

You're invited TO THE **ORGANIC TEACHERS ACADEMY**

COURSES START SUMMER 2021

AN IN-DEPTH, PROFESSIONAL DEVELOPMENT OPPORTUNITY FOR:

- ▶ High school teachers and technical college instructors in horticulture, agri-science, environmental studies, farm business management, agronomy, dairy and livestock.
- ▶ Land conservation professionals, extension educators, anyone working with farmers, or ag or environmental students.

Obtain Tools to Teach Organic and Sustainable Agriculture

You know it's important to teach diversified, profitable and climate-friendly farming practices that help feed the world while protecting the environment. Yet, your time is limited!

With the Organic Ag Academy, you will get packaged, ready-to-teach lesson plans in subject areas you know are vital but may not have time to explore and develop.



WHAT YOU'LL LEARN

In 2021 we focus on two courses that have plenty of applications in the areas of Agriculture, STEM, and Environmental Studies.

COURSES INCLUDE:

Organic Gardening

- June 23 • 8 AM - 10 AM • Live via WebEx (Online)
- July 28 • 8 AM - 10 AM • Live via WebEx (Online)
- August 4 • 9 AM - 3 PM • In-Person

Cheesemaking and Fermentation

- June 23 • 3 PM - 5 PM • Live via WebEx (Online)
- July 28 • 3 PM - 5 PM • Live via WebEx (Online)
- August 5 • 9 AM - 3 PM • In-Person

HOW YOU'LL LEARN

Courses in 2021 are blended. This means we meet partially online LIVE, partially asynchronously online, and LIVE, in-person for some hands-on skills building. All course materials, learning plans and curriculum available through the NWTC blackboard platform.

Summer 2021 Courses:

1. Organic Gardening, June 23 - August 4, 2021

and/or

2. Cheesemaking and Fermentation, June 23 - August 5, 2021

Course format (Blended):

- June dates: Meet LIVE online for instruction on how to access the course content and complete pre-work, online (2 hours)
- July dates: Meet LIVE online. Discuss/review course content as a group (2 hours)
- August dates: Start at 9:00 A.M. - Arrive at the Farm for garden class or at the Cheese Lab for fermentation class. Lunch (included in the cost of the course). Complete hands-on activities. End at 3:00 P.M.

Course descriptions:

Organic Gardening

Explore an organic propagation house, practice seeding and transplanting techniques, practice organic pest & weed control, help with safe harvest techniques including hydrocooling, washing, & packing for market, storage and transport. Visit a working 10 acre organic vegetable farm and get some hands on practice with the latest equipment and operations. Talk with these farmers and learn how they designed and built the operation, what their major costs are, and how they market products and earn a sustainable living. Curriculum available in Blackboard.

Cheesemaking and Fermentation

Practice the basics of cheese making and fermentation food of beverages & in this hands-on course. Review the science behind fermentation. Get the curriculum to use in the classroom that we use at the Tech College. Adapt it for your classroom.

ENROLLMENT IS OPEN FOR SUMMER 2021 ACADEMY COURSES!

ENROLLMENT INFORMATION

- ▶ Cost: \$45 per course, includes lunch and materials.
- ▶ You may enroll in one or both summer 2021 courses (enrollment for summer 2022 courses will open at a later date).

QUESTIONS? CONTACT

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Go to nwtc.edu/academy



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