

OH 53. Principles of Nursery Practice (3)

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 123. Production of Ornamentals (3)

Prerequisite: 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)

Prerequisite: 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)

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)

Prerequisite: OH 22, 33, 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)

Prerequisite: 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 (1-3; max see reference)

See *Regulations and Procedures—Independent Study*.

VITICULTURE AND ENOLOGY**V 11. Grape Production (3)**

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)

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 15. Introduction to Enology (3) (Former E 15)

History and development of the wine industry; mechanics of various processes and factors involved in wine making.

V 16. Vineyard Operations (3)

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

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