SUSTAINABLE AGRICULTURE & FOOD SYSTEMS (SAFS)

Course numbers with the # symbol included (e.g. #400) have not been taught in the last 3 years.

SAFS 405 - Sustainable Agriculture and Food Production
Credits: 4
This course introduces the fundamental concepts that define sustainable and organic agriculture. We will explore the scientific and biological principles that underlie sustainable and organic farming techniques and methods, and each student will explore research-based evidence surrounding the sustainability of different practices within the agricultural and food system. We will study the environmental, social and economic impacts of different food production systems, with an emphasis on systems common in the U.S. Finally, we will look at the role each of us has in influencing how food is grown, either as producer or as a consumer.
Attributes: Environment, TechSociety(Disc)

SAFS 410 - A Taste of the Tropics
Credits: 4
This course will expose students to the exciting world of tropical agriculture and the ways that people in the tropics utilize a diverse array of food crops. Our lives as consumers in the developed world are touched by tropical products every single day. Whether it’s the cinnamon in your tea, the vanilla in your cookies, the black pepper on your salad, or your cup of hot coffee, you likely consume tropical crops whether you know it or not. Ever stop to wonder where these items are from and how they are produced? We will examine agriculture and food culture throughout the tropical world’s four principle areas: Latin America, Tropical Asia, Tropical Africa, and the South Pacific. Production systems ranging from large scale modern high input operations to home subsistence gardens are explored. Tropical crops are examined in five major groups: grains and legumes, stalky roots, exotic vegetables, tropical fruit, and herbs, spices, medicinal plants. Cultural uses of these crops throughout the tropical world are given special emphasis.
Attributes: World Cultures(Disclosure)

SAFS 415 - Introduction to Brewing Art and Science
Credits: 4
Introduction to the scientific foundations of beer brewing. Topics covered will include beer styles; ingredient sourcing; industrial production from nano to macro scale; current trends and topics; quality control; safety and sustainability.

SAFS 421 - Introductory Horticulture
Credits: 4
This course will introduce the disciplines of plant science and horticulture. Students will learn the fundamentals of plant structure and how cells, tissues, organs and whole plants develop and function. Students will then explore how environmental factors affect growth and development, and how humans manipulate them to produce horticultural crops: fruits, vegetables, flowers and landscape plants. Labs are designed to emphasize and reinforce the principles covered in lecture and will give students a hands-on introduction to horticulture. Special Fee. Lab.
Attributes: Biological Science(Disclosure); Discovery Lab Course

SAFS 502 - Agroecology
Credits: 4
This course introduces students to the discipline and practice of agroecology, with an emphasis on relevant ecological theory within the context of production agriculture. Students are exposed to key ecological principles from population, community, and ecosystem ecology and agronomy. Students learn about the history and consequences of modern industrial agricultural systems and the need for more sustainable management practices that consider ecological interactions.
SAFS 510 - Agriculture and Development in the Neotropics
Credits: 4
Course is designed as a three week immersion into tropical agriculture and Costa Rican ecology and culture. Agriculture plays a pivotal role in Costa Rica’s history and in shaping current events. Production of horticultural and agronomic crops occurs on a variety of scales ranging from large export based systems, to mid-sized operations for domestic sales, and sustenance based home gardens. Examples of all systems are visited and discussions focus on their overall sustainability. Sustainability is a broad concept and requires consideration of socio-cultural, environmental, and economic factors. Agriculture and agricultural products infuse the culture as seen by large participation in farmers markets and appreciation for a wide variety of fruits and vegetables prepared in myriad ways. An appreciation for nature also infuses the culture and is embodied by the country’s extensive system of national parks and protected reserves along with the national philosophy of Pura Vida'. Special fee.
Attributes: World Cultures(Disclosure)

SAFS 515 - Technical Brewing
Credits: 4
Technical brewing will focus on learning skills needed in the brewing industry. This hands-on class will focus on sensory, the brewing process, quality control, safety, and sanitation in the brew house. Must be 21 to enroll in the course. Prereq: SAFS 415. Special fee.

SAFS 517 - Advanced Aspects of Brewing
Credits: 4
In Advanced Aspects of Brewing, we will examine five specific aspects of the brewing industry: microbiology, waste products, sustainability, engineering, and analytical chemistry. We will utilize the UNH brewery to make a series of unique products that will serve as the testing basis for each module. Prereq: SAFS 415.

SAFS 600 - Field Experience
Credits: 0
As part of their degree program, students are expected to engage in a work experience or internship under professional supervision and approved by sustainable agriculture faculty. Provides the opportunity to apply academic knowledge in settings associated with future professional employment and/or related graduate opportunities. Must be approved by a faculty advisor selected by the student. Permission required. Cr/F.

SAFS 601 - Fruit Crop Production
Credits: 4
This course explores the origin, distribution, botany, and cultural practices of fruit crops. Fruit crops represent an important component of both our dietary needs and many agricultural production systems. Emphasis is given to temperate fruit crops suitable for New England growing conditions. Other topics explored include integrating fruit crops into landscapes, organic and conventional cultural practices, and post-harvesting handling. Prereq: SAFS 421 or permission.
SAFS 632 - Urban Agriculture  
Credits: 4  
Urban agricultural systems play an important role in local food production. Production systems range from community gardens to completely controlled production environments. Urban farmers face unique challenges developing sustainable business models due to high land costs, waste management, post-harvest storage, and limited technical experience. This course provides a practical, hands-on understanding of urban agricultural production systems. Emphasis is placed on controlled environmental agriculture from an urban farmer's perspective through classroom discussion and production systems operation.

SAFS #642 - Team Experience in Agroecosystems Management (TEAM - Organic)  
Credits: 4  
TEAM - Organic is a 2-semester experiential course where students are actively engaged in the operation of the COLSA/NHAES Organic Dairy Research Farm. Building on principles of agro-ecology and sustainable agriculture, students explore and practice the environmental, economic, social and production strategies needed for organic food production. Organic dairy farming methods and best practices are presented and applied. The organic food chain is addressed along with marketing and value-added strategies for organic dairy products. Instruction permission. Two semesters of SAFS #642 are required.

SAFS 651 - Plant Pathology  
Credits: 4  
Plant pathology explores the nature, impact and management of plant diseases. Topics covered involve organisms and environmental causes of plant diseases and disorders, how plant pathogens interact with host plants and the environment to cause disease, types of diseases, disease development and spread, the human environmental costs of plant diseases, diagnosis, and prevention and management. Students learn to diagnose diseases and disorders through the recognition of symptoms and signs. Laboratory exercises explore the casual agents of plant diseases, symptom and signs, and diagnosis. Prereq: BIOL 409 or SAFS 421, or instructor permission. Lab.

SAFS 679 - Food Production Field Experience I  
Credits: 4  
This is part one of a two course series to be taken during spring semester. Course provides students with hands-on experience in growing food and managing a small farm business. We will be growing fresh vegetables and some fruits for the UNH Dairy Bar. Lectures, readings, and hands-on activities during Part I focus on all aspects of production: propagation, crop establishment, irrigation, crop management, soil considerations, and pest and disease practices. Prereq: SAFS 405 or permission of instructor.

SAFS 680 - Food Production Field Experience II  
Credits: 4  
This is part of a two course series to be taken during fall semester. Course provides students with hands-on experience in growing food and managing a small farm business. We will be growing fresh vegetables and some fruits for the UNH Dairy Bar. Lectures, readings, and hands-on activities in part two focus on crop harvesting and maturity, post-harvest considerations, marketing, special event planning and execution, record keeping, and small farm business management. Prereq: SAFS 405, SAFS 679 or permission of instructor.

SAFS 689 - Greenhouse Management and Operation  
Credits: 4  
Course provides introduction to greenhouse construction, design, environmental control, and current trends in the industry. Fundamentals of starting a greenhouse business including safety and labor, marketing, and post-harvest considerations also covered. Efforts towards making the greenhouse industry more sustainable are explored alongside certification options and procedures. Crops representative of current major New England crops are grown during lab. Students learn about crop selection and practices including IPM, irrigation, and fertility management. Prereq: SAFS 421 or permission of the instructor. Lab. Special fee. (Offered alternate years). Writing intensive.  
Attributes: Writing Intensive Course

SAFS 729 - Agricultural Waste Management  
Credits: 4  
The management of agricultural wastes is crucial in the development of sustainable agricultural practices. This course covers principles of managing, handling, treating, and applying animal manures and organic byproducts from an agricultural system perspective. Topics include waste characterization, descriptions of systems and technology, utilization of wastes as resources (land application, composting electricity generation, fertilization, etc.), land application principles, preparations of waste management plans, and potential impacts to the environment. Prereq: SAFS 502 or permission of instructor.

SAFS #731 - Sustainable Landscape Design and Management  
Credits: 4  
Students examine principles and trends in sustainable sites development and apply knowledge of ecological and biological systems in the design and maintenance of residential and commercial landscapes. Understanding woody plant structure and function and plant responses to environmental factors and horticultural practices are included as an integral part of sustainable landscape establishment. Each student completes a sustainable landscape renovation plan that creates an attractive human habitat and provides ecosystem services such as biodiversity and wildlife habitat, soil and water quality protection, nutrient recycling and microclimate modification. Prereq: SAFS 421.

SAFS 733 - Advanced Topics in Sustainable Agriculture  
Credits: 4  
In this writing-intensive, capstone course, SAFS juniors and seniors engage in critical, student-led discussion of instructor-chosen and student-selected works related to food systems sustainability across scales, local to global. With these discussions as context, students pursue individual, semester-long projects to practically address a specific issue of interest. The course aims to improve critical reading, writing, discussion, and presentation skills; build cohort cohesiveness; and challenge students' beliefs and working assumptions about agriculture and food systems sustainability. Pre- or Coreq: Must be SAFS junior or senior, or by permission. Writing intensive.  
Attributes: Writing Intensive Course

SAFS 760 - Insect Pest Management  
Credits: 4  
Students learn the principles of integrated pest management, as they apply to insects (and some other arthropods). Additionally, they learn to recognize the major orders of insects, and some insect families that are important as natural enemies of pests. Course incorporates a significant amount of writing, plus learning to search the scientific literature. Prereq: BIOL 411 and BIOL 412 or equivalent. Writing intensive.  
Attributes: Writing Intensive Course
SAFS 795 - Investigations
Credits: 1-4
With faculty guidance, students work on individual projects related to sustainable agriculture and food systems. Permission required. May be repeated to a maximum of 8 credit hours.

SAFS 795W - Investigations
Credits: 1-4
With faculty guidance, students work on individual projects related to sustainable agriculture and food systems. Permission required. May be repeated to a maximum of 8 credit hours. Writing intensive.
Attributes: Writing Intensive Course

SAFS 799 - Honors Senior Thesis
Credits: 1-4
Independent research requiring a written proposal, thesis, and presentation of research results to an audience of faculty and/or students. Intended for students completing SAFS Honors-in-Major requirements. Contact SAFS Program coordinator prior to senior year to arrange supervision and obtain permission. Two-semester sequence; students typically register for 5 credits over two semesters. IA grade (continuous course) given at end of first semester. Writing intensive.
Attributes: Writing Intensive Course