

# AGR

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## Courses

### **AGR 100 Introduction to Urban Agriculture**

**3 Credits. 2 Lecture Hours. 3 Lab Hours.**

A course on practices for cultivating, processing, and distributing food in or near a village, town, or city. Topics include: history and politics of urban agriculture, and urban farm design.

Prerequisites: None

View Sections ([http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course\\_number=100subject\\_code=AGR](http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=100subject_code=AGR))

### **AGR 105 Vegetable Crop Production**

**3 Credits. 2 Lecture Hours. 3 Lab Hours.**

A course on concepts and skills for production of vegetable crops. Topics include: classification, identification, and culture of edible herbaceous plants for food production. Field trips are required.

Prerequisites: None

View Sections ([http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course\\_number=105subject\\_code=AGR](http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=105subject_code=AGR))

### **AGR 135 Fruit and Nut Production**

**3 Credits. 2 Lecture Hours. 3 Lab Hours.**

A course on the classification, identification, and culture of fruit and nut trees and shrubs for food production. Field trips are required.

Prerequisites: None

View Sections ([http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course\\_number=135subject\\_code=AGR](http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=135subject_code=AGR))

### **AGR 140 Pest and Policy Management for Specialty Crops**

**3 Credits. 2 Lecture Hours. 3 Lab Hours.**

A course on principles and practices for identifying, diagnosing, and controlling common insect, disease, and weed pests in specialty crop production. Topics include: integrated pest management, organic farming principles, and farm policy and certification.

Prerequisites: LH 110 and LH 120

View Sections ([http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course\\_number=140subject\\_code=AGR](http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=140subject_code=AGR))

### **AGR 150 Fall Production**

**3 Credits. 0 Lecture Hour. 6 Lab Hours.**

A course on producing, harvesting, storing, and selling fall crops, with emphasis on sustainable agriculture techniques.

Prerequisites: None

View Sections ([http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course\\_number=150subject\\_code=AGR](http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=150subject_code=AGR))

### **AGR 155 Spring Production**

**3 Credits. 0 Lecture Hour. 6 Lab Hours.**

A course on producing, harvesting, storing, and selling spring crops, with emphasis on sustainable agriculture techniques.

Prerequisites: None

View Sections ([http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course\\_number=155subject\\_code=AGR](http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=155subject_code=AGR))

### **AGR 160 Summer Production**

**3 Credits. 0 Lecture Hour. 6 Lab Hours.**

A course on producing, harvesting, storing, and selling summer crops, with emphasis on sustainable agriculture techniques.

Prerequisites: None

View Sections ([http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course\\_number=160subject\\_code=AGR](http://webapps.cincinnati.state.edu/wwwTools/MCL/default.aspx?course_number=160subject_code=AGR))