### **CUYAMACA COLLEGE**

#### **COURSE OUTLINE OF RECORD**

# ORNAMENTAL HORTICULTURE 105 – EDIBLES IN URBAN LANDSCAPES

1.5 hours lecture, 1.5 units

### **Catalog Description**

Covers the basics of cultivating edible plants in small scale urban settings, including annual and perennial vegetables as well as shrubs and trees that produce edible fruit. San Diego's climate allows for the production of many tropical and sub-tropical edibles as well as deciduous trees that require some winter chill. Topics include suitable crops, planting techniques, irrigation, fertilizers, maintenance, pests and diseases, and harvest and storage requirements.

# **Prerequisite**

None

#### **Course Content**

- 1) Suitable vegetable crops for San Diego County
  - a. Winter vegetables
  - b. Summer vegetables
  - c. Perennial vegetables
- 2) Suitable fruit trees for San Diego County
  - a. Deciduous
  - b. Tropical and subtropical
- 3) Planting Techniques
  - a. Soil preparation
  - b. Container size or seed recommendations
- 4) Irrigation
  - a. Water requirements for vegetables and fruit trees
  - b. Irrigation system types
- 5) Fertilizers
  - a. Organic vs. inorganic
  - b. Requirements
- 6) Vegetable and fruit tree maintenance
- 7) Harvest and storage requirements
- 8) Pests and diseases
- 9) Plant selection and design
  - a. Edibles as aesthetic elements in the landscape
  - b. Plant selection harvest amounts needs of the client/homeowner

#### **Course Objectives**

- 1) Know which edible plants are suitable for San Diego County
- 2) Know the proper timing for the planting and harvest of edible plants
- 3) Understand the proper planting techniques including soil preparation and container gardening needs
- 4) Have a basic understanding of the irrigation, fertilization, pest control and other maintenance needs of edible plants
- 5) Have a basic understanding of using edible plants in an urban landscape situation

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#### **Method of Evaluation**

A grading system will be established by the instructor and implemented uniformly. Grades will be based on demonstrated proficiency in the subject matter determined by multiple measurements for evaluation, one of which must be essay exams, skills demonstration or, where appropriate, the symbol system.

- 1) Quizzes
- 2) Homework questions
- 3) Individual project

# **Special Materials Required of Student**

Standard school supplies; camera or phone with camera for documenting landscapes

#### **Minimum Instructional Facilities**

A classroom space with suitable desks, whiteboard, projector, etc.

#### **Method of Instruction**

The teaching and learning modalities will be primarily lecture (direct instruction) and discussion, with options for group work and observation being facilitated when appropriate

## **Out-of-Class Assignments**

- 1) Reading assignments
- 2) Course project of either (1) a site handbook or (2) a site design, plant list, and project plan to install

#### **Texts and References**

- 1) Required (representative examples):
  - a. Bennett, Leslie and Stefani Bittner. *The Beautiful Edible Garden: Design A Stylish Outdoor Space Using Vegetables, Fruits, and Herbs*. Penguin Random House, 2013.
  - b. Hemenway, Toby. *Gaia's Garden*. 2nd edition. Chelsea Green Publishing, 2009.
- 2) Supplemental: None

### **Student Learning Outcomes**

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

- 1) Identify the principle edible crops that are suitable for cultivation in San Diego County.
- 2) Demonstrate an understanding of the proper planting and harvesting techniques.
- 3) Demonstrate an understanding of the cultural care and maintenance of edible crops in landscapes.