

Program Name		Program Description
Agricultural Production, Business, and Trade in Spain		The course objective is to enhance students' understanding of production and competition in agricultural world markets. Students will analyze production agriculture (a typical farm or ranch), business and trade in Spain and compare them with respect to the U.S. Pre-departure orientation will familiarize students with the history, culture, politics, geography, soils, agriculture, economy and trade of Spain. (The same program goes to Argentina and Australia.)
Agricultural Systems of New Zealand		Through visits to farms, industry, and cultural sites, students will study the agricultural systems and exportation market economy of New Zealand while gaining an appreciation of the history, culture, and geography of the country and its people. Students will explore the animal (dairy, beef, sheep, and goat), crop (pasture and row crop), and horticultural (apple, blueberry, grape, olive, avocado and kiwi fruit) industries, visit with ag researchers, gain an introduction to biosecurity issues, and have the chance to visit an ecological reserve, a Maori cultural area, glow worm caves, geothermal fields, and many other exciting sites.
Agriculture, Food, and Natural Resources of Brazil		Through this course, students will explore the different perspectives of the food and agricultural industries through visits to producers and processors, food industries, government and non-government organizations and university partners who are active in food and agriculture. Students will also have the opportunity to visit cultural and historically important sites to better understand Brazil and its role in the world.
American Farm School in Greece		The American Farm School of Thessaloniki, Greece, is an independent, nonprofit educational institution founded in 1904. Major educational divisions include the Primary School, High School, School of Professional Education and the Perrotis College of Agriculture, Environment and Life Sciences. The Perrotis College of Agriculture, Environment and Life Sciences, founded in 1996, educates leaders for sustainable development in Greece, throughout southeastern Europe, and beyond.
Cathedrals, Castles, Culture, and Cuisine-Safe, Nutritious Food in France		With the growth of the world's population and the increasing awareness that our natural resources are limited, development of sustainable systems to produce food is essential. Globally, the food industry is one of the largest industrial sectors, consumes tremendous amounts of energy and water, and can result in large quantities of waste; thus, food has a critical impact on the environment, including greenhouse gas emissions and climate change. Historically, the criteria for food choice amongst consumers has been based on taste, price, availability, quality, and nutritional attributes; however, evidence now suggests that consumers are increasingly interested in the environmental impact of foods. Students will learn about these issues (both in the US and in France), and they will have many opportunities to experience French cuisine and French culture as related to food and will obtain different perspectives in terms of diet, food production, food preparation, food consumption, and the major role of food in French culture. Students will also be immersed in French history and will understand how cathedrals and castles have been, and continue to be, key to French culture and cuisine.
Creating a School Garden: Service Learning in Uganda		Students will spend the spring semester in GLOBE 495UG researching Uganda, school gardens, and development models, as well as creating plans for their team projects. Students will travel to Uganda to work with the schools and implement their bi-national team projects during the summer. Students live on an ISU facility during their time in Uganda. During fall semester and when back on the ISU campus, students will participate in GLOBE 490Z and reflect on their experience, complete reports on their team projects, and present their final reports to donors, partners, and stakeholders through poster presentations and a university-wide seminar.
Dean's Global Agriculture and Food Leadership Program (Rome)		This integrated production and policy program will allow students to gain valuable knowledge, skills and abilities with respect to global agricultural production, resources and food issues. The program combines ISU coursework with on-site work with professional teams in Rome to explore real-world projects focused on global food and agriculture issues. Students will work with professionals at the United Nations' Food and Agriculture Organization (FAO) and present their findings to FAO at the end of the program. At the end of the program, students are expected to have enhanced their own thinking while working in a high-functioning team environment to evaluate complex issues associated with global agriculture and food issues like biodiversity, foreign food aid, food security, food safety, environmental/resource conservation, global economy and the role of the US and the UN in these issues.
Ecology of South Africa		This program offers students an opportunity to explore the ecosystems, wildlife, and vegetation of South Africa, along with its rich human history. The in-country experience will begin near Johannesburg and include the Pilansberg Nature Reserve. After a scenic train ride south, students will explore botanical research facilities, terrestrial and aquatic wildlife, and agroecosystems in Cape Town and the surrounding region.

Ecology, Culture, and Horticulture of the Ecuadorian Andes		In this program, students will learn about natural ecosystems and horticulture of the Ecuadorian Andes with a focus on high altitude ecosystems, commercial horticultural production systems for export, public gardens, and production and preservation of native food and medicinal crops. The rich human history of Ecuador will be interwoven with contemporary issues in society and horticulture.
Exploring Peru: Natural Resources and Local Communities		This 16-day study abroad trip will include a 5-day tour in the cloud forests of the Andes Mountains, and Amazon rainforest to learn about the Peruvian environment, including its diverse ecosystems, flora, and fauna. The tour will include guided hiking, motorized canoes, and visits to remote areas designed to maximize plant and wildlife viewing. Students will visit Machu Picchu, including trekking the Inca trail to the famed Sun Gate and Huayna Picchu, and learn about this culturally-important site from local guides. The program will provide students with the opportunity to spend four days in home stays in a local community, visiting cultural sites, working with agricultural producers, and learning about local natural resources from community members.
Exploring the Agriculture of Belize		The objective of this course is to gain insight, understanding, and perspective of the agricultural industry, the food system, and culture of Belize. The rich culture of Belize reflects the diversity of the peoples who call Belize home: Maya, Creole, European, Garifuna, Mestizo, East Indian, Chinese, and Mennonite. A series of lectures, interspersed with field trips and cultural experiences curated to bring alive the lecture topics. Additionally, there will be opportunities to meet Belizeans allowing for a rich and diverse intercultural experience. Topics covered will include the history and culture of Belize and its peoples and its ties to agriculture/food system.
Food, Culture, and Agriculture in China and Thailand		The objective of this course is to learn about the production and processing systems and trade barriers for both plant and animal-based foods, practices in food safety and regulation/detection, waste management, and other current issues in China and Thailand. Students will have the opportunity to observe the industrial chicken, pork, and rice processing operations of CP Foods, one of the biggest in Thailand. At Dalian Polytechnic University of China, students will visit seafood processing plants and investigate aquaculture practices. In Beijing, students will engage with scientists in the various institutions of the Chinese Academy of Agricultural Sciences, diplomats, and agricultural officials in the US embassy. Apart from academic learning, we will explore historic and touristic spots and authentic local food around Bangkok and Beijing.
Global Food and Agriculture: China		Through this course, students will explore the different perspectives of the food and agricultural industries through visits to producers and processors, food industries, government and non-government organizations and university partners who are active in food and agriculture. Students will also have the opportunity to visit cultural and historically important sites to better understand China and its role in the world.
Grain and Feed Production, Food Processing, and Urbanization in Argentina		Students participating in this Study Abroad Course will gain in-depth knowledge about grain and feed production, processing and utilization in Argentina within the global food system. Visits and lecture topics will include modern grain and oilseed processing facilities, state-of-the-art flour and feed mills, grain and seed handling and storage facilities, industry and government research institutes (INTA), a leading agriculture university (Universidad Mar del Plata at Balcarce), the Argentine Board of Trade (Rosario), leading grain industry equipment suppliers, and cultural sites (with a focus on Buenos Aires). Students will experience a river tour near Rosario, which has the highest concentration of grain processing and export terminals of global food commodities (grains, oilseeds) in the world, a visit to a local farm (haciendas) and international seed production companies, and authentic Argentine barbeques. Students will attend lectures at INTA Balcarce, the Universidad Mar del Plata (Balcarce), the Universidad del Centro Educativo Latino Americano (UCEL), and participate in other educational sessions throughout the trip.
Greece and Italy: Food, Culture, and Agriculture		This course provides students with a guided exploration of food, culture and agriculture in two Mediterranean countries (Italy and Greece). It exposes students to food systems from production to distribution, to marketing, and policies and regulations associated with the European Union. Overall, the program takes a systems perspective in understanding the interactions among agriculture, food and culture, including a historical perspective looking back over 2000 years.
Natural History of Madagascar		Introduce students to the natural history of Madagascar with an emphasis on tropical rainforests and arid spiny forest habitats. This will require short visits to two contrasting regions of the country. This will provide students with an opportunity to (1) contrast competing use of forest resources, (2) learn how the forests are managed, and (3) experience the incredible biodiversity of Madagascar with a particular emphasis on lemurs, birds, plants, and people. Ultimately, students will place Madagascar biology in the context of evolutionary time and examine human impacts and exploitation of natural resources that contrast with a growing ecotourism industry.

Semester along the Nile in Kenya		Students have the opportunity to spend four months living and learning in rural Kamuli District, Uganda, experiencing a new culture while assisting in agriculture and food development initiatives through the Iowa State University – Uganda Program. Students are enrolled in full-time ISU coursework, including the potential for independent projects related to agroforestry, animal ecology and wildlife, animal science, crop production, environmental science, extension and community development, horticulture, nutrition education, soil science, and youth entrepreneurship. This is an incredible opportunity for students seeking to improve global security to gain hands-on skills while advancing your education.
Soils, Agriculture, and Environment of Uruguay		Soils, agriculture & the environment of Uruguay program examines the soils, agriculture and environment across Uruguay via a series of visits to farms, forests, rivers, parks and professional field offices in order to develop an understanding and appreciation of South America's northern Pampas, the national importance of the Universidad de la Republica, and Uruguay's unique and vibrant culture and agricultural economy.
Soil, Crops, and Natural Resources of Costa Rica		This study abroad program will explore agricultural systems, natural resources, and resource management in Costa Rica. Historical and cultural aspects will also be included in discussions. Stops will include interactions with many farmers who have a history with this ISU course-coffee, highland fruits, organic vegetables, sugarcane, pineapple, and banana production.
Soil, Crops, and Water of Costa Rica		Travel to Costa Rica to see the land, water and cropping system and do a field study of the soils, crops and water uses in Costa Rica. The main activity is interactive visits to farms (pineapple, coffee, avocado, vegetable, dairy) that will include examination and discussion of soils, soil data, crops, cropping methods, water use and marketing strategies.
Spring Service Trip to Uganda		This spring break service-learning program to Uganda will offer students the opportunity to become familiar with the ISU programs and enable students to directly contribute to improving the quality of life of the people of Kamuli, particularly women and children. Students will spend several days working at primary schools and with local communities in the Kamuli District on agroforestry - establishing woodlots, creating school gardens, working with mothers and children on nutrition and health at Nutrition Education Centers, with livestock farmers on feeding and housing, and with post-harvest handling programs on food preservation and storage at schools.
Sustainable Global Resource Systems in Uganda and the Netherlands		Students will have the opportunity to experience livelihoods in rural Uganda and participate in activities associated with the Iowa State University Uganda Program (ISU-UP) and the Center for Sustainable Rural Livelihoods (CSRL). ISU-UP and CSRL have been invested in the Kamuli District, Uganda, for the past 14 years and continue to make significant contributions to improve livelihoods, food security, and overall quality of life. Students will participate in hands-on activities focused on the environment, agriculture and food, and local communities.
Tropical Agricultural Production, International Business, and Trade in Panama		Students will gain an introduction and first-hand exposure to tropical agricultural production, economics, international business, culture and rural life. Students will have an opportunity to learn about Panama's strategic location and also experience the Panamanian culture while also learning about how history and culture play a key role in shaping the relationship between Panama, the United States and other countries on the world.
Wildlife Conservation in Tanzania		This program will introduce students to the natural history of Tanzania with an emphasis on diverse habitats ranging from dry savanna to tropical rain forests. The program will include visits to several national parks and game reserves that encompass different ecosystems. The program will provide students with an opportunity to (1) contrast competing uses of natural resources, (2) learn how ecosystems are managed in an effort to mitigate human-wildlife conflict, and (3) experience the incredible biodiversity of Tanzania with a particular emphasis on birds and mammals.
Wildlife Rehabilitation in Guatemala		While at ARCAS (Animal Rehabilitation and Wildlife Conservation Center), students will be introduced to conservation medicine. They will gain hands-on experience in the health and management of primates, psittacines (birds), and reptiles. They will learn about handling and restraining techniques and do routine work with the animals in their enclosures. Students will assist in wildlife care at the rehab center, including exams, treatments, and surgeries, and will conduct necropsy reviews of past cases and participate in necropsies of current cases, all under the supervision of one of ARCAS' three staff veterinarians. The trip will include an overnight visit to the Tikal Mayan Temples.

Innovation Fellows Corps		The Iowa State University Innovation Fellows Corps is an interdisciplinary professional practice program that equips students to translate their technical knowledge into behaviors that advance industry. Students have unique access to senior executives who coach and deliver innovation programs. Student investment in a rigorous core of innovation training empowers them to lead, address big challenges, and contribute to their chosen fields. Participation in the program differentiates and enhances student academic and professional performance; accelerates student capacity to initiate and accomplish innovative projects in collaboration with industry leaders; elevates Iowa State students as exceptional leaders, innovators, and contributors; brands our Iowa State University innovator ecosystem as responsive and relevant to industry and community demands for talented, motivated, and inventive student; and establishes Iowa State as leading social, civic, entrepreneurial, and entrepreneurial innovation which positions us globally to attract and retain talented and diverse students.
Animal and Dairy Science in the Netherlands		Although The Netherlands is only 1/3 the size of Iowa, it has five times as many inhabitants. The Netherlands is the second-largest exporter of agricultural products in the world, next to the US, which includes a large livestock sector. One of the main purposes of this study abroad course will be to gain an understanding of how such a small country can have such extensive livestock production and what the implications and considerations of this are with regard to the environment, sustainability, and acceptance by society. The program will include dairy and animal production, processing, sustainability, and automation in animal agriculture, as well as cultural and historic venues of The Netherlands.
Business Development Study Trip In Brazil		The objective of this course is for students to develop knowledge and skills in international business development through experiential learning. Students will act as a consulting team for three to four early-stage U.S agricultural technology businesses, assessing the market potential for their products in Brazil and creating a roadmap for developing their businesses there. They will interact heavily with the agricultural technology businesses, government and trade organizations, and Brazilian agricultural businesses and farms. The students will apply their knowledge to the final deliverable, a business development analysis for each agricultural technology business in Brazil.
Non-Profit Protege Program		Each spring semester, the Student Engagement Office and the United Way of Story County co-sponsor the Non-Profit Protégé Program. Undergraduate ISU students have the opportunity to walk in the shoes of an administrator of a local non-profit organization. Each protégé attends weekly meetings with their mentor throughout the spring semester. Protégés have opportunities to attend board meetings, experience staff and committee meetings, visit with potential financial donors, and witness the action-packed world of being a non-profit leader.
Comparative Marketing: Global Marketing in Developed and Emerging Markets		MKT 492: Comparative Marketing is a unique course offered through the Ivy College of Business. The primary goals of the course are to help you gain an understanding of the culture and people of the United Arab Emirates through travel over winter break and help you begin to explore how culture, social structures, economics, politics, and physical environments play a role in marketing differences in the US and the UAE.
Design for Sustainable Development- Uganda		This program aims to introduce students to the unique culture and history of Uganda, including the various art and design traditions, by visiting local markets & enterprises. It will also provide a high-quality learning opportunity for ISU students to contribute to ongoing efforts in Uganda by Iowa State University to improve the livelihoods of citizens in rural areas of Kamuli District. Students will directly observe the results of various development models and types of aid as applied to Uganda, begin to understand how different cultures adapt and respond to their environments, obtain a basic understanding of how Uganda's environment has affected its culture, develop cultural competencies in collaborating with individuals in diverse group situations and, through the Ugandan context, begin to grasp the importance of applying technologies that are appropriate for a given place.

Community Dietetics Internship Rotation in Rural Ghana		<p>The Iowa State University Master of Professional Practice in Dietetics accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND®) as a Future Education Model Graduate Program. For students accepted into the Master of Professional Practice in Dietetics program, the Supervised Experience in Community Health (FSHN 555) offers the option to complete on-site supervised practice in partnership with the University of Ghana for a four-week rotation. Students will be enrolled in FSHN 555, offered in the fall semester. At the end of the program, students will enhance their professional skills through the application of the Nutrition Care Process in a rural, underserved, international community, apply individual + policy, systems and environmental change strategies in the community setting, promote cultural understanding through shared cultural experiences with local Ghanaians, and understand and demonstrate the ability to support existing health care and community systems in providing nutrition through nutrition-related activities. Evaluation will take place by the site coordinator with input from the advisory board and community members. Students will complete self and peer evaluations, and a weekly reflective journal will be submitted. Each cohort will demonstrate the use of the Nutrition Care Process and complete a final report with presentations at the community site.</p>
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