

# 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

### **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 Farm Ecology Management**

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

A course on principles and practices for identifying, diagnosing, and controlling common insect, disease, and weeds in specialty crop production. Topics include: holistic pest management, organic farming principles, and farm policies.

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