

ADED 748.1 Course Outline as of Fall 2025**CATALOG INFORMATION**

Dept and Nbr: ADED 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: ADLTED 748.1

Catalog Description:

In this course, students will be introduced 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)Course Completion of ADED 744 (or ADLTED 744)

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

Description: In this course, students will be introduced 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)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:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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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. Assess a local site for soil type and sun exposure.
2. Design a crop plan for a specific location.

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. Conduct one or two soil tests
4. Attendance and Participation in a 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