

**E 171. Winery Management (3) F**

Prerequisite: permission of instructor. Physical properties of a winery; administrative organizational set-up; personnel; purchasing, packaging, and shipping; local, state, and federal regulatory statutes.

**HORTICULTURE****H 11. Introduction to Fruit Growing (3) F**

Varieties, adaptation, pruning, and cultural requirements of deciduous fruit; harvesting and preparation for market. (2 lecture, 3 lab hours; 16 hours additional pruning practice arranged)

**H 12. Fruit Production (3) S**

Prerequisite: permission of instructor. Production of fruits and nuts in the Joaquin Valley; spring orchard practices, laying out, planting and planning orchard on the college farm. (2 lecture, 3 lab hours; 2 Saturday field trips)

**H 55. Subtropical Horticulture (3) F**

Prerequisite: H 11. Problems in production of citrus fruits, figs, olives, avocados, pomegranates, and persimmons. (2 lecture, 3 lab hours)

**H 57. Fruit Varieties (3) F**

Prerequisite: H 12 or permission of instructor. Characteristic differences of fruit species; varieties produced in the San Joaquin Valley. (2 lecture, 3 lab hours)

**H 58. Small Fruit Culture (3) S**

Cultural practices in production of strawberries and small fruits; berry cultivation management practices, pruning, planting; insect pest and disease control; practical experience in the harvesting, grading, and marketing berries. (2 lecture, 3 lab hours)

**H 112. Marketing Fresh Fruit (3) Summer only**

Prerequisites: H 11, 12. Practice in harvesting, grading, sorting, and packing for operation of packing house, selection and use of equipment; inspection and marketing of packed fruit. (3-day field trip)

**H 181. Fruit Processing (3) F**

Prerequisite: H 11. Grading of fruits and nuts, packaging, drying, and quality control; freezing; improvement of produce, laws in maintaining fruit standards. (2 lecture, 3 lab hours)

**H 186. Orchard Management (3) S**

Prerequisites: H 57, 112 or permission of instructor. Principles and practices of orchard management; appraisal; farm contracts and leases. (2 lecture, 3 lab hours)

**H 190. Independent Study (1-5) F and S (See page 64)****ORNAMENTAL HORTICULTURE****OH 3. Fundamentals of Plant Propagation (3) F**

Principles of sexual and asexual propagation; seed identification, seedage, cutting; specialized plant structures for propagation; propagation media, rooting aids, propagation structures. (2 lecture, 3 lab hours)

**OH 22. Principles of Landscape Gardening (3) S**

Planting and maintenance of the garden; selection, planting, fertilization, irrigation, pruning of plant material; disease and insect control, weed control; laying out, planting and care; the home vegetable and fruit garden, house and patio plantings. (2 lecture, 3 lab hours)

**OH 33. Plant Identification and Materials (3) S**

Identification, habits of growth, culture and landscape use of trees, shrubs, vines, annuals, herbaceous perennials including tropicals, subtropicals, conservatory and house plants. (2 lecture, 3 lab hours)

**OH 53. Principles of Nursery Practice (3) F**

Prerequisite: OH 3. Nursery structures; practice in production of ornamental fruit, nut, annual, perennial, bedding, vegetable, and pot plants; retail and wholesale nursery practices. (2 lecture, 3 lab hours)

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

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**

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**

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**

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**

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**

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

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**

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**

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)