HORT 120A Course Outline as of Spring 2003

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:

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree: CSU GE:	Area Transfer Area	Effective: Effective:	Inactive: 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.

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

None

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

Class performances,	Herb	garden	bowl	& presenta	ation (of
dish & craft		C		-		

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

Multiple choice, True/false, Matching items, Completion

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

Attendance.

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.

	Writing 20 - 40%
ams, that	
	Problem solving 0 - 0%
al Iding skill	
tion of	Skill Demonstrations 30 - 40%
11	
pletion	Exams 10 - 30%
ogically	
	Other Category

10 - 20%