



# SUSTAINABLE AGRICULTURE AND FOOD SYSTEMS ASSOCIATE OF SCIENCE

## Degree Plan

Code	Title	Credits
<b>General Education Requirements</b>		
<b>Communications (9 credits)</b>		
COM 110	Fund. of Public Speaking	3
ENG 110	Composition I	3
ENG 120	Composition II	3
<b>Arts Humanities (6 Credits)</b>		
HUM 122	Indigenous Food Sovereignty	3
See Gen. Ed Matrix ( <a href="https://uttc-public.courseleaf.com/academic-affairs/general-education-matrix/">https://uttc-public.courseleaf.com/academic-affairs/general-education-matrix/</a> )		3
<i>Social Sciences (3 credits)</i>		
Select a Social Sciences general education course ( <a href="https://uttc-public.courseleaf.com/academic-affairs/general-education-matrix/social-sciences/">https://uttc-public.courseleaf.com/academic-affairs/general-education-matrix/social-sciences/</a> ) <sup>1</sup>		3
<i>Math, Science Technology (13 credits)</i>		13
CSC 101	Introduction to Computers	
MTH 102	Intermediate Algebra	
SOI 210	Introduction to Soil Science	
Lab Science - 4		
<i>Institutional Specific (2 Credits) (3 credits)</i>		
FND 106	First Year Exp & Health Living	2
GPE 101	First Aid & CPR	1
<b>REQUIRED PROGRAM CORE COURSES (26 CREDITS)</b>		
AGR 111	Small Farming Fundamentals	2
AGR 210	Horticulture Science	3
AGR 227	Introduction to Integrated Pest	3
AGR 242	Introduction to Agricultural Mgmt	3
AGR 246	Food Preservation and Storage	3
AGR 297	Spring Farm Internship	2
AGR 298	Summer Farm Internship	3
AGR 299	Fall Farm Internship	3
GPE 240	Fundamentals of Nutrition	3
LAB 230	Farm and Forage to Fork	1
Subtotal		
<b>Total Credits</b>		<b>60</b>

<sup>1</sup> Denotes Native Studies institutional requirement.

## Program Learner Outcomes

Graduates of the UTTC Sustainable Agriculture and Food Systems Applied Science AAS degree program will:

1. Investigate Indigenous issues of food sovereignty.
2. Carry out crop production operations in outdoor and greenhouse environments.

3. Examine economic, ecological, and social aspects of sustainability in agriculture.
4. Practice community engagement through presentations, food preparation, and food distribution to promote consumption of produce.