

AGR

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

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: business principles of specialty crops including planning, budgeting, production and harvest. Students must attend off-campus field trips.

Prerequisites: None

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

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: None

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

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

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