

CATALOG INFORMATION

Dept and Nbr: SUSAG 162      Title: CSA LATE SPRING  
Full Title: Community Supported Agriculture Late Spring  
Last Reviewed: 5/14/2007

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	2.00	Lecture Scheduled	2.00	17.5	Lecture Scheduled	35.00
Minimum	2.00	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00

Total Student Learning Hours: 105.00

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 297.75

**Catalog Description:**  
Course addresses the establishment of a Community Supported Agriculture (CSA) program including business development, consumer relations, marketing, production and delivery.

**Prerequisites/Corequisites:**

**Recommended Preparation:**  
Eligibility for ENGL 100 or ESL 100

**Limits on Enrollment:**

**Schedule of Classes Information:**  
Description: Course addresses the establishment of a Community Supported Agriculture (CSA) program including business development, consumer relations, marketing, production and delivery. (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:**

<b>AS Degree:</b>	<b>Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU GE:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>IGETC:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>
<b>UC Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>

**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Outcomes and Objectives:**

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

1. Discuss the history and theory of CSA.
2. Identify key elements in the planning process of a CSA.
3. Create a business plan and professional brochure for a potential CSA.
4. Describe in detail a variety of financing approaches to CSA.
5. Apply harvesting and packaging techniques for CSA delivery.
6. Recommend appropriate quality control, delivery and feedback processes.

### **Topics and Scope:**

- I. History of CSA development
- II. Theory of CSA development
- III. Business planning for a CSA program
- IV. Brochure development for a CSA program
- V. Consumer relations for CSA
- VI. Marketing issues for CSA
- VII. Production, harvesting, processing and delivery
- VIII. Quality control, delivery and feedback
- IX. Legal issues
- X. Accounting issues

### **Assignment:**

Representative assignments:

1. Keep a journal recording CSA activities and issues.
2. Develop a model CSA program brochure.
3. Draft a business plan for a CSA program.
4. Identify one local CSA program and write a 3-5 page analysis of the program.
5. Read approximately 10 - 25 pages per week.

## 6. Quizzes (1-3); final exam.

### 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.

Journal, brochure, business plan, analysis

Writing  
50 - 70%

**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.

None

Skill Demonstrations  
0 - 0%

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

Multiple choice, True/false, Matching items, Short answer

Exams  
30 - 40%

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

Attendance and participation

Other Category  
0 - 10%

### Representative Textbooks and Materials:

Instructor prepared materials.