SFBS - Sustainable Food & Bioenergy

SFBS 146. Introduction to Sustainable Food and Bioenergy Systems. 3 Credits.
(3 Lec) S
This course provides an introductory foundation to explore and draw connections between key sustainability issues related to food and bioenergy systems. Interactive lectures, readings, activities, and field trips will provide exposure to a wide range of interdisciplinary topics including agro-ecology, natural resource management, crop production, livestock production, biodiversity, land use, livelihoods, nutrition, food choices, and policy.

SFBS 296. Practicum: Towne's Harvest. 3 Credits.
(1 Lec, 2 Lab) Su
PREREQUISITE: SFBS 146 or permission of instructor. Emphasizes hands-on field experience with small-scale market gardening, distribution through community-supported agriculture, and market sales at local farmers' markets. Students will complete one independent project, service-learning at local farms and complete weekly writing assignments.

SFBS 298. Internship. 2-12 Credits.
(2-12 Ind; 12 cr max) F,S,Su
PREREQUISITE: Consent of instructor. An individualized assignment with a professional agency to provide a guided field experience.

SFBS 327. Measure Innovation in Food Sys. 3 Credits.
(3 Lab) F
PREREQUISITE: SFBS 146, SFBS 296 or SFBS 298, NUTR 221CS, or consent of instructor. Students will learn natural and social science tools to measure innovation in food systems. Training will be provided on experimental design as well as data collection, analysis and dissemination. Research methods will draw from agro-ecology, botany, cultural anthropology and nutrition.

SFBS 346. Sustainable Food and Bioenergy Systems Summer Field Course. 1 Credit.
(1 Lab) Su
PREREQUISITE: SFBS 146 or 296 or consent of instructor. COREQUISITE: SFBS 296 This field trip course compares and contrasts large-scale agricultural operations across Montana. Students will gain an appreciation of the choices, opportunities, and challenges facing conventional, diversified, and organic producers. Interdisciplinary and systems level thinking will be practiced.

SFBS 429. Small Business and Entrepreneurship in Food and Health. 3 Credits.
(3 Lec) F
PREREQUISITE: ECNS 101IS, or HDFS 138 or HDFS 239 and senior standing or permission of instructor. Basic bookkeeping, marketing, and management concepts for owning and operating a successful small business. Students will prepare a modified business plan based on individual interests. Special emphasis on sustainable design and corporate responsibility in food system enterprises.

SFBS 445R. Exploration of Food Biotechnology. 2 Credits.
(1-4 Sem; 12 cr max) F
PREREQUISITE: NUTR 226, NUTR 227, NUTR 322, NUTR 395 or equivalent and graduate standing. Emphasizes hands-on food experience, including market garden tending and harvesting, distribution by community supported agriculture, food marketing and retail at farmers' markets, culinary practice with seasonal garden produce, food preservation and product development, teaching and culinary demonstrations, and marketing plan development.

SFBS 451. Culinary Marketing: Farm to Table. 3 Credits.
(1 Lec, 2 Lab) Su
PREREQUISITE: NUTR 222, NUTR 227, NUTR 322, NUTR 395 or equivalent and graduate standing. Emphasizes hands-on food experience, including market garden tending and harvesting, distribution by community supported agriculture, food marketing and retail at farmers' markets, culinary practice with seasonal garden produce, food preservation and product development, teaching and culinary demonstrations, and marketing plan development.

SFBS 454. Culinary Marketing: Farm to Table. 3 Credits.
(1 Lec, 2 Lab) Su
PREREQUISITE: NUTR 221CS, NUTR 222, NUTR 227, and NUTR 322 or permission of instructor. Emphasizes hands-on food experience, including market garden tending and harvesting, distribution by community supported agriculture, food marketing and retail at farmers' markets, culinary practice with seasonal garden produce, food preservation and product development, educational outreach and culinary demonstrations, and independent research projects.

SFBS 455. Culinary Marketing: Farm to Table. 3 Credits.
(1-10 Ind; max unlimited) F,S,Su
PREREQUISITE: SFBS 146, SFBS 296 or SFBS 298, NUTR 221CS or consent of instructor. This course examines the connections among the food industry, agriculture, and the environment and considers the sustainability of food choices. Students gain a systems perspective on current nutrition problems such as hunger, obesity, and disordered eating. Students conduct independent research.

SFBS 460. Food System Resilience, Vulnerability and Transformation. 3 Credits.
(3 lec) S
PREREQUISITE: SFBS 146, SFBS 296 or SFBS 298, NUTR 221CS or consent of instructor. This course examines the impacts of global environmental change, policy, and markets on agro-ecosystems, diets and community health within the framework of systems theory.

SFBS 490R. Undergraduate Research. 1-6 Credits.
(1-6 Ind; 12 cr max) F,S,Su
PREREQUISITE: Junior standing and consent of instructor. Directed undergraduate research/creative activity which may culminate in a research paper, journal article, or undergraduate thesis. Course will address responsible conduct of research. May be repeated.
Font Notice

This document should contain certain fonts with restrictive licenses. For this draft, substitutions were made using less legally restrictive fonts. Specifically:

Times was used instead of Adobe Garamond Pro.

The editor may contact Leepfrog for a draft with the correct fonts in place.