SFBS - Sustainable Food & Bioenergy

SFBS 146 Introduction to Sustainable Food and Bioenergy Systems: 3 Credits (3 Lec)
(Sp) 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. (Su) 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 Other)
PREREQUISITE: Consent of instructor. (F, Sp, Su) An individualized assignment with a professional agency to provide a guided field experience Repeatable up to 12 credits.

SFBS 327 Ethnobotany: 3 Credits (3 Lab)
PREREQUISITE: SFBS 146, SFBS 296 or SFBS 298, or consent of instructor. (F) 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 Credits (1 Other)
PREREQUISITE: SFBS 146 or consent of instructor. (Su) An overnight field trip to 3-4 regional farms, businesses, or agricultural research centers, a pre-trip meeting and a post-trip reflection assignment. Students will navigate rural areas, interact with local business people and farmers, and experience challenges to pre-existing assumptions about the nature of food production Repeatable up to 3 credits.

SFBS 429 Small Business and Entrepreneurship in Food and Health: 3 Credits (3 Lec)
PREREQUISITE: ECNS 101IS, or HDFS 138 or HDFS 239 and senior standing or permission of instructor. (F) 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)
PREREQUISITE: NUTR 221CS, NUTR 226, NUTR 227, and NUTR 322 or permission of instructor. (Su) 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 and food preservation, educational outreach and culinary demonstrations, and independent research projects

SFBS 451R Sustainable Food Systems: 3 Credits (3 Lec)
PREREQUISITE: NUTR 221CS and senior standing or consent of instructor. (Sp) 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 552  State of the Environment: Policy, Management, and Practice:  
3 Credits (3 Lec)  
PREREQUISITE: HHD graduate standing; or consent of the instructor.  
To better understand the state of the United States food environment, this  
course examines food system policies, how they are measured, and what  
happens when they are put into practice. Students will explore critical issues  
in the food environment that impact national health, including policies  
related to food and nutrition assistance programs, food prices, community  
characteristics, food service, food safety, land use planning, and food access  

SFBS 575  Prof Paper & Project: 1-6 Credits (1-6 Other)  
PREREQUISITE: Graduate standing. (F, Sp, Su) A research or professional  
paper or project dealing with a topic in the field. The topic must have been  
mutually agreed upon by the student and his or her major advisor and  
graduate committee  
Repeatable up to 6 credits.  

SFBS 590  Master’s Thesis: 1-10 Credits (1-10 Other)  
PREREQUISITE: Master’s standing. (F, Sp, Su) Directed graduate  
research/creative activity. advisor and graduate committee  
Repeatable up to 99 credits.  

SFBS 598  Internship: 2-12 Credits (2-12 Other)  
PREREQUISITE: Graduate standing, consent of instructor and approval of  
department head. (F, Sp, Su) An individualized assignment arranged with an  
agency, business or other organization to provide guided experience in the  
field  
Repeatable up to 12 credits.