

**OH 111. Market Flower Production (3) F**

LeValley

Prerequisite: OH 3. Market flower industry in California and the United States; selection, production, care, preparation for market, and use of florist crops. (2 lecture, 3 lab hours; 2-day field trip)

**OH 123. Production of Ornamentals (3) S**

LeValley

Prerequisites: OH 53, Bot. 1. Production of ornamental trees, shrubs, vines and groundcovers by cuttings, budding, grafting, layerage, separation and division; lining out, balling, bare rooting, canning, growing of cutting material, growing liners; pruning and training espaliers, specimen plant production. (2 lecture, 3 lab hours; one all-day field trip)

**OH 125. Ornamental Trees (3) F and S**

LeValley

Prerequisites: Bot. 1, OH 3. Trees grown in California for landscaping, shade and ornamentation; identification, habits of growth, cultural requirements, landscape use. (2 lecture, 3 lab hours)

**OH 132. Turfgrass Production and Management (3) F**

LeValley

Production and maintenance of grass for lawns, public parks, public institutions, playgrounds, playing fields, golf courses, bowling greens; identification of turfgrasses and turfgrass seed. (2 lecture, 3 lab hours)

**OH 162. Nursery Management (3) F**

LeValley

Prerequisites: OH 22, 33, 53, 123. Design, construction and utilization of nursery structures; control of temperatures and lighting; business organization. (2 lecture, 3 lab hours)

**OH 163. Farm and Home Landscaping (3) S**

LeValley

Prerequisites: OH 22, 33, 123, 125. Arrangement, planning, planting the farmstead; arrangement and care of selected adapted ornamentals; layout, design and installation from plans. (2 lecture, 3 lab hours; 2 all-day field trips)

**OH 190. Independent Study (1-5) F and S (See page 61)**

LeValley

**VITICULTURE****V 11. Grape Production (3) F**

Petrucci

Production of grapes; structure, physiology, and climatic requirements of the vine; fall budding, pruning, raisin drying; practice in fall cultural operations. (2 lecture, 3 lab hours)

**V 13. Raisin Production and Processing (2) F**

Petrucci

Prerequisite: V 11 or permission of instructor. Principles and practices of raisin production and processing operations. The college vineyard and raisin processing laboratory will be utilized. (1 lecture, 3 lab hours)

**V 16. Vineyard Operations (3) S**

Petrucci

Application of spring vineyard operations; laying out a vineyard, planting, trellising, training young vines, thinning, girdling, and grape propagation; cuttings, rootings, grafting (cleft, notch, bench, and green); T-budding and spring care of fall budded vines. (2 lecture, 3 lab hours)

**V 50. Grape Varieties (3) Summer only**

Petrucci

Prerequisite: V 11. Grape varieties common to California; rootstocks and species, identification, adaptability, and use.

**V 101. Processing and Marketing Grapes (3) F**

Petrucci

Prerequisites: V 11, 50, Econ. 1a. Processes in preparing grapes for market, marketing procedures; grape processing plants, and grape and raisin marketing centers. (2 lecture, 3 lab hours; 3-day field trip)