



**University of Manitoba
Faculty of Agricultural and Food Sciences
Department of Plant Science**

PLNT 2510 – FUNDAMENTALS OF HORTICULTURE

ROASS – SYLLABUS

(Please also see Schedule A at the end of this document)

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COURSE DETAILS

| | |
|---|---|
| Course Title & Number: | PLNT2510 - Fundamentals of Horticulture |
| Number of Credit Hours: | 3 |
| Class Times & Days of Week: | MWF - 10:30am – 11:20am |
| Location for classes/labs/tutorials: | On-line |
| Pre-Requisites: | BIOL 1030 (D) and [AGRI 1600 (or the former AGRI 1500) (D) or PLNT 1000 (D)] or consent of instructor |

Instructor Contact Information

| | |
|--------------------------------------|---|
| Instructor(s) Name: | Dr. Fouad Daayf |
| Preferred Form of Address: | |
| Office Location: | 107 Agriculture Bldg. |
| Office Hours or Availability: | Tue 9:30am – 12pm |
| Office Phone No. | 204-474-6096 |
| Email: | Fouad.Daayf@umanitoba.ca |
| Contact: | Students may contact me by email, phone, or in person Tel: 204-474-6096 Email: Fouad.Daayf@umanitoba.ca |

Course Description

(Formerly 039.251) Principles of the culture, marketing, and utilization of fruits, vegetables, and ornamentals, their contribution to the economy and well-being of consumers, and impact of horticultural activities on the environment.

Prerequisites: BIOL 1030 (D) and [AGRI 1600 (or the former AGRI 1500) (D) or PLNT 1000 (D)] or consent of instructor. This course is offered in alternate years.

General Course Information

This course will provide students with an overview of horticulture fundamentals. It is not meant only for students focusing on horticulture as a career, but also for other students who are aiming to increase their knowledge about aspects of agriculture that are related to this sector. In fact, it is advisable that students graduating in other subject areas of agriculture take at least one course in horticulture.

This course will be useful to students interested in further specialization in horticulture, and those specializing in other related areas but willing to have a good understanding of the horticulture sector in general. This course will also be of interest to students from other biological sciences looking to broaden their knowledge in adjacent and complementary disciplines.

This is a restricted elective for the Bachelor of Science in Agriculture and the Bachelor of Science in Agroecology. It is one of the few degree courses under the subject area of Horticulture.

Course Goals

This course will allow students to describe:

- The environmental and economic factors that need to be considered in the production of horticultural products according to the following such things as temperature, soil and water requirements for economic production, post-harvest, and distribution issues;
- The positive and negative effects of horticultural crop production and horticultural products on the environment; and
- The procedures for propagation of specific horticultural crops.

Intended Learning Outcomes

Students will be able to:

- appreciate and describe the diversity of activities in horticulture and the importance of horticulture commodities,
- understand the role of horticulture in improving the quality of life of consumers and impact on the environment,
- develop an understanding of the principles of the production, marketing, and utilization of horticultural commodities,
- develop an understanding of the challenges facing the production of horticultural commodities such as diseases

Using Copyrighted Material

Please respect copyright. We will use copyrighted content in this course. I have ensured that the content I use is appropriately acknowledged and is copied in accordance with copyright laws and University guidelines. Copyrighted works, including those created by me, are made available for private study and research and must not be distributed in any format without permission. Do not upload copyrighted works to a learning management system (such as UM Learn), or any website, unless an exception to the *Copyright Act* applies or written permission has been confirmed. For more information, see the University's Copyright Office website at <http://umanitoba.ca/copyright/> or contact um_copyright@umanitoba.ca.

Recording Class Lectures

Dr. Fouad Daayf and the University of Manitoba hold copyright over the course materials, presentations and lectures which form part of this course. No audio or video recording of lectures or presentations is allowed in any format, openly or surreptitiously, in whole or in part without permission from Dr. Fouad Daayf. Course materials (both paper and digital) are for the participant's private study and research.

Textbook, Readings, Materials

No textbook is required for this course. However, a list of suggested readings will be provided in class. Given that the lab will be delivered remotely in 2021, we will not use the usual Lab manual (Fundamentals of Horticulture 39.251 (PLNT2510) Laboratory Manual (Available at the University Bookstore). For 2021, the instructor will provide lab material for each lab.

Course Technology

All technology resources are to be used in a responsible, efficient, ethical and legal manner. The student can use all technology in classroom setting only for educational purposes approved by instructor and/or the University of Manitoba Disability Services.

Student should not participate in personal direct electronic messaging / posting activities (e-mail, texting, video or voice chat, wikis, blogs, social networking (e.g. Facebook) online and offline "gaming" during scheduled class time.

If student is on call (emergency) the student should switch his/her cell phone on vibrate mode and leave the classroom before using it.

The Centre's instructional videos on accessing and contributing to wikis and blogs is accessible at [http://intranet.umanitoba.ca/academic_support/Centre for the Advancement of Teaching & Learning/resources/wikis_blogs.html](http://intranet.umanitoba.ca/academic_support/Centre_for_the_Advancement_of_Teaching_&_Learning/resources/wikis_blogs.html).

Class Communication

The University requires all students to activate an official University email account. For full details of the Electronic Communication with Students please visit:

http://umanitoba.ca/admin/governance/governing_documents/community/electronic_communication_with_students_policy.html

Please note that all communication between myself and you as a student must comply with the electronic communication with student policy. You are required to obtain and use your U of M email account for all communication between yourself and the university.

Expectations: I Expect You To

Students will attend lectures and laboratory sessions presented by the instructors, and will participate in class discussions on horticulture-related topics. Throughout the term, students will be required to attend the laboratory sessions and provide reports as directed.

I will treat you with respect and would appreciate the same courtesy in return as well as towards your classmates. See [Respectful Work and Learning Environment Policy](#).

Academic Integrity:

In addition to the general information about academic integrity and student discipline that you will find in Schedule "A" Policies and Resources, the following specific course requirements apply for both individual and group work:

- (i) Projects are subject to the rules of academic dishonesty;
- (ii) Consultation with classmates for projects and assignments must adhere to the principles of academic integrity; and
- (iii) All work is to be completed independently unless otherwise specified.

Make clear your expectations as it pertains to academic integrity within the context of your course and refer specifically to the course requirements.

Students Accessibility Services

Student Accessibility Services

If you are a student with a disability, please contact SAS for academic accommodation supports and services such as note-taking, interpreting, assistive technology and exam accommodations. Students who have, or think they may have, a disability (e.g. mental illness, learning, medical, hearing, injury-related, visual) are invited to contact SAS to arrange a confidential consultation.

Student Accessibility Services [Accessibility | University of Manitoba \(umanitoba.ca\)](#)

520 University Centre

204 474 7423

[Student_accessibility@umanitoba.ca](mailto:student_accessibility@umanitoba.ca)

Expectations: You Can Expect Me To

Historically, the major part of this course uses lectures, lab sessions, and industry tours. Due to the pandemic, tours will be replaced with videos and presentations prepared with staff from the visited industry sites, followed by class discussions.

Class Schedule

Disclaimer: This schedule is subject to change at the discretion of the instructor and/or based on the learning needs of the students but such changes are subject to Section 2.8 of the – [ROASS](#)- Procedure.

Lectures will cover the following:

1. Course Introduction
2. Characteristics of Horticultural crops
3. Importance of horticulture
4. Horticulture production systems
5. Horticultural crop production and related areas of activity
6. Impact of the climate
7. Production requirements
8. Impact of horticulture on the environment
9. Post-harvest of horticultural crops
10. Marketing of horticultural crops

Important Remarks

- Students must receive a passing grade in the lab to pass the course.
- Lab Tests and Lab Assignments (100% of lab grade = 30% of course grade)
- Each lab test will consist of several questions specific to the material covered in the labs.
- Material studied in lab may be included on final examination.

Missed Exams

Missed exams will be given a nil mark unless a valid justification is presented.

Important Dates (e.g., voluntary withdrawal date)

For voluntary withdrawal deadline, see the calendar. As required by the University, evaluative feedback will be provided by the voluntary withdrawal deadline.

Use of Third Party Detection and Submission Tools

Electronic detection tools may be used to screen assignments in cases of suspected plagiarism.

Laboratory Expectations

- Students must receive a passing grade in the lab to pass the course.

- Students are expected to attend all laboratory sessions.
- The Teaching Assistant will treat you with respect and will appreciate the same courtesy in return.
- Lab Assignments (100% of lab grade) equal 30% of the course grade.
- Each lab test will consist of several questions specific to the material covered in the labs.
- Material studied in lab may be included on final examination.

Tentative Lab Schedule

| LAB | DATE | Topic |
|-----|------|---|
| 1 | TBA | Department Hort. infrastructure (video + online instruction in-lieu of Tour) |
| 2 | TBA | Micro-propagation (video + online instruction in-lieu of wet lab) |
| 3 | TBA | Hort. Nursery I (video + online instruction in-lieu of Tour) |
| 4 | TBA | Vegetative propagation (video + online instruction in-lieu of wet lab) |
| 5 | TBA | Mushroom farming (video + online instruction in-lieu of Tour) |
| 6 | TBA | Postharvest physiology and pathology (video + online instruction in-lieu of wet lab) |
| 7 | TBA | Hort. nursery II (video + online instruction in-lieu of Tour) |
| 8 | TBA | Effect of pathogens on stored horticultural crops (video + online instruction in-lieu of wet lab) |
| 9 | TBA | Potato processing (video + online instruction in-lieu of Tour) |

Course Evaluation Methods

The students' learning will be assessed using a variety of methods, including exams, quizzes, a term paper, lab tests and assignments, and participation in class discussions.

| Date: | Assessment Tool | Value of Final Grade |
|------------|------------------|----------------------|
| Throughout | Participation | 10% |
| TBA | Mid-Term Exam | 20% |
| TBA | Lab Assignment 1 | 10% |
| TBA | Lab Assignment 2 | 10% |
| TBA | Lab assignment 3 | 10% |
| TBA | Final Exam | 40% |

Grading

| Letter Grade | Percentage out of 100 | Grade Point Range | Final Grade Point |
|--------------|-----------------------|-------------------|-------------------|
| A+ | 90-100 | 4.25-4.5 | 4.5 |

| | | | |
|----|--------------|---------------|-----|
| A | 80-89 | 3.75-4.24 | 4.0 |
| B+ | 75-79 | 3.25-3.74 | 3.5 |
| B | 70-74 | 2.75-3.24 | 3.0 |
| C+ | 65-69 | 2.25-2.74 | 2.5 |
| C | 60-64 | 2.0-2.24 | 2.0 |
| D | 50-59 | Less than 2.0 | 1.0 |
| F | Less than 50 | | 0 |

Referencing Style

Please use one of the following referencing styles: Harvard, APA, or Vancouver.

Assignment Descriptions

The students will have two assignments, which will be described in detail in the lab.

Assignment Grading Times

Note that the grading of the two lab assignments will not be done before the voluntary withdrawal date.

Assignment Extension and Late Submission Policy

Late Assignments

Assignments that are submitted after the stated deadline will be deducted 5% a day of the grade up to the end of the first week and 25% thereafter for each week the assignment is late.

Missed Assignments

Missed assignments will be given a nil mark unless a valid justification is presented. Assignments, reports, or exams which are illegible or poorly written may be subject to refusal or deduction of the final grade.

Schedule A

Link to schedule A:

[Microsoft Word - tester.docx \(umanitoba.ca\)](#)