

AGRICULTURE, NUTRITION, AND FOOD SYSTEMS

<https://colsa.unh.edu/agriculture-nutrition-food-systems>

Overview

Students joining the Agriculture, Nutrition, and Food Systems Department have the opportunity to study facets of the farm-to-fork-to-human and animal wellness connection. Our department provides students with an integrated view of this continuum but also enables students to specialize in their chosen fields.

Our undergraduate programs include Animal Science, Nutrition, and Agriculture and Food Systems, each with extensive course offerings. Our students enjoy access to our state-of-the-art teaching laboratories, on campus farm and research facilities, as well as to an outstanding and dedicated team of teaching and research faculty. We offer a number of specialized study abroad programs including travel to Italy, Namibia, and New Zealand. Our graduates are well prepared for a wide array of careers in the food system, whether in the dairy, equine, or horticultural crop industries, or as nutritional scientists and registered dietitians, or paths that require subsequent M.S., Ph.D, or veterinary degrees.

Programs

- [Animal Science](#)
- [Nutrition](#)
- [Agriculture & Food Systems](#)

Courses

Animal Science (ANSC)

ANSC 401 - Animals and Society

Credits: 0 or 4

Through an interdisciplinary and historical lens, students delve into the interaction and interdependence of animals and people, the changes and patterns over time, and the resulting implications for the animal industry and the quality of life for animals, people, and the planet. Topics covered include agricultural production, organic farming, sustainability, global agriculture, Community Supported Agriculture (CSAs), research, nutrition, food safety, genetics, animal health, aquaculture, animal welfare, breeding, recreation, companionship, and the reproduction of domestic animals. What are the major changes in meat consumption by humans? What is the effect of these changes on the environment and large and small farm operations? What are the effects of biotechnological research performed on animals for human benefits? What is the difference between animal welfare and animal rights? Why should we care? In what ways does this affect us?

Attributes: Biological Science(Discovery); Discovery Lab Course

Grade Mode: Letter Grading

Special Fee: Yes

ANSC 402 - Horsemanship Lab

Credits: 1

For beginning, intermediate, and advanced riders. Lab (lesson) format with required co-requisite (hybrid or on-line). Correct position and technique for dressage and combined training with application of appropriate theory. Allow time before and after lab for horse care. For the safety of horse and rider, there is a rider weight limit of 200 pounds for all mounted activities in the UNH Equine Program, including ANSC 402.

Repeat Rule: May be repeated for a maximum of 8 credits.

Grade Mode: Credit/Fail Grading

Special Fee: Yes

ANSC 406 - Careers in Animal Science

Credits: 1

Students explore a variety of career opportunities within the fields of biotechnology, agriculture, animal science and veterinary medicine. Through class presentations and guest speakers students will learn about steps they could take to enhance their prospects for career success, including the internships, career related employment, research, and study abroad opportunities. Students will also prepare a draft and final resume, articulate a career plan, and write reviews about each of the guest speakers and panelists.

Grade Mode: Letter Grading

ANSC 419 - Horse Power

Credits: 4

Students explore the enduring bond between the horse and man and the effect of that bond on civilization by considering: How has the horse and man's use of the horse shaped civilization and contributed to societal change? How has the progress of civilization and societal change affected the horse and its role in society? What does our use of the horse say about us as individuals and as a society? Cannot receive credit if credit received for ANSC 444B.

Attributes: Humanities(Disc)

Equivalent(s): ANSC 444B

Grade Mode: Letter Grading

ANSC 421 - Introduction to Animal Science

Credits: 4

This course provides an overview of the scope and diversity of animal agriculture at the global, national and local levels. It also provides an introduction to the animal sciences through which students 1) learn basic animal science terminology 2) acquire an appreciation of the objectives of various animal enterprises and 3) gain understanding of contemporary trends, challenges and opportunities within animal agriculture.

Grade Mode: Letter Grading

Special Fee: Yes

ANSC 427 - Introduction to Equine Science

Credits: 4

This course familiarizes students with different aspects of equine management through practical work and a hands-on approach. Topics include selection, fit and care of English tack, bits, grooming, clipping, wound care, safe bandaging techniques, equine behavior, basic health care and monitoring, parasite control, and facility requirements and layout. Students will have hands-on work experience in the UNH stable for a total of 16 hours for the semester. Responsibilities include feeding, cleaning, turnout, and basic care of the University herd.

Grade Mode: Letter Grading

Special Fee: Yes

ANSC 500 - Equine Assisted Services**Credits:** 4

Comprehensive examination of Equine Assisted Services including types of therapeutic riding and its physical, cognitive, and emotional benefits for clients with a variety of disabilities. Topics include hippotherapy, therapeutic riding, equine-facilitated mental health, youth at risk, therapeutic vaulting, carriage driving, equipment needs/modifications, special considerations for selecting and training the therapy horse, and the role of the volunteer therapist and instructor. Students have the opportunity to work with horses and riders in the UNH Therapeutic Riding Program during labs, as well as view other programs on mandatory field trips.

Grade Mode: Letter Grading**Special Fee:** Yes**ANSC 511 - Animal Anatomy and Physiology I****Credits:** 0 or 4

This course focuses on the presentation and discussion of vertebrate (primarily mammalian) anatomic forms and physiologic processes. Lectures are heavily devoted to examining molecular, cellular, tissue, organ, and systems physiology while labs provide the opportunity to correlate this information with investigation of anatomic structures. The course includes an introduction to anatomic terminology and exploration of the mechanisms of major processes and the systematic aspects of the integumentary, musculoskeletal, reproductive, and digestive systems.

Prerequisite(s): BIOL 411 with a minimum grade of D- and BIOL 412 with a minimum grade of D-.**Mutual Exclusion:** No credit for students who have taken BMS 507.**Grade Mode:** Letter Grading**Special Fee:** Yes**ANSC 512 - Animal Anatomy and Physiology II****Credits:** 0 or 4

This course focuses on the presentation and discussion of vertebrate (primarily mammalian) anatomic forms and physiologic processes. Lectures are devoted to examining molecular, cellular, tissue, organ, and systems physiology while labs provide the opportunity to correlate this information with investigation of anatomic structures and application to animal health. Content includes the major physiologic processes and anatomic aspects of the central and autonomic nervous systems; cardiovascular, respiratory, immune, lymphatic, urinary and endocrine systems, and special senses.

Prerequisite(s): BIOL 411 with a minimum grade of D- and ANSC 511 with a minimum grade of D-.**Equivalent(s):** ZOOL 508**Mutual Exclusion:** No credit for students who have taken BMS 508.**Grade Mode:** Letter Grading**Special Fee:** Yes**ANSC 515 - Explorations in Veterinary Medicine****Credits:** 2

This course will introduce the diversity of career paths available in veterinary medicine and aid students in understanding and preparing for the process of applying to veterinary school. Students will also be exposed to current, significant challenges in the US veterinary medical field and will gain hands-on experience in the UNH PAWS veterinary clinic.

Grade Mode: Letter Grading**Special Fee:** Yes**ANSC 522 - Ethical Horsemanship - Considerations and Theory****Credits:** 3

For riders of all levels who are enrolled in ANSC 402 for the first time AND for students wishing to learn the concepts of ethical horsemanship theory and practices without enrolling in horsemanship (riding) lab. Hybrid format, includes weekly face-to-face and online lectures/content with optional lab (ANSC 402). Use of an animal for purposes of sport and recreation is a privileged and optional activity, which is not necessary to human survival as the horse's traditional roles once were. Ethical use of the animal in such a context requires thorough knowledge and analysis of the horse's physical and psychological traits, as well as critical evaluation of the rider's goals and techniques in relation to the animal's needs and well-being.

Co-requisite: ANSC 402**Attributes:** Writing Intensive Course**Equivalent(s):** ANSC 405**Grade Mode:** Letter Grading**ANSC 526 - Equine Conformation, Movement, and Performance****Credits:** 4

Unique among domesticated species, the horse's primary role is performance rather than food, fiber, or companionship. Although horses are inherently athletic, not all individuals have the same athletic ability, and even individuals with superior physical traits require athletic development to realize them in performance. This class will examine the interrelated concepts of equine conformation, movement, and performance with the goal of understanding the relationship between an animal's natural qualities, its fitness, its athletic potential, and its limitations.

Prerequisite(s): ANSC 437 with a minimum grade of D-.**Grade Mode:** Letter Grading**Special Fee:** Yes**ANSC 536 - Preparation and Competition Techniques for the Modern Sport Horse****Credits:** 4

Course addresses the safe handling and appropriate grooming and clipping techniques for modern sport horses as they are prepared for competition. Additional topics include trailering, studding, post-workout care and other industry skills. Students will evaluate selection and movement of sport-horses while in-hand and demonstrate knowledge by showing horses in best practice for the type and style. Students will demonstrate horse-handling proficiency while showing their assigned horse in-hand at the annual Little Royal Livestock & Horse Show. Lecture and lab format, including industry guest speakers and demonstration.

Prerequisite(s): ANSC 437 with a minimum grade of D- and ANSC 422 with a minimum grade of D- and ANSC 522 with a minimum grade of D- and ANSC 402 with a minimum grade of D-.**Equivalent(s):** AAS 536**Grade Mode:** Letter Grading**ANSC 538 - Equine Handling/Longeing****Credits:** 1

This seven-week intensive course provides students with the opportunity to learn to longe a variety of University horses in an enclosed arena under private instruction. The emphasis is on safety and welfare of the horse and handler. Proper equipment and fit are addressed along with different training techniques used to improve the horse's quality of movement.

Equivalent(s): AAS 538**Grade Mode:** Letter Grading

ANSC 543 - Technical Writing in Animal Sciences**Credits:** 2

Emphasis on writing scientific articles and articles for the end user on subjects pertaining to the animal science industry. Students are expected to make several oral presentations. Resume preparation is also included.

Attributes: Writing Intensive Course**Prerequisite(s):** ENGL 401 with a minimum grade of D-**Equivalent(s):** ANSC 743**Grade Mode:** Letter Grading**ANSC 548 - Agricultural Business Management****Credits:** 4

This course is designed to give students an opportunity to focus on the agricultural industry relative to specific, operational concepts such as small business start-up, creating a business plan, funding strategies, business development including SWOT analysis, market analysis, branding, product placement and pricing strategy, advertising and using social media, employee hiring and management, supply chain management and analyzing financial statements. An examination of sustainable and socially and environmentally responsible business practices will also be included. The course involves lecture and field study allowing students to examine similar agricultural operations in order to enhance practical understanding of topics covered.

Equivalent(s): AAS 548, ANSC 635**Grade Mode:** Letter Grading**ANSC 600 - Field Experience****Credits:** 1-4

A supervised experience providing the opportunity to apply academic experience in settings associated with future professional employment and/or related graduate opportunities. Must be approved by a faculty adviser selected by the student. Permission of supervising faculty member required.

Repeat Rule: May be repeated for a maximum of 8 credits.**Grade Mode:** Credit/Fail Grading**ANSC 602 - Animal Rights and Societal Issues****Credits:** 4

To explore all aspects of human-animal interaction and welfare, emphasizing social, ethical, biological, historical and economic aspects of animal care and use.

Attributes: Writing Intensive Course**Equivalent(s):** ANSC 407**Grade Mode:** Letter Grading**Special Fee:** Yes**ANSC 603 - Introduction to Livestock Management****Credits:** 4

This course explores the economic, scientific, and practical aspects of livestock management in New England, related to swine, beef, cattle, sheep, goats, and rabbits. This will include breed selection, feeding, reproduction, health, and housing systems. Product harvesting and food safety regulations related to sales and marketing are explored. Students will also be required to manage and care for a flock of sheep at UNH as part of their weekly laboratory exercises.

Prerequisite(s): ANSC 421 with a minimum grade of D-**Grade Mode:** Letter Grading**Special Fee:** Yes**ANSC 605 - Poultry Production and Health Management****Credits:** 4

This course focuses on understanding how the management practices used in raising domestic poultry can promote the production of healthy birds. Discussion centers on chickens in both large and small commercial flocks. Topics covered include breed and stock selection, anatomy & physiology, hatcher and brooder management, commercially important diseases, biosecurity and preventative health care, applicable food safety practices, and welfare. Students will gain hands-on experience working with live poultry during this course.

Grade Mode: Letter Grading**Special Fee:** Yes**ANSC 609 - Principles of Animal Nutrition****Credits:** 4

Applied animal nutrition and nutrient metabolism.

Prerequisite(s): CHEM 403 with a minimum grade of D- and CHEM 404 with a minimum grade of D- and ANSC 511 with a minimum grade of D-**Grade Mode:** Letter Grading**ANSC 612 - Genetics of Animals****Credits:** 0 or 4

Application of the physical and chemical bases of heredity to the inheritance patterns and allele frequencies related to qualitative, quantitative, and sex-linked traits in animals. Overview of current genetic, genomic, and biotechnological applications to the health, behavior, and evolutionary relationships of domestic and wild animals.

Prerequisite(s): BIOL 411 with a minimum grade of C- or BIOL 413 with a minimum grade of C-**Grade Mode:** Letter Grading**ANSC 622 - Further Explorations in Horsemanship Theory****Credits:** 2

For intermediate and advanced riders who have already completed ANSC 522. Online format, with required lab (ANSC 402) as a co-requisite. Students will use online content and independent study projects for in-depth explorations of more advanced topics related to the theory of dressage, jumping, and horsemanship, with particular attention to the application of correct theory to the individual rider's current skills, goals, and lab activities. May be repeated, with a different focus in subsequent semesters.

Co-requisite: ANSC 402**Prerequisite(s):** ANSC 522 with a minimum grade of D- or ANSC 405 with a minimum grade of D-**Repeat Rule:** May be repeated for a maximum of 10 credits.**Grade Mode:** Letter Grading**Special Fee:** Yes**ANSC 625 - Animal Diseases****Credits:** 4

This course focuses on concepts of animal health and disease primarily as they relate to domestic agricultural species. Basic principles of diagnosis, transmission treatment, and prevention are introduced and applied to the presentation of specific disease conditions. The course is divided into sections that focus on the primary body system that is affected by the disease or disorder and a heavy emphasis is placed on learning the skills necessary to recognize and prevent disease.

Prerequisite(s): ANSC 511 with a minimum grade of D- and ANSC 512 with a minimum grade of D-**Grade Mode:** Letter Grading**Special Fee:** Yes

ANSC 627 - Animal Health Applications**Credits:** 4

This course will use a case-based approach to integrate foundational concepts of animal anatomy and physiology with animal health and disease. Independent research of specific animal diseases cases will inform discussion of body systems in a variety of domestic animal species, targeting primarily farm animals, horses, dogs and cats. Hands-on laboratory experiences will use live domestic animals on campus to apply principles of disease diagnostics, prevention and treatment learned in class.

Prerequisite(s): ANSC 511 with a minimum grade of D- and ANSC 512 with a minimum grade of D-.

Grade Mode: Letter Grading

Special Fee: Yes

ANSC 640 - Principles of Riding Instruction**Credits:** 4

Introduction to the principles, theory and practice of Riding Instruction. Includes discussion of styles of learning and instruction as applied to a riding environment, student assessment, skill acquisition, lesson planning, horse selection and principles of group and private riding instruction. Students will use lab time to observe, assist and practice teaching in sections of ANSC 402, which will be matched according to their abilities and interests. Students will prepare for ARIA licensing examinations as part of class. Fall semester only. Lab.

Attributes: Writing Intensive Course

Prerequisite(s): ANSC 522 with a minimum grade of D- or ANSC 405 with a minimum grade of D-.

Grade Mode: Letter Grading

ANSC 641 - Principles of Dressage Instruction**Credits:** 2

Advanced principles and theory of dressage and advanced concepts in teaching and coaching dressage. Students will use lab time to observe, assist and practice teaching in dressage-only sections of ANSC 402. Students will prepare for ARIA licensing examinations as part of class. Spring semester only. Lab.

Prerequisite(s): ANSC 640 with a minimum grade of D-.

Grade Mode: Letter Grading

ANSC 642 - Principles of Jumping Instruction**Credits:** 2

Advanced principles and theory of jumping and advanced concepts in teaching and coaching over fences in the arena and cross-country. Students use lab time to observe, assist and practice teaching in intermediate I and II level sections of ANSC 402. Lab. Offered spring semester of every odd numbered year.

Prerequisite(s): ANSC 640 with a minimum grade of D-.

Grade Mode: Letter Grading

ANSC 643 - Principles of Therapeutic Riding Instruction**Credits:** 4

Principles and theory of teaching therapeutic riding, including special considerations of teaching in a therapeutic environment and methods of instruction for individuals with a variety of disabilities. Lab consists of observing, assisting and practice-teaching in UNH Therapeutic Riding Program as preparation for PATH International CTRI instructor certification. Spring semester only, biannually, odd numbered years.

Prerequisite(s): ANSC 500 with a minimum grade of D- and (ANSC 437 with a minimum grade of D- or ANSC 402 with a minimum grade of D-).

Grade Mode: Letter Grading

ANSC 647 - Equine Stable Management**Credits:** 4

Students learn how to make equine management decisions based upon science and business principles through in-class/in-lab experiences, group exercises and hands-on experiences. Topics covered include evaluating health parameters, hoof care, vaccination and parasite control, nutrition, accurate record keeping, transportation, housing and business management. Management decision impacts will be evaluated over five management focal areas: business goals, horse health, clients, employees, and facilities. Students will have hands-on experiences using the university equine herd.

Prerequisite(s): ANSC 427 with a minimum grade of D-.

Grade Mode: Letter Grading

Special Fee: Yes

ANSC 650 - Dairy Industry Travel Course**Credits:** 1

Extended field trip (5-6 days) to a variety of dairy farms and dairy related businesses with students and faculty from other New England land grant universities. Includes discussion sessions, case study, problem solving, and journal report. Additional travel costs may vary based on location of the extended field trip, which can include New England or other regions of the US and Canada.

Repeat Rule: May be repeated for a maximum of 2 credits.

Grade Mode: Letter Grading

Special Fee: Yes

ANSC 665 - Agricultural & Equine Event Design, Planning and Management**Credits:** 2

This course provides students with theory and hands-on involvement in the organizational process of planning, managing and executing an agricultural event. Topics include budgeting, logistics, working with forms, sponsorship, publicity, prizes & awards with a focus on facilities, risk, volunteer, and personnel management. Throughout the course, students will apply real-world problem-solving skills and decision-making techniques. Fall semester the class meets for the 1st half and Spring semester, the 2nd half of the term.

Grade Mode: Letter Grading

ANSC 670 - Exotic Companion Species Health and Management**Credits:** 4

This course focuses on concepts of health and disease as they relate to companion zoological species (i.e. exotic pets and those species kept in small, living collections) management. Developing an understanding of species specific needs and utilizing this knowledge to promote physical and mental health in a captive environment will be core themes of the course. Previous coursework in animal anatomy & physiology recommended.

Prerequisite(s): BIOL 411 with a minimum grade of D- and BIOL 412 with a minimum grade of D-.

Grade Mode: Letter Grading

ANSC 690 - Livestock and Wildlife in Namibia: Challenges, Opportunities and Geography**Credits:** 4

This course explores the economic, historic, geographic, scientific and cultural aspects of livestock and wildlife management in Namibia. Its people developed unique models of conservation, as alternatives to national parks and private land in managing wildlife and livestock. Students will gain insight into this unique country and its animals, through lecturers, research, writing and direct interaction with practitioners in the study abroad component.

Attributes: World Cultures(Discovery); Writing Intensive Course**Grade Mode:** Letter Grading**Special Fee:** Yes**ANSC 695 - Supervised Teaching Experience****Credits:** 1-2

Participants are expected to perform such functions as leading discussion sections, directing and assisting in laboratories, and assisting students with their problems in courses that participants have completed successfully. Enrollment is limited to juniors and seniors who have a minimum 3.00 cumulative average.

Repeat Rule: May be repeated for a maximum of 4 credits.**Grade Mode:** Credit/Fail Grading**ANSC 698 - Cooperative for Real Education in Agricultural Management (CREAM)****Credits:** 4

CREAM (Cooperative for Real Education in Agricultural Management) is a 2-semester course in which students perform the work and make the financial management decisions associated with the CREAM dairy herd. Students assume complete responsibility for the management and care of the 25-cow herd for the entire academic year. CREAM provides students with a unique experiential learning model that will help them understand how to work together to manage and operate a small business, the decision-making skills required in production agriculture and the application of science to the management of a dairy herd. Two semesters of 4 cr. each are required.

Repeat Rule: May be repeated for a maximum of 8 credits.**Equivalent(s):** AAS 275, ANSC 615**Grade Mode:** Letter Grading**ANSC 701 - Physiology of Reproduction****Credits:** 4

Comparative aspects of embryology, anatomy, endocrinology, and physiology of reproduction. Lab.

Grade Mode: Letter Grading**ANSC #708 - Ruminant Nutritional Physiology****Credits:** 3

Anatomy of the ruminant gastrointestinal tract, physiological factors related to rumen function, and microbial and whole-body metabolism of carbohydrates, protein, and lipids.

Prerequisite(s): BMS 503 with a minimum grade of D- and BMS 504 with a minimum grade of D-.**Grade Mode:** Letter Grading**ANSC 710 - Dairy Nutrition****Credits:** 4

Feeding management of dairy cattle. Emphasis on feedstuffs, nutritional requirements, and diet formulation for efficient production and optimum health.

Prerequisite(s): ANSC 609 with a minimum grade of D- or NUTR 750 with a minimum grade of D-.**Grade Mode:** Letter Grading**ANSC 715 - Physiology of Lactation****Credits:** 4

Examines the biological and biochemical influences of the lactation process. Emphasis on the physiological effects of environments, hormones, and nutrition on milk synthesis and secretion, mammary physiology, and maternal response.

Prerequisite(s): ANSC 511 with a minimum grade of D-.**Grade Mode:** Letter Grading**ANSC 724 - Reproductive Management and Artificial Insemination****Credits:** 4

Focus on goals and fundamentals of reproductive management of horses, dairy and livestock animals, and through actual experience, development of competency in performing modern breeding techniques for equine and bovine reproduction. Lab.

Prerequisite(s): ANSC 511 with a minimum grade of D-.**Equivalent(s):** ANSC 652**Grade Mode:** Letter Grading**Special Fee:** Yes**ANSC 727 - Advanced Dairy Management I****Credits:** 4

Advanced management evaluation of milking procedures, reproduction, genetics, herd health, feeding, housing, and milking systems.

Equivalent(s): ANSC 615**Grade Mode:** Letter Grading**ANSC 728 - Advanced Dairy Management II****Credits:** 4

Advanced management evaluation of record keeping, financial and business management, personnel management, waste management, and marketing.

Attributes: Writing Intensive Course**Grade Mode:** Letter Grading**Special Fee:** Yes**ANSC 750 - Collaborative Farm Design and Development****Credits:** 4

As a semester long group project, students will design an economically feasible, fully operational, diversified small farm. Students will need to consider site selection, infrastructure, equipment, labor, animal production and health, financing options, marketing and sales, etc. in their design. The final project will be presented in both an oral and a written format. Independent initiative and group collaboration are both integral to success in this project.

Attributes: Writing Intensive Course**Equivalent(s):** ANSC 750W**Grade Mode:** Letter Grading**ANSC 795 - Investigations****Credits:** 1-4

Investigations in genetics, nutrition, management, diseases, histology, equestrian management/agribusiness, physiology, cell biology, microbiology, dairy management, or teaching experience.

Repeat Rule: May be repeated for a maximum of 4 credits.**Equivalent(s):** ANSC 795W**Grade Mode:** Letter Grading

ANSC 795W - Investigations**Credits:** 1-4

Investigations in genetics, nutrition, management, diseases, histology, equestrian management/agribusiness, physiology, cell biology, microbiology, dairy management, or teaching experience.

Attributes: Writing Intensive Course**Repeat Rule:** May be repeated for a maximum of 4 credits.**Equivalent(s):** ANSC 795**Grade Mode:** Letter Grading**ANSC 797 - Equine Capstone Experience****Credits:** 4

This course allows students to review critical professional skills, concepts and theories necessary for success within the equine industry and then to demonstrate competence in these areas, to a panel of equine program faculty. Students also coordinate logistics and content of an outreach Equine Education Day. Successful completion allows students to showcase professional skills and abilities to the non-academic equestrian community.

Prerequisite(s): ANSC 796 with a minimum grade of D-.**Grade Mode:** Letter Grading**ANSC 799 - Honors Senior Thesis****Credits:** 1-4

Independent research culminating with a written honors thesis in A) Genetics; B) Nutrition; C) Management; D) Diseases; E) Histology; F) Light Horsemanship; G) Physiology; H) Cell Biology; I) Microbiology; J) Dairy Management.

Attributes: Honors course; Writing Intensive Course**Repeat Rule:** May be repeated for a maximum of 8 credits.**Grade Mode:** Letter Grading**Nutrition (NUTR)****NUTR 400 - Nutrition in Health and Well Being****Credits:** 0 or 4

Addresses scientific principles of human nutrition to promote health and well-being. Overview of the biological significance of food and nutrition, specific nutrient functions, and how the supply and demand of food impacts physical health and well-being. Emphasis on scientific literacy and an appreciation of the ways in which we gain scientific knowledge and understanding. Lab.

Attributes: Biological Science(Discovery); Discovery Lab Course**Equivalent(s):** ANSC 400, NUTR 400H, NUTR 475**Grade Mode:** Letter Grading**Special Fee:** Yes**NUTR 401 - Professional Perspectives on Nutrition****Credits:** 1

Examines the many opportunities for dietitians and nutrition science professionals, from farm to fork, to health and nutrition outcomes. Students meet and interact with faculty and explore career paths and nutrition strategies in the food and nutrition science fields. Legal and ethical considerations for these professionals are discussed. Content areas for specialization in nutritional sciences, dietetics, health and wellness are reviewed, as well as the Ecogastronomy dual major.

Grade Mode: Credit/Fail Grading**NUTR 403 - Culinary Arts Skills Development****Credits:** 4

This laboratory class explores classical culinary and basic cooking techniques. Classical recipes for stocks, mother sauces, soups and pie crust, quick and yeast breads are featured with hands-on experiential learning using common practices and techniques of the food service industry. Students will gain an understanding of basic ingredients, fabrication, storage, cooking, hygiene and sanitation, equipment usage in modern culinary through demonstration, practice and evaluation.

Equivalent(s): CAN 403**Grade Mode:** Letter Grading**Special Fee:** Yes**NUTR 405 - Food and Society****Credits:** 4

Consideration of the cultural significance of food, emphasizing historical, psychological, social, political, and economic aspects. (Spring semester only.)

Attributes: Social Science (Discovery)**Equivalent(s):** ANSC 405, NUTR 405W**Grade Mode:** Letter Grading**NUTR 476 - Nutritional Assessment****Credits:** 4

Designed for the student who plans to enter the health care profession. Introduces the concepts of nutritional assessment and the practical application of these concepts in the nutritional care of clients in clinical, community, and research settings.

Prerequisite(s): NUTR 400 with a minimum grade of D-.**Grade Mode:** Letter Grading**NUTR 504 - Managerial Skills in Dietetics****Credits:** 4

Emphasis on the basic principles of managing clinical, community, and food service operations, including personnel management, in-service and on-the-job training, policy and procedure development, negotiation techniques, facilities, equipment selection, and financial management.

Equivalent(s): NUTR 503**Grade Mode:** Letter Grading**NUTR 506 - Nutrition and Wellness****Credits:** 4

Course assists students in making informed decisions affecting personal and societal wellness. Emphasis on the dimensions of wellness, including the impact of psychological, emotional and physical health, as well as environmental influences that affect behavior.

Prerequisite(s): NUTR 400 with a minimum grade of D-.**Mutual Exclusion:** No credit for students who have taken EXSC 527, KIN 527.**Grade Mode:** Letter Grading**NUTR 525 - Food and Culture in Italy****Credits:** 4

Students will be introduced to the Italian culture and its traditions, with a special focus on food. Part of the course will involve out-of-class activities and tasting experiences in the city of Ascoli Piceno, Italy. Only open to students studying abroad in the UNH-in-Italy Program.

Attributes: World Cultures(Discovery)**Grade Mode:** Letter Grading

NUTR 530 - Critical Analysis in Food Studies**Credits:** 4

The course aims to investigate concepts and ideas that are essential to food studies. The philosophical aspects of the course are complemented by the experiential components that emphasize the particularity of the Italian environment. Only open to students studying abroad in the UNH-in-Italy Program.

Attributes: Humanities(Disc)**Grade Mode:** Letter Grading**NUTR 535 - History of Food in Italy****Credits:** 4

Students will examine the history of food in Italy and explore the interconnected sociological, cultural, political and environmental histories. Only open to students studying abroad in the UNH-in-Italy Program.

Attributes: Historical Perspectives(Disc)**Grade Mode:** Letter Grading**NUTR 546 - Nutrition in Exercise and Sports****Credits:** 4

Advanced nutritional strategies to optimize health, fitness, and athletic performance. Emphasis is on nutrition before, during, and after exercise for fitness, training, and competitions. Topics include healthy strategies for building muscle and losing body fat, as well as dietary manipulation in an effort to gain a competitive advantage.

Prerequisite(s): NUTR 400 with a minimum grade of D-.**Equivalent(s):** NUTR 646**Grade Mode:** Letter Grading**NUTR 550 - Food Science: Principle and Practice****Credits:** 4

Application of scientific principles associated with the study of foods. Topics include: food composition, food additives and regulations, food safety, food biotechnology, product development and sensory evaluation. Principles of scientific inquiry as food ingredients are manipulated in a kitchen lab environment. Lab.

Prerequisite(s): NUTR 400 with a minimum grade of D- and NUTR 403 with a minimum grade of D- and (CHEM 411 with a minimum grade of D- or CHEM 403 with a minimum grade of D- and CHEM 404 with a minimum grade of D-).**Equivalent(s):** NUTR 500, NUTR 501**Grade Mode:** Letter Grading**Special Fee:** Yes**NUTR 560 - Introduction to Research in Nutrition****Credits:** 2

Introduction to research methods in nutritional assessment. Students gain both conceptual knowledge and hands-on experience in a collaborative setting while working with the College Health and Nutrition Assessment Project.

Prerequisite(s): NUTR 400 with a minimum grade of D-.**Grade Mode:** Letter Grading**Special Fee:** Yes**NUTR 595 - Mediterranean Diet and Culture****Credits:** 4

Is there a diet that allows one to eat, drink, and still be healthy? While Americans struggle with rising rates of obesity and related health conditions, inhabitants of the Mediterranean region enjoy relatively low rates of heart disease, cancer, and obesity. Offers a unique on-site experience in Ascoli Piceno, Italy to investigate the cultural and scientific importance of the Mediterranean Diet. Students review basic nutrition concepts as well as the history and evolution of the Mediterranean diet. Combining lecture, discussion, and experiential activities, NUTR 595 is offered through the UNH Italy Study Abroad Program during the summer session.

Co-requisite: INCO 589**Grade Mode:** Letter Grading**NUTR 600 - Field Experience in Nutrition****Credits:** 1-4

Supervised field experience in public and private agencies with planned learning objectives related to clinical and community nutrition and food service management. Students are responsible for their own transportation; faculty member coordinates arrangements with fieldwork sites.

Prerequisite(s): NUTR 400 with a minimum grade of D-.**Repeat Rule:** May be repeated for a maximum of 6 credits.**Grade Mode:** Credit/Fail Grading**NUTR 610 - Nutrition Education and Counseling****Credits:** 4

The principles, methods and materials needed to provide nutrition education and counseling services. Emphasis on motivational interviewing, behavior change and developing skills needed to be an effective nutrition educator and counselor.

Prerequisite(s): NUTR 400 with a minimum grade of D- and NUTR 476 with a minimum grade of D-.**Equivalent(s):** NUTR 510**Grade Mode:** Letter Grading**NUTR 625 - From Farm to the Italian Table****Credits:** 4

Students will gain an appreciation for food production (harvesting, processing), culinary preparation, and tasting. Hands-on experience will be emphasized through field trips and will provide a broad, informed perspective on farming and sustainable agriculture. Only open to students studying abroad in the UNH-in-Italy Program.

Grade Mode: Letter Grading**NUTR 628 - Culinary Nutrition Practicum****Credits:** 4

This course builds on basic cooking techniques learned in NUTR 403 with an emphasis on the study and use of whole food ingredients to prepare and critically evaluate healthy recipes/meals. Techniques such as recipe modification and menu development will be addressed. The course culminates with the development of a multi-course menu developed, prepared and presented by the students in the class.

Grade Mode: Letter Grading**Special Fee:** Yes

NUTR 650 - Life Cycle Nutrition**Credits:** 4

Comprehensive review of the nutritional issues related to the life cycle. Nutrient requirements of each life cycle stage are analyzed in the context of their metabolic functions. Practical application of theory at each stage of the life cycle through projects and discussion. Recommended BMS 507 and BMS 508.

Prerequisite(s): NUTR 400 with a minimum grade of D-.**Grade Mode:** Letter Grading**NUTR 686 - UNH-in-Italy Study Abroad****Credits:** 0

Provides a unique opportunity to study abroad in Ascoli Piceno, Italy during the semester. Open only to students studying abroad in the UNH-in-Italy Program.

Grade Mode: Not graded**Special Fee:** Yes**NUTR 699 - Independent Study****Credits:** 1-4

Scholarly project in an area of the nutritional sciences under the guidance of a faculty adviser.

Repeat Rule: May be repeated for a maximum of 8 credits. May be repeated up to 4 times.**Equivalent(s):** NUTR 699W**Grade Mode:** Credit/Fail Grading**NUTR 700 - Career Development in Dietetics****Credits:** 1

Preparation for applying to dietetic internship programs and/or graduate school. Topics include writing resumes and personal statements, interviewing, professional skills, and navigating the online internship application.

Grade Mode: Letter Grading**NUTR 709 - Nutritional Epidemiology****Credits:** 4

This course introduces basic concepts and methods in key areas of nutritional epidemiology, and discusses practical considerations related to designing, analyzing, and evaluating population-based nutrition studies. Research methods used in nutritional epidemiology will be taught to provide students with the ability to critically evaluate the nutritional epidemiological evidence. Learning will be enhanced by practical experiences in the collection, management, and analysis of nutritional epidemiological data during lab and in-class activities.

Prerequisite(s): NUTR 400 with a minimum grade of D- and (PSYC 402 with a minimum grade of D- or SOC 502 with a minimum grade of D- or BIOL 528 with a minimum grade of D-).**Grade Mode:** Letter Grading**NUTR 710 - Advanced Diabetes Care****Credits:** 2

Advanced Diabetes Care is a 2-credit course designed to build on foundational knowledge of diabetes care and education. During the semester, students will explore the pathophysiology of diabetes as well as modern medications and technology used to improve blood sugar management. Students will apply their knowledge of diabetes and nutrition to interpret data and deliver effective, compassionate care.

Prerequisite(s): NUTR 400 with a minimum grade of D- and BMS 507 with a minimum grade of D- and BMS 508 with a minimum grade of D-.**Grade Mode:** Letter Grading**NUTR 715 - Advanced Sports Nutrition****Credits:** 4

The focus of the course is placed on the application of evidence-based knowledge to sport-specific scenarios. Insight and skills gained in this course will expand students' abilities in assisting and recommending proper nutritional strategies for athletes during training and competition. Additionally, this discusses strategies to combat common issues athletes may encounter, such as injuries, illness, eating disorders, and gastrointestinal discomfort.

Prerequisite(s): NUTR 546 with a minimum grade of D-.**Grade Mode:** Letter Grading**NUTR 720 - Community Nutrition****Credits:** 4

Identification of causes of complex public health nutrition problems (such as food insecurity and escalating obesity rates) and cost-effective community-based interventions required to solve them. Provides skills and tools needed to assess design, and evaluate community nutrition and wellness interventions.

Attributes: Writing Intensive Course**Prerequisite(s):** NUTR 400 with a minimum grade of D-.**Equivalent(s):** ANSC 610, ANSC 720**Grade Mode:** Letter Grading**NUTR 730 - From Seed to Sea: Examining Sustainable Food Systems****Credits:** 4

Integration of diverse human and natural system interactions in a seminar-based course to understand issues in food system sustainability. Examination of food system structure and function from coupled human and natural systems perspectives. Current and topical issues of food and agriculture include: exploration of using natural resources to meeting growing population demands; conflicting views on meeting food and nutrition requirements; impacts of increased stress on natural resources; inequities and discrimination in the food system; impact on dietary guidelines on the environment.

Prerequisite(s): NUTR 400 with a minimum grade of D- or NUTR 405 with a minimum grade of D-.**Grade Mode:** Letter Grading**NUTR 740 - Nutrition for Children with Special Needs****Credits:** 4

Nutritional assessment and care of children with special needs resulting in feeding difficulties requiring medical nutrition therapy.

Prerequisite(s): NUTR 400 with a minimum grade of D-.**Grade Mode:** Letter Grading**NUTR 750 - Nutritional Biochemistry****Credits:** 4

Digestion, absorption, transport, and utilization of food nutrients. Role of macro- and micro-nutrients as substrates and catalysts for metabolic pathways, and the role of these pathways in maintaining human health at the cellular, organ, and whole body levels.

Attributes: Writing Intensive Course**Prerequisite(s):** (BMS 507 with a minimum grade of D- and BMS 508 with a minimum grade of D-) or (ANSC 511 with a minimum grade of D- and ANSC 512 with a minimum grade of D-) and BMBB 658 with a minimum grade of D-.**Equivalent(s):** ANSC 750, ANSC 750W, NUTR 750W**Grade Mode:** Letter Grading

NUTR 751 - Nutritional Biochemistry of Micronutrients**Credits:** 4

Investigation of the nutritional and biochemical aspects of micronutrient metabolism. All essential vitamins and minerals, as well as some phytonutrients and quasi-nutrients, are explored in depth. Nutrients are examined for their molecular, cellular, metabolic and biomedical functions, as well as the biochemical and clinical consequences of their deficiency or excess.

Prerequisite(s): NUTR 750 with a minimum grade of D-.**Grade Mode:** Letter Grading**NUTR 755 - Concepts and Controversies in Weight Management****Credits:** 3

Overview of the risk factors associated with obesity; evidence-based recommendations for assessment and treatment of obesity. Counseling skills important to successful weight management and non-diet approaches are also explored.

Co-requisite: NUTR 758**Prerequisite(s):** NUTR 400 with a minimum grade of D- and NUTR 476 with a minimum grade of D- and NUTR 610 with a minimum grade of D-.**Equivalent(s):** NUTR 756**Grade Mode:** Letter Grading**NUTR 758 - Practicum in Nutrition and Wellness****Credits:** 2

Assist clients in making lifestyle and dietary changes over a 10-week period and develop skills in marketing, advertising, counseling, an oral communication related to weight management.

Co-requisite: NUTR 755**Prerequisite(s):** NUTR 400 with a minimum grade of D- and NUTR 476 with a minimum grade of D- and NUTR 610 with a minimum grade of D-.**Repeat Rule:** May be repeated for a maximum of 4 credits.**Equivalent(s):** NUTR 680**Grade Mode:** Letter Grading**NUTR 773 - Clinical Nutrition****Credits:** 4

Principles and mechanisms of disease that result in altered nutrient requirements in humans.

Prerequisite(s): NUTR 400 with a minimum grade of D- and BMS 507 with a minimum grade of D- and BMS 508 with a minimum grade of D-.**Equivalent(s):** ANSC 773, ANSC 774, NUTR 774**Grade Mode:** Letter Grading**NUTR 775 - Practical Applications in Medical Nutrition Therapy****Credits:** 4

Combination of lecture and supervised practical experience in medical nutrition therapy in a New England hospital. Emphasizes nutritional counseling, assessment, and instruction of patients with nutrition-related disorders.

Prerequisite(s): NUTR 476 with a minimum grade of D- and ((BMS 507 with a minimum grade of D- and BMS 508 with a minimum grade of D-) or (ANSC 511 with a minimum grade of D- and ANSC 512 with a minimum grade of D-)) and (BMCB 658 with a minimum grade of D- or BMCB 658A with a minimum grade of D-).**Equivalent(s):** ANSC 775**Grade Mode:** Letter Grading**Special Fee:** Yes**NUTR 780 - Critical Issues in Nutrition****Credits:** 4

Critical review and analysis of controversial topics in nutrition; emphasis on developing oral and written communication skills and critical thinking skills.

Attributes: Writing Intensive Course**Prerequisite(s):** NUTR 773 with a minimum grade of D-.**Equivalent(s):** ANSC 780**Grade Mode:** Letter Grading**NUTR 790 - Undergraduate Teaching Experience****Credits:** 1-2

Assist graduate teaching assistants or faculty in preparing, presenting, and executing NUTR courses/laboratories.

Repeat Rule: May be repeated for a maximum of 4 credits.**Grade Mode:** Letter Grading**NUTR 795 - Investigations****Credits:** 1-4

Scholarly research project in an area of the nutritional sciences under the guidance of a faculty adviser.

Equivalent(s): NUTR 795W**Grade Mode:** Letter Grading**NUTR 795W - Investigations****Credits:** 1-4

Scholarly research project in an area of the nutritional sciences under the guidance of a faculty adviser.

Attributes: Writing Intensive Course**Equivalent(s):** NUTR 795**Grade Mode:** Letter Grading**NUTR 799H - Honors Senior Thesis****Credits:** 1-4

A special project conducted under faculty supervision and resulting in a written honors thesis. Students must initiate discussion of the project with an appropriate faculty member.

Attributes: Honors course; Writing Intensive Course**Repeat Rule:** May be repeated for a maximum of 8 credits. May be repeated up to 1 time.**Grade Mode:** Letter Grading**Sustainable Agriculture & Food Systems (SAFS)****SAFS 403 - Green Thumb Workshop****Credits:** 2

The objective of this course is to instill a life-long appreciation for garden plants and the many aesthetic, therapeutic, and culinary roles they play in enhancing our lives and landscapes. This course emphasizes hands-on learning of key horticultural skills and techniques (e.g. garden design, propagation, pruning, plant breeding, and problem diagnosis), complemented by activities designed to bring the beauty and utility of plants to life (e.g. flower arranging, botanical drawing, dyeing, and tastings).

Grade Mode: Letter Grading**Special Fee:** Yes

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)**Equivalent(s):** PBIO 405**Grade Mode:** Letter Grading**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, starchy 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(Discovery)**Grade Mode:** Letter Grading**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.

Grade Mode: Letter Grading**SAFS 421 - Introductory Horticulture****Credits:** 0 or 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. Lab.

Attributes: Biological Science(Discovery); Discovery Lab Course**Equivalent(s):** PLSC 421**Grade Mode:** Letter Grading**Special Fee:** Yes**SAFS #430 - Plant Propagation****Credits:** 4

Plant Propagation is an introductory hands-on course. Students will learn the techniques and skills necessary to propagate plants by seed, cuttings, grafting, budding, division, layering, and tissue culture. Students will also learn how plant morphology, anatomy and physiology and the environment influence the success of plant propagation.

Grade Mode: Letter Grading**Special Fee:** Yes**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.

Grade Mode: Letter Grading**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.

Prerequisite(s): SAFS 415 with a minimum grade of D-**Grade Mode:** Letter Grading**Special Fee:** Yes**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.

Prerequisite(s): SAFS 415 with a minimum grade of D-**Grade Mode:** Letter Grading**Special Fee:** Yes**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.

Prerequisite(s): SAFS 421 with a minimum grade of D-**Grade Mode:** Letter Grading

SAFS 602 - Emphasis Development and Professional Pathways in Sustainable Agriculture and Food Systems**Credits:** 1

In this required course, SAFS juniors convene as a cohort to develop their personal Student-Designed Emphases (20 CR), a defining component of the SAFS major. Having completed the broad suite of SAFS foundation courses and at least some program electives by this time, SAFS juniors are well-positioned to reflect upon their evolving interests and chart a thoughtful, upper-level academic path that aligns with their personal and professional goals. Through writing prompts, facilitated peer-to-peer discussions, and faculty-guided development and revisioning of their written emphasis declarations, each student will learn to effectively articulate their area of focus within SAFS while honing their writing and communication skills. To help students connect their Emphases and professional aspirations to university resources, experiential opportunities, and the wide range of careers in the food system, weekly class time will feature interactive guest presentations from SAFS upperclassmen/alumni, program representatives, and food system practitioners.

Grade Mode: Letter Grading**SAFS 620 - Food Systems & Community Resilience****Credits:** 4

This course is designed to provide a broad overview of the emerging field of food systems. We will use a systems perspective to better understand how the U.S. food system shapes the food we eat, and the character and health of our communities and environment. In the second half of the course, we will critically evaluate alternative food system development, policies, and initiatives aimed at improving farmers' livelihoods, environmental sustainability, food justice, and community resilience.

Prerequisite(s): SAFS 405 with a minimum grade of D-.**Grade Mode:** Letter Grading**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.

Grade Mode: Letter Grading**SAFS 651 - Plant Pathology****Credits:** 4

Plant pathology explores the nature, impact and management of plant diseases. Topics covered include 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. Lab.

Prerequisite(s): BIOL 409 with a minimum grade of D- or SAFS 421 with a minimum grade of D-.**Equivalent(s):** BOT 651, PBIO 651**Grade Mode:** Letter Grading**SAFS 670 - Systems Thinking: Land Use Capability and Sustainability in Aotearoa New Zealand****Credits:** 4

This course establishes a conceptual framework in systems thinking to critically examine New Zealand and global examples of the challenges that have arisen from the mismatch between land use and land use capability. Students investigate downstream effects of the rural-urban divide (food-justice), on people, health, services and the environment. Food security, ethical foods, as well as the influence of climate change on food supply and the viability of agribusiness are included.

Co-requisite: INCO 588, SAFS 671, SAFS 672, SAFS 673**Grade Mode:** Letter Grading**Special Fee:** Yes**SAFS 671 - Agroecology and Sustainable Land Management in Aotearoa New Zealand****Credits:** 4

Agroecology is a way of thinking and acting. Using this lens, students investigate the interface of agriculture and the natural environment. Through first-hand experiences with agribusiness, students explore enduring solutions for sustainable food systems. The emphasis will be on dimensions of agroecology that are relevant in a framework of sustainable land management; and on gaining confidence in evaluating processes and science associated with the biological and physical process in agroecosystems.

Co-requisite: INCO 588, SAFS 670, SAFS 672, SAFS 673**Grade Mode:** Letter Grading**Special Fee:** Yes**SAFS 672 - Pathways to Sustainable Agriculture and Food Systems in Aotearoa New Zealand****Credits:** 4

This course empowers students to pursue knowledge and understanding of food systems around the interface of policy, practice, and science to build pathways toward technically robust, economically sound and viable solutions which enable transformation in the rural landscape. Topics include: value systems, socio-cultural benefits of re-thinking food systems at sale, carbon-forestry, carbon offsets, nutrient cap-and-trade models, (Integrated) Catchment Management and Climate Smart Agriculture. Critical thinking and risk assessment tools are integral components.

Co-requisite: INCO 588, SAFS 670, SAFS 671, SAFS 673**Grade Mode:** Letter Grading**Special Fee:** Yes**SAFS 673 - Agricultural Production and Business Practice in Aotearoa New Zealand****Credits:** 4

In this experiential course students will spend time in farm or agribusiness placements. Practical, hands-on experience of the workings of agribusiness provides students with opportunities to enhance their autonomy and capacity as active learners. Students will gain transferable skills, increase competency and develop a comprehensive understanding of sustainability initiatives and practices of food systems. Students can transfer insights from classroom work to a practical setting and bring previously developed skills to a new context.

Co-requisite: INCO 588, SAFS 670, SAFS 671, SAFS 672**Grade Mode:** Letter Grading**Special Fee:** Yes

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.

Prerequisite(s): SAFS 405 with a minimum grade of D-.**Grade Mode:** Letter Grading**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.

Prerequisite(s): SAFS 405 with a minimum grade of D- and SAFS 679 with a minimum grade of D-.**Grade Mode:** Letter Grading**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 with 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. Lab. (Offered alternate years).

Attributes: Writing Intensive Course**Prerequisite(s):** SAFS 421 with a minimum grade of D-.**Equivalent(s):** PBIO 689**Grade Mode:** Letter Grading**Special Fee:** Yes**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.

Attributes: Writing Intensive Course**Grade Mode:** Letter Grading**SAFS 750 - Food System Solutions; Increasing Sustainability and Equity****Credits:** 4

We will study a range of solutions to address cross-cutting issues in the food system, including unsustainable farming systems, inequitable access to nutritious food, dietary patterns that promote chronic disease, and the lack of sustainable livelihoods for farmers and food chain workers. Students will learn to critically examine policies, programs and social movements aimed at increasing the equity and sustainability of the food system. We will identify the strengths and weaknesses of these approaches, recognizing the limits and blind spots, uneven impacts, and leverage points of the proposed solutions we study.

Attributes: Writing Intensive Course**Prerequisite(s):** SAFS 620 with a minimum grade of D- or NUTR 730 with a minimum grade of D-.**Grade Mode:** Letter Grading**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.

Attributes: Writing Intensive Course**Prerequisite(s):** BIOL 411 with a minimum grade of D- and BIOL 412 with a minimum grade of D-.**Equivalent(s):** PBIO 760**Grade Mode:** Letter Grading**SAFS 795 - Investigations****Credits:** 1-4

With faculty guidance, students work on individual projects related to sustainable agriculture and food systems.

Repeat Rule: May be repeated for a maximum of 8 credits.**Equivalent(s):** SAFS #795W**Grade Mode:** Letter Grading**SAFS #795W - Investigations****Credits:** 1-4

With faculty guidance, students work on individual projects related to sustainable agriculture and food systems.

Attributes: Writing Intensive Course**Repeat Rule:** May be repeated for a maximum of 8 credits.**Equivalent(s):** SAFS 795**Grade Mode:** Letter Grading**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.

Attributes: Honors course; Writing Intensive Course**Repeat Rule:** May be repeated for a maximum of 8 credits.**Grade Mode:** Letter Grading

Faculty

[Agriculture, Nutrition, and Food Systems Department Faculty](#)