

# Syllabus for SMGT 250 Sustainable Agriculture and Food Security

**NOTE:** This syllabus document contains the basic information about this course. The most current syllabus is available in the course.

## Course Description

This course offers an in-depth assessment of the economic, social, and environmental considerations of production agricultural systems that provide safe, reliable, and affordable food supplies for a growing human population. In addition to the maintenance of the economic viability of production agricultural systems, course topics will focus on the maintenance of soil, water, and air resources; addressing issues of biodiversity loss; and, maintenance of rural community character and economies. Economic, regulatory, and public entity tools that promote sustainability in production agriculture will also be addressed.

## Prerequisite(s)

SMGT 115

## Course Outcomes

Upon completing this course, you will be able to do the following:

- Explain the economic, social, and environmental dimensions of our current production agricultural systems
- Describe the historical development of sustainability concepts as they apply to food production.
- Analyze how market dynamics and trends, from local food production systems to globalization, impact the ability to provide an adequate and affordable food supply.
- Summarize tools and techniques available to maintain soil, water, air, and habitat quality in a production agriculture setting.
- Articulate knowledge of agriculture's role in maintaining rural communities.

## Course Requirements/Components

This course will consist of time commitments to accommodate reading, commentaries, and projects and assessments. Stay informed of required work and updates by referencing the course **Announcements** area and the **Course Calendar**.

This course includes 15 lessons with corresponding commentaries. Additionally, you'll complete assignments to facilitate more in-depth topic exploration. Rubrics are provided to detail assignment requirements and point values.

### **Exams**

There are three scheduled exams. Each exam is non-comprehensive. These exams are open book/notes with a 50-minute time limit.

### **Quizzes**

There will be three quizzes administered during the course. They are open book/notes with a 25-minute time limit. Practice quiz questions are provided as well. Answer keys to the practice quizzes will be provided every week.

### **Discussions**

Each student will be tasked with serving as a discussion leader for a topic selected from a set of provided discussion questions. The discussion leader will post a response and facilitate an exchange of related ideas from other course participants. Each discussion leader will moderate the active discussion and promote critical analysis. Rubrics will be accessible to detail format and corresponding assignment point values.

### **Individual Assignments**

Individual learning activities will be administered at various times during this course. These assignments will consist of written reaction papers to provided current topics that are relevant to the course topic. Rubrics will be available detailing format, requirements, and point values.

### **Grading Policy**

Grades will be determined based on the total number of points earned for assigned individual projects, discussion questions, quizzes, and exams.

Assignments are expected to be submitted on time, with a 50% point deduction for late assignments submitted within the deadline week. All other late work will receive a grade of 0.

<b>Activity</b>	<b>Possible Points</b>
Exams (3 @ 50 points each)	150 points
Quizzes (3 @ 25 points each)	75 points
Individual Assignments (5 @ 22 points each)	110 points
Interview Assignment	40 points

Discussion Questions (20 points for original postings; 45 points total for responses to postings)	65 points
<b>Total Points</b>	<b>440 points</b>

<b>Letter Grade</b>	<b>Percentage</b>	<b>Points</b>
A	94–100%	411–440 points
A-	90%–93%	396–410 points
B+	87–89%	382–395 points
B	84–86%	370–381points
B-	80–83%	352–369 points
C+	77–79%	339–351 points
C	74–76%	326–338 points
C-	70–73%	308–325 points
D+	67–69%	295–307 points
D	64–66%	282–294 points
D-	60–63%	264–281 points
F	59% and below	less than 260 points