

CATALOG INFORMATION

Dept and Nbr: HORT 120A Title: HERBS: CULTURE/USE
Full Title: Herbs: Their Culture and Use
Last Reviewed: 9/23/2002

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	3.00	8	Lecture Scheduled	24.00
Minimum	1.50	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	24.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 48.00

Total Student Learning Hours: 72.00

Title 5 Category: AA Degree Applicable
Grading: Grade or P/NP
Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:
Formerly: AG 90.1

Catalog Description:
Propagation, cultivation and uses of herbs; planning and planting an herb garden, uses of herbs, including culinary, medicinal and household; harvesting; drying and crafts involving herbs.

Prerequisites/Corequisites:

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Schedule of Classes Information:
Description: Propagation, cultivation & uses of herbs; planning & planting an herb garden. Uses of herbs, including culinary, medicinal & household; harvesting, drying & crafts involving herbs. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended: Eligibility for ENGL 100 or ESL 100
Limits on Enrollment:
Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:		Effective:	Inactive:
UC Transfer:		Effective:	Inactive:

CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

Upon successful completion of this course the student will be able to:

1. Identify common herbs and propagation and cultural practices, including soil preparation, fertilizing, watering and harvesting.
2. Produce an herb garden for local soil, climate and other environmental conditions.
3. Describe culinary, medicinal and household uses for herbs adapted to Sonoma County conditions.
4. Explain harvesting, drying and processing of herbs.
5. Demonstrate craft uses of herbs such as wreaths, arrangements, swatches, baskets, table decorations, nosegays and potpourri.

Topics and Scope:

1. Planning an herb garden; propagation methods
2. Culinary herbs: description, culture, use
3. Medicinal herbs: description, culture, use
4. Household uses of herbs
5. Cultivation, harvesting, drying
6. Crafts involving herbs

Assignment:

1. Assigned reading in text.
2. Research cultural practices or special uses for chosen herb plants.
3. Write a minimum 3-page research report on a chosen herb.
4. Discuss research in small group format and present to class orally.
5. Prepare food dish or craft item featuring herb
6. Create and herb garden bowl.
7. Harvest, dry, and pack for storage herb foliage.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Report.

Writing
20 - 40%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None

Problem solving
0 - 0%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances, Herb garden bowl & presentation of dish & craft

Skill Demonstrations
30 - 40%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion

Exams
10 - 30%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance.

Other Category
10 - 20%

Representative Textbooks and Materials:

Bremness, Lesley. The Complete Book of Herbs. Penguin Studio, 1994.

Foley, Caroline. New Herb Bible: Growing and Knowing Your Herbs. Penguin Studio, 2002.