



Introduction

College Name Cornucopia College

Location Billings, Montana

Type Microcollege

Overview

- Agriculture, culinary arts, sustainability, and the food system
- Core curriculum is based on the farm-to-table process
- Students gain exposure to the entire process in the core curriculum
- Have the opportunity to specialize in a related field

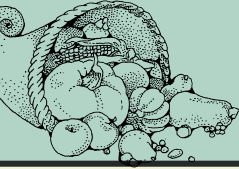




CAMPUS FEATURES

- Student housing
- Student center
- Indoor and outdoor classrooms
- Bike paths
- Farms and gardens
- Biophilic design
- LEED certified campus





CORE PRINCIPLES



Experiential Learning

- Student engagement with every step of the farm-to-table process
- Experiential learning course offerings every quarter
- Collaborative coursework

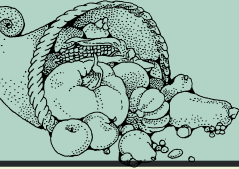
Human & Planetary Health

- Wind & Solar
- Healthy & sustainable food
- Zero-waste system
- Water-smart
- Ecological Belonging

Community-Based Learning

- Real work experience within the university community
- Community Dining experience
- Partnership with local community and companies
- Work-study opportunities at local restaurants or farms





CORE CURRICULUM

Our college takes a holistic approach to the farm-to-table process, starting from the ground up. We cover every step, from how food is grown and produced through the agricultural process, to the business side of the food industry, and how it's consumed and its impact on human health. This comprehensive approach ensures that students understand all aspects of the food system, preparing them for a wide range of careers in the food industry.

Core: Agriculture

Production + Processing

Core: Logistics

Distribution + Retail

Core: Nutrition

Consumption



* CONCENTRATIONS *

CLIMATE CHANGE & ENVIRONMENT

In CCE, students will consider how climate change affects the food industry and how they can promote sustainability within their own communities.

BUSINESS

For students interested in the distribution and retail sides of farm-to-table, the business concentration centers around the processes and logistics of the food and restaurant industries.

CULINARY & NUTRITION

C&N allows students to take an in-depth look at the preparation and consumption of food, as well as social factors that influence understandings of health and wellness.

POLICY

The policy concentration is for students interested in the laws, practices, and inequities of the food industry and the impact they have on communities.



Fall

September – November



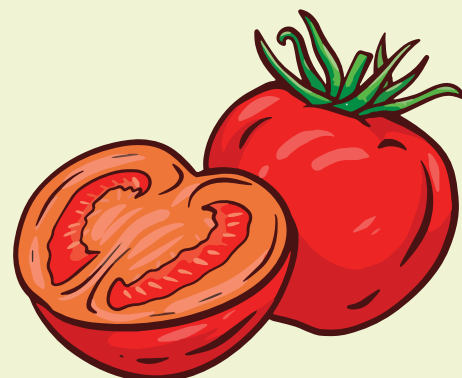
Winter

December – February



Summer

June – August



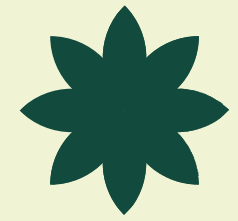
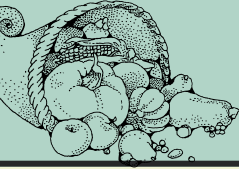
Spring

March – May



ACADEMIC CALENDAR

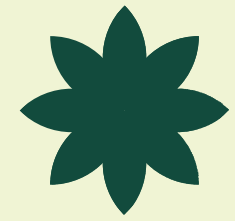
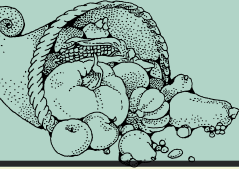
Cornucopia College operates on a quarter system that aligns with the seasons of the Northern Hemisphere. Class offerings for each quarter are based on the season/stage of the farming process; each quarter, students take classes grounded in experiential learning.



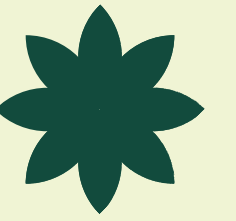
Program Structure

● [SCAN TO VIEW MENU](#) ●





IN-CLASS EXPERIENCE



EXPERIENTIAL LEARNING

- Although some direct instruction will be given, most learning will occur through hands-on experience with an emphasis on cooperative learning
- Students will work in groups to achieve learning goals
- Professors will always be available to assist, answer questions, and deepen understanding

INTEGRATION OF TECHNOLOGY

- Technology is incorporated when hands-on experience is difficult to accomplish in a classroom setting
- Agriculture classes utilize technology to help students visualize plant growth processes
- Culinary courses use technology to show chemical interactions between ingredients
- Software is used to predict growing conditions and to compare cost to estimated profit





Natural

Green space +
work in nature =
enhanced
learning & health

Professional

Career prep
Alumni & partner
network
Internships

Social

Culture/diversity
in meals
Shared spaces
and chores

Personal

Off-season with
loved ones
Travel grants

A HOLISTIC EXPERIENCE

Cornucopia centers **multiple aspects of a student's personhood** in the campus, curriculum, and calendar.





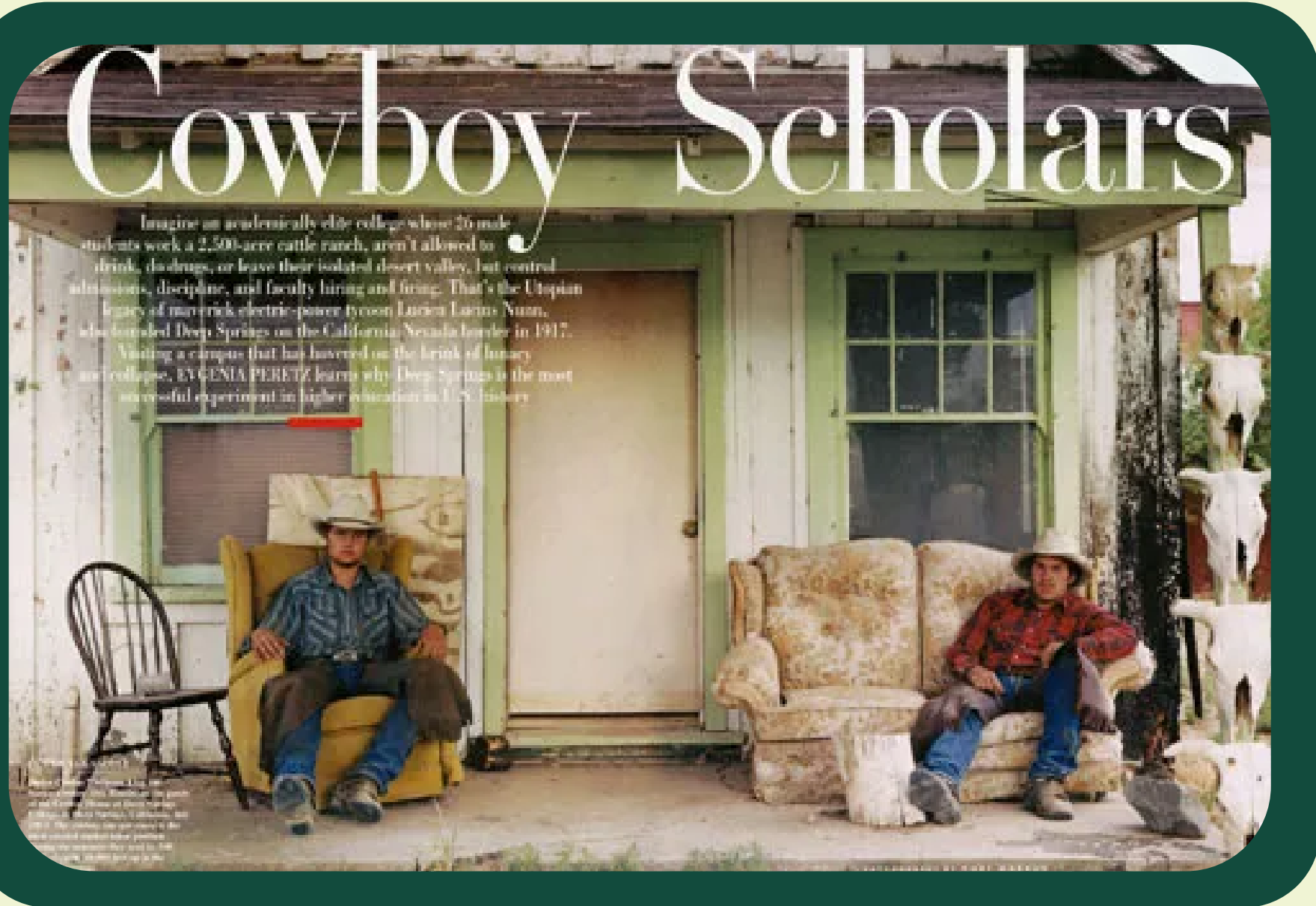
✕ Existing Programs ✕

DEEP SPRINGS COLLEGE

Junior College, 15 students/year;
Emphasis on service, farm, classics education

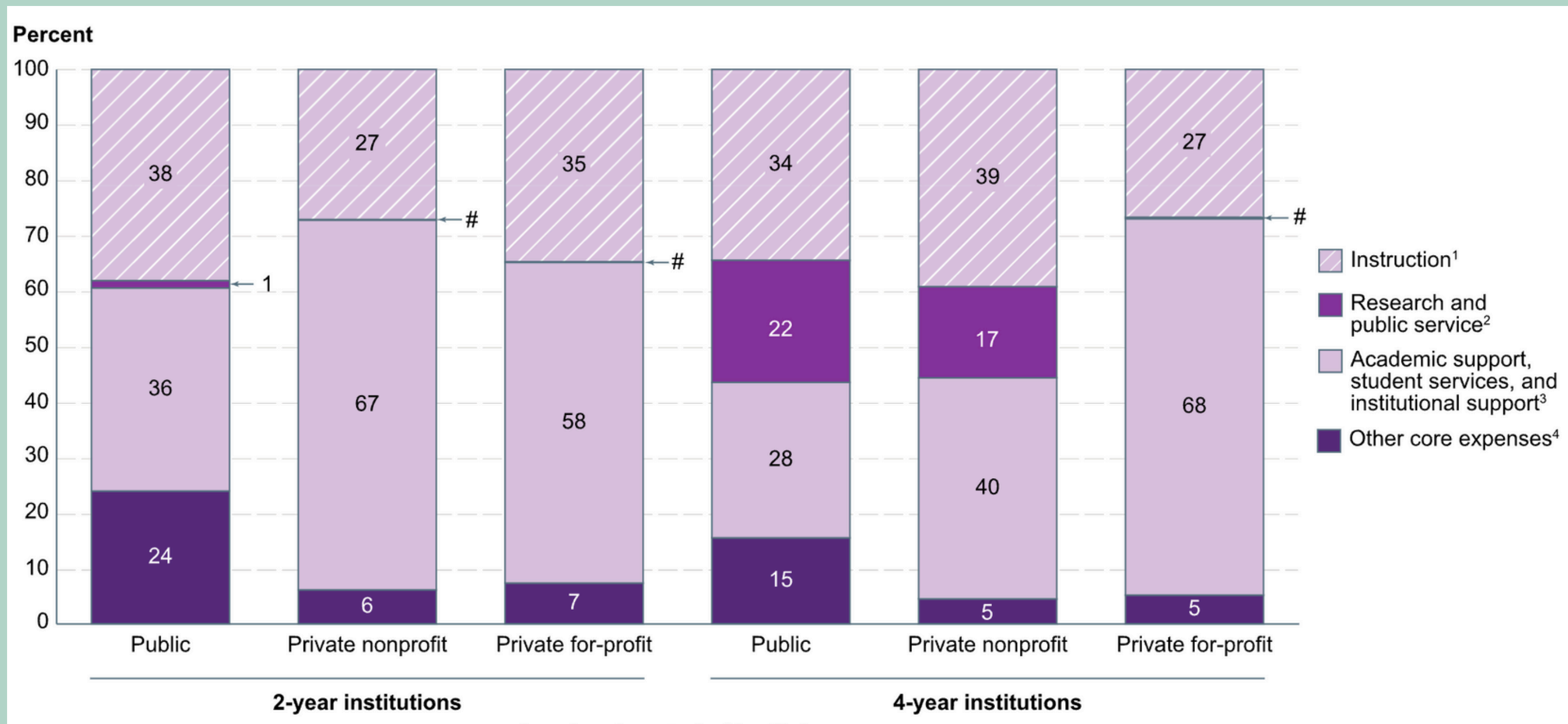
WAGENINGEN UNIVERSITY

The most sustainable university in the world
"Healthy food and living environment"





* Average College Expenditures *



Percentage distribution of core expenses for degree-granting postsecondary institutions, by level and control of institution and expense category:
 Fiscal year 2020–21 National Center for Education Statistics <https://nces.ed.gov/fastfacts/display.asp?id=75>



* Expected Costs: \$3.2M *

Operations & Maintenance
18.6%

Development
11.7%

Academic Program
19.3%

Ranch & Farm
11.7%

Boarding House
7.3%

Administrative Support
27.5%

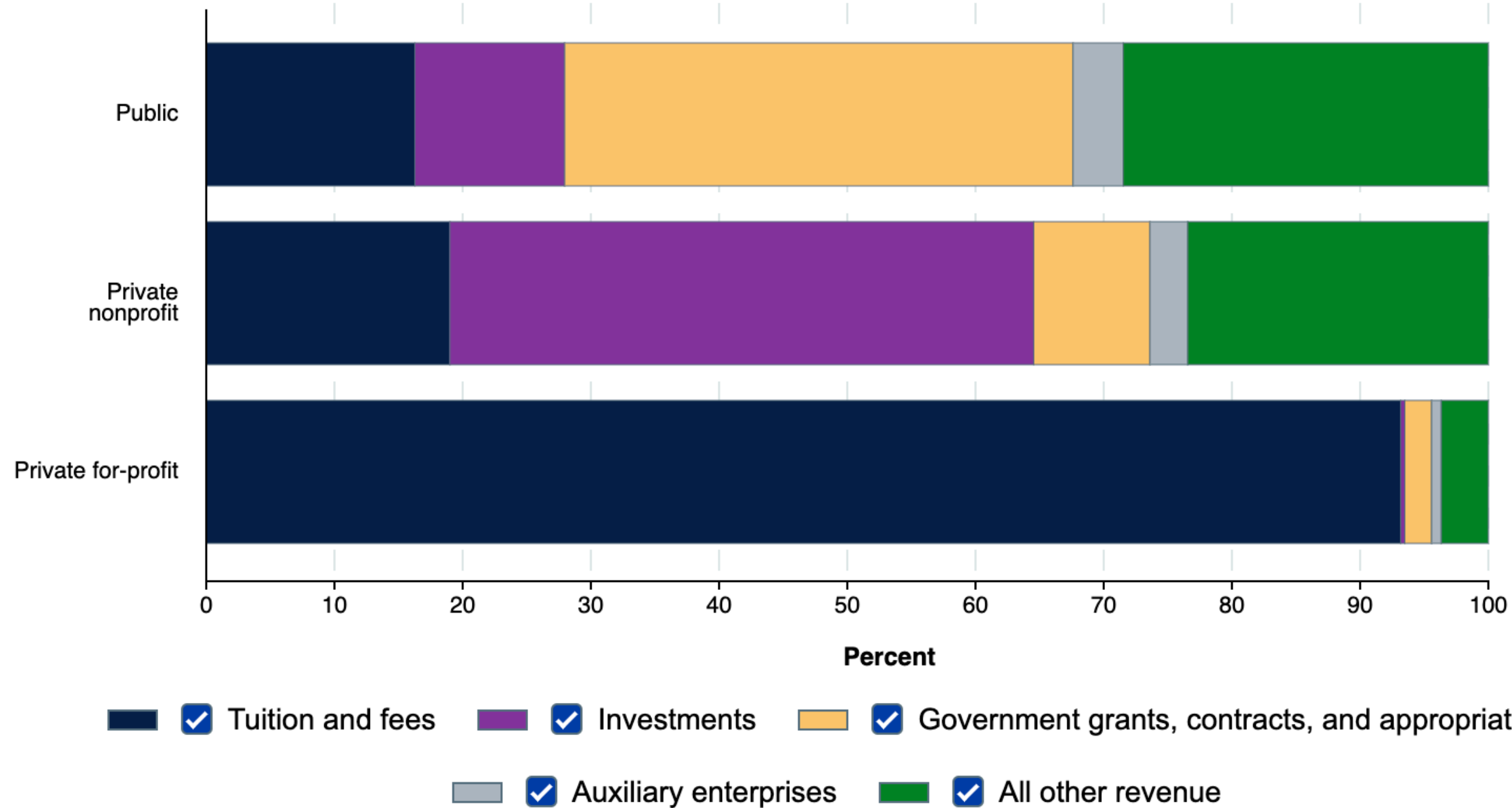
DEEP SPRINGS COLLEGE

- Operating Costs of Deep Springs College,
- Junior college in California in the Sierra Nevada.
- 12-15 students per year with full scholarships.
- About 10 staff and 5 faculty.
- Founded by rich donor



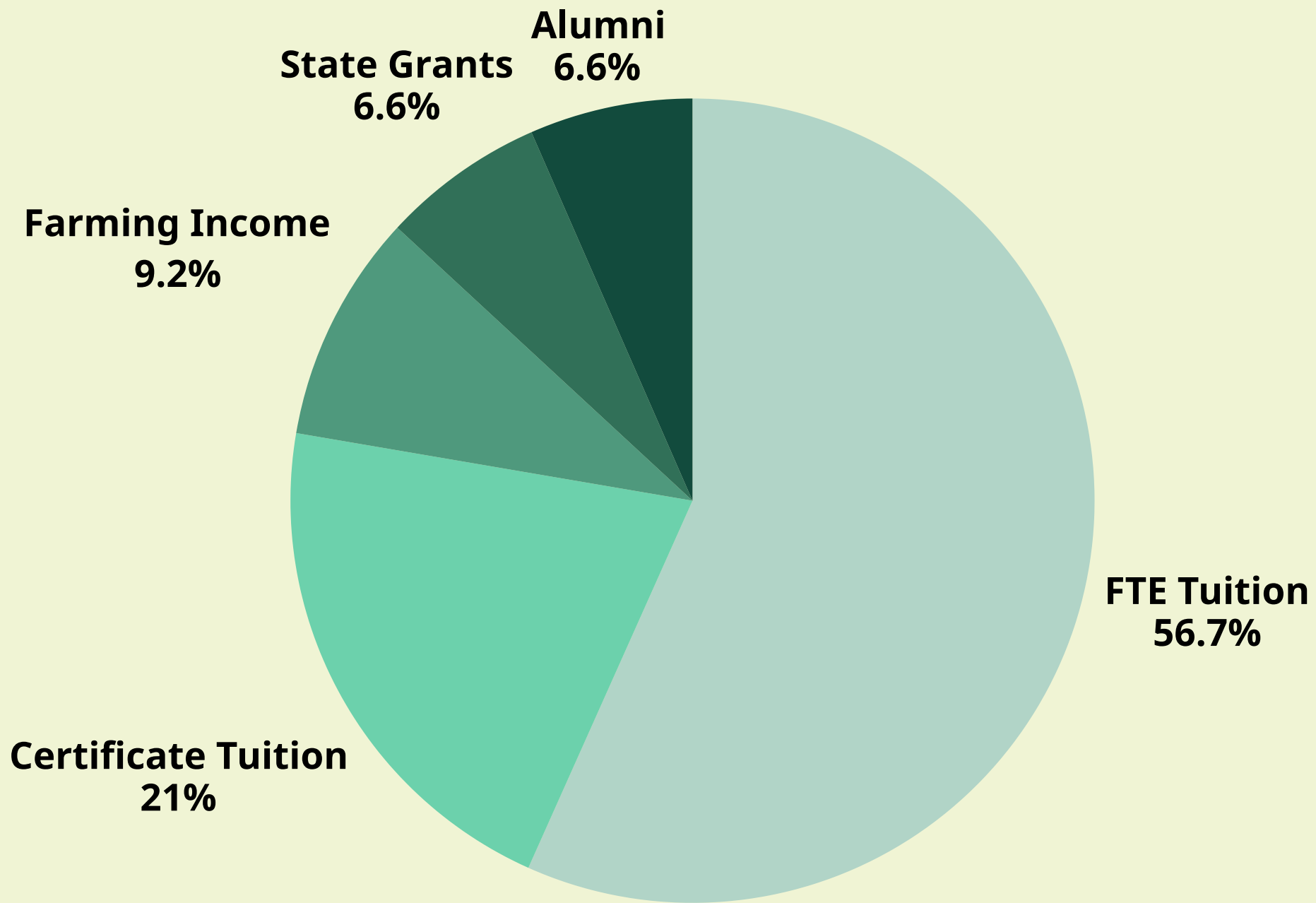
* Average College Revenue *

Control of institution





Expected Revenue: \$3.81M



\$2.16M	Tuition 90 FTE Students
\$800K	25 Quarterly Certificate Students
\$350K	Avg. Income Family Farm
\$250K	State/Fed Grants and Subsidies
\$250K	Alumni Donations and Gifts



* University Scalability *

GLOBAL CAMPUSES

Open campuses in major food and farming regions around the world (e.g., California, Italy, Thailand), focusing on local food systems and sustainability.

ONLINE GLOBAL CAMPUSES

Offer online programs to reach students worldwide and connect them to global food sustainability discussions.

GLOBAL PARTNERSHIPS

Partner with food and agricultural hubs for internships, exchanges, and research opportunities in key regions. Ex: Sweden, Japan, Canada, Finland and Austria

NOMAD UNIVERSITY PROGRAM

Offer a unique "Nomad University" option where students study in a different country each semester, experiencing food systems and sustainability practices from around the world.



Implementation Phase 1



Create the curriculum and program structure.

Build partnerships with food and agriculture leaders.

Set up key campus infrastructure (farm, labs), utilizing local farms for experiential learning

Recruitment for faculty, staff and marketing for the program.

Apply for grants to fund the program





Questions?

