

## **PSE 216 — UMAINE GREENS PRACTICUM**

PSE 216-0001 (72088)

1-3 Credits

Fall, 2017

Tuesday 12:30 to 1:45

Roger Clapp Greenhouse Teaching Laboratory

Instructor: Eric Gallandt

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Office hours: Monday, 9:00 to 11:00 and by appointment.

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Teaching Assistants:

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### **Course Description**

UMaine Greens Practicum offers students a hands-on opportunity to manage a small agricultural enterprise focused on greenhouse production of salad greens, and possibly other crops. Classroom activities include a weekly discussion featuring topics related to heated and high-tunnel greenhouse production, food safety, and production economics. Students are responsible for coordinating all activities related to the planting, harvest, delivery, billing, and financial management of the UMaine Greens enterprise.

### **Learning Outcomes**

After taking this course, students will be able to:

1. Plant, manage, harvest, and deliver greens to UMaine Dining.
2. Manage soil fertility and pests in the UMaine Greens greenhouse and field space.
3. Track production, costs, and sales; prepare bi-weekly reports to faculty supervisor.
4. Evaluate and test improved production practices.
5. Understand and follow best management practices to ensure food safety.

**Course Schedule (subject to minor revision)**

week	Date 2017	Topic
1	8/28	Introduction to UMaine Greens. Basic and greenhouse safety training. Tour of facilities.
2	9/4	Labor Day, no class
3	9/11	Fundamentals of high-tunnel winter growing
4	9/18	Understanding the customer; discussion with UMaine Dining Services
5	9/25	Winter-hardy species and cultivars recommended for high tunnel production
6	10/2	Food safety
7	10/9	Fall Break, no class
8	10/16	Nutrient management
9	10/23	Post-harvest handling and storage
10	10/30	Nutritional value of microgreens and high tunnel greens
11	11/6	Microgreens
12	11/13	Herbs
13	11/20	Irrigation systems
14	11/27	Temperature monitoring
15	12/4	Production summary and final reporting

**Course Format**

PSE 216 will formally meet once per week for lecture and discussion of selected topics related to greenhouse vegetable production. Discussions will be led by students, and will include faculty, farmers and UMaine Dining personnel. Attendance is expected. Each unexcused absence will result in a deduction of one-half a letter grade.

In addition to the scheduled class time, students are expected to spend two hours per week working in the greenhouse, per registered credit. Students will log hours in a shared Google Drive spreadsheet. Students will be responsible for maintaining a current task list.

Tasks will include, but are not limited to: soil and seedbed preparation; planting; watering; weeding; harvest; packing; weighing; delivery to Dining Services; fertilization; pest management; ventilation; tool maintenance; record keeping; publicity; species and variety testing.

## Policies

### Required Text

None. Assigned readings are available as pdf files through the course Blackboard site.

### Course Schedule Disclaimer (Disruption Clause)

In the event of an extended disruption of normal classroom activities, the format for this course may be modified to enable its completion within its programmed time frame. In that event, you will be provided an addendum to the syllabus that will supersede this version.

### Academic honesty statement

Academic honesty is very important. It is dishonest to cheat on exams, to copy term papers, to submit papers written by another person, to fake experimental results, or to copy or reword parts of books or articles into your own papers without appropriately citing the source. Students committing or aiding in any of these violations may be given failing grades for an assignment or for an entire course, at the discretion of the instructor. In addition to any academic action taken by an instructor, these violations are also subject to action under the University of Maine Student Conduct Code. The maximum possible sanction under the student conduct code is dismissal from the University.

### Students with disabilities statement

If you have a disability for which you may be requesting an accommodation, please contact Disabilities Services, 121 East Annex, 581-2319, as early as possible in the term.

### Sexual Discrimination Reporting

The University of Maine is committed to making campus a safe place for students. Because of this commitment, if you tell a teacher about an experience of **sexual assault, sexual harassment, stalking, relationship abuse (dating violence and domestic violence), sexual misconduct or any form of gender discrimination** involving members of the campus, **your teacher is required to report** this information to the campus Office of Sexual Assault & Violence Prevention or the Office of Equal Opportunity.

**If you want to talk in confidence** to someone about an experience of sexual discrimination, please contact these resources:

*For confidential resources on campus:* **Counseling Center: 207-581-1392** or **Cutler Health Center: at 207-581-4000.**

*For confidential resources off campus:* **Rape Response Services: 1-800-310-0000** or **Spruce Run: 1-800-863-9909.**

**Other resources:** The resources listed below can offer support but may have to report the incident to others who can help:

For support services on campus: **Office of Sexual Assault & Violence Prevention: 207-581-1406, Office of Community Standards: 207-581-1409, University of Maine Police: 207-581-4040 or 911.** Or see the OSAVP website for a complete list of services at <http://www.umaine.edu/osavp/>

## Grading

Attendance and participation	100 points
Written, bi-weekly reports	100 points

Bi-weekly reports will include two sections: 1) a detailed narrative of work related to UMaine Greens, including hours logged, activities performed, production and deliveries; and 2) independent research and specific recommendations relating weekly discussion topics to the UMaine Greens enterprise. Reports will be four pages or less, and must be formatted with appropriate headings, subheadings, and professionally written. Students will also be responsible for weekly social media posts to promote and inform the campus community about UMaine Greens activities.

## Final Grades

A	95-100	B+	87-89	C+	77-79	D+	66-69
A-	90-94	B	83-86	C	73-76	D	60-65
		B-	80-82	C-	70-72		