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)
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 arranged with an agency, business or other organization to provide guided experience in the field.

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. Culinary Marketing: Farm/Table. 3 Credits. (1 Lec, 2 Lab) Su
PREREQUISITE: NUTR 221CS, NUTR 226, 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, teaching and culinary demonstrations, and marketing plan development.

SFBS 448R. Exploration of Food Biotechnology. 2 Credits. (1 Lab) Su
PREREQUISITE: Consent of instructor and approval of department head. An individualized assignment with a professional agency to provide a guided field experience.
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.