

SUSTAINABLE FOOD SYSTEMS

**8-MONTH
ADVANCED
DIPLOMA**

Innovate new ways to grow, harvest and manage our food supply. Work closely with our instructors to help research different greenhouse models and find out how to improve food security in communities.

Why should you choose a career in Sustainable Food Systems?

1 Everybody eats

We all rely on safe, high-quality, healthy foods. Assiniboine's field to fork approach encourages quality on your plate while also supporting local food producers. Our courses emphasize innovation in how food is produced and how harvests are managed, all in the context of food security.

3 Believe in green

Our 3,300 square foot sustainable greenhouse is the centre for training and research, where instructors and students work on projects to help the environment while growing food. This program enjoys a fully-equipped greenhouse, garden, orchard, field labs and growth chamber.

2 Learn how it is done—and how it will be done

Learn both the industry-standard and new, modern approaches to growing food either inside the greenhouse or in the field. Explore how fruits and vegetables are grown, understand the science of agronomy, and figure out the techniques behind operating a greenhouse, breeding and propagating plants, and managing nutrients and pests.

4 Create all-new opportunities

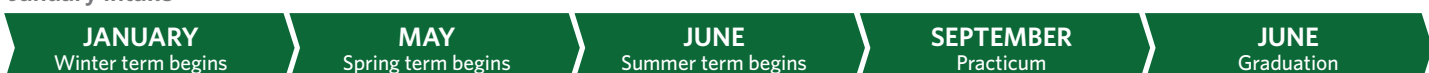
Work with instructors, industry partners and people from the community as you do applied research in our facilities to solve food issues. Design, develop and carry out food projects that combine your learning with real-world application and experience. Work on projects side-by-side with Horticultural Production and Agribusiness students as you tackle shared concerns.

FULL-TIME, ON-CAMPUS TIMELINE:

September intake



January intake



Program delivery options:



North Hill Campus

CAREER OPPORTUNITIES

Graduates can access exciting work opportunities in food security or innovation in food production at the local, national or international level. Potential employers include the private sector, government departments, First Nations or non-governmental organizations.

ADMISSION REQUIREMENTS

- Two-year diploma or university degree

English is the language of instruction at Assiniboine. All applicants educated outside of Canada or in a country not on the test exempt list are expected to meet the English language proficiency requirement. See assiniboine.net/elp for more information.

UNIQUE LEARNING EXPERIENCES

- Classroom training integrated with hands-on lab, greenhouse and field experience
- Work practicum
- Research opportunities with instructors

GRADUATION REQUIREMENTS

To graduate with a Sustainable Food Systems advanced diploma, students must successfully complete 60 academic credits and 3 practical credits.

The minimum passing grade for each course is indicated on the course outline.

CONNECTIONS

Assiniboine has a number of agreements with other colleges, universities and professional organizations, making it possible for students to apply credit taken at Assiniboine to programs at other institutions. For up-to-date information on agreements, visit assiniboine.net/registrar or the program page.

PROGRAM FEES (DOMESTIC ONLY)

Tuition, fees and Students' Association fees total approximately **\$4,430**.

Estimated cost for books and supplies is **\$370**.

All fees are estimated and subject to change without notice.

COURSES 2020-21

NUMBER	COURSE TITLE	CREDITS
HLTH-0030	1st Aid - Emergency	0
AGRC-0282	Business of Food Production	6
BUSN-0159	Career & Business Planning	6
AGRC-0219	Crop Production Systems	6
AGRC-0278	Food Production Methods	6
AGRC-0284	Food Security & Sustainability	6
AGRC-0274	Food Systems Applied Research	6
AGRC-0276	Growing Media Applications	6
AGRC-0094	Integrated Pest Management	6
PRAC-0263	Practicum - STFDS	3
AGRC-0287	Sustainable Greenhouse Mgmt	6
AGRC-0288	The Food Industry	6

Note: Timelines, applicable industry experience, and teaching methodology will depend on program delivery choice; program information sheets subject to change without notice. Visit assiniboine.net for the most up-to-date information.

NEXT STEPS

Apply now! Visit assiniboine.net/applynow. For more information on this program, visit assiniboine.net/sfs.