

**HORTICULTURE (Plant)****16. Fruits of the World (3)**

Origin, history, nutrition value and world distribution of fruits; factors affecting growth, storage and handling, fruit processing, and marketing.

**106. Fruit Species of California (3)**

Prerequisite: junior standing. Fruit and nut species common to California; their adaptation and uses.

**116. Fruit Production I (3)**

Prerequisite: Plant 16. Adaptations of fruits to their environments; training, pruning, propagation, rootstocks; fundamentals of fall cultural practices. (2 lecture, 3 lab hours)

**126. Fruit Production II (3)**

Prerequisite: Plant 16. Fruit and vegetative development; pollination, nutrition, product utilization; fundamentals of spring cultural practices. (2 lecture, 3 lab hours)

**136. Citriculture (3)**

Prerequisite: Plant 16. History and botany of citriculture; species adaptation to our environment; fruit and vegetative development; cultural practices; production and economics. (2 lecture, 3 lab hours)

**166. Postharvest Physiology of Horticultural Crops (3)**

Prerequisite: Bot 104 or permission of instructor. Physiology of maturation, ripening, and senescence of tree fruits, grapes, and vegetables. Principles of handling fresh produce: harvesting, precooling, packaging, storage, and transportation. Control of postharvest problems. (2 lecture, 3 lab hours)

**186. Orchard Management (3)**

Prerequisite: Plant 116. Practices and principles in planning, establishing, and maintaining fruit and nut crops; new development analysis; survey of scientific literature. (2 lecture, 3 lab hours)

**VITICULTURE (Plant)****17. General Viticulture (3)**

History and origin of the grape industry; study of major grape producing countries; current trends in the raisin, table, wine, fresh juice and canning segments of the grape industry.

**27. Raisin Production and Processing (3)**

Prerequisite: Plant 17 or permission of instructor. Principles and practices of raisin production, dehydration and processing operations; utilization of the university vineyard and raisin processing laboratory. (2 lecture, 3 lab hours)

**107. Viticulture I (3)**

Prerequisite: Plant 17. Current status and future of grape industry; commercial classes of grapes; climatic and soil requirements for grape growing. Principles and practices of vineyard fertilization, cultivation, and pruning. (2 lecture, 3 lab hours)

**117. Viticulture II (3)**

Prerequisite: Plant 17. Planning of new vineyards. Principles and practices of propagation, planting, and training grapes. Morphology and physiology of the grapevine and response of the vine to growth regulators and other means of improving grape quality. (2 lecture, 3 lab hours)

**127. Grape Varieties (3)**

Prerequisite: Plant 17. Grape varieties common to California; rootstocks and species, identification, adaptability, use and acreage; taste testing fresh grapes.

**177. Marketing Grapes and Tree Fruit (3)**

Prerequisite: Plant 116 or 117, Ag Ec 31. Principles of marketing dealing specifically with grape and tree fruit, fresh and processed; marketing orders, modes of transportation, market news, competing countries, and the export market. (3-day field trip)