Section 1. Proposed Course Outline (A general statement of course content that informs class syllabus construction. Once approved, all sections of a given course must include this content, no matter which instructor teaches the course, or the mode of delivery. Divisions must include this new course outline in the Divisional Course Outline binder as required by COPPs.)

Course Number: <u>SUST 120</u> Full Course Title for print catalog: **<u>Gardening and Sustainable Food Systems</u>**

Abbreviated Course Title for Banner: **<u>Gardening & Sus. Food Sys.</u>** (30 character limit)

Prerequisites:

Co-requisites:

Grade Option: ☒ Graded (with P/NP option)　　　☐ Pass/No Pass only

Number/Type Credits	Term Minimum Contact	Term Maximum Contact	11-Week Term Contact
__ Lecture	__ hours (lecture credits x 10)	__ hours (lecture credits x 12)	__ hours (lecture credits x 11)
<u>3</u> Lec/Lab	<u>3</u> hours (lec-lab credits x 20)	<u>3</u> hours (lec-lab credits x 24)	<u>3</u> hours (lec-lab credits x 22)
__ Lab	__ hours (lab credits x 30)	__ hours (lab credits x 36)	__ hours (lab credits x 33)
<u>3</u> **Total credits** (sum)	<u>60</u> **Total hours (sum)**	<u>72</u> **Total hours (sum)**	<u>66</u> **Total hours (sum)**

Course Description (300 character limit):
Through classroom and garden learning, we will develop an understanding of sustainable food systems, including developing hands-on skills in organic gardening. We will also explore industrial agriculture's effects on human rights and health, natural ecosystems, and sustainability in general.

Course Outcomes and Proficiencies

What will the student ***know*** or ***be able to do*** at the end of the course?

What ***attitudes*** related to the subject will the student hold?

Assessments Planned

What evidence will demonstrate that students have achieved course outcomes? (assessment **t**ools may include departmental tests, written products, portfolios, juried performances, quizzes and exams, or alternative assessments such as qualitative studies, capstone projects, external reviewers, etc.)

Upon successful completion of this course, the student will:	**How each outcome will be assessed:**
Have explored their relationship with the land	Written reflection and class discussion
Have a basic understanding of sus. ag. practices	Lab participation, quizzes, written products
Demonstrate hands-on organic gardening skills	Lab participation
Understand the importance of sus food systems from within the global context of industrial agriculture's effects on human rights and health, ecosystems, and sustainability	Written products
Have a basic understanding of applied ecology as it relates to gardening with nature	Short quizzes, written products
Have a basic understanding of applied horticulture as it relates to gardening	Short quizzes, writeen products
Be empowered with skills and a plan to create sustainable change related to food	Final action project

Course Content by Major Topics

What topics will be presented? What are the main activities of the course? What are the central themes?
(See sample at http://www.lanecc.edu/cops/format3.htm.)

Topics:

Exploring our relationship with the land, Industrial food systems and sustainable food systems, The seaonsality of gardening, Soil and water care and conservation, Horicutlure basics, Garden ecosystem, Food justice and action

Activites:

Class discussion, Lecture, Class groupwork and creative activities, Garden/lab work, Written work, Final action-plan project

Central Themes:

Sustainable food systems v. industrial food systems, Gardening with nature as action for sustainability, Applied basic horituculture and agroecology

Section 2. Proposal Information

Course Developer:	Type of Proposal	Type of Course:
Julie Sheen	☒ New course	☐ Lower Division Collegiate (transfer)
Date: 4/2/13	☐ Currently 199 or 299	☒ Professional/Technical (required or elective)
Catalog year to take effect:	☐ Experimental Course	☐ Developmental, numbered below 100
2012-2013___	☐ 199 Special Studies	
2013-2014_X_	☐ 299 Trends	
	☐ Revised course (If increasing credits, use credit change form)	
	☐ Reactivated course with no change	
	☐ Reactivated course with changes	

Rationale:

How does this proposal further the goals of the program or department?

The CCS has educating for sustainability as a top priority. As the Sustainability and Green Practices Statement for CCS states: "Our dedication to incorporating sustainability is reflected… by "Teaching Green." All Culinary Arts and Hospitality Management students observe Green Principles in action as you gain hands-on experience being "green!"" This course furthers the department's goals of offering such courses related to sustainability and will give students "hands-on" experience in sustainable agriculture. It will also provide students the opportunity to experience growing quality food for culinary purposes, enhancing their understanding of the sources of our food.

What assessment evidence supports this proposal?

The dean, instructors, and students have requested that this course be added to the culinary program as a directed elective. Many students outside of Culinary and Hospitality Management have expressed an interest in taking this class, including those in the Sustainability Coordinator program, Watershed Sciences and Water Conservation programs, and students in arts, biology, and environmental sciences tracks.

How do you know there is a demand for this course?

There has been consistent and growing student involvement in activities on campus related to building our sustainable food system. These include students voting to increase their student fees to direct more funds toward the Learning Garden, the development of a campus Sustainable Food Committee to grow

work for growing sustainable food options on campus, and significant attendance of students and staff at Learning Garden volunteer open hours and workshops. Each week several student and staff members tell the Learning Garden Coordinator they would be interested in a for-credit gardening course and would make taking such a course a top priority in their schooling. Students also express wanting to see a stronger garden education program at their school, such as at the Urban Farm, a very successful student farm program at the University of Oregon.

Section 3. Curriculum Equity (http://www.lanecc.edu/cops/curric.htm)
To promote an environment where all learners are encouraged to develop their full potential, this course will support Lane's Curriculum Equity policy in the following way(s):
At its core, the goal of this course is to provide students with a diversity of perspectives on the topics of sustainability and agriculture. These will include the perspectives of traditionally under-represented peoples from around the world including native and indigenous peoples, women, gender minorities, and other local minorities. Inclusion, equity, and celebration of diversity and all cultures are all necessary ethics for the sustainability movement to grow to reach all people and places on the Earth, and as such these ethics will be a strong part of this course. We will constantly be having the conversation of how we can improve our class community system, as well as our agricultural system, to be more just, equitable, and supportive of all peoples' rights to a healthy life.

Section 4. For revised courses only: PREVIOUS Catalog/Course Information:

Course Number: _____ Course Title in Banner: _____ (30 characters maximum)

Full Course Title in print catalog:

Prerequisites:

Co-requisites:

Grade Option: ☐ Graded (with P/NP option)   ☐ Pass/No Pass only

Number/Type Credits	Term Minimum Contact	Term Maximum Contact	11-Week Term Contact
__ Lecture	__ hours (lecture credits x 10)	__ hours (lecture credits x 12)	__ hours (lecture credits x 11)
__ Lec/Lab	__ hours (lec-lab credits x 20)	__ hours (lec-lab credits x 24)	__ hours (lec-lab credits x 22)
__ Lab	__ hours (lab credits x 30)	__ hours (lab credits x 36)	__ hours (lab credits x 33)
__ **Total credits (sum)**	___ **Total hours (sum)**	___ **Total hours (sum)**	___ **Total hours (sum)**

Course Description:

What will change? ☐Course Number ☐Title ☐Course Description ☐Credit hours ☐Contact hours

Section 5. Support Courses **(New Professional/Technical course proposals must complete.)**

Professional/Technical courses are tracked within programs for purposes of Carl Perkins funding and budgetary planning. Indicate all degree or certificate programs for which this course will be required.

Program	Division
Culinary Arts and Food Service Management (elective)	

Section 6. Overlap Courses **(New course proposals must complete.)**

While overlap of course materials is not necessarily a flaw, duplication of course materials may lead to inefficient use of college resources. If there is overlap, the faculty of overlapping courses must agree on the extent of overlap and attach a rationale explaining its necessity.

Indicate all departments/courses that this course may overlap. Division Dean of existing course enters one of two options at right. Note: N/A is not an option.

Options:
1. No overlap.
2. Approved: overlap is acceptable. Rationale attached.
3. Disapproved: reasons attached.

Division	Course Number / Title	% Overlap	Option	Division Dean of existing course (Signature required for all options)	Date

Section 7. Qualification to fulfill degree requirements (complete all relevant forms, available at
http://www.lanecc.edu/currsched/index.html and send to Mary Brau for the Degree Requirements Review Committee):

☐ Form(s) applying for the following degree requirement status have been attached. (Only check this box when forms have been completed and attached.)

AAOT, ASOT-Bus, OTM:

☐ Arts & Letters

☐ Social Sciences

☐ Science /Computer Science

☐ Mathematics

☐ Cultural Literacy Option

All degrees:

☐ Health/Wellness/Fitness

AAS, 1-year and 2-year certificates:

☐ Human Relations

Optional designation:

☐ Sustainability status

Section 8. Library Impact Statement

Under accreditation standards, Library consultation is essential for new programs, new courses and for substantively revised courses when the revisions entail any change in library use.

What assignments will require the use of library and information resources?
Students will need to do basic research via books, journals, and the internet on sustainable agriculture and sustainability issues.

Each academic area has a Liaison Librarian (http://www.lanecc.edu/library/services/liaison.htm). Contact the designated librarian to discuss the library needs of your course. Please allow the librarian at least one week to assess library resources.

To be completed by Liaison Librarian:
☐ Library resources are adequate to support this proposal.
☐ Additional resources are needed but can be obtained from current funds.
☐ Significant additional Library funds/resources are required to support this proposal.

Liaison Librarian	Date

Section 9. Divisional Approval (To be completed by Division Chair and Administrative Assistant)

Human, Physical, and Financial Resources:
☐ Additional instructional costs (staff, materials, services or facilities) will be incurred to offer this course. Source of funding:

☒ No additional instructional resources (staff, materials, services or facilities) are needed to offer this course. Explain:

Required Certifications:
☒ We have developed minimum course certification standards according to the COPPs procedure "Instructor Qualifications: Credit," to be filed with ASA upon course approval.
☒ We have completed faculty certification form(s) for faculty qualified to teach this course, to be filed with ASA and Human Resources upon course approval.

Fees:
☐ We have completed fee rationale and fee request forms to be submitted to ASA upon course approval, in compliance with the COPPs procedure, "Fees: Special"
☒ No special fees will be required for this course.

Divisional Recommendation:
☒ The Division Chair and Administrative Assistant have reviewed this course proposal and kept a copy for divisional files.

☒ Faculty review of this course was completed within the division on 4/26/13(date).

☒ Pass   ☐ Do Not Pass

Administrative Assistant/Coordinator	Date

Academic Dean	Date

Section 10. College Approval

Curriculum Committee Chair	Date	Executive Dean for Academic Affairs	Date
Curriculum Approval Committee hearing:	Date	Vice President for Academic & Student Affairs	Date