



WILD FOOD SHORT COURSES

WILDCRAFTING I

JULY 27-29, 2015 | 9 AM-4 PM

Randolph Center Campus | \$250

Students will learn the concept, ethics, historical uses and environmental impact of collecting wild and introduced plants while also learning the correct techniques of botanical identification, as well as harvesting, handling, preparation, and marketing. State and federal regulations will also be covered. A total of 10 wildcrafted items will be covered in the course. There is an outdoor collecting component to this course. Upon completion, students will possess the essential foundational skills and techniques used in botanical identification for safe and ethical collecting.

After successful completion of all course work and a score of 100% on all examinations, of all three courses, students will be eligible for the Wild Food Gatherers Guild Certification - Level One. This is in anticipation of Revised 2013 FDA Food Codes. Students interested in natural resources, marketing and entrepreneurial practices, environmental impacts and sustainability will benefit from this course.

WILD MUSHROOM GATHERING I

AUGUST 3-5, 2015 | 9 AM-4 PM

Randolph Center Campus | \$250

This course will introduce the concept, ethics, historical uses and environmental impact of collecting wild and introduced mushrooms, while teaching the correct techniques of botanical identification, spore printing, field guide keys and other identification techniques. A variety of the most common mushrooms found in Vermont will be reviewed. Harvesting, handling, preparation, marketing as well as State and federal regulations will also be covered. There is an outdoor collecting component to this course. Upon completion, students will possess the essential foundational skills and techniques used in botanical identification for safe and ethical collecting.

After successful completion of all course work and a score of 100% on all examinations of all three courses, students will be eligible for the Wild Food Gatherers Guild Certification - Level One. This is in anticipation of Revised 2013 FDA Food Codes. Students interested in natural resources, marketing and entrepreneurial practices, environmental impacts and sustainability will benefit from this course.

WILD MUSHROOM GATHERING II

AUGUST 10-12, 2015 | 9 AM-4 PM

Randolph Center Campus | \$250

This class is a stand alone class or, in combination with successful completion of Level I, qualifies the student for advanced testing for the Wild Food Gatherers Guild Certification - Level II.

This course will expand the Wild Mushroom Gatherer - Level I course work and the most common mushrooms found in Vermont. Harvesting, handling, preparation, marketing as well as State and federal regulations will be covered in depth. There is an outdoor collecting component to this course. Upon completion, students may elect to be tested for skill level on individual mushrooms for safe home use and/or resale.

Successful completion of all course work and a score of 100% on examinations of all courses, students will be eligible for the Wild Food Gatherers Guild Certification. This is in anticipation of Revised 2013 FDA Food Codes. Students interested in natural resources, marketing and entrepreneurial practices, environmental impacts and sustainability will benefit from this course. Successful completion of Wild Mushroom Gathering I is required.

WILD EDIBLE FOOD: MARKET & REGULATIONS

AUGUST 17-19, 2015 | 9 AM-4 PM

Randolph Center Campus | \$250

This course is intended for the student with a background in wild food collecting who wants to take it to the next level. There will be a review of the history and current practices of wildcrafting vs foraging and the implication of both on the habitat. The value of native and introduced plants and mushrooms, including possible health benefits, culinary uses, and environmental impact, will be covered and how to determine appropriate marketing options, i.e. wholesale, retail, direct, restaurants, etc. Includes the use of technology for tracking logs, documentation, billing, safe food handling, insurance and state and federal regulations. Marketing wild food is not difficult but requires a level of "hands on" expertise.

REGISTRATION

To register for the course please visit vtc.edu/shortcourses or contact Rachel Arsenault at rarsenault@vtc.edu or 802.728.1677. For questions about the course material please contact Molly Willard, Agriculture & Market Garden Manager at mwillard2@vtc.edu or 802.535.5315.

Vermont Tech's Institute for Applied Agriculture & Food Systems is an Equal Opportunity Employer. This program is funded by a grant from the US Department of Labor.

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call: **802.728.1677**