

ORIGINAL COURSE IMPLEMENTATION DATE:January 2009REVISED COURSE IMPLEMENTATION DATE:January 2024COURSE TO BE REVIEWED (six years after UEC approval):April 2029Course outline form version: 09/08/2021April 2029

OFFICIAL UNDERGRADUATE COURSE OUTLINE FORM

Note: The University reserves the right to amend course outlines as needed without notice.

Course Code and Number: AGRI 324		Number of Credits: 3 Course credit policy (105)					
Course Full Title: Protected Crop Production: Science and Practice							
Course Short Title: Protected Crop Product	ion						
Faculty: Faculty of Science	Department (or program if no department): Agriculture Technology						
Calendar Description:							
Technical aspects of the design, operation, e protected crop systems (e.g. vertical farming handling are explored. This course combines Note: Field trips outside of class time will be n	nvironmental c and mushroon theory with ha required. Pleas	ontrol, monito n). Productior inds-on practi e check with	oring, and requirem ce in on-c the depar	irrigation systems design of ents of crops from variety f ampus greenhouses and of tment for details.	of greenhouse and other to selection to post-harvest other growing facilities.		
Prerequisites (or NONE):	None.						
Corequisites (if applicable, or NONE):	None.						
Pre/corequisites (if applicable, or NONE):	AGRI 124 and AGRI 129.						
Antirequisite Courses (Cannot be taken for additional credit.)		dit.)	Course	Details			
Former course code/number: AGRI 224			Special Topics course: No				
Cross-listed with:			(If yes, the course will be offered under different letter				
Equivalent course(s):			aesignations representing different topics.)				
(If offered in the previous five years, antirequisite course(s) will be included in the calendar description as a note that students with credit for the antirequisite course(s) cannot take this course for further credit.)			(See policy 207 for more information.)				
			lit (Grading System: Letter grades				
			Delivery Mode: Face-to-face only				
Typical Structure of Instructional Hours			Expecte	ed frequency: Annually			
Lecture/seminar	30	Maximum enrolment (for information only): 25					
Experiential (work-integrated learning)		12					
Experiential (field trip)		3	Prior L	Prior Learning Assessment and Recognition (PLAR)			
			PLAR is	s available for this course.			
Total hours 45			Transfer Credit (See <u>bctransferguide.ca</u> .)				
Scheduled Laboratory Hours			Transfe	r credit already exists: Yes	5		
Labs to be scheduled independent of lecture hours: X No Yes			Submit (If yes	outline for (re)articulation: s, fill in <u>transfer credit form</u> .	Yes)		
Department approval				Date of meeting:	November 2022		
Faculty Council approval			Date of meeting:	December 2, 2022			
Undergraduate Education Committee (UEC) approval			Date of meeting:	April 21, 2022			

Learning Outcomes (These should contribute to students' ability to meet program outcomes and thus Institutional Learning Outcomes.)

Upon successful completion of this course, students will be able to:

- 1. Explain critical aspects in the design of controlled environment systems for plant production.
- 2. Explain the impact of environmental factors (specifically water, nutrient, and CO2) on plant growth in protected systems (e.g., greenhouse or vertical production).
- 3. Analyze water and plant nutrients tests and develop appropriate nutrient input plans for maximum growth and yield in conventional and organic systems.
- 4. Outline methods for manipulating greenhouse or other protected environment to control plant growth and development.
- 5. Create appropriate supplemental lighting strategies for maximum yield and highest energy efficiency.
- 6. Design and describe appropriate crop cultivation techniques.
- 7. Develop IPM management plan for protected environment.
- 8. Describe and implement requirements to successfully grow greenhouse crops of economic importance to British Columbia.
- 9. Describe production, challenges, and opportunities for the commercial mushroom sector.

Recommended Evaluation Methods and Weighting (Evaluation should align to learning outcomes.)

Quizzes/tests: 40%	Final exam: 10%	Assignments: 50%
%	%	%

Details:

Field trip assignment: 10% Growing practices assignment: 40%

NOTE: The following sections may vary by instructor. Please see course syllabus available from the instructor.

Texts and Resource Materials (Include online resources and Indigenous knowledge sources. <u>Open Educational Resources</u> (OER) should be included whenever possible. If more space is required, use the <u>Supplemental Texts and Resource Materials form</u>.)

Туре		Author or description	Title and publication/access details		
1.	Online resource		OMAFRA Publication 836, Growing Greenhouse Vegetables in Ontario. 2021 revision. http://omafra.gov.on.ca/english/crops/pub836/p836order.htm		
2.	Textbook	Hanan, Joe J.	Greenhouses: Advanced Technology for Protected Horticulture.		
3.	Textbook	Nelson, Paul V.	Greenhouse Operation and Management 7th Edition	2011	
4.	Textbook	Editors: Toyoki Kozai, Genhua Niu, Joseph Masabni	Plant Factory Basics, Applications and Advances, 1st Edition	2021	

5.

Required Additional Supplies and Materials (Software, hardware, tools, specialized clothing, etc.)

Calculator, pruners, pocketknife, work gloves, rain gearCSA (Canadian Safety Association) approved footwear, transportation to field trips.

Course Content and Topics

- 1. Introduction to controlled environment agriculture, statistics, and market trends
- 2. Structures and components
- 3. Plant nutrient recipes for organic and conventional production and nutrient delivery systems
- 4. Irrigation and the root zone environment
- 5. Climate control; heating, RH, CO2
- 6. Solar radiation, lighting systems/ spectrum
- 7. Production and environmental control systems
- 8. Biology, physiology, and production practices and major pests and diseases of leafy greens, solanaceae (tomato, bell pepper, eggplant)
- 9. Biology, physiology, and production practices and major pests and diseases cucurbits plants (cucumber, melons), berries in protected environment
- 10. Biology, physiology, and production practices and challenges of growing mushrooms