

Sustainable Agriculture Certificate

The Sustainable Agriculture Certificate introduces basic principles and hands-on experience in the production and marketing of locally grown food. Experiential and classroom learning will focus on principles of environmental, economic, and social sustainability emphasized through practicum courses, field trips, guest lectures, and engagement with local farming and food communities. Students will be prepared for beginning occupations in sustainable market farming, ecological farm management, local food policy or advocacy organizations, produce management, school garden management, or related fields.

(Major Code 5290; CIP Code 01.0308)

Sustainable Agriculture Program web page (<http://www.jccc.edu/academics/credit/sustainable-agriculture/>)

Program Learning Outcomes

Johnson County Community College (JCCC) is committed to offering high-quality affordable programs that focus on developing knowledge and skills conducive to life-long learning. Both the General Education Student Learning Outcomes (<https://www.jccc.edu/about/leadership-governance/administration/institutional-effectiveness-branch/outcomes-assessment/learning-outcomes.html>) and Institutional Learning Outcomes (<https://www.jccc.edu/about/leadership-governance/administration/institutional-effectiveness-branch/outcomes-assessment/institutional-learning-outcomes.html>) convey JCCC's approach to programmatic outcomes. Additionally, students who successfully complete the Sustainable Agriculture Certificate from JCCC will be able to:

- Create a small farm business plan.
- Perform the tasks required of a market farmer throughout fall, winter, spring, and summer.
- Understand the legal compliance issues and regulatory agencies involved in food safety and post-harvest handling of food products.
- Establish and manage healthy soil ecosystems.
- Identify and manage common pests using integrated pest management principles.
- Increase the value of farm products using a variety of techniques.
- Complete Better Process Control training which provides certification for producing and marketing low acid and acidified foods.
- Understand the processes and regulations for marketing home kitchen-produced value-added products.
- Use sustainable principles to guide decision-making and problem-solving in a variety of contexts.

Certificate Requirements

Fall Semester

Code	Title	Hours
Program Elective (see below)		4
SAG 100	Principles of Sustainable Market Farming	3
SAG 142 or SAG 200 or SAG 205	Small Farm Business Planning and Management Sustainable Livestock Production and Health Global Agroecology	3
SAG 272	Sustainable Agriculture Fall Practicum	2
Total Hours		12

Spring Semester

Code	Title	Hours
Program Elective (see below)		1
SAG 165	Farm Producer Food Safety	3
SAG 250	Sustainable Food Systems	3
SAG 260	Sustainable Soil Management	3
SAG 274	Sustainable Agriculture Spring Practicum	2
Total Hours		12

Summer Semester

Code	Title	Hours
SAG 255	Integrated Pest Management	3
SAG 276	Sustainable Agriculture Summer Practicum	2
Total Hours		5

Total Program Hours: 29

Program Electives

Code	Title	Hours
EVRN 130	Environmental Science (SGE 040) (SGE 070)	3
EVRN 134	Principles of Sustainability (SGE 070)	3
HORT 150	Fruits, Vegetables and Herb Crops	2
HORT 201	Introduction to Horticultural Science	4
HORT 205	Plant Propagation*	3
SAG 142	Small Farm Business Planning and Management	3
SAG 170	Value-Added Production	3
or HMG 170	Value-Added Production	
SAG 200	Sustainable Livestock Production and Health	3
SAG 205	Global Agroecology	3
SAG 284	Sustainable Agriculture Internship Experience*	1
SAG 285	Sustainable Agriculture and Food Systems Internship*	2
SAG 292	Special Topics:*	1-6

* This course has registration requirements.

Kansas Systemwide General Education (SGE) Key

- English SGE ⁰¹⁰
- Communications SGE ⁰²⁰
- Mathematics and Statistics SGE ⁰³⁰
- Natural and Physical Sciences SGE ⁰⁴⁰
- Social and Behavioral Sciences SGE ⁰⁵⁰
- Arts and Humanities SGE ⁰⁶⁰
- Cavalier Credits SGE ⁰⁷⁰