Students majoring in horticulture prepare for careers in landscaping, fruit, vegetable, turfgrass, interior plantscaping, golf course, woody ornamentals, greenhouse, and related industries.

Our state-of-the-art laboratories, including a tissue culture lab, computer-controlled greenhouses, plant materials nursery, and fruit orchard, supplement classroom instruction and provide excellent opportunities for hands-on experience.

- Our greenhouse provides opportunities for laboratory experience for horticulture students and undergraduate research.
- The plant tissue culture and other laboratories provide valuable opportunities for hands-on experience in the classroom and for undergraduate research.
- The horticulture plots serve as an outdoor classroom and include: a teaching orchard, herbaceous perennial collection, landscape rose trial, and nursery for young woody plants.
- The fruit research plots serve to support the regional and national fruit industry through the development of improved cultivars (especially strawberries and stone fruits) and effective cultural management techniques.

In addition, the proximity of the University to the St. Paul/Minneapolis metropolitan area provides unique opportunities to enhance traditional classroom instruction with field trips and guest professionals in the classroom.

A Major with Options!

The Horticulture major offers three options, which assist students in choosing appropriate course work for their career path:

- **Professional Option**: Prepares students for a diversity of careers within horticulture, including production and marketing of edible and ornamental crops; public horticulture; golf course management; garden writers; retail and wholesale distribution; and research.
- **Landscape Option**: Prepares students for careers in landscape design, management and restoration.
- **Fruit and Vegetable Sustainable Systems Option**: Prepares students for most careers along the sustainable fruit and vegetable supply chain, including working with local food shelves and school districts on sourcing produce; producing and marketing locally-grown produce; working for large food companies as field scouts, production coordinators, field supervisors, marketers, or production technicians; working to develop international markets for regionally-grown produce; and more.

**Professional Certifications**

With a professional certification you can easily stand apart from your competition, and be recognized as a leader in the field - someone with professional qualifications and ethics. UWRF Horticulture curriculum prepares students to be successful in obtaining professional certifications including:

- ASHA Certified Professional Horticulturist
- ISA Certified Arborist
- MNLA Certified Professional / Wisconsin Green Industry Federation

**Horticulture Society**

is an undergraduate student organization affiliated with the American Society for Horticultural Science. The group annually attends the Mid-America Collegiate Horticulture Society Conference where 15 different state chapters affiliated with ASHS meet for horticulture professional development.

**Pi Alpha Xi** is the National Honor Society for Horticulture. Students with junior standing and a GPA of 3.0 or greater are invited to join Pi Alpha Xi members wear Nile green and cerulean blue cords at graduation in recognition of their academic achievement.

The organization promotes scholarship, ethical standards and fellowship among horticulturists in addition to educating others about horticulture. The UWRF chapter sponsors an annual scholarship for a UWRF student majoring in horticulture.

**Admissions Office**

112 South Hall
715-425-3500
admit@uwrf.edu
www.uwrf.edu/admissions