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The Seed-to-Shelf™ Learning Journey

Autumn 2025

October – December

Students are introduced to the possibilities of urban agriculture. Guided by our instructors in culinary arts, land stewardship, fiber, archiving, or plant remedies – they follow their interests in an exploratory way and develop farm-grown products to sell at their first Seed to Shelf™ Market Experience. Along the way, we sow the seeds of economic democracy, cooperation, and reciprocity with each other and the ecosystems.

Winter 2025

February – March

Growing more confident with product feedback under their belts and more familiar with the inner workings of the local ecosystem, students focus on their exploratory and value-added product development. They dive deeper into prototyping, kitchen skills, food safety, economic sustainability, and marketing. The intermediate training prepares them to take on more responsibility as they refine their designs and packaging. Students are introduced to the legal requirements of the California Cottage Food Law.

Spring 2026

April – June

Students complete intensive coursework to develop their business plans and earn their certifications. They apply their skills and iterate on product feedback in group-led capstone projects. Their final Seed to Shelf Market Experience is a culmination of what they learned on the farm infused and expanded with their visions of the future of agricultural products.