#### SUSAG 153 Course Outline as of Fall 2021

### **CATALOG INFORMATION**

Dept and Nbr: SUSAG 153 Title: CSA Full Title: Community Supported Agriculture

Last Reviewed: 2/8/2021

| Units   |      | Course Hours per Week |      | Nbr of Weeks | <b>Course Hours Total</b> |       |
|---------|------|-----------------------|------|--------------|---------------------------|-------|
| Maximum | 2.00 | Lecture Scheduled     | 1.50 | 17.5         | Lecture Scheduled         | 26.25 |
| Minimum | 2.00 | Lab Scheduled         | 1.50 | 4            | Lab Scheduled             | 26.25 |
|         |      | Contact DHR           | 0    |              | Contact DHR               | 0     |
|         |      | Contact Total         | 3.00 |              | Contact Total             | 52.50 |
|         |      | Non-contact DHR       | 0    |              | Non-contact DHR           | 0     |

Total Out of Class Hours: 52.50 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:

#### **Catalog Description:**

This course will address aspects of crop management, production, and marketing as it relates to the development and operations of a Community Supported Agriculture (CSA) farm model. Students will gain hands-on experience through direct participation in crop production, harvesting, and packing at Shone Farm. This course will also prepare students for the California Food Handlers Exam.

#### **Prerequisites/Corequisites:**

#### **Recommended Preparation:**

#### **Limits on Enrollment:**

#### **Schedule of Classes Information:**

Description: This course will address aspects of crop management, production, and marketing as it relates to the development and operations of a Community Supported Agriculture (CSA) farm model. Students will gain hands-on experience through direct participation in crop production, harvesting, and packing at Shone Farm. This course will also prepare students for the California

Food Handlers Exam. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:

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:

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

- 1. Analyze the CSA model for operational efficiency.
- 2. Demonstrate understanding of harvesting, packaging, and storage methods appropriate to inseason crops.
- 3. Identify and analyze potential markets in the community.

### **Objectives:**

At the conclusion of this course, the student should be able to:

- 1. Compare and contrast different operational and marketing models of Community Supported Agriculture.
- 2. Identify field management techniques necessary to bring a crop to full production.
- 3. Build and strengthen skills in harvesting, packaging, and postharvest techniques of in-season crops.
- 4. Demonstrate final harvest methods of in-season crops.
- 5. Discuss various crop rotation and planning needs for seasonal progression of crops.
- 6. Generate content for and discuss the utility of a customer newsletter for farms.

# **Topics and Scope:**

- I. Overview of CSA
  - A. History of CSA
  - B. Shone Farm CSA
  - C. CSA models
- II. Regulatory Requirements of a CSA
  - A. Food Safety requirements

- B. County and State permitting requirements
- III. CSA Infrastructure
  - A. Packhouse design
  - B. Box storage and delivery options
  - C. Pricing and billing structures
- IV. Review of Processes Necessary to Bring CSA Crop to Necessary Production Levels
  - A. Supplies and equipment necessary for CSA operations
  - B. Seasonal planning considerations to meet CSA crop demand
  - C. Weekly planning and forecasting
  - D. Overview of seasonal crop rotation procedures appropriate to the CSA model
- V. Demonstration of Various Crop Harvesting Techniques
  - A. Crop specific harvest methods
  - B. Appropriate use of specific harvesting tools
- VI. Demonstration of Various Crop Postharvest and Packing Techniques
  - A. Crop specific postharvest requirements
  - B. Crop specific preparation and packing requirements
- VII. Maintaining Customer Relations
  - A. Weekly newsletters
  - B. On-farm events and/or promotions
- VIII. Review of the Overall Effectiveness of the CSA Operation
  - A. Crop production
  - B. Postharvet handling practices
  - C. Marketing
  - D. Financial viability

Concepts presented in lecture are applied and practiced in lab.

### **Assignment:**

Lecture Related Assignments:

- 1. Food Handlers Card application exercises
- 2. Develop a CSA model plan
- 3. Quizzes (5 10)
- 4. One midterm and 1 final

# Lab Related Assignments:

- 1. Weekly harvest, postharvest handling, packing skills activities and demonstrations
- 2. Weekly lab activity journals

#### 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.

Weekly lab activity journals, CSA model plan

Writing 25 - 35%

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

Food Handlers Card application exercises

Problem solving 10 - 25%

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

Harvest, postharvest handling, packing skills activities and demonstrations

Skill Demonstrations 20 - 35%

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

Quizzes, midterm and final

Exams 30 - 40%

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

None

Other Category 0 - 0%

## **Representative Textbooks and Materials:**

Instructor prepared materials