



## Project Team Research: Building Skills in Agrobiography

*Protecting Biodiversity in our Food System*

ALS 4914, Section 3E84

Monday Period 8, Wednesday Periods 8-9

*Industry Partner: Working Food*

*Instructor: Anna Prizzia, Director, Field & Fork Campus Food Program*

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### **Course Description**

Gain hands-on experience solving real problems faced by agricultural industries and organizations! Students will work with the Field and Fork Program, the Center for Stress Resilient Agriculture, and Working Food to explore how new, open-pollinated kale varieties thrive in the uniquely challenging environmental conditions in Florida.

Working in interdisciplinary teams, students will design, implement, evaluate, and present results for a trial of genetically diverse kale varieties. Students will grow the kale varieties at the Field and Fork Farm, and will engage with the community through exploring consumer preference and marketability for these varieties with farmers, gardeners, and local food consumers at farmers markets.

Applied problem-solving is critical for employment preparation, competitive standing, and network building. Luckily, many industries are seeking opportunities to interact with students in a direct way, as they work to fill the many current and upcoming openings, and navigate the changing employment skills needed as agriculture continues to increase in complexity.

The **Center for Stress Resilient Agriculture** and the **Field and Fork Campus Food Program** at UF developed this new course to create and guide interdisciplinary student teams to tackle a current project provided by a community partner.

