

Clackamas Community College

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Section #1 General Course Information**Department:**Horticulture**Submitter**

First Name: Renee

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Course Prefix and Number:HOR - 124**# Credits:**3**Contact hours**

Lecture (# of hours): 33

Lec/lab (# of hours):

Lab (# of hours): 11

Total course hours: 44

For each credit, the student will be expected to spend, on average, 3 hours per week in combination of in-class and out-of-class activity.

Course Title:Food Harvest**Course Description:**

This course provides a basic knowledge of aspects of harvesting, handling, storing and marketing of produce from small-scale, organic operations. Topics include: food safety laws and practices, harvest and storage requirements for a variety of crops, factors that impact quality and storage ability, and post-harvest biology. Class includes a lab component.

Type of Course:Career Technical Preparatory

Is this class challengeable?

Yes

Can this course be repeated for credit in a degree?

No

Is general education certification being sought at this time?

No

Does this course map to any general education outcome(s)?

No

Is this course part of an AAS or related certificate of completion?

Yes

Name of degree(s) and/or certificate(s):Urban Agriculture AAS

Are there prerequisites to this course?

No

Are there corequisites to this course?

No

Are there any requirements or recommendations for students taken this course?

No

Are there similar courses existing in other programs or disciplines at CCC?

No

Will this class use library resources?

No

Is there any other potential impact on another department?

No

Does this course belong on the Related Instruction list?

No

GRADING METHOD:

A-F or Pass/No Pass

Audit:Yes

When do you plan to offer this course?

✓ Fall

Is this course equivalent to another?

If yes, they must have the same description and outcomes.

No

Will this course appear in the college catalog?

Yes

Will this course appear in the schedule?

Yes

Student Learning Outcomes:

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

1. determine the influence of pre-harvest, harvest and post-harvest handling on the aesthetics, flavor, nutritional quality, and food safety of fruit and vegetable crops;
2. identify how food safety practices begin in the field and carry through harvest and post-harvest handling,
3. make informed decision concerning the appropriate handling of specific crops, based on post-harvest biological factors (e.g. respiration, transpiration, ethylene sensitivity, etc.);
4. discuss pros and cons of various marketing outlets,
5. identify the legal issues concerning handling and selling of fresh and processed produce.

This course does not include assessable General Education outcomes.

Major Topic Outline:

1. Harvest Techniques.
2. Maturity indices for variety of crops.
3. Extended harvest strategies.
4. Food Safety.
 - a) pre-harvest.
 - b) harvest.
 - c) packing.
 - d) storage.
 - e) value added processing.
5. Food Quality.
 - a) components of food quality.
 - b) pre-harvest factors.
 - c) post-harvest factors.
6. Post-harvest Biology.
 - a) temperature.
 - b) respiration rate.

Does the content of this class relate to job skills in any of the following areas:

- | | |
|--------------------------------------|-----------|
| 1. Increased energy efficiency | No |
| 2. Produce renewable energy | No |
| 3. Prevent environmental degradation | No |
| 4. Clean up natural environment | No |
| 5. Supports green services | No |

Percent of course:0%

First term to be offered:

Specify term: Fall 2014
