

**CP 150. Crop Breeding (3)**

Prerequisite: Biol 120. Application of genetic and environmental principles to improvement of crop plants; heredity and variation in crop plants, effects of various environmental factors on crop improvements, effects of self and cross fertilization, principles and results of selection and hybridization in crop improvement. (2 lecture, 3 lab hours)

**CP 152. Cotton Classing (2)**

Characteristics of classes and grades of cotton; practical work in classing cotton; cotton quality as related to grade, staple, and utilization. (1 lecture, 3 lab hours)

**CP 190. Independent Study (1-3; max see reference)**

See *Regulations and Procedures—Independent Study*.

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

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

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

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

**H 52. Citrus Production (3)**

Survey of citrus industry; cultural operations including management practices in budding, planting, grafting, fertilizing, irrigating, controlling diseases, pruning, spraying, and harvesting the crop. (2 lecture, 3 lab hours; one Saturday field trip)

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

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)**

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)**

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

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

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

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

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

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

Prerequisite: 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 (1-3; max see reference)**

See *Regulations and Procedures—Independent Study*.