AGRI 10 Course Outline as of Spring 2010

CATALOG INFORMATION

Dept and Nbr: AGRI 10 Title: INTRO AG SCIENCES Full Title: Introduction to Agricultural Sciences Last Reviewed: 3/9/2015

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	3.00	Lab Scheduled	0	6	Lab Scheduled	0
		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: 105.00

Total Student Learning Hours: 157.50

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 10

Catalog Description:

A course designed to acquaint students with basic scientific principles through applied experiences of an agricultural nature. Specific topics include taxonomy, physiology, reproduction, biochemistry, genetics, economics, and consumerism as they relate to the plant and animal sciences.

Prerequisites/Corequisites:

Recommended Preparation: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Schedule of Classes Information:

Description: A course designed to acquaint students with basic scientific principles through applied experiences of an agricultural nature. Specific topics include taxonomy, physiology, reproduction, biochemistry, genetics, economics, and consumerism as they relate to the plant and animal sciences. (Grade or P/NP) Prerequisites/Corequisites:

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree: CSU GE:	Area C Transfer Area B2	Natural Science	es	Effective: Fall 1981 Effective: Fall 1981	Inactive: Fall 2020 Inactive: Fall 2020
IGETC:	Transfer Area			Effective:	Inactive:
CSU Transfer	:Transferable	Effective:	Fall 1981	Inactive:	Fall 2020
UC Transfer:	Transferable	Effective:	Fall 1981	Inactive:	Fall 2020

CID:

Certificate/Major Applicable:

Major Applicable Course

COURSE CONTENT

Outcomes and Objectives:

Upon completion of this course, students will be able to:

1. Describe the key principles within the sub-disciplines of plant science, animal science, soil science, and viticulture/enology.

2. Analyze the most significant scientific principles for each of the sub-disciplines of plant science, animal science, soil science, and viticulture/enology.

3. Identify current problems/challenges in plant science, animal science, soil science, and viticulture.

4. Apply an understanding of the scientific principles in each sub-discipline to current problems facing practitoners of plant science, animal science, soil science, and viticulture/enology.

5. Analyze and synthesize current research on a specific topic in agriculture and write a coherent research paper.

6. Recognize and analyze consumer trends within agriculture involving agricultural products and by-products.

Topics and Scope:

- 1. Agricultural History and Classification Systems
 - A. ancient culture and history
 - B. agriculture in America
 - 1. agricultural revolution
 - 2. milestone inventions
 - 3. modern agricultural advances
 - 4. state and local agricultural
 - C. plant taxonomy
- 2. Biochemical Reactions in Agriculture

- A. photosynthesis
- B. respiration
- C. transpiration
- D. nutrient uptake
- 3. Reproduction in Plants.
 - A. vegetative
 - B. sexual
 - C. genetics and plant improvement
- 4. Soil and Plant Nutrition.
 - A. geology
 - B. physical properties of soil
 - C. chemical properties of soil
 - D. plant nutrition and soil fertilization
- 5. Application of Scientific Principles to the Fields of Viticulture and Enology.
 - A. wine making principles
 - 1. biological fermentation
 - 2. effects of aging on wine
 - 3. chemical composition of wine
 - B. culturing grapes
 - 1. climatic effects
 - 2. effects of soil
 - 3. controlling the environment
- 6. Application of Scientific and Economic Principles to the Field of Animal Husbandry.
 - A. components of the livestock products
 - B. changes in consumer preference for livestock products
 - C. dairy and dairy products
 - 1. physiology of production
 - 2. preservation of dairy products
 - D. the meat animal
 - 1. environmental controls
 - 2. nutrition and growth
 - 3. taxonomy
 - 4. consumption trends

Assignment:

- 1. Four major unit exams.
- 2. Weekly quizzes.
- 3. Reading of instructor prepared material (10 20 pages per week)
- 4. Term paper of 6 to 8 pages.
- 5. Reports on books, other readings, or internet research

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.

Reports on books, other readings, or internet research; term paper

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.

None

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

Objective examinations (multiple choice, true false, matching, completion, etc.)

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

Attendance and participation

Representative Textbooks and Materials:

Instructor prepared materials

Wr	iting
	30%

Problem solving 0 - 0%

Skill Demonstrations 0 - 0%

> Exams 70 - 70%

Other Category 0 - 10%