Students working at the UGArdan at the University of Georgia. Photo from the UGArdan website.

Front cover images:

Top and middle right photo from Purdue Student Farm.
Other photos from the Duke Campus Farm.

Exploring Student Farms:
A Look at Student Farms at Ten Universities Across the United States

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Introduction

Student Farms
West:
  University of Oregon
  University of California Santa Cruz
Midwest:
  Michigan State University
  Purdue University
Northeast:
  Cornell University
  Pennsylvania State University
  Rutgers University
South:
  Duke University
  Texas A&M
  University of Georgia

Selected Course Descriptions

Student Farm Resources
Introduction

Contrary to being a recent fad, student farms have deep roots across North America. The first student farms were established in the early 1900s, but did not become more widespread until the counterculture movement of the 1960s and 1970s. With the recent interest in sustainability, food, and climate change, student farms are experiencing a radical revival. The number of student farms around the country has dramatically multiplied in the past few decades. Even now, the trend continues as more universities develop their own student farms. Penn State University, included in this report, is just one such example.

There are many arguments in favor of student farming. First and foremost, student farms are educating the next generation of farmers. They are paving the way for the future of farming. Student farms provide a way for universities to demonstrate their environmental or sustainability ideals. Student farms also function as living labs, as areas to put theory into practice. Compared to traditional farms, they offer a better environment to experiment with alternative farming methods and innovative research. They help to prepare the next generation of farmers for the realities of farming in light of climate change. In the process, they are helping to prepare for a food revolution, shifting away from industrial monoculture to more sustainable practices.

One of the most important characteristics of student farms is their interdisciplinary nature. A large diversity of students can get involved working on the farm. Student farms also provide experiential education opportunities for a wide variety of disciplines, from the obvious agriculture and horticulture, to ecology, design, inspiration for the arts, communications, and marketing. However, many find that the most important lessons learned on the farm are about growing as people: learning responsibility, flexibility, perseverance; gaining problem-solving skills, and looking at the world a different way.

As the ten student farms in this report show, there is no one recipe to a successful student farm and no single set of rules for starting or running a student farm. There is a range of diversity between how and when the farms were started, how they are managed, and how they are integrated within the university. Still, all the student farms face the challenges and pleasures of the dynamic nature of farming. More importantly, they provide countless opportunities to improve the life of the university community.

A much more detailed look at the student farm movement and additional case studies of student farms across North America can be found in *Fields of Learning: The Student Farm Movement in North America* by Laura Sayre and Sean Clark.
Student Farms

Map from Google Maps.

1 University of Oregon
2 University of California Santa Cruz
3 Purdue University
4 Michigan State University
5 Cornell University
6 Pennsylvania State University
7 Rutgers University
8 Texas A&M
9 University of Georgia
10 Duke University
Urban Farm
UNIVERSITY OF OREGON

SITE INFO

The Urban Farm at the University of Oregon is both a place and a process; it is an outdoor classroom, as well as a sequence of classes and a community information and networking hub. The Urban Farm is a 1.75 acre, L-shaped site on the North Campus area of the university. They have approximately 60 fruit trees, one hundred 4’ by 15’ garden beds separated into three areas, a greenhouse, and a hoop house. The original greenhouse now functions as a potting shed, storage space, and library.

The Urban Farm class is offered throughout the year, during the spring and fall terms and in the summer and winter. Students learn how to grow food, take part in seasonally-appropriate tasks on the farm, and are introduced to sustainable agriculture and local foodshed issues. The Urban Farm also offers workshops, demonstrations, and lectures for students.

The farm is run by the Urban Farm Director, and Adjunct Instructors help teach the Urban Farm class. Volunteers also help take care of the farm. Unlike the other student farms listed here, the Urban Farm does not market the food it grows. Instead, the food is distributed to the students that participate in the Urban Farm course; excess produce is donated. This works well with the limited space available at the farm and the high student enrollment in the Urban Farm course. However, because the farm does not have a source of revenue from selling produce, it is highly dependent on the University to secure funding.

Farm map by Harper Keeler.
Photos from blogs.uoregon.edu/urbanfarm/about.
HISTORY

Richard Britz began the Urban Farm project in 1975 as a collection of students growing food on extra space at the University and as a study area for his concept of the Edible City. The farm worked together with research and design studios, and in 1981 produced the Edible City Resource Manual. Following Britz’s departure in 1979 and a decrease in student involvement, Ann Bettman took over the Urban Farm and student popularity for the urban farm class increased. Design-build studios helped to establish the garden and orchard spaces as an outdoor classroom. As the program continued to grow, Urban Farm students developed an area to the north of the Farm, now known as the Back 40. The Urban Farm has faced development pressure over the years. They lost nearly half of the farm with the construction of a new design woodshop, but have staved off other development threats.

COURSES

The primary class that uses the Urban Farm is the Urban Farm class. The class is offered during the spring and fall terms and in the summer and winter. Students who participate in the class come from a wide variety of majors across the University. Students are divided into teams of about a dozen students each. Each team is taught by a Team Leader/Adjunct Instructor or the Urban Farm Director and is responsible for a different area of the farm. The class has a tradition on the first day of class to do a short project at the garden to show the dynamic power 80 or so people working together can have in a short amount of time.

Landscape architecture design-build studios sometimes do projects at the farm. The Urban Farm also has other students come from plants and media classes, as well as several other disciplines, due to its unique plant material and proximity to art studios. There is a huge opportunity for more classes to use the farm, such as other design studios and studios on green technologies.

Information on the Urban Farm gathered from their website, https://blogs.uoregon.edu/urbanfarm/, the Landscape Architecture department course page, and “Considering the Urban Farm Program and the Role of Place-Based Experiential Education in the Pedagogy of Landscape Architecture,” by Harper Keeler.
SITE INFO

The CASFS/UCSC Farm and Alan Chadwick Garden are used as research and teaching sites by students, faculty, and researchers at the University of California Santa Cruz. The Farm boasts 30 acres of food crops, ornamentals, mechanically cultivated row crops, orchards, and research plots. It is also home to the Center for Agroecology and Sustainable Food Systems (CASFS)’ offices, the agroecology laboratory, greenhouses, a visitor’s center, and the offices of Life Lab with a Garden Classroom. The Alan Chadwick Garden serves as a model for small-scale agriculture and horticulture. It features three acres of diverse plantings, including ornamentals, food crops, fruit trees, and native California species. A six-month Apprenticeship in Ecological Horticulture is offered at the Farm and Garden to 30 to 40 apprentices a year. Produce from the Farm and Garden is sold at the Market Cart on campus, to campus dining halls, and through a CSA program. In addition to a 22 week CSA, the Farm and Garden also offered a late-season share that starts in mid-August and a Student CSA share that starts in late September. Both sites are open to the public daily. The CASFS manages the Farm and Garden through staff, apprentices, and students.

HISTORY

The Alan Chadwick Garden was started in 1967 by English gardener Alan Chadwick. Over the course of two years, Chadwick and his students transformed a campus hillside into a successful garden. Chadwick introduced a wide variety of plants to the garden and promoted organic gardening with a gardening style that combined the French Intensive and Biodynamic methods. Orin Martin became the Garden Manager in 1975 and since then has worked to expand opportunities for students at the Garden.

Following the success of the Garden, the UCSC Farm was established in 1971 as a 14-acre farm. Over the years it has been expanded to its current 30 acres. The farm originally hosted non-tradition courses, student-developed classes, and independent studies. Following academic sponsorship of the farm in 1976, the farm became more of an important field laboratory for other programs as well. Growing interest in organic farming led to the creation of the Agroecology Program at the farm in 1980, which has evolved into the Center for Agroecology and Sustainable Food Systems (CASFS).

A community-based friend group for the Farm & Garden (Friends of the UCSC Farm & Garden), founded in 1971, provides off-campus support, hosts lecture series, and has helped the garden and farm through funding shortages in the past.

Information on and photographs of the CASFS/UCSC Farm and Alan Chadwick Garden was gathered from UCSC Center for Agroecology and Sustainable Food Systems’ website, http://casfs.ucsc.edu (their pages on the Farm and Garden, the history of the Farm and Garden, produce sales, and education opportunities) as well as the UCSC 2013-2014 Campus Food and Garden Guide (available at http://casfs.ucsc.edu/farm-to-college/campus_food_guide.pdf).
COURSES

A number of Environmental Studies courses use the UCSC Farm and Garden for field and laboratory work. Some classes that currently use or have used the farm in the past include:

• Ecodevelopment (based at the Farm Center)
• The Natural History of the Farm and Garden
• Alternative Energy and Appropriate Technology (class helped to provide solar-heated hot water and a composting toilet to the Farm Center)
• Natural History of California
• Vascular Plants
• Environmental Ecology
• **Agroecology Practicum**
• **Field Experiences in Agroecology And Sustainable Food**
• Additional Environmental Studies courses

The Garden and Farm are also highly used for research, independent studies, and student internships.
Bing Maps Aerial view of the UCSC Farm.

Bing Maps Aerial view of the Alan Chadwick Garden.
At the Alan Chadwick Garden, students in an Agroecology Practicum class observe garden bed preparation. Image from http://casfs.ucsc.edu/about/index.html.


The Purdue Student Farm is a 5 acre working farm on the west edge of the Purdue University campus. The farm is primary managed by students. Students enrolled in the “Small Farms Experience” courses and volunteers involved in the Purdue Student Farm Organization help run the farm along with a part-time undergraduate staff and full-time summer interns. There is also a farm manager and faculty advisor. The farm grows vegetables, herbs, and cut flowers. Harvest from the farm is sold via their Farm Share program, two farmers’ markets, and commercially to dining halls and local grocers. The farm is also home to a greenhouse, hoop houses, honey bees, and pigs.

The farm grows its food organically, and as of August 2015 is in the middle of completing their application for organic inspection.

Information on the Purdue Student Farm was gathered from their website, https://ag.purdue.edu/programs/studentfarm/Pages/Welcome.aspx, an email from the Purdue Student Farm, and from “Purdue Student Farm to launch Farm Share program,” an article from Purdue Today from April 2015.
COURSES

The **Small Farms Experience classes** work on the Purdue Student Farm (SFS21000 Small Farms Experience; SFS 21100 Small Farms Experience II). Students in the **Summer Farm Internship** (SFS 35000 Summer Farm Internship) may also work on the Farm.

Several other courses are available that are taught at or utilize the Student Farm, including:

- ABE32500 - Soil and Water Resource Engineering
- AGRY337 - Environmental Hydrology
- AGRY34900 - Soil Ecology
- ASM33600 - Environmental Systems Management
- BTNY30100 - Introductory Plant Pathology
- BTNY39000/HORT49100 - Principles of Organic Sustainable Agriculture
- ENTM31100 - Insect Ecology
- HORT20100 - Plant Propagation
- NRES25500/AGRY25100 - Soil Science
- and other classes from the Sustainable Food and Farming Systems Major
The MSU Student Organic Farm is a 15-acre, certified organic teaching and production farm. Their high tunnels and cold storage allow them to operate as a four-season farm and offer a 48-week CSA. They also distribute their produce via a Summer CSA, a 7-month on-campus farm stand, and sales to MSU dining halls. The farm boasts 6 high tunnels, two heated greenhouses, and 10 acres for field production, with one .6 acre plot for research and demonstration of temperate-climate edible forest gardening based on permaculture principles. The farm also has pigs, cattle, hens, and honey bees. The farm’s high tunnels allow students to learn about organic farming throughout the regular academic year. The Farm offers an intensive 9-month Organic Farmer Training Program (OFTP) in year-round organic farming, as well as outreach and extension programming. The farm is run and managed by the SOF Staff and Farm Crew, OFTP students, and numerous volunteers. It receives funding from several grants, and their annual Hoophouse Gala raises money for OFTP scholarships. The Student Organic Farm is part of the MSU Center for Regional Food Systems.

The Student Organic Farm was started in 1999 through the collaboration of a group of MSU students and Horticulture Professor John Biernbaum. The first season of production was in 2002. The SOF started the first year-round CSA in Michigan and one of only a few in the country. Over the years, the farm has continued to develop and flourish. The Bailey Hoophouse and Urban Farm is an outgrowth of the SOF.

Images courtesy of MSU Student Organic Farm’s Facebook Page.
THE STUDENT ORGANIC FARM PROVIDES OPPORTUNITIES FOR RESEARCH FOR STUDENTS AND FACULTY. SEVERAL CLASSES FROM THE SUSTAINABLE AND ORGANIC HORTICULTURE MAJOR CONCENTRATION AND THE SUSTAINABLE AGRICULTURE AND FOOD SYSTEMS MINOR USE THE FARM (COURSE MAY VISIT THE FARM DURING REQUIRED FIELD TRIPS):

- HRT 251 (3) Organic Farming Principles and Practices
- HRT 253 (1) Compost Production and Use
- ENT 479 (3) Organic Pest Management
- HRT 221 (3) Greenhouse Structures and Management
- HRT 242 (1) Passive Solar Greenhouses for Protected Cultivation
- HRT 243 (1) Organic Transplant Production
- HRT 332 (2) Tree Fruit Production
- HRT 336 (2) Viticulture and Berry Crop Production
- HRT 341 (3) Vegetable Production & Management
- CSS 288 (3) Weed Science
- HRT 403 (3) Handling and Storage of Horticultural Crops
SITE INFO

While there are many research farms at Cornell University, Dilmun Hill Student Farm is the only one that is student-run. It is a 12 acre farm located on the south part of campus that offers opportunities for experiential learning, group collaboration, and research for students, faculty, staff, and community. The farm is run and managed by the Dilmun Hill Steering Committee, a group of undergraduate students with one graduate or non-student/community member, and a few Farm Co-managers (all students). There is also a Student-Faculty-Staff Advisory Board. The Farm has twice weekly volunteer work days. They currently run a 10-week CSA, operate a farm stand on campus, and provide seasonal produce to Cornell’s dining halls. Part of the farm is contaminated, so farm workers are exploring different uses of the contaminated sections, including small fruit plantings and testing the safety of growing different crops on contaminated soils.

Dilmun Hill Farm receives organic compost from the Farm Services Department, manure from Cornell’s animal facilities, and materials and seeds from some of Cornell’s other research farms. They installed a deer fence to combat deer issues. Most of their funding comes from grants and private donations. The Farm plans to host more non-farming-related events at the Farm in the future and connect with other student organizations to increase the publicity of Dilmun Hill.

HISTORY

Though their initial grant application was turned down, then-grad student Josh Slotnick and professors Ian Merwin and Marvin Pritts sparked initial interest into establishing an organic farm on Cornell’s campus. The Dilmun Hill Farm was established in 1996. Since then, the student farm has come to fruition and become an important outdoor classroom and resource for students and the university.

Images courtesy of Dilmun Hill Student Organic Farm’s Facebook Page.

Information on the Dilmun Student Farm was gathered from their website, http://cuaes.cals.cornell.edu/farms/dilmun-hill/, 2014 Farm Report, and “Beyond the Classroom: Organic Student-Run Farm Enhances Education,” an article on the farm from the August 2013 issue of Acres U.S.A.
COURSES

Many classes and groups tour Dilmun Hill Student Farm, and students in a variety of classes use it as an outdoor classroom. Many classes in the Agriculture, Crop and Soil Sciences, and Horticulture Departments are integrated into Dilmun Hill, such as sustainable land care classes and soil classes. The contaminated land on the farm has been the site of student research projects.
The Student-Centered Farm is still in the planning stages of its development as part of the Student Farm Initiative at Penn State. The planned farm site is within walking distance from campus. The program goals for the farm include enhancing education, creating community, and growing good food access. A steering committee and four subcommittees co-chaired by a student faculty and staff have already been established. The farm will be managed by a paid farm manager and educator. Food from the farm is planned to be sold to PSU dining facilities. The Farm plans to start with growing vegetables and fruit, and add biofuels, grain, poultry, and livestock in the future. A 2015 aerial view of the site via Bing Maps shows some preparation for the farm has already started.

Many students have expressed interest in a student farm at Penn State. During the planning process of the fall 2014 to spring 2015, 160 students from 36 majors and six colleges participated through class projects, independent studies, club activities, and volunteering their time. There are high hopes for continued student involvement throughout the future of the farm.

The planning process to develop the Student-Centered Farm began in April 2014. The initiative to start the farm is part of the larger Interdisciplinary Sustainable Food Systems Initiative. The goal for the farm is to start the first season of farm production in the spring of 2016.

Briana Yablonski, who served as president of the Sustainable Ag Club, helped organize a plant sale held to benefit the Student Farm Initiative. Photo from http://news.psu.edu/photo/357763/2015/05/15/briana-yablonski.
COURSES

The proposed student farm site is already being used by some classes such as Soil Ecology. Thus far in the planning process, 69 existing courses and at least 13 new course ideas across several colleges have been identified by Penn State faculty that would be enhanced through the student farm. Classes for the Sustainable Food Systems Curriculum and Minor will be connected to the farm. Some students have done planning and research for the proposed farm as part of coursework and independent research.

Site analysis for the planned location of the farm.

Students in Mary Ann Bruns’ Soil Ecology class assess the organic matter of a soil core at the proposed site of the farm. Image courtesy of the Student-Centered Farm blog.

Information on the Student-Centered Farm was gathered from their website, http://sites.psu.edu/studentfarm/, and from “Graduating seniors plant seeds for future student farm,” an article on the planning of the farm from Penn State News.
The Student Sustainable Farm is a 5-acre farm located on the Cook Campus of Rutgers University. The farm operates organically but is not officially certified. Volunteers and interns receive hands-on experience in the management and production of a small organic farm. In addition to growing and distributing food, interns also conduct experiments and gain experience in agricultural research. The Farm Advisor provides training and assists with the management of the farm’s finances and coordination with the University. Produce from the farm is distributed via a CSA, with hopes to sell produce to university dining halls in the future. The SSF would like to increase student involvement and incorporate more classes with the farm.

The Student Sustainable Farm was founded in 1993 by Mike Hamm as the Student Organic Farm to offer practical experience in agriculture. Since the farm was not officially certified as organic, the name was changed to the Student Sustainable Farm to comply with federal regulations in 2010.

Few courses currently use the farm, but there are plans to incorporate more classes in the future.
Information on the Student Sustainable Farm was gathered from the farm's website, http://www.aesop.rutgers.edu/~studentfarm/, and through interviews with the Advisor and two interns on the SSF.
Howdy Farm
TEXAS A&M UNIVERSITY

SITE INFO

The Howdy Farm is an approximately 5-acre sustainable student-run farm located on the West Campus of Texas A&M University. The farm serves the campus and the community in Bryan-College Station, and provides opportunities for education in sustainable agriculture. The farm manager, student workers, interns and volunteers primarily run the farm with the help of alumni and Horticulture department faculty. Regular volunteer hours are offered during the semester. The farm has raised beds with perennials and produce, a field for vegetable production, hoop houses, a greenhouse, a compost area, a sustainability building (the Farmhouse) with a rainwater harvesting system, and are beginning a fruit-tree garden. Produce from the farm is distributed via a CSA, a campus farmers market, the Brazos Valley Farmers Market, and selling produce to campus dining services and local vendors. Additional funding for the farm is through grants and donations. The Howdy Farm is run out of the Horticulture Department.

HISTORY

The Howdy Farm began in 2009 by students doing special problems studies/courses as some raised beds on the main part of campus. The Sustainable Agriculture Student Association was founded in 2011 to provide a unified body of volunteers for the farm. The farm had to relocate in 2013 to accommodate the construction of new dorms. Since then, the farm has grown to a successful 5 acres on the West Campus.
COURSES

The Howdy Farm offers an unpaid, for-credit internship in the summer and the fall at the farm. Fall 2015 interns have opportunities to develop and implement sustainability projects at the farm. Students register under the HORT 484: Internship course.

The farm is also used by some classes including:

- HORT 325 Vegetable Crop Production

Information on the Howdy Farm was gathered from their website, http://tamuhowdyfarm.weebly.com/, the farm blog on website, http://tamuhowdyfarm.weebly.com/blog, and “Howdy Farm: dirt and hard labor yield healthy, community-minded college grads,” an article from AgriLife Today from September 2012.
SITE INFO

UGArden is an approximately 4-acre student run farm south of the main University of Georgia campus. Using organic practices, they grow vegetables, fruits, shitake mushrooms, and herbs. The farm also has a few greenhouses and bees, with high tunnels planned for the future. The UGArden is not certified organic. The mission of the farm is to “build a community of students centered on sustainable food systems” and offers many opportunities for community engagement. Produce is distributed via Campus Kitchen to families in need in the community, shared through their outreach program at Clarke Middle School, or taken home by UGArden volunteers and student workers. The UGArden sells remaining produce at a weekly produce stand. Students can come to take classes or volunteer at the UGArden, or join the UGArden Club. The farm also serves as a place for student research and demonstration opportunities. The farm is primarily managed by the Farm Educator/Manager, with help from student volunteers, UGArden Club members, interns, farm apprentices, AmeriCorps volunteers, Master Gardeners, and faculty.

HISTORY

The Campus Community Gardening Initiative drafted a proposal for the UGArden in the late 2000s. They initially faced challenges finding a permanent home for the garden, but after more than a year of searching, Doug Bailey offered to host the farm on land next to the Milledge Greenhouse Complex. The first garden plot was established in 2010. The UGArden expanded rapidly over the next three years with the newly-established Local Food Systems Certificate, with the first course in the program offered in 2011. The UGArden plans to continue to grow and expand in the future.
Information on the UGArden was gathered from their website, http://ugarden.uga.edu/ugarden4/Welcome.html, and the UGArden Vision Statement.

COURSES

Several courses are taught at or utilize the UGArden. The farm is also a critical piece of the interdisciplinary Local Food Systems Certificate and is used for courses in the Certificate Program in Organic Agriculture. Some current courses that use the UGArden include:

- FYOS 1001: Freshman Odyssey: Organic Gardening
- HORT 4125/6125: **Organic Agriculture Systems**
- HORT 4030S/6030S: Sustainable Community Food Production
- HORT 3920: **UGArden Internship**

Some students volunteer at the farm to meet community service requirements for their courses.

Images and site plan courtesy of the UGArden website.

Information on the UGArden was gathered from their website, http://ugarden.uga.edu/ugarden4/Welcome.html, and the UGArden Vision Statement.
The Duke Campus Farm is a one-acre working farm that grows food using sustainable methods and seeks to create positive change in the food system. The DCF is located seven miles from the main Duke University campus. The Farm has a greenhouse, a hoop house, an outdoor classroom, several demonstration gardens, and beehives that are connected with Duke’s Apiary Club. Two lines of electric fence help protect the farm from deer. Produce is sold through their CSA and to campus dining halls and local restaurants. The farm does not yet have an endowment, and relies on grants, donations, and some campus funding to keep going. The farm is run by a farm manager, a Farm Fellow, and several undergraduate and graduate student apprentices. Several student interns and a few Nicholas School Assistants also work on the farm. Students from some classes may contribute to farm improvements as part of class projects, volunteer events, or community events. Many volunteers participate in open work days and volunteer throughout the year at the DCF. The Farm also offers educational workshops, and hosts tours and events.

The farm began in 2010 as a student project to access the feasibility of a campus farm. Dedicated students joined forces with faculty to implement the project, and over the next several years, the organization grew. The DCF became an official Duke institution in 2014. The farm also developed a Five-Year Strategic Plan in 2014.
COURSES

The Duke Campus Farm hosts class visits and academic tours, and works with professors from many departments around the university. The farm has been a host and collaborator to several semester-long research projects and various classes. Many classes from the early years of the farm participated in projects related to the development of the farm. More partnerships and student engagement opportunities are planned for the future. Classes the Farm has worked with include:

2014:
- DOCST 167S-01 - “Politics of Food,” Professor Charlie Thompson
- PUBPOL 304 - “Economics of the Public Sector,” Professor Steve Sexton
- SPANISH 311 - “Intensive Summer Spanish: Food Production and Consumption in NC and Peru,” Professor Melissa Simmermeyer
- PE 203 - “Diet and Nutrition,” Professor Franca Alphin
- PUBPOL 265 - “Enterprising Leadership,” Professor Tony Brown
- PUBPOL 190 - “Civic Engagement in Higher Education,” Professor Eric Mlyn

2013:
- ENV 245: Food & Energy, “Transportation to DCF,” Dr. Charlotte Clarke
- ENV 806: Program Management, “Edible and Native Landscaping on Campus,” Dr. Dave Hinton
- DOCST 710S: Short Audio Documentary, “Duke: A Food Sweet Spot?” Professor John Biewen
- ENV 245: Sustainability, Theory and Practice, “Unexpected Edibles,” Dr. Charlotte Clarke
- ENV 226S: Field Methods, “Soil Science,” Dr. Gary Dwyer

2012:
- DOCST 450: Documentary Photography, Dr. Lisa Satterwhite
- PE 110: Diet and Nutrition, Professor Franca Alphin
- ENV 755: Community Based Environmental Management, Dr. Liz Shapiro

2011:
- Community Enterprise Law Clinic
- ENV 302: Program Management, Dr. Dave Hinton
- ENV 298: Sustainable Agriculture, Dr. Chantal Reid
- ENV 298.31: Community Based Environmental Management, Dr. Liz Shapiro
- ENV 171: Food and Energy, Dr. Charlotte Clarke
- MMS 170: Integrated Markets Communication, Dr. Martha Reeves
Selected Course Descriptions

The following are a few examples of different courses that are offered at student farms around the country:

**UNIVERSITY OF OREGON**

**LA 390 – URBAN FARM**

“The Urban Farm is a model for alternative urban land use where people grow food, work together, take care of the land, and build community. Throughout its 36-year history, the Urban Farm has been a place and a process, integrating biological, ecological, economic and social concerns. Key to these concerns is the Urban Farm’s interactive relationship with like-minded Community Programs, offering guidance and hands-on assistance. Urban Farm students are introduced to and directly involved with local concerns such as FOOD for Lane County, The School Garden Project of Lane County, Huerto de la Familia and The Farm to School Program of the Willamette Farm and Food Coalition.

“The class is a hand-on experience where students learn by doing. We draw upon several organic gardening philosophies: basic NW French Raised Bed Intensive, Steve Solomon’s approach, and Uday Balwalker’s composting in situ/no till method as well as introductions to Biodynamic philosophy, Fukuoka’s natural gardening system and Permaculture strategies.”

**UNIVERSITY OF CALIFORNIA SANTA CRUZ**

**ENVS 130C – FIELD EXPERIENCES IN AGROECOLOGY AND SUSTAINABLE FOOD**

“Research and practice in agroecology and sustainable food systems. Students gain multidimensional understanding of agroecology through study at the UCSC farm, guest speakers, field trips, and interdisciplinary readings. Students participate in research projects and learn about methods, and study design and statistical analysis.”

**ENVS 133 – AGROECOLOGY PRACTICUM**

“Lectures and demonstrations are combined with field applications to give students direct experience and knowledge of sustainable agriculture and horticulture practices and principles. UCSC Farm and Garden are the living laboratories for testing agroecological principles. Emphasis is placed on small-farm systems.”
PURDUE UNIVERSITY

SFS 21000 – SMALL FARM EXPERIENCE I

“This is the first course of two designed to help students gain an understanding of what is needed to establish a productive small farm enterprise. There will be short field trips to local small farming enterprises. Classes will also be taught by guest lecturers and local farmers who have been successful at establishing small farming enterprises. Students in the class will be responsible for working on the Purdue Student Farm to gain practical experience on the topics and concepts being taught in the class. Typically offered Spring.”

SFS 21100 – SMALL FARM EXPERIENCE II

“This course is a continuation of SFS 21000 and is designed to help students gain an understanding of what is needed to establish a productive small farm enterprise. There will be short field trips to local small farming enterprises. Classes will also be taught by guest lecturers and local farmers who have been successful at establishing small farming enterprises. Students in the class will be responsible for working on the Purdue Student Farm to gain practical experience on the topics and concepts being taught in the class. Typically offered Fall.”

UNIVERSITY OF GEORGIA

HORT 4125/6125 – ORGANIC AGRICULTURAL SYSTEMS

“Philosophy, policies, and practices related to organic agriculture, including the history and development of organic agriculture, current USDA National Organic Program standards, fundamental crop management techniques (horticultural focus), and the organic market. Practical experiences, such as growing crops and sampling methods, are integrated with lecture material.”

HORT 3920 – UGARDEN INTERNSHIP

“Participation in the management and operation of a small-scale, sustainable horticulture farm in a structured learning environment. Students are required to work at least 9 hours a week at UGArden student farm in addition to attending a weekly discussion meeting.”
For more information about student farms and the student farm movement see:


Exploring Student Farms:
A Look at Student Farms at Ten Universities
Across the United States

The Office of Agriculture and Urban Programs
School of Environmental and Biological Sciences
Rutgers, The State University of New Jersey
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