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Purpose

This program was developed as a response to the growing interest in producing and consuming local food. The courses will assist those who wish to grow crops safely and efficiently.

Admission Requirements

Students who meet the admission requirements to the College are eligible for enrollment into the program. Individuals are expected to be proficient in basic English, mathematics and reading. Appropriate developmental courses are available for those who need to update their skills.

Program Description

This program introduces basic techniques of growing food and flowers. Best practices will be stressed, such as Good Agricultural Practices (GAP) of the U. S. Department of Agriculture.

Employment Outlook

Trained individuals are needed to maintain the quality of crops. Tasks include planting, irrigating, harvesting and packing for shipping, among other duties. A basic knowledge of farm equipment/machinery will expand employment opportunities. Prospects are expected to be good.



For more information contact:

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Sustainable Agriculture

Code: 221-335-06

Course Number	Course Name	Cr.	Pre/Co Requisites	Semester Completed	Grade
First Semester – Fall (7 credits)					
HRT 100	Introduction to Horticulture	3	None		
HRT 121	Greenhouse Crop Production I	3	None		
HRT 195	Topics in Food Production Safety	1	None		
Second Semester – Spring (9 credits)					
HRT 122	Greenhouse Crop Production II	3	None		
HRT 195	Topics in Agricultural Technology and Machinery	3	None		
HRT 205	Soils	3	None		

Minimum credit hours required for career studies certificate: 16

TRANSFER OPTIONS

Agreements exist between Dabney S. Lancaster Community College and various four-year colleges and universities. Contact Student Services for information about further study after graduation from DSLCC.

DISCLAIMERS

Every effort is made to ensure accuracy, but the College reserves the right to make edits with respect to course offerings, programs and requirements contained in this publication. This information is provided for the convenience of the reader and DSLCC disclaims any liability. Please note that not all courses are offered at all locations or during all sessions. Check class sites and times when registering. Most programs of study begin in the fall semester.

Please note that while new students are welcome to enroll in any session, those who enter in spring or summer will likely find that completion of requirements may take longer.