**Agricultural Tours**

**Objective:** Tour local public and private industries to witness use of classroom academics in real-world scenarios. All tours will give educators insight into career opportunities for students and an idea of the skills desired from employers in this area.

August 6, 2019

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| Time | Group 1 | Group 2 |
| 8:00 AM | Vans Depart | Vans Depart |
| 8:30 AM | Barenburg | Stahlbush Island Farms |
| 10:00 AM | Betaseed | Betaseed |
| 11:30 AM | Travel back to campus for lunch | Travel back to campus for Lunch |
| 12:00 PM | Lunch | Lunch |
| 1:30 PM | Food Science- Cheese | Food Science- Sensory |
| 3:30 PM | Rickreall Dairy | Rickreall Dairy |
| 4:45 PM | Airlie Winery - Tour, Wine Tasting and Dinner | Airlie Winery - Tour, Wine Tasting and Dinner |

**NOTE: Please wear closed toed shoes for all tours.**

**Group 1 Tour Descriptions:**

**Barenbrug USA**

Barenbrug is an international company that specializes in plant breeding, seed production and the international marketing of seeds for turf, forage grass and legumes. You will hear from Bo Lacy, Product Manager. Bo previously worked as a Golf Course Superintendent and will talk about many different careers from plant breeding, production and marketing of grass seed.

**Betaseed (NO PICTURES ALLOWED & CLOSED TOED SHOES REQUIRED)**

Betaseed is the leading sugarbeet seed brand for growers in North America. Betaseed works in the entire process from seed development, trials and works with growers to harvest seeds destined for around the world. This company employees a huge variety of careers everything from researchers to grower relations, it is an impressive diversity. The tour will look at the production line, labs and include an overview of the industry and their use of GMOs.

**Cheese/Dairy Processing**

This tour will take a look at the Arbuthnot Dairy Center where Beaver Classic cheese is made. Beaver Classis is an Oregon State University original and its first venture product- made by our students with milk from OSU dairy cows. Robin Frojen, the plant manager will provide a tour of the plant and discuss career opportunities in the dairy and food sciences. Cheese taste tests are included!

**Rickreall Dairy**

Rickreall Dairy is located just 15 minutes from Oregon’s state capital, Salem. It is a third generation dairy owned by Louie Kazamier. It cares for 3,500 Holstein dairy cows. In 2017 Rickreall Dairy was recognized by the Innovation Center for US Dairy and Sustainability Award. This award is given for sustainable practices in such areas as cow care, energy conservation, water conservation, nutrient management, and business, community and employee relations.

**Airlie Winery**

Airlie Winery was founded in 1986, with the current owner Mary Olson taking ownership in 1997. She prides her winery on a family style atmosphere. Be prepared to tour this gem in the Willamette Valley nestled with 30 acres of grapes.

**Group 2 Tour Descriptions:**

**Stalbush Island Farms**

Stalbush Island Farms is a family owned farm that has built an impressive fruit and vegetable processing company. This certified sustainable farm is tremendously innovative utilizing a wide variety of technology both on the farm and in the processing plant. They have a state-of-the-art biogas plant that generates electricity from their byproducts. Careers range from environmental engineers, sales staff, food scientists and so much more!

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**Food Science- Sensory 101**:  In this fun “senses on” session we’ll learn about the sensory evaluation of food.  We’ll learn the basics of how taste and aroma combine to create flavor, sample preparation and presentation to reduce bias, the differences between acceptance, discrimination and descriptive and when to use them, test methodology and subtleties of statistical analysis used to interpret results.  The course ends with some hands on (taste buds on!) experiments to illustrate how it’s not always so easy to know what you are eating when some of the usual clues are missing.

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