**Syllabus: Organic Farming and Gardening - Spring 2019**

Linn Benton Community College – Agricultural Sciences Department

**Course Numbers:** HORT 260  -   CRN:  40642

**Course Credits:** 3 credits

**Meeting Time & Room:**

*Lectures:*  Mon 1:00- to 2:50 - WOH 218 ;  *Lab:*  Wed - 1:00 to 2:50 - WOH 218/Greenhouse/Farm

**Instructor:**

Dr. Stefan Seiter

WOH 122 - LBCC Main Campus Albany

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Website: <http://cf.linnbenton.edu/mathsci/aghort/seiters>

Miriam Edell

WOH 123 - LBCC Main Campus Albany

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*Office Hours:*

Stefan Seiter Tuesday and Thursday 10:00-10:30, or by appointment

Miriam Edell Monday 1:00 pm

**Course Description:**

Organic farming and gardening methods are discussed in class and practiced in the field. The philosophical background of organic farming as well as the biological, environmental and social factors involved in organic food production are covered. Emphasis is on hands-on application of scientific principles to create sustainable food production systems.

**Course Outcomes**

The successful completion of this course will enable you to:

* Employ organic farming methods to create farming and gardening systems that sustain profitable production and environmental health.
* Discuss the biological principles of organic and other ecological approaches in agriculture.
* Explain the role of organic food in our diets, food system, and communities.

**Course Materials:**

Required**:** 1)Course lab package available at the LBCC Bookstore;2) Readings on Moodle, on-line, or on reserve in the LBCC library. Students are *required to be enrolled in Moodle.*

**Waitlist Policy:**

If the class is full, registered students not attending the first session without advance notice to the instructor will be dropped from the class and students from the waitlist will take their spots. Waitlisted students must attend class and get instructor approval to become registered students.

**Course Evaluation:**

You will be evaluated through take home quizzes, lab attendance, a mid term exam, an individual project and a group project. Make up exams or changes in due dates for take home quizzes or project assignments are only granted if you let the instructor know ahead of time that you are not able to come to the exam or that you are not able to submit the assignments at the due date. Labs can not be made up. Keep track of your grades in exams and assignments.

***Take home quizzes:*** Quizzes are available and must completed individually on Moodle anytime from Wednesday 3:00 PM to Sunday 11:59 PM. Students are responsible for timely submission (internet connection or computer problems may occur and are not acceptable excuses ). Quizzes cover weekly lecture/lab materials that were discussed in class and readings for the next week. The quizzes are open book format; students may use notes and other resources. Quizzes have to be completed individually (i.e. without the help of others). The answers have to be in your own words - copy and paste is not acceptable.

***Midterm Exam:*** There will be one in-class midterm. A Study Guide will be available one week in advance.

***Grades:*** The grading system for the course is “A-F”.  Final grades will be based on the percentage of total points earned. A = 90% and above; B = 80 to 89%; C = 70 to 79%; D = 60 to 69%; F = 59% and below

Quizzes                >           25 %

Lab attendance\*     >           30 %

Mid term Exam       >           15 %

Individual Project    >           15 %

Group Project         >            15 %

*\*Missing labs:*  If you miss three (3) or more labs you will not receive a lab grade (meaning that you will start with a base grade of 70%).

**Student Integrity:**  All students are expected to take tests and conduct projects with integrity, jeopardizing neither their own honesty nor that of other students.

**Statement of Nondiscrimination**

 LBCC prohibits unlawful discrimination based on race, color, religion, ethnicity, use of native language, national origin, sex, sexual orientation, marital status, disability, veteran status, age, or any other status protected under applicable federal, state, or local laws. [(Further information)](http://www.google.com/url?q=http%3A%2F%2Fpo.linnbenton.edu%2FBPsandARs%2FAR%25201015-01%2520Nondiscrimination%2C%2520Nonharassment%2520Statements%2520and%2520Procedures.pdf&sa=D&sntz=1&usg=AFQjCNEr81javlAvUF2nuLd0zl8qNrv6eA)

**Academic Support:** Additional instructional services, beyond classroom instruction and instructor consultations, are available for all students at the Learning Center in Willamette Hall, 2nd Floor. <http://www.linnbenton.edu/go/learning-center>**.**

**Disabilities Services:** Meet with instructor in week one.  If you have emergency medical information for your instructor, need special arrangements to evacuate campus, or have a documented disability, please meet with your instructor, by appointment, no later than the first week of the term, to discuss your needs and present your ODS accommodation letter.  If you have a documented disability that will impact you at college and you have yet to seek accommodations, contact the Office of Disability Services (ODS) for intake and to document your disability with LBCC. Only students who document a disability and present an accommodation letter to an instructor are entitled to academic accommodation.  Each term, when you register for classes and at least 2-3 weeks prior to the start of a term, submit your “Request for Accommodations” form to ODS. Week 1, pick up letters for your instructors and deliver in person to each instructor during office hours or by appointment. Instructors may need time to arrange your accommodations. ODS may be reached from any LBCC campus/center by email to ODS@linnbenton.edu or by calling 917-4789.  The  Office of Disability Services (ODS) and Support Lab are located in RCH-114

**Classroom Guidelines**

* This is your course. You will learn the most if you actively participate in classroom discussions and share your experience and questions. At the same time, respect other students’ desire to learn while listening attentively and appreciating other points of view.
* Learn the names of your classmates. Help one another (not during tests).
* This is your classroom. Take responsibility for it by straightening up tables and chairs when you leave. Clean up the lab and put away equipment at the end of class.
* Arrive promptly before class begins. If late, enter quietly.
* Please remove hats in the classroom. Head coverings worn for religious or medical reasons are acceptable.
* Turn off your cell phone. Let the instructor know if you need to leave the cell phone on for emergency reasons.
* No food or drink is allowed in the classroom during class time. No tobacco products may be used in the classroom at any time.
* Know basic safety rules. Report any accidents, injuries, or problems immediately.
* Do not come to class when you are ill and are likely to infect others. Academic work can be made up when you return.
* Minor children will not be allowed in the classroom or lab areas for safety reasons.
* Security is a primary concern on campus. Be responsible for your things and considerate of other students’ belongings.
* Let faculty or staff know if you are experiencing academic difficulties. Assistance is available.  The LBCC Learning Center provides students with academic support and a comfortable place to study. For available services go to <http://www.linnbenton.edu/go/learning-center>

**Organic Farming and Gardening Projects**

Individual Project

The goal of this project is to complete an activity related to organic agriculture that is meaningful to a community. The community could be any group of people such as your neighbors, your friends, a school, or your family. You can choose among many projects. Ideas include but are not limited to: working with kids in a local school to plant an organic garden or teach about sustainable food production; building a compost bin or starting a community garden plot at an apartment building; keeping a journal that tracks the food you and your friends consume as well as the food ingredients and agricultural inputs to produce this food. Before you start discuss the project with the instructor and follow the timeline below.

Elements of the project:

1.    Proposal

 a.    Title and short description

 b.    Due April 15 (Week 3)

2.    Activities Update

 a.    Updates of activities to instructor

 b.    Due May 13(Week 7)

3.    Report and presentation

 a.    Report 2-4 pages (typed) – presentation with visuals (product, poster, etc.)

 b.    Due June 3 (Week 10)

Report Format

The report could be in one of two different formats. The first format would be a "how -to type" mini-report or brochure about the topic that you chose without much direct reference to what you did day to day. Appropriate topics would be if you taught kids organic gardening or build something like a compost bin or raised garden bed. In the case of teaching kids, the brochure would possibly give a sample curriculum, step-by step hands-on gardening activities, and pointers on what to do and which mistakes to avoid. In case of a compost bin, the brochure would list the materials used and the cost of the materials, step by step instructions on how to create the bin, and again pointers on what to do and which mistakes to avoid. Include your assessment of the potential impact this project has on the target community.

A second type of report format would be more traditional. It should have an introduction and main part and a conclusion. The introduction should state why you chose the project, how it is related to organic farming, and what you tried to get out of it. The main part should state what you did and what worked, what didn't work. The conclusion should talk about what you would differently next time and how the project will benefit a community of people in the future.

Presentation Format

You will present in a poster style session to your fellow students. You need visuals for your presentation. That may include a poster, a collection of photos, maps or a powerpoint presentation (bring your own laptop or inform me ahead of time if you need one). In a poster style session you will make short (3-5 minutes ) presentations multiple times as different students stop by your project display.

Project Evaluation

The individual presentation is 15% of your total grade. You will be evaluated based on your presentation, your report and the community impact that you project has. Here is a breakdown of the project grade (based on %):

Presentation Visual: 10 %

Oral Presentation : 10%

Report Format: 10%

Content - Oral Presentation and Report: 60%

Community Impact: 10%

**Group Project**

Throughout the first weeks of the quarter we will be planting and seeding various crops at the LBCC organic garden. The crop species are selected for their early season growth potential. The crop selection is also coordinated with the LBCC Culinary Arts program which will buy our harvested crops and prepare them in their kitchens for the LBCC community.

You have to form groups of 3-5 and will be responsible to care for a garden plot that is assigned to you. The care includes planting, weeding, fertilizing, pest management and harvesting.

At the end of the term, the instructor and the groups will collaboratively evaluate the crops for planting uniformity, yield, and pest damage (including growth reduction by weeds, insects and pathogens). In addition you will have an opportunity to individually reflect on the group dynamics.

**HORT 260 - Tentative Course Schedule**

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| --- | --- | --- | --- |
| **WeekDate** | **Lecture -** **Monday** | **Lab -** **Wednesday** | **Reading Assignment**To be completed before class |
| 104/01 |  | Propagation of Organic Crops  | - Organic Crop Production Overview |
| 204/08 | Principles of Organic Farm.Organic Certification | Early Crops Planting: Seeding and Transplanting | Factsheets: - What is organic? - What is organic certification? - Do I need to be certified? |
| 304/15 | **Quiz I** ***Individual Project Title***Soil Quality - Compost | Soil Quality Evaluation | - Sustainable Soil Management- Making and Using Compost- Composting: The Basics |
| 404/22 | **Quiz II** Cover CropsFertility Management | Compost RecipesWeed Control Experiment | -Overview Cover Crops & GM-Alternative Soil Amendments -Guidelines for Organic Fertility |
| 504/29 | **Quiz III**Organic Crop Rotations | Summer Crop Planting | -Crop Rotation on Organic Farms - How Expert Farmers Manage.. |
| 605/06 | **Midterm Exam**Seed biology & Genetic Resources | Weed ID - Weed Control Practices | - Genetic Resources in Agroecosyst.  |
| 705/13 | **Quiz IV / *Project update***Ecological Weed Mgmt | Field trip – TBAOrganic Production | -Principles of Sust. Weed Mgmt.  |
| 805/20 | **Quiz V** Arthropods/Pathogens Pest Mgmt | Organic Pest Control  | - Organic Insect Management- Organic Disease Management |
| 905/27 | **Holiday** | Organic Livestock Field trip  | - Role of Animals in Sustain. Ag - Restore the Balance of ….. - Power Steer ….. |
| 1006/03 | Marketing Organic FoodValue of Organic Food | **Individual Project Presentations** | - Is Organic Food Worth the Expense |
| Finals06/10 |  | **Group Project****Garden Evaluation** |  |

 Note: Dates may change depending on the progress toward learning outcomes and needs of students and the instructor.