ANSC 698 (01) - Cooperative for Real Education in Agricultural Management (CREAM)
Credit: 4.0
Term: Fall 2015 - Full Term
Class Size: 35
CRN: 10957
CREAM (Cooperative for Real Education in Agricultural Management) is a 2-semester course in which students perform the work and make the financial management decisions associated with the CREAM dairy herd. Students assume complete responsibility for the management and care of the 25-cow herd for the entire academic year. CREAM provides students with a unique experiential learning model that will help them understand how to work together to manage and operate a small business, the decision-making skills required in production agriculture and the application of science to the management of a dairy herd. Two semesters of 4 cr. each are required. Prereq: AAS 244 or ANSC 409/410, or permission. See instructor for permission then sign up in the dept office before registering through WEBCAT.
Instructors: Andrew Conroy

FREN 625 (01) - Cuisine, Culture, and the Creation of French Identity
Credit: 4.0
Term: Fall 2015 - Full Term
Class Size: 20
CRN: 16889
What makes France, France, and how did it evolve that way? How do strong regional identities complement and compete with national identity in a globalizing world? Using film, short stories, scholarly articles, and mass media, we examine the development of regional cuisine, literature, art, music, and folk traditions in light of broader French history and politics. Focus on Provence, Alsace, the Southwest, and Burgundy, emphasizing Dijon. Works by Varda, Berri, Zola, Colette, and Merimee. Special fee.
Only listed classes in section: Junior, Sophomore, Senior
Majors not allowed in section: FRENCH, FRENCH STUDIES
Instructors: Kathy Richman

HMGT 570 (01) - International Food and Culture
Credit: 4.0
Term: Fall 2015 - Full Term
Class Size: 35
CRN: 13024
This course explores multiple world cultures using food, language, religion, geography, communication, politics, among other attributes, and compares/contrasts with our own diverse cultures here in the United States. Learn why we eat what we eat, when, and how. Food is a critical component across the world's many different cultures and this course will investigate how they are viewed by persons of different backgrounds. The course will leave you with an expanded understanding and appreciation of why and how persons from diverse cultures with varying backgrounds approach their food and beverage needs differently. Inquiry Attribute, World Culture, Writing intensive.
Attributes: Writing Intensive Course, World Cultures(Discovery), Inquiry (Discovery)
Instructors: Valentini Kalargyrou
**HMGT 771 (01) - International Wine and Beverage**

**Credits:** 4.0  
**Term:** Fall 2015 - Full Term  
**Class Size:** 15  
**CRN:** 11225

Examination of purchasing, evaluation, storage, service, and control of alcoholic beverages. Emphasizes wines, although beer, ale, distilled spirits, liqueurs, and mixed drinks are examined. Enrolled students must be at least 21 years old.

(HMGT 771.01) YOU MUST BE AT LEAST 21 YEARS OF AGE ON THE DATE OF THE FIRST CLASS SESSION. Otherwise, do not register for this course. Legal PHOTO identification will be required the first class session to verify eligibility. Those not eligible will be required to immediately drop the course or receive an AF grade.

**Only listed majors in section:** HOSPITALITY MGT

**Instructors:** Nelson Barber

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**NR 720 (01) - International Environmental Politics and Policies for the 21st Century**

**Credits:** 4.0  
**Term:** Fall 2015 - Full Term  
**Class Size:** 20  
**CRN:** 11949

Students examine policies for managing human activities to sustain the health of regional ecosystems and planetary life-support systems. Selected problems of the international commons (oceans, marine resources, atmosphere, migratory species); global and regional carrying capacity (population, resource consumption), internationally shared ecosystems (transboundary watersheds and waterbodies, tropical forests); and the relevant international institutions and politics for policy formation, conflict resolution, and implementation. Using a policy-analytic framework, students develop case studies to assess international policies and institutional arrangements to achieve the objectives of Agenda 21--Earth Summit Strategy to Save the Planet. Prereq: permission. Writing intensive.

See instructor for permission then sign up in the dept office before registering through WEBCAT.

**Attributes:** Writing Intensive Course

**Instructors:** Catherine Ashcraft

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**NR 784 (01) - Sustainable Living**

**Credits:** 4.0  
**Term:** Fall 2015 - Full Term  
**Class Size:** 30  
**CRN:** 11504

Concepts of sustainability are explored in a learning-community format. The importance of human communication, sense of place and time, and the health and longevity of the human species as part of natural systems is emphasized. Students develop measures for sustainable living, including ecological foot-printing, and gain an understanding of system conditions necessary to move toward sustainable living.

(NR 784.01. You must have SENIOR standing at the start of this course. Others may add by permission.

**Only listed majors in section:** COMM&ENVIRPLN, ENV CONS STDS, ENV CONS SUST

**Instructors:** Debra Straussfogel
SAFS 680 (01) - Food Production Field Experience II
Food Prod Field Experience II

Credits: 4.0
Term: Fall 2015 - Full Term
Class Size: 30
CRN: 14186

This is part of a two course series to be taken during fall semester. Course provides students with hands-on experience in growing food and managing a small farm business. We will be growing fresh vegetables and some fruits for the UNH Dairy Bar. Lectures, readings, and hands-on activities in part two focus on crop harvesting and maturity, post harvest considerations, marketing, special event planning and execution, record keeping, and small farm business management. Prereq: SAFS 405, SAFS 679 or permission of instructor.
(SAFS 680.01) This course NOT open to FRESHMEN.
Classes not allowed in section: Freshman
Instructors: Andrew Ogden