# Sustainable Crop Production Option

## Plant Sciences and Plant Pathology

### Freshman Year

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>SFBS 146</td>
<td>Introduction to Sustainable Food and Bioenergy</td>
<td>3</td>
</tr>
<tr>
<td>BIOB 170IN</td>
<td>Principles of Biological Diversity</td>
<td>3</td>
</tr>
<tr>
<td>ECNS 101IS</td>
<td>Economic Way of Thinking</td>
<td>3</td>
</tr>
<tr>
<td>BIOB 110CS</td>
<td>Plant Science</td>
<td>3</td>
</tr>
<tr>
<td>ENSC 110</td>
<td>Land Resources and Environmental Sciences</td>
<td>3</td>
</tr>
<tr>
<td>ENSC 245IN</td>
<td>Soils</td>
<td>3</td>
</tr>
</tbody>
</table>

Select one of the following:

- 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:

- M 105Q - Contemporary Mathematics
- M 121Q - College Algebra

Any US Core and Electives: 4

Year Total: 30

### Sophomore Year

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUTR 221CS</td>
<td>Basic Human Nutrition</td>
<td>3</td>
</tr>
<tr>
<td>AGSC 341</td>
<td>Field Crop Production</td>
<td>3</td>
</tr>
<tr>
<td>BIOM 103IN</td>
<td>Unseen Universe: Microbes</td>
<td>3</td>
</tr>
<tr>
<td>ECHM 205CS</td>
<td>Energy and Sustainability</td>
<td>3</td>
</tr>
</tbody>
</table>

Select one of the following:

- SFBS 296 - Practicum: Towne’s Harvest
- SFBS 298 - Internship

Select one of the following:

- NASX 232D - MT Indians: Cultures, Histories, Current Issues
- PSCI 230D - Introduction to International Relations

Select one of the following:

- BIOB 318 - Biometry
- STAT 216Q - Introduction to Statistics

Select one of the following:

- AGBE 210IS - Economics of Ag Business
- ECNS 204IS - Microeconomics
- ANSC 222 - Livestock in Sustain Systems

Electives: 6

Year Total: 30

### Junior Year

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>HORT 337</td>
<td>Vegetable Production</td>
<td>3</td>
</tr>
<tr>
<td>SFBS 327</td>
<td>Ethnobotany</td>
<td>3</td>
</tr>
<tr>
<td>BIOE 370</td>
<td>General Ecology</td>
<td>3</td>
</tr>
</tbody>
</table>

Directed Elective: 3

Electives: 6

Year Total: 30

### Senior Year

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGSC 356</td>
<td>Plant Nutrition and Soil Fertility Management</td>
<td>3</td>
</tr>
<tr>
<td>SFBS 466</td>
<td>Food System Resilience</td>
<td>3</td>
</tr>
<tr>
<td>SFBS 498</td>
<td>Internship</td>
<td>2-12</td>
</tr>
<tr>
<td>SFBS 499</td>
<td>Senior Thesis/Capstone</td>
<td>3</td>
</tr>
</tbody>
</table>

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

Upper Division Directed Electives: 9

Year Total: 30

Total Program Credits: 120

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## 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 18 credits of the following:

- AGBE 315 - Ag in a Global Context
- AGSC 342 - Forages
- AGSC 401 - Integrated Pest Management
- AGSC 441 - Plant Breeding & Genetics
- AGSC 450 - Plant Disease Control
- BIOB 377 - Practical Genetics
- BIOM 421 - Concepts of Plant Pathology
- ENSC 443 - Weed Ecology and Management
- HORT 245 - Plant Propagation
- HORT 345 - Market Gardening
- HSTA 409 - Food in America
- NASX 415 - Native Food Systems
- NUTR 301 - Food and Culture
- NUTR 322 - Food Service System Management
- NUTR 395 - Pract: Quant Foods Prod & Mgmt
- NUTR 435 - Experimental Foods
- NUTR 496 - Practicum Food Product Development
- NRST 421 - Holistic Thought/Mgmt
- PSCI 436 - Politics of Food & Hunger
- SFBS 346 - Sustainable Food and Bioenergy Systems
- SFBS 492 - Independent Study

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