DIVERSIFIED AG

VERMONT TECH

NSTITUTE FOR APPLIED AGRICULTURE AND FOOD SYSTEMS



PROGRAM OVERVIEW

Vermont Technical College's Summer Diversified Agriculture Program is an intensive study of sustainable agriculture methods backed by science. The program is open to current Vermont Tech students, high school students, students from other colleges and universities and adult learners. The program offers hands-on practical experiences in business management planning, vegetable/fruit crop management, poultry and dairy husbandry, and service learning experiences on Vermont farms. Students will work on Vermont Technical College's organically managed vegetable farm and working dairy operation.

AREAS OF STUDY

During the program students have the option to earn specific certifications with expert faculty and staff and a total of six credits: three in Agricultural Techniques and three in Vegetable Crop Management and Production. In addition, students will be exposed to various agriculture management and business techniques including direct marketing, CSA model and wholesale. This program will support students looking to enter the food systems work force. Emphasis is on operating and managing a sustainable diverse farm.

COURSES FOR CREDIT

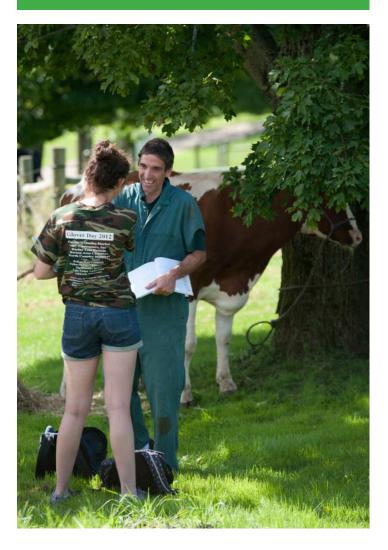
Agricultural Techniques

Vegetable Crop Management and Production

CERTIFICATE OPTIONS

Milking Organic Management of Fruits/Vegetables
Poultry Husbandry Basic Tractor Cultivation and Maintenance
Dairy Husbandry Vegetable Harvesting and Processing

JUNE 23-AUGUST 14, 2014



call: 1.800.442.8821

PROGRAM SCHEDULE

Starting June 23rd – July 10th the program will run from 7:00 a.m. – 3:00 p.m. with the Vegetable Crop lecture in the afternoons from 1:00 p.m. to 3:00 p.m. each day. During this time students will receive three credits in Vegetable Production.

Starting July 14th - August 14th the program will run from 7 am - 12 noon. During this time students will receive three credits in Agriculture Techniques, complete their chosen certificates, and experience various agriculture management and business techniques. Starting July 11th, every other Friday will be a relevant service learning opportunity.

| 7-8 am | Morning meeting and field lecture (ex: Brassica family transplanting) |
|---------------|---|
| 8-11:30 am | Field Work (ex: transplanting of Brassicas) |
| 11:30-12 noon | Reflection of lecture and field work and Q & A |
| 12-1 pm | Lunch and certificate checklist (ex: organic management of fruits/vegetables - Brassica Competency) |

REGISTRATION INFORMATION

Visit http://www.vtc.edu/agricultureinstitute and select "Diversified Farm Program" from our list of available courses. You will then be directed to a page where you can register for the course online. If you have questions about the registration process please contact Melissa Neilson, Student Resource Advisor, at mneilson@vtc.edu or 1-800-442-8821 extension 1677.

PROGRAM COSTS

Full Program with room and board: \$6,100
Full Program with room only: \$4,300
Full Program with no room and board: \$2,600



MISSION STATEMENT

Rooted in the values that all food and fiber production must be science based and sustainably support the environment over the long-term through a full-cycle food system, the Institute provides hands-on, learning to students of all ages and backgrounds. Through short, focused courses built around best practices, students are attracted to and develop the skills, knowledge and competency to make an immediate difference for agricultural or food system employers, or as entrepreneurs in those fields.



QUESTIONS?

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