

Clackamas Community College

Online Course/Outline Submission System

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

First Name: Renee

Last Name: Harber

Phone: 3294

Email: rharber

Course Prefix and Number: HOR - 252**# Credits:** 1**Contact hours**

Lecture (# of hours):

Lec/lab (# of hours): 20

Lab (# of hours):

Total course hours: 20

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: Kitchen Herbs**Course Description:**

Instruction will focus on how to properly prepare and use common herbs and spices in a variety of edible forms. 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?

✓ **Spring**

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. demonstrate the ability to prepare 12 types of herbal recipes,
2. explain the proper way of preparing and using herbs and spices in food.

This course does not include assessable General Education outcomes.

Major Topic Outline:

1. Introduction to selecting specific herb variety to use
2. Form of herbs used
 - a. The quality
 - b. The availability herbs and spices.
3. Instruction about herbs used in each recipe
 - a. preserving quality of the herb
4. Handy kitchen ingredients.
5. Evaluation of Herbal recipes

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: Spring 2016

