Sustainable Crop Production Option

Plant Sciences and Plant Pathology

F. 1. W	C 11:	
Freshman Year	Credits	2
SFBS 146 - Introduction to Sustainable Food and Bioenergy		3
Systems PLOP 170IN Dringiples of Rielegical Diversity		4
BIOB 170IN - Principles of Biological Diversity		3
ECNS 101IS - Economic Way of Thinking BIOB 110CS - Plant Science		
ENSC 110 - Land Resources and Environmental Sciences		3
ENSC 245IN - Soils		3
		4
Select one of the following:		4
CHMY 121IN - Introduction to General Chemistry & CHMY 122IN - Introduction to General Chemistry Lab		
CHMY 141 - College Chemistry I & CHMY 142 - College Chemistry I Lab		
Select one of the following:		3
M 105Q - Contemporary Mathematics		
M 121Q - College Algebra		
Any US Core and Electives		4
Year Total:	3	30
Sophomore Year	Credits	
NUTR 221CS - Basic Human Nutrition		3
AGSC 341 - Field Crop Production		3
BIOM 103IN - Unseen Universe: Microbes		3
ANSC 222 - Livestock in Sustain Systems		3
ECHM 205CS - Energy and Sustainability		3
Select one of the following:		3
SFBS 296 - Practicum: Towne's Harvest		
SFBS 298 - Internship		
Select one of the following:		3
NASX 232D - MT Indians: Cultures, Histories, Current		
Issues		
PSCI 230D - Introduction to International Relations		
Select one of the following:		3
BIOB 318 - Biometry		
STAT 216Q - Introduction to Statistics		
Select one of the following:		3
AGBE 210IS - Economics of Ag Business		
ECNS 204IS - Microeconomics		
Electives	_	3
Year Total:		30
Junior Year	Credits	
HORT 337 - Vegetable Production		3
SFBS 327 - Ethnobotany		3
BIOE 370 - General Ecology		3
Directed Elective		3
NUTR 351 - Nutrition and Society		3
AGSC 428 - Cropping Systems and Sustainable Agriculture		3
Upper Division Directed Electives		9
Year Total:		27
Senior Year	Credits	^
AGSC 356 - Plant Nutrition and Soil Fertility Management		3

Select one of the following: SFBS 451R - Sustainable Food Systems SFBS 445R - Culinary Marketing: Farm/Table Select one of the following: SFBS 429 - Small Business and Entrepreneurship in Food and Health BMGT 469 - Community Entrepreneurship & Nonprofit Management	Total Program Credits:	117
SFBS 498 - Internship SFBS 499 - Senior Thesis/Capstone Select one of the following: SFBS 451R - Sustainable Food Systems SFBS 445R - Culinary Marketing: Farm/Table Select one of the following: SFBS 429 - Small Business and Entrepreneurship in Food and Health BMGT 469 - Community Entrepreneurship & Nonprofit Management	Year Total:	
SFBS 498 - Internship SFBS 499 - Senior Thesis/Capstone Select one of the following: SFBS 451R - Sustainable Food Systems SFBS 445R - Culinary Marketing: Farm/Table Select one of the following: SFBS 429 - Small Business and Entrepreneurship in Food and Health BMGT 469 - Community Entrepreneurship & Nonprofit	Upper Division Directed Electives	9
SFBS 498 - Internship SFBS 499 - Senior Thesis/Capstone Select one of the following: SFBS 451R - Sustainable Food Systems SFBS 445R - Culinary Marketing: Farm/Table Select one of the following: SFBS 429 - Small Business and Entrepreneurship in Food	, , ,	
SFBS 498 - Internship SFBS 499 - Senior Thesis/Capstone 3 Select one of the following: SFBS 451R - Sustainable Food Systems SFBS 445R - Culinary Marketing: Farm/Table	1 1	
SFBS 498 - Internship 2-12 SFBS 499 - Senior Thesis/Capstone 3 Select one of the following: 3 SFBS 451R - Sustainable Food Systems	Select one of the following:	3
SFBS 498 - Internship 2-12 SFBS 499 - Senior Thesis/Capstone 3 Select one of the following: 3	SFBS 445R - Culinary Marketing: Farm/Table	
SFBS 498 - Internship 2-12 SFBS 499 - Senior Thesis/Capstone 3	SFBS 451R - Sustainable Food Systems	
SFBS 498 - Internship 2-12	Select one of the following:	3
•	SFBS 499 - Senior Thesis/Capstone	3
SFBS 466 - Food System Resilience 3	SFBS 498 - Internship	
	SFBS 466 - Food System Resilience	

Directed Electives

Each student shall work closely with their faculty advisor to plan an integrated set of directed elective courses appropriate to their academic, professional and personal goals. Courses not on this list may be used IF considered appropriate to the student's goals AND approved by the faculty advisor as a curricular exception.

Take 21 credits of the following:

AGBE 315	Ag in a Global Context	3
AGSC 342	Forages	3
AGSC 401	Integrated Pest Management	3
AGSC 441	Plant Breeding & Genetics	3
AGSC 450	Plant Disease Control	3
BIOM 421	Concepts of Plant Pathology	3
ENSC 443	Weed Ecology and Management	3
HORT 245	Plant Propagation	3
HORT 345	Market Gardening	3
HSTA 409	Food in America	3
NASX 415	Native Food Systems	3
NUTR 301	Food and Culture	3
NUTR 322	Food Service System Management	3
NUTR 395	Pract: Quant Foods Prod & Mgmt	3
NUTR 435	Experimental Foods	3
NUTR 491	Special Topics	3
NUTR 496	Practicum Food Product Development	3
NRSM 421	Holistic Thought/Mgmt	4
SFBS 346	Sustainable Food and Bioenergy Systems Summer Field Course	1
SFBS 492	Independent Study	3

A minimum of 120 credits is required for graduation, 42 of which must be numbered 300 and above.