

185. Landscape Design (3) (Former OH 163)

Prerequisite: senior standing. The analysis and solution of construction problems as they relate to design and site development.

HORTICULTURE (PISc)**16. Principles of Fruit and Nut Growing (3) (Former H 11)**

Origin, history, distribution, and adaptation of fruit and nut plants; flowering and fruiting, physiological responses to the environment and cultural modifications.

16L. Principles of Fruit and Nut Growing Laboratory (1)

Prerequisite: PIsc 16 (concurrent). Application and demonstration of the principles of fruit growing. (3 lab hours)

56. Citrus and Other Subtropical Fruits (3) (Former H 52 and H 55)

Production of subtropical fruits including dates, avocados, figs, and especially citrus; cultural operations and management practices. (2 lecture, 3 lab hours)

66. Fruit Varieties (3) (Former H 57)

Prerequisite: PIsc 16 or permission of instructor. Deciduous fruit and nut varieties common to California; species identification, adaptation, and use.

116. Principles of Fruit Production (3) (Former H 12)

Adaptation of fruits to their environments; fundamentals of fall cultural practices; species and varietal differences for peach and nectarine, plum, apple, pear, and apricot. (2 lecture, 3 lab hours)

126. Principles of Fruit Production (3)

Prerequisite: PIsc 16 or equivalent. Floral and vegetative development, pollination, and nutrition; fundamentals of spring cultural practices; species and varietal differences for almond, sweet cherry, prune, and walnut. (2 lecture, 3 lab hours)

166. Postharvest Physiology and Marketing of Fruits (3) (Former H 112)

Prerequisite: PIsc 16, 126. Fundamentals of fruit handling (harvesting, grading, packing, cooling, storage, and transportation); marketing principles; principles concerned with fruit maturity. (2 lecture, 3 lab hours)

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

Prerequisite: PIsc 116, 126. Practices and principles in planning, establishing, and maintaining fruit and nut crops. (2 lecture, 3 lab hours)

VITICULTURE (PISc)**17. General Viticulture (3) (Former V 11)**

Production of grapes; history, structure, and climatic requirements of the vine; grape judging; study of wine, raisin and table grapes; practice in fall and winter cultural operations with emphasis on pruning. (2 lecture, 3 lab hours; 3 on-campus field trips)

27. Raisin Production and Processing (3) (Former V 13)

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

117. Vineyard Operations (4) (Former V 16)

Application of spring vineyard operations with emphasis on planting and propagation; effects of growth regulators, vine behavior, physiology, and vine training. (3 lecture, 3 lab hours)