

Clackamas Community College
Online Course/Outline Submission System

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

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Course Prefix and Number: HOR - 251**# Credits:** 1**Contact hours**

Lecture (# of hours): 12
Lec/lab (# of hours):
Lab (# of hours): **4**
Total course hours: **16**

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: Herbal Products**Course Description:**

Instruction in making herbal teas, skin lotion, tincture, infused oil, vinegar, spritzers and herbal mixes. Further instruction in what specific ingredients to use, how to use them properly, and why each is important. This 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):** **Horticulture 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?

Yes

Have you talked with a librarian regarding that impact?

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?

✓ Winter

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. produce 12 different types of herbal products.

This course does not include assessable General Education outcomes.

Major Topic Outline:

1. Definition and introductions.
 - a. Herbal products and the characteristics of each.
 - a1. Tea.
 - a2. Tincture - alcohol extract.
 - a3. Herbal vinegars.
 - a4. Infused oil.
 - a5. Salves.
 - a6. Poultice.
 - a7. Essential oil.
 - a8. Food (herbal foods).
 - a9. Inhalants.
 2. Ingredient sources for making your own products, hands on.
 - a. Tea.
 - b. Tincture (alcohol).
 - c. Herbal vinegar.
 - d. Infused oil.
 - d. Salve.
 - f. Food.
 - g. Inhalants.
 3. How to use what you made.
 - a. Uses specific for each form.
 - b. Storage.
 - c. Contra-indications.
 4. Integrating herbs into your life.
 - a. Discussion.

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:

Next available term after approval

:
