

**Course Prefix/Number/Title:** HORT 241 – Organic Certification and Farm Plan

**Number of credits:** 1 Semester Credit

**Course Description:** A study of how to grow and process vegetables using no synthetic fertilizers or pesticides. Pesticides derived from natural sources (such as biological pesticides) are used in producing organically grown food. Student will also learn how to develop a farm plan necessary for organic farming.

**Pre-/Co-requisites:** None

**Objectives:**

1. To learn about the National Organic Program (NOP) and its purpose.
2. To be able to explain the differences between organic farming and conventional farming practices.
3. To describe the benefits of organically grown food.
4. To demonstrate the ability to develop a farm plan for organic certification.

**Instructor:** Keith Knudson

**Office:** 519 Main Street, Suite 5; Bottineau, North Dakota 58318 – Bottineau Technology Center

**Office Hours:** 11 – 12 AM – MWF or by appointment

**Phone:** 701-228-2160

**Email:** Keith A Knudson

**Lecture/Lab Schedule:** Two Thursdays – 8 hours each

**Textbook(s):** The Organic Farmer's Business Handbook: A Complete Guide to Managing Finances, Crops, and Staff-and Making a Profit. By Richard Wiswall

**Course Requirements:** Grading will be based on the following to obtain points. There will be 4 lecture quizzes each worth 50 points, a student project worth 200 points and a final exam worth 150 points. Points for quizzes and final exam may be adjusted using a curve method. Total possible points for the course are 550. The final grade is based on the following criteria:

- A = 89.5% to 100% of the total points
- B = 79.5% to < 89.5% of the total points
- C = 68.5% to < 79.5% of the total points
- D = 59.6% to < 69.5% of the total points
- F = < 59.5% of the total points

**Tentative Course Outline:**

	Hours
- Introduction to Organic Farming	(0.5)
- Speaker – Expert in Field	(2.0)
- Organic Farming Certification History	(1.0)
- NOP Standard Requirements	(2.0)
- Implementation of Organic Program	(1.5)
- Monitoring Requirements	(1.0)
- Processing Requirements	(1.0)
- Understanding Organic Labeling	(1.5)
- Farm Plan Project	(4.5)
- Exam	(1.0)
- TOTAL	(16.0)

**General Education Goals/Objectives**

Not Applicable

**Relationship to Campus Theme:**

This course is part of our Sustainable Vegetable Production program and it addresses the campus theme of Nature, Technology and Beyond by learning about our natural resources and how best to utilize each resource. Composting is a natural occurring process that increases the benefits of quality and quantity in vegetable production.

**Classroom Policies:**

1. Cell phones, iPods and related technology are prohibited in the classroom at all times. It is recommended that you do not bring your cell phone into the classroom or, at the very least, turn it off.
2. Food and beverages are permitted in accordance with IVN classroom policy.
3. Be respectful of other students, instructors and guests.

**Academic Integrity:**

All students are expected to adhere to the highest standards of academic integrity. Dishonesty in the classroom or laboratory and with assignments, quizzes and exams is a serious offense and is subject to disciplinary action by the instructor and college administration. For more information, refer to the student handbook.

**Disabilities and Special Needs:**

If you have a disability for which you are or may be requesting an accommodation, you are encouraged to contact your instructor and Jan Nahinurk in the Learning Center (701-228-5479) as early as possible during the beginning of the semester.