



South Central College

# AGRI 1810 Intro to Sustainable Microfarming

## Course Outcome Summary

### Course Information

<b>Description</b>	This class is designed for individuals to enter agribusiness careers related to the growing demand by customers to purchase food produced locally. These operations tend to produce, manage, and market agricultural commodities differently than traditional agriculture models but have a tremendous potential in the new consumer marketplace. Students will be involved in all aspects of operation for a small farm to fork business model. Using a high tunnel as the form of production, this course will follow the growth process of vegetables on a local scale. Students will look at the ability to farm on a small scale, focusing on locally grown crops. They will evaluate the market for and ability to maintain production practices within a microfarming practice. (Prerequisite: None).
<b>Total Credits</b>	1
<b>Total Hours</b>	16

### Types of Instruction

Instruction Type	Credits/Hours
Lecture	1/16

### Pre/Corequisites

None.

### Course Competencies

**1. Explore the markets for locally grown vegetables.**

**Learning Objectives**

Define community supported agriculture.  
Explore Farmer's market options.  
Identify opportunities for direct markets.

**2. Analyze critically how agribusiness technologies and current events will impact the agribusiness industry.**

**Learning Objectives**

Demonstrate the construction of a high tunnel.  
Identify ways to utilize space inside the high tunnel.  
Explore benefits and negatives of high tunnels.

**3. Analyze vegetable crop production.**

**Learning Objectives**

Explore vegetable types and varieties that are typically used.  
Evaluate placing of crops, rotations and amounts that can be used.  
Explore diseases, growing issues and animals that will have a negative effect on production.

**4. Evaluate the business plan of a microfarming enterprise.**

**Learning Objectives**

Evaluate the business plan of a microfarming enterprise.  
Evaluate the inputs of a small scale vegetable production.  
Explore the income that can be realized in a microfarming enterprise.

**5. Explore the food safety associated with producing a food source.**

**Learning Objectives**

Identify food safety factors that are associated with raw food production.  
Demonstrate food safety practices when harvesting and prepping vegetables.

**SCC Accessibility Statement**

South Central College strives to make all learning experiences as accessible as possible. If you have a disability and need accommodations for access to this class, contact the Academic Support Center to request and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507) 332-5847.

Additional information and forms can be found at: [www.southcentral.edu/disability](http://www.southcentral.edu/disability)

This material can be made available in alternative formats by contacting the Academic Support Center at 507-389-7222.