



Holistic Management Comprehensive

Summer 2022 | Jun 16-19 & Jul 7-10

Develop a holistic mindset | Regenerate your land
Grow sustainable profits | Learn how to Let Nature Lead™



Savory Institute Accredited Professionals 8-Day In-Person Training Course

Juneberry Ridge, 40120 Old Cottonville Rd, Norwood, NC 28128



HOLISTIC MANAGEMENT COMPREHENSIVE

Join us this summer for an 8-day comprehensive, hands-on management workshop that covers the fundamentals of holistic management. This course is part of the Savory Institute's Global Accredited Professional* program and is open to everyone interested in digging into regenerative agriculture.

*If you are working to be an AP with the Savory Institute, this course automatically includes a practice "mock" interview in preparation for the Accredited Professional Exit Interview with a Savory Master Trainer.

WHEN

Session One: June 16-19

Session Two: July 7-10

*Both sessions make up the full 8-day course

WHERE

Juneberry Ridge

40120 Old Cottonville Road,
Norwood, NC 2812

COST

\$2,000 per person

*Inc. daily meals for 8-days (\$600 value), plus a farm-to-fork feast prepared by Juneberry's head chef (\$200 value)

**Does not include on-site cabin accommodations

INSTRUCTOR

Daniel Firth Griffith, Lead Educator, Robina Institute
Savory Institute Hub Leader, and Accredited Professional



WHAT YOU'LL LEARN

Develop a holistic mindset.

The first focus of training in Holistic Management is to study and understand the complexity of the natural ecosystems we work within.

The natural world is comprised of infinitely complex adaptive living systems: land, animals, people, plants, and fungi are all interconnected.

Regenerate your land, grow sustainable profits.

The second focus of our training is to develop a framework for decision-making to help us regenerate our land and grow sustainable profits for our farm.

This framework becomes the basis of planning procedures we use to support and unlock growth factors already present within the natural living systems around us.

Learn how to Let Nature Lead™.

Holistic Management equips us to understand the "whole" we are managing (not controlling) and make decisions that bring forth abundant outcomes, regenerating life for all.

REGISTER ONLINE & LEARN MORE



HOLISTIC MANAGEMENT COMPREHENSIVE

DAILY SCHEDULE

7am: Breakfast (included in ticket price)
8:00 – 12:00: Lecture
12:00 – 1:00: Lunch (included in ticket price)
1:00 – 2:30: Lecture
2:30 – 3:00: Q&A
3:00 – 5:00: Field Walk
6:00pm: Dinner (included in ticket price)

SESSION ONE | TOPICS

THU, JUNE 16

The Foundations of Holistic Management

- Allan Savory's Key Insights
- 4 Ecosystem Processes and the tools to manage them

FRI, JUNE 17

The Foundations of Holistic Management cont'

- The Soil Food-Web and Plant Ecology / Botany
- Holistic decision-making and the Holistic Context

SAT, JUNE 18

Holistic Financial Planning

- The fundamentals of holistic financial planning
- How to create your holistic financial plan

Holistic Land Planning

- The fundamentals of holistic land planning
- How to create your ideal land plan

SUN, JUNE 19

Holistic Planned Grazing

- The fundamentals of holistic planned grazing

SESSION TWO | TOPICS

THU, JULY 7

Holistic Planned Grazing cont'

- How to create, implement, and monitor your grazing plan

FRI, JULY 8

Holistic Ecological Monitoring

- The fundamentals of basic and comprehensive ecological monitoring

SAT, JULY 9

Holistic Ecological Monitoring cont'

- How to read the land, identify plants, and read their response mechanisms

SUN, JULY 10

Holistic Ecological Monitoring cont'

- How to create your monitoring plan and setup each monitoring site

ADDITIONAL JUNEBERRY RIDGE EXPERIENCES

- Fishing ponds
- Miles of open walking & bike trails
- Communal fire pits under the stars
- Aquaponic greenhouse tour
- [Juneberry Jams concert](#) (July 9) (Complimentary tickets)

FREQUENTLY ASKED QUESTIONS



HOLISTIC MANAGEMENT COMPREHENSIVE

- **Who should take this course?**

This course is ideal for farm owners, land managers, and those seeking to gain knowledge and accreditation in applying holistic, regenerative agriculture practices to land management. Our goal is to help you learn how to foster healthier ecosystems for our planet.

- **Are there prerequisites for this course? How can I prepare?**

There are NO REQUIRED prerequisites for this course. Savory produces a [textbook](#) and [handbook](#) to support the course "Regenerating your land and growing your profit" + "A commonsense revolution to restore our environment". If you're excited immerse yourself in the content/context of this course work, you may dive into the books to support your learning. Coming with an open mind and an eagerness to learn is all that is required.

Learn more

- [Holistic Management Overview](#) by the Savory Institute
- [Robina Institute - Reawakening the wild](#) - Video & case study about a 400-acre farm program

- **Is accommodation included in the registration fee?**

Juneberry hosts onsite lodging (not included in course registration price). Guests may book lodging for 6-nights across the training course in one of our private one-bedroom cabins (\$150/night) or a private room (\$100/night) in one of two communal cabins (each is a fully equipped 3-bedroom/2bath, full kitchen cabins). Guests may also get in touch to discuss our tent camping and RV boondocking* options (*no power, no water, no sewer hookup).

- **What career opportunities open up to me if/when I become Savory Institute accredited?**

Savory Accredited Professionals must complete a three-step process: (1) Online training, (2) In-person training and (3) Exit interview. This course specifically satisfies the in-person training requirement. Students may choose the order of their studies (online or in-person first).

Fully accredited students gain access to a wealth of future learning and career opportunities:

- Membership to the Savory Network, an exclusive online collaboration platform.
- Access to a regenerative agriculture career and internship jobs board.
- A chance to build a rewarding career as an educator and consultant.
- Networking with Savory Hub leaders and other Accredited Professionals across the globe.
- Latest accredited training and course materials including planning charts and course outlines.
- Two continuing education short courses offered by Savory Master Trainers.
- Learn more at the [Savory Institute](#)

- **Where can I learn more about Daniel, the instructor?**

From tech startups to holistically-managed farms to acclaimed books, [Daniel Firth Griffith](#) strives to foster connection and community via the shared power of language-of story. Daniel's story is one of curiosity; of restlessness; of wanderlust. That curiosity ultimately led him to pursue a career in teaching, writing, and advocating for regenerative agriculture.

- **Why is Juneberry Ridge hosting this training?**

Founded by Judy Carpenter, [Juneberry Ridge](#) is a 600-acre regenerative farm and events destination. Our very own employees crafted a new [mission and vision](#) to guide us forward, and we relaunched the company as Juneberry Ridge amid the global pandemic in 2020. Today, we are a team of builders, entrepreneurs, and gracious hosts on a mission to nourish, educate, and build a better future. We're working together to better serve our community, staff, and planet as a regenerative farm and events venue in Stanly County, North Carolina. Our farm and facilities serve as a platform for changing the way the world grows, and we hope you'll join us.