

SFBS - Sustainable Food & Bioenergy

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.

Term	CRN	Section	Session/Dates	Days	Location	Time
2020 Summer Semester	10458	001	Full Semester	TR	HORTFARM	8:00am - 12:00pm
2020 Summer Semester	10458	001	Full Semester	F	HORTFARM	12:00pm - 3:00pm
2020 Summer Semester	10505	002	Full Semester	WR	HORTFARM	8:00am - 12:00pm
2020 Summer Semester	10505	002	Full Semester	F	HORTFARM	12:00pm - 3:00pm

SFBS 346. Sustainable Food and Bioenergy Systems Summer Field Course. 1 Credit. (1 Lab) Su

PREREQUISITES: 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.

Term	CRN	Section	Session/Dates	Days	Location	Time
2020 Summer Semester	10698	001	Full Semester	-	-	-

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 and food preservation, educational outreach and culinary demonstrations, and independent research projects.

Term	CRN	Section	Session/Dates	Days	Location	Time
2020 Summer Semester	10428	001	Second Half Session	W	HERRIC117	9:00am - 2:00pm
2020 Summer Semester	10428	001	Second Half Session	W	HERRIC120	9:00am - 2:00pm
2020 Summer Semester	10428	001	Second Half Session	T	HORTFARM	12:00pm - 3:00pm

SFBS 541. Culinary Marketing: Farm to Table. 3 Credits. (1 Lec, 2 Lab) Su

PREREQUISITE: 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.

Term	CRN	Section	Session/Dates	Days	Location	Time
2020 Summer Semester	10516	001	Second Half Session	W	HERRIC117	9:00am - 2:00pm
2020 Summer Semester	10516	001	Second Half Session	W	HERRIC120	9:00am - 2:00pm
2020 Summer Semester	10516	001	Second Half Session	T	HORTFARM	12:00pm - 3:00pm

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.