

## Course Outline for SFP1300 — Artisan Food and Value - Added Agriculture

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Credits:	4 (4/0/0)
Description:	This course introduces students to a variety of artisan food crafts and the evolving trend of gastropreneurism. Students will investigate a variety of value-added agricultural enterprises.
Prerequisites:	(None)
Corequisites:	(None)
Competencies:	<ol style="list-style-type: none"><li>1. Examine the emerging trends in food consumption.</li><li>2. Discuss differences in food production philosophies.</li><li>3. Outline differences in food processing philosophies.</li><li>4. Differentiate among food labels.</li><li>5. Outline ways to add value to dairy.</li><li>6. Identify ways to add value to grains.</li><li>7. Summarize techniques to add value to fruit and vegetable crops.</li><li>8. Summarize ways to add value to meats.</li><li>9. Give examples of effective agroforestry enterprises.</li><li>10. Demonstrate common food preservation techniques.</li><li>11. Discuss a variety of opportunities for agritourism.</li><li>12. Outline Minnesota rules and regulations pertaining to processing and marketing artisan foods.</li><li>13. Identify the basic biological and chemical principles inherent to food preservation.</li><li>14. Conduct a pH test.</li></ol>
Goal Areas:	(None)