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**SOUTH SEATTLE COMMUNITY COLLEGE**

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*Professional and Technical Education***COURSE OUTLINE****Revision:** S. Skamsner, March 2011

<b>DEPARTMENT:</b>	Hospitality and Service Occupations
<b>CURRICULUM:</b>	Landscape and Environmental Horticulture
<b>COURSE TITLE:</b>	Edible Trees Shrubs and Vines
<b>COURSE NUMBER:</b>	LHO 255
<b>TYPE OF COURSE:</b>	Professional Technical
<b>COURSE LENGTH:</b>	1 Quarter
<b>CREDIT HOURS:</b>	3
<b>LECTURE HOURS:</b>	33
<b>LAB HOURS:</b>	0
<b>CLASS SIZE:</b>	25
<b>PREREQUISITES:</b>	None

**Course Description:**

Explore plants and their uses for edible, medicinal and health purposes to incorporate into the landscape, home and community gardens. The course covers selection, culture, maintenance and siting of plants through field trips, site visits and in service learning.

**Student Learning Outcomes Addressed:**

1. Communication – Read and listen actively to learn and communicate with clients, supervisors, employees and co-workers. Speak and write effectively for personal, academic and career purposes.
2. Human Relations – Use social interactive skills to work in groups effectively.
3. Critical Thinking and Problem-solving – Think critically in evaluating information, solving problems and making decisions throughout the process.
4. Technology – Select and use appropriate technological tools for most safe and efficient completion of the work.
5. Personal Responsibility – Be motivated and able to continue learning and adapt to change. Value one's own skills, abilities, ideas and art. Complete the project to a standard demonstrating pride in one's work.

## LHO 255 Edible Trees, Shrubs and Vines

March 2011

### **General Course Objectives:**

At the end of the course the student will:

1. Understand edible plants in the landscape as well as garden.
2. Be familiar with ornamental as well as native edible trees, shrubs and vines.
3. Be familiar with typical edible plants and new species and varieties beyond the ones commonly found in the nursery.
4. Understand selection and planning of plants for installation.
5. Understand culture and maintenance of edible plants.
6. Understand the issues of pests and edible plants.
7. Acquire safety, leadership and work ethics knowledge.

### **Topical Outline:**

	<b><u>Approx. Hours</u></b>
I. Introduction to course.	
II. Introduction to edible plants – the edible landscape/garden	2
III. Woody edibles versus herbaceous edible plants	2
IV. Ornamental edibles versus natives	3
V. Tree fruits and nuts	3
VI. Shrub fruits, berries, and vines	3
VII. Varieties and planning	3
VIII. Culture and maintenance	3
IX. Field trips / site visits	9
X. Pests and edible plants	3
XI. Evaluation and final exam	2
<b>Total</b>	<b>33</b>

**Revised by:** Sarah Skamser

**Date:** March 2011