Course Prefix/Number/Title: HORT 285 - Vegetable Prod. Practicum I

Number of credits: 3 Semester Credit

Course Description: This field of study is designed to help an individual develop skills to produce vegetables using environmentally safe methods. Experience hands-on learning including sustainable production methods of vegetables, composting, good agricultural practices, safe postharvest handling, marketing and pest management. Course study will be based on common activities performed in the fall season.

Pre-/Co-requisites: None

Objectives:

1. To learn the basic principles of sustainable vegetable farming.
2. Demonstrate the ability to develop a simple crop rotation plan.
3. Demonstrate an ability to successfully build, monitor and manage compost piles and assess compost quality and maturity.
4. To develop good handling procedures when picking and preparing produce for market.
5. To understand the importance of proper fall soil preparation and high tunnel shutdown procedures.
6. Be able to perform safe worker awareness at all times during the practicum.

Instructor: Keith Knudson/Mike Baier

Office: 519 Main Street, Suite 5; Bottineau, North Dakota 58318; Bottineau Tech Center

Office Hours: 11 – 12 AM – MWF or by appointment

Phone: 701-228-2160

Email: Keith.Knudson@dakotacollege.edu

Lecture/Lab Schedule**:** TBD

Textbook(s): Sustainable Vegetable Production from Start-Up to Market, NRAES-104; ISBN: 978-0-935817-45-4 (this textbook is reference only)

Course Requirements: Grading is based on student's ability to demonstrate practices relating to the course objectives. The final grade is based on the following criteria:

A = 89.5% to 100% of the total points
B = 79.5% o < 89.5% of the total points
C = 68.5% to <79.5% of the total points
D = 59.6% to <69.5% of the total points
F = < 59.5% of the total points

Tentative Course Outline: This practicum will touch on a lot of everyday activities required to run a sustainable vegetable production system. Daily activities include:

- Organic Farm Plan
- Mulching and weeding
- Monitoring soil and ambient temperatures
- Frost protection
- Harvesting
- Preparing produce for market
- Practicing safety procedures
- Winterizing greenhouses and plant bed cleanup

General Education Goals: Not Applicable

Relationship to Campus Theme: This course is part of our Sustainable Vegetable Production program and it addresses the campus theme of Nature, Technology and Beyond by learning about our natural resources and how best to utilize each resource. Methods of sustainable vegetable production using the latest methods and technology are practiced.

Practicum Area Policies:

1. Cell phones, iPods and related technology are prohibited at all times. It is recommended that you do not bring your cell phone into the practicum area or, at the very least, turn it off.
2. Food and beverages are permitted in accordance with IVN classroom policy.
3. Be respectful of other students, instructors and guests.

Academic Integrity:

All students are expected to adhere to the highest standards of academic integrity. Dishonesty in the classroom or laboratory and with assignments, quizzes and exams is a serious offense and is subject to disciplinary action by the instructor and college administration. For more information, refer to the student handbook.

Disabilities and Special Needs:

If you have a disability for which you are or may be requesting an accommodation, you are encouraged to contact your instructor and Jan Nahinurk in the Learning Center (701-228-5479) as early as possible during the beginning of the semester.