

ADLTED 748.1 Course Outline as of Summer 2022**CATALOG INFORMATION**

Dept and Nbr: ADLTED 748.1 Title: EDIBLE LANDSCAPING

Full Title: Edible Landscaping

Last Reviewed: 5/13/2024

| Units | | Course Hours per Week | | Nbr of Weeks | Course Hours Total | |
|--------------|---|------------------------------|------|---------------------|---------------------------|-------|
| Maximum | 0 | Lecture Scheduled | 0 | 8 | Lecture Scheduled | 0 |
| Minimum | 0 | Lab Scheduled | 3.00 | 4 | Lab Scheduled | 24.00 |
| | | 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: 0.00

Total Student Learning Hours: 24.00

Title 5 Category: Non-Credit

Grading: Non-Credit Course

Repeatability: 27 - Exempt From Repeat Provisions

Also Listed As:

Formerly:

Catalog Description:

An introduction to designing, growing, and harvesting edible plants in the landscape with a focus on fruits and vegetables.

Prerequisites/Corequisites:**Recommended Preparation:**

Course Completion of ADED 744 (or ADLTED 744)

Limits on Enrollment:**Schedule of Classes Information:**

Description: An introduction to designing, growing, and harvesting edible plants in the landscape with a focus on fruits and vegetables. (Non-Credit Course)

Prerequisites/Corequisites:

Recommended: Course Completion of ADED 744 (or ADLTED 744)

Limits on Enrollment:

Transfer Credit:

Repeatability: Exempt From Repeat Provisions

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

Student Learning Outcomes:

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

1. Ability to assess a local site for soil type and sun exposure.
2. Design a crop plan for a specific location and client needs.

Objectives:

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

1. Make informed decisions regarding edible plant materials suited to a specific site
2. Prepare soil for planting
3. Install an edible landscape
4. Recognize common garden pests and how to control them safely
5. Perform and analyze a soil test

Topics and Scope:

I. Soil Types and Amendments

- A. Soil preparation
- B. Fertilizers and amendments
- C. Soil testing

II. Local Weather and Climate

III. Designing an Edible Landscape

- A. How plants pollinate
- B. Vegetable planting
- C. Vegetable growing
- D. Herbs and their uses
- E. Pest management
- F. Companion planting

IV. Garden Tools, Equipment, and Chemical Safety

- A. Safety features of tools

- B. Care and maintenance of tools
- C. Safety requirements for chemical use and storage

Assignment:

1. Create a poster or digital media project, with captions, of edible plants suitable to landscapes in Sonoma County
2. Draw a proposed site plan for an edible garden
3. Soil test (1 to 2)
4. Group planting project

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.

None

Writing
0 - 0%

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

Site plan

Problem solving
35 - 40%

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

Planting project; poster or digital media project; soil test

Skill Demonstrations
35 - 40%

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

None

Exams
0 - 0%

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

Active attendance and participation

Other Category
20 - 30%

Representative Textbooks and Materials:

Instructor prepared materials