The study usually centers on the student's major and may be conducted, at least in part, in the context of a group experience. Such programs are crafted to meet the unique needs of each major, and could include, for example, fieldwork, theater production, creative work in the arts, independent research, or independent readings. The integrative capstone in an interdisciplinary major must have the approval of both academic programs.	

Physics 211, 231, 234, 331, 338, 340, and 341 at CMU are also required

One physics elective taken at CMU.

One "technical" elective in physics, mathematics, computing, chemistry, or biology that is approved in advance.

23 courses, including:

IND350	Scientific Research Methods	2
	This course serves as an introduction to research literature and research methodology in the sciences. Students prepare a research proposal including literature review, experimental design and methods, budget, timetable, and bibliography. Other topics include professional presentation techniques and research ethics. The student's major department must approve proposals prior to the Tutorial.	
INTPHY303	Internship – Physics	
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independent research, or independent readings. The integrative capstone in an interdisciplinary major must have the approval of both academic programs.

Physics 211, 231, 234, 331, 338, 340, and 341 at CMU are also required

One physics elective taken at CMU.

One “technical” elective in physics, mathematics, computing, chemistry, or biology that is approved in advance.

2. **The BA in Food Studies (BA) was approved in 2018 for start in fall 2020 but was omitted from this catalog.**

Food Studies (BAFS)

The Bachelor of Arts in Food Studies (BAFS) allows students to gain mastery of experiential liberal arts through the lens of food. Students accumulate applied agricultural and culinary knowledge, as well as round out their classroom learning through participation in our signature Food Fellows Experience—a term of cooperative learning and professional development supported by in-person and online guidance from faculty and practitioners.

Learning Outcomes

The Bachelor of Arts in Food Studies program curriculum emphasizes and instills interdisciplinary breadth, experiential learning, community building, communicative competence, and critical thinking capabilities for its students. Learning outcomes of the program include:

1. Students will employ skills from different fields to demonstrate and document contemporary and historic states of food and agriculture.
2. Students will gain basic experience in growing, producing, and cooking food and grasp the specific material competencies related to agriculture and cooking.
3. Students will demonstrate knowledge of the broad range of food studies disciplines and their contribution to our understanding of issues in food and agriculture.
4. Students will be able to use task negotiation, network development, social interaction, and cultural acumen as well as project management in working with collaborators in multiple types of community settings, from business to nonprofit to university members to grassroots groups.
5. Students will employ communication theories, concepts, applied skills, and problem solving to multiple audiences in a variety of written, oral, and demonstration- focused formats.
6. Students will apply evidence-based theory, concepts, and processes to propose creative, sustainable, and productive solutions to issues in food and agriculture.
7. Students will use analytical approaches and applied skills to food and agricultural tasks.

Curriculum

Major

39 Courses including the following required courses and 2 electives

FST150	Food, Farm & Field This course explores food, farm, and environment through readings, films, lectures, demonstrations, field trips, and on-farm and kitchen experiences in research and production problems. Activities include presentations on specific topics, group discussions, hands-on lab and field activities, individual and group presentations, field trips, and reflection through writing, video, and photography.	3
FST250	International Cuisine This course explores international cuisine and culture through an interdisciplinary lens. Focusing on culinary history, the course emphasizes knowledge of global culture and cuisine. One of the featured regions of study will align with Chatham's "Global Focus" for the academic year.	3
FST315	Food Access and Policy If food is a basic human right, how do societies create universal access to food? This course explores the ethical basis for making citizens food secure despite global inequality. Major topics include private vs. public solutions and the relationship between food access, gender, cultural appropriateness, nutrition, sustainability, and justice.	3
FST307W	Community and Food Through experiential learning and field work, this course explores the intersections between food and community. Global and regional food systems are "felt" at the level of community and communities often create the organization of agriculture and food. Students will practice applied work with community, government, nonprofit, activist, and business groups.	3
FST345	Applied Agricultural Experience 1 Course explores specific modes of agricultural production with a focus on applied and experiential learning. Students focus on farming competencies and develop problem solving skills for practical applications in agricultural and food enterprises. Focus is on basic crop production, animal care, pasture management, and woody plants.	3
FST345L	Applied Agricultural Experience Lab 1 Course focuses on repeated practice and skill development with specific modes of agricultural production, as complement FST345. Students focus on farming competencies and develop problem solving skills for practical applications in agricultural and food enterprises. Focus is on basic crop production, animal care, pasture management, and woody plants.	2
FST370	Applied Culinary Experience 1 This course focuses on applied kitchen-based research that confronts real-world food systems problems in the areas of recipe and product development, purchasing and cost controls, and menu management. Culinary techniques and philosophies such as preserving the harvest, fermentation, and reduced-waste cooking will be practiced.	3
FST370L	Applied Culinary Experience Lab 1 Throughout this lab course students receive course work and hands-on experience that is culinary, and hospitality focused using experiential based learning as we	2

investigate how to navigate a more equitable and sustainable food system. The themes of food preservation, dairy skills, and grains will be a focus.

FST471	Applied Culinary Experience 2	3
	This course focuses on kitchen-based research that confronts real-world food systems problems in the areas of product development, purchasing and cost controls, and menu management. Hands-on culinary and hospitality focused experiences using experiential based learning aid in investigating how to navigate a more equitable and sustainable food system.	
FST471L	Applied Culinary Experience Lab 2	2
	Throughout this lab course students receive course work and hands-on experience that is culinary, and hospitality focused using experiential based learning as we investigate how to navigate a more equitable and sustainable food system. Both hyper-local foods and global commodities (such as chocolate, coffee and tea) will be explored.	
BUS105	Foundations of Business	3
	This course introduces the theory and practice of business and fosters analytical thinking. Students build a foundation for learning by gaining an understanding of business organizations, their structure and functions, the increasingly dynamic and complex global setting in which they compete, and the fundamentals of sustainable business practices	
BUS217	Introduction to Project Management	3
	This course covers concepts and techniques of Project Management (PM), given the triple constraint of limited cost, time, and project scope. Students acquire knowledge of generally accepted tools and become familiar with techniques for achieving project success. The coursework prepares the student for the Certified Associated Project Manager (CAPM) examination	

Minor

6 courses, 16 credits

FST150	Food, Farm & Field	3
	This course explores food, farm, and environment through readings, films, lectures, demonstrations, field trips, and on-farm and kitchen experiences in research and production problems. Activities include presentations on specific topics, group discussions, hands-on lab and field activities, individual and group presentations, field trips, and reflection through writing, video, and photography.	
FST250	International Cuisine	3
	This course explores international cuisine and culture through an interdisciplinary lens. Focusing on culinary history, the course emphasizes knowledge of global culture and cuisine. One of the featured regions of study will align with Chatham's "Global Focus" for the academic year.	
FST315	Food Access and Policy	3
	If food is a basic human right, how do societies create universal access to food? This course explores the ethical basis for making citizens food secure despite global inequality. Major topics include private vs. public solutions and the relationship between food access, gender, cultural appropriateness, nutrition, sustainability, and justice.	
FST320	Basic Agroecology	3

Through working on Chatham's Eden Hall Farm as well as neighboring farms, students will integrate best practices for sustainable agriculture with theory encountered in class. Topics will include basic principles of soil fertility, biodiversity, agriculture history, effects of both conventional and organic agriculture, and the politics surrounding the issues.

FST320L Growing Sustainably Lab 1

Through working with Chatham's Eden Hall Farm as well as visiting neighboring farms, students will integrate best practices for sustainable agriculture with theory encountered in classes. Topics will include basic principles of soil fertility, biodiversity, greenhouse production, agriculture history, effects of both conventional and organic agriculture, and the politics surrounding the issues.

FST342 Sustainable Production 3

Course explores specific modes of production, agricultural and culinary, with a focus on applied and experiential learning through practical application in a group project. Students focus on farm to kitchen and develop problem solving skills for practical applications, including plant and crop production and culinary product development.

3. Business Minor listing corrected

Minor in Business

The business minor is designed to provide an overview of some of the basic functions of business and the environment in which business operates. Electives allow a student to focus on their goals and interests. Because of the overlap with the business core curriculum, this minor is generally available only to majors outside of the business disciplines. 18 credits: 4 required courses and 2 electives from a specific list (or Program Director approval).

Curriculum

Minor Requirements

12 Credits

ACT222 Financial Accounting Principles I 3

This course represents an introduction to accounting principles including the accounting process, double-entry bookkeeping, adjusting entries, and the preparation of financial statements. The objectives of this course are to make students aware of the importance of accounting information in every type of organization (private business, not-for-profit, and governmental).

BUS105 Foundations of Business 3

This course introduces the theory and practice of business and fosters analytical thinking. Students build a foundation for learning by gaining an understanding of business organizations, their structure and functions, the increasingly dynamic and complex global setting in which they compete, and the fundamentals of sustainable business practices.

BUS243 Principles of Marketing 3

This course introduces students to the basic concepts of marketing strategy and management. Basic marketing concepts such as strategic segmentation, targeting, positioning, product design, pricing, promotions and distribution are covered. Environmental sustainability is analyzed from the consumer perspective.

ECN101 Principles of Macroeconomics 3
The concepts of national income and output are analyzed, and emphasis is placed on factors that influence the levels of economic activity, unemployment, and inflation, including fiscal and monetary policy and the role of international economics.

OR

ECN102 Principles of Microeconomics 3
Microeconomics is the study of how households and firms make decisions and how they interact in specific markets. Students are introduced to the basic concepts and tools that economists use to understand how the economy works. This course is designed to increase economic literacy through acquiring core knowledge about economics.

+Two (2) approved Business Electives

4. Discontinuation of MSN Informatics track noted

Page 43 Non-Degree Seeking Admission: At Chatham it's possible to take up to 24 credits in an undergraduate program or 12 credits in a graduate program as a non-degree-seeking student. Apply here. If you're looking to quickly acquire valuable skills, Chatham also offers affordable, 12-credit online graduate certificates in ~~Healthcare Informatics~~, Healthcare Analytics, Telehealth, Travel Writing and Nurse Educator. For more information, click here .

Page 876: As of October 1, 2022, the Master of Healthcare Informatics (MHI) program is no longer accepting applications. All currently enrolled students will progress through the program to completion. Students interested in this program should explore our online Master of Business Administration with Healthcare Management track.

Page 895. As of 10.1.22, the MSN Nursing Informatics track is no longer accepting applications. All currently enrolled students will progress through the program to completion.

Page 935: Healthcare Informatics Certificate: As of October 1, 2022, the Healthcare Informatics Certificate program is no longer accepting applications. All currently enrolled students will progress through the program to completion. Students interested in this program should explore our online Master of Business Administration with Healthcare Management track.

Page 941: Sentence was removed "You may also transfer the 12 credits into the Masters of Healthcare Informatics program."

5. Media Arts Photography minor correction

ART152 Photography II - Introduction to Digital Photography 3
This course introduces students to the basic aesthetic grammar of digital photography and provides a historical and critical context for looking at and making photographs. Students use cameras with manually adjustable focus and exposure control. Digital darkroom techniques will be explored in Lightroom and Photoshop. Additional Fee(s): Applied laboratory fee.

ART210	History of Photography	3
	This course will examine the relationships between photographs and audiences from the early nineteenth century to the present. A variety of themes will be discussed, including fashion photography, war, fine arts, advertising, portraits, landscapes, and social documentary. Within this structure, we will consider fundamental questions about photography, vision, and meaning, such as finding truth in images and discovering the relationship between image-making and power.	
ART241	Lighting Principles	3
	This course gives a basic grounding in lighting techniques for both studio and location work and covers the use of available light and various lighting instruments. Students create lighting plans; learn to create dramatic high-key effects of subtly sensitive illumination, and master color balance and metering. Additional Fee(s): Applied art fee. Pre-requisites Complete any 1 of the following courses: ART273 Photography I COM273 Photography I - B&W Darkroom	
ART388	Landscape Photography	3
	The landscape is fascinating from a natural and contrived point of view. This course explores the art of taking landscape shots digitally with emphasis on composition, focal points, color, light, movement, time of day, framing, and weather conditions. You will explore a range of image capturing from macro flower shots to vast panoramic points of view from urban and rural subject matter. Several new digital image editing processes will be taught using Photoshop. Additional Fee(s): Applied laboratory fee. Pre-requisites Complete any 1 of the following courses: • ART152 Photography II - Introduction to Digital Photography • FDT150 Introduction to Digital Video Production	
COM374	Documentary and Photojournalism	
	This course focuses on photojournalistic practice and social documentary. Students analyze news topics from a practical, ethical, and visual perspective, to produce images that tell stories. Students will be introduced to a variety of approaches with an emphasis on point of view. Additional Fee(s): Applied laboratory fee Pre-requisites Complete any 1 of the following courses: • ART152 Photography II - Introduction to Digital Photography • FDT150 Introduction to Digital Video Production	

6. Chemistry minor correction

Noted total required credit number is 18 or 19 (not 26)

7. MFA in Creative Writing (all programs)

Admission Essay prompt changed to "In approximately 500 words, please tell us about yourself as a creative writer. What do you like to write? What contemporary authors do you enjoy reading? What are your writing goals? Why do you want to pursue graduate-level study in creative writing at Chatham?" Contact person changed to Grant Catton.

8. Course number correction for EDU448 Teaching the Holocaust (not EDU4XX) (page 619)

9 Corrected copy for Athletic Training IDP description

Current copy (page 170):

The Athletic Training IDP allows students to complete a minimum of 105 undergraduate credits with 16 credits of undergraduate coursework counting toward both degrees.

Correct copy:

The Athletic Training IDP allows students to complete a minimum of 105 undergraduate credits with 16 credits of graduate coursework counting toward both degrees

10. Online MBA update

Students enrolling in the online MBA program may declare one of the following concentrations as each has been specifically designed for online delivery:

1. Entrepreneurial Leadership & Strategy
2. Healthcare Management
3. Sustainability
4. Self-Designed

11. Update for students moving from MAT to MED program

Students entering the MED program after successfully completing the MAT program at Chatham will share a total of 9 credits between both programs (EDU510, EDU634, EDU664).

12. Incorrect deadline for Medical Schedule Withdrawal

Corrected language: The deadline for Medical Schedule Withdrawal for the 2022-2023 Academic fall and spring 15-week terms are: Fall 2022: Friday, December 9 Spring 2023: Friday, April 14

13. Wellness requirement update.

Requirement wording changed to: "Students are required to earn 2 Wellness (WEL) credits over 1 OR 2 courses which will include two of the following three learning outcomes."

This is effective retroactively beginning with the 2020-2021 Catalog.

14. PA requirement update

MPAS requirement description update. The following sentence was added to the Catalog description of Degree Requirements: "Seven core clinical rotations are required and must be completed in the following areas: Family Practice, Internal Medicine, Pediatrics, Emergency Medicine, Psychiatry/Behavioral Health, Women's Health, Surgery."

15. Communication major track requirement corrections.

Concentration requirements were incorrectly listed for the following concentrations in the PDF version of the Catalog:

Graphic Design Concentration. Should list:

ART152	Photography II- Introduction to Digital Photography	ART225 Typography Design Studio
ART245	Design Praxis	
ART261	Web Design 1: Code + Aesthetics	ART353 Print Design
FDT150	Introduction to Digital Video Production	

Journalism Concentration. Should list:

ART152	Photography II- Introduction to Digital Photography	ART225 Typography Design Studio
ART261	Web Design 1: Code + Aesthetics	COM251 News Writing and Editing
COM351	Advanced News Writing and Editing	FDT150 Introduction to Digital Video Production

Public Relations Concentration. Should list:

ART152	Photography II- Introduction to Digital Photography	ART245 Design Praxis
ART261	Web Design 1: Code + Aesthetics	COM260W Practical Public Relations COM360 Advanced Public Relations
FDT150	Introduction to Digital Video Production	

16. Correction to Immersive Media major requirements

PDF Catalog version incorrectly lists ENG105 and SDE101 as major requirements; incorrectly omitted IMM310

17. Correct BSW description

The current edition of the Social Work (BSW) program description includes a section of "ASSESSMENT OF STUDENT LEARNING OUTCOMES." This material, from 2018, is outdated and should not have been included.

18. Correction to list of required courses for MSCP in Catalog PDF version

For the MS Counseling Psychology program (p.868) and Master of Arts in Psychology program (p.1461), PSY503 Applied Biological Psychology is incorrectly listed as a requirement. The correct course should be PSY605 Biopsychology.

19. Correction to DPT curriculum hours

The curriculum hours for the DPT program were inaccurately listed and should be listed as 106 hours.

20. Correction to BS Biology: Human Biology

Missing requirements

- CHM109L
- CHM110L

21. Correction to Exercise Science requirements

The following courses should be removed from the list of requirements

CHM109L	Chemistry I laboratory
CHM107	Chemistry I

22. Corrected requirements for MSUS and MSUS + MBA Dual Degree

Master of Sustainability + Master of Business Administration Dual Degree

Required credits: 57

BUS570	Global Business	3
BUS576	Sustainable Human Capital	3
BUS639	Sustainability and Assessment Reporting	3
BUS641	Sustainable Supply Chain Management	3
BUS671	Marketing Management	3
BUS672	Corporate Finance	3
BUS698	Strategy and Entrepreneurship	3
SUS504	Foundations of Sustainability	3
SUS510	Pursuing Sustainability through Governance	3
SUS516	Sustainable Decision Analysis	3
SUS591	Independent Study	1
SUS601	Applied Ecology	3
SUS605	Leadership for Transition to Sustainability	3
SUS621	The Craft of Research	1
SUS693	Internship	3
SUS694	Research Methods in Context	1
ACT580	Accounting Information System or	
BUS577	Information Systems and Analytics	3
ACT625	Cost Analysis or	
BUS652	Managerial Accounting	3
SUS514	Building Sustainable and Resilient Cities or	
SUS603	Sustainability: Ethics, Equity, Justice	3
SUS580	Sustainable Behavior Change or	
SUS607	Applied Green and Social Innovation	3

BUS699	Business Consulting Capstone or	
SUS698C	Final Project	3

Master of Sustainability

Required credits: 42

Required Core Courses (27 credits)

COM515 Environmental Communications		3
SUS504 Foundations of Sustainability		3
SUS510 Pursuing Sustainability Through Governance		3
SUS514 Sustainable Cities or		
SUS603 Sustainability: Ethics, Equity, Justice		3
SUS601 Applied Ecology or		
SUS619 The Water's Edge: Science and Policy from Summit to Sea		3
SUS605 Leadership for Transitions to Sustainability		3
SUS621 The Craft of Research		1
SUS694 Research Methods in Context		1
SUS695 The Research Proposal		0
SUS696 Solution Based Learning I		2
SUS697 Solution Based Learning II or		
SUS692 Internship		2
SUS698C Final Project		3

Concentration Electives (12 credits)

BUS552	Managing Non-Profit Organizations	3
BUS570	Global Business	3
BUS575	Leading Organizations and Projects	3
BUS577	Information Systems and Analytics	3
BUS582	Foundations of Project Management	3
BUS639	Sustainable Assessment and Reporting	3
FST508	Food Systems	3
FST509	Food Access	3
FST512	Practical Nutrition	3
FST518	The Business of Food and Agriculture	3
FST520	Basic Agroecology	3
FST520L	Growing Sustainably Lab	1
FST522	GIS: Food and Agriculture	3
FST613	Community Research: Food and Health	1
FST620	Research in Food and Agriculture	2
FST625	US Agricultural Policy	3
SUS502	Sustainable Systems	3

SUS508	Environmental Statistics	3
SUS512A	Sustainability in Pittsburgh	1
SUS512B	Sustainability in Pittsburgh	2
SUS512C	Sustainability in Pittsburgh	3
SUS514	Building Sustainable & Resilient Cities	3
SUS516	Sustainable Decision Analysis	3
SUS517	Climate Change & Sustainability	3
SUS520	Community Energy Systems	3
SUS521	Ecotoxicology and Environmental Health	3
SUS526	Sustainable Aquaculture	3
SUS562	Economics of the Environment	3
SUS607	Applied and Green Innovation	3

23. Corrected degree requirements for Entry-level OTD

The following courses were omitted from the list of degree requirements:

OTH778	Outcomes and Measures	3
OTH780	Education Theory and Instructional Design	3

24. Correction to Visual Arts: Studio Arts Requirements

ART313 is a required course

25. Addition to BS Mathematics major requirements

The following courses should be included as required courses

- PHY255L Principles of Physics I Lab
- PHY256L Principles of Physics II Lab

26. Update to requirements for acceptance into MABS program

Statistics should be (minimum 3 credits), not (minimum 4 credits)

27. Additional elective option for BSUS Sustainable Energy & Urban Systems concentration

SUS306W should be listed as an elective option for the Bachelor of Science in Sustainability Sustainable Energy and Urban Systems concentration.