Clackamas Community College

Online Course/Outline Submission System

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HOR-284 Organic Farming - Campus Farm/CWE
General education certified: ○ Yes ● No

☐ Writing
☐ Oral Communication
☐ Arts and Letters
☐ Science & Computer Science
☐ Mathematics
☐ Social Science
☐ Cultural Literacy
☐ Health & Physical Education

☐ Approved Date (mm/dd/yyyy): ☐ / ☐ / ☐

Section #1 General Course Information

Department: Horticulture

Submitter

First Name: Renee
Last Name: Harber
Phone: 3294
Email: rharber

Course Prefix and Number: HOR - 284

 # Credits: 3

Contact hours

Lecture (# of hours):
Lec/lab (# of hours):
Lab (# of hours): 108

Total course hours: 108

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: Organic Farming - Campus Farm/CWE

Course Description:

Experiential learning of organic farming techniques, while working on the Campus Farm. Students learn ecological and sustainable practices, principles and management strategies, and will participate in marketing the produce. Students are allowed to enroll after completing nine credits of Organic Farming courses. 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): Organic Farming certificate

Are there prerequisites to this course?

No

Are there corequisites to this course?

Yes

Co-reqs: CWE-281 seminar

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

Yes

Recommendations: None

Requirements: Instructor consent. Students expected to work a minimum of 108 job site hours.

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 Only

Audit: Yes

When do you plan to offer this course?

Summer

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. explain cropping and labor systems used to run a small-scale sustainable farm,
2. schedule and manage a variety of vegetable crops,
3. operate farm equipment/tools safely,
4. practice food safety guidelines in the harvesting and marketing of produce,
5. set-up and operate a small produce stand.

This course does not include assessable General Education outcomes.

Major Topic Outline:

Students earn CWE course credit by working on the campus farm, while focusing on:
1. Crop irrigation.
2. Crop selection and scheduling.
3. Direct marketing of organic crops.
4. Hand tool and machinery use.
5. Harvest and post harvest handling.
6. Insect, disease, and weed management.
7. Organic vegetable, flower and herb production.
8. Soil and fertility management.
9. Students, in cooperation with their instructor, will set and accomplish learning objectives for the class/farm experience.
10. While the students and instructor will meet each week, students will have the opportunity to work in groups and independently, in order to accomplish specified outcomes.
11. Students will complete the online seminar component.

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 Yes

4. Clean up natural environment　　　Yes

5. Supports green services　　　　　Yes

Percent of course: 90%

First term to be offered:

Specify term:　Summer 2014