#### **HORT 127 Course Outline as of Fall 2015**

### **CATALOG INFORMATION**

Dept and Nbr: HORT 127 Title: EDIBLE LANDSCAPES

Full Title: Edible Landscapes: Design and Maintenance

Last Reviewed: 3/23/2015

Units		Course Hours per Week	•	Nbr of Weeks	<b>Course Hours Total</b>	
Maximum	1.50	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	1.50	Lab Scheduled	0	6	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.50		Contact Total	26.25
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50 Total Student Learning Hours: 78.75

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:**

Identification of design and cultural requirements common to edible landscapes. Lectures will address plant selection and combinations as well as maintenance practices.

# **Prerequisites/Corequisites:**

### **Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

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

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

Description: Identification of design and cultural requirements common to edible landscapes. Lectures will address plant selection and combinations as well as maintenance practices. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

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. Identify the concepts of edible plants' role in the landscape.
- 2. Describe cultural requirements and uses of edible plants in the landscape.
- 3. Explain plant selection and maintenance practices.

## **Objectives:**

- 1. Identify the various types of edible landscape design.
- 2. Outline the balance concept between edible and ornamental.
- 3. Discuss cultural requirements of edible plants.
- 4. Explore uses of fruit tree, vegetables/herbs, berries, citrus and edible flowers.

# **Topics and Scope:**

- I. Introduction
  - A. Define
  - B. Comparsion with traditional landscapes and pros and cons
  - C. History
- II. Design
  - A. Landscape types
  - B. Space utiliziation and consideration
  - C. Planting palette (trees, shrubs, groundcovers, vines)
  - D. Landscape components
- III. Site Preparation
  - A. Sun/shade requirements
  - B. Soil management
  - C. Green waste management
  - D. Pest management
- IV. Planting
  - A. Selection and rotation
  - B. Layout

- C. Balance between edible and ornamental
- D. Containers
- V. Irrigation
  - A. Hydrozone requirements
  - B. Water conservation
- VI. Fertilization Natural vs. synthetic fertilizers

### **Assignment:**

- 1. 3-5 page written report on a proposed edible landscape.
- 2. Final project: graphic or pictorial plan for a plant grouping for an edible landscape.
- 3. 1-2 quizzes.
- 4. Reading 5-10 pages per week.
- 5. Observation reports.
- 6. Field work and plant identification.

#### 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.

3-5 page written report on a proposed edible landscape. In class written exercises, including observation reports.

Writing 20 - 30%

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

None

Problem solving 0 - 0%

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

Field work and plant identification; plan for planting group for an edible landscape. Skill Demonstrations 40 - 50%

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

Quizzes; multiple choice, true/false, matching items

Exams 10 - 20%

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

Attendance and participation

Other Category 5 - 10%

### **Representative Textbooks and Materials:**

Sunset Western Garden Book. Menlo Park, CA: Sunset Publishing Group, 2007 (classics). Dirr, Micahael and Bonnie, Manual of Woody Landscape Plants. Champagne, IL: Stipes

Publishing Co., 2009 (classics).

Phillips, R. and Rix, M. The Random House Book of Shrubs. NY: Random House, 1989. (classic)

Courtwright, G. Trees and Shrubs for Temperate Climates, 3rd ed. Portland, OR: Timber Press, 1998. (classic)