FS 4228
Meat and Meat Products
A study of slaughtering, post mortem handling, meat fabrication, and further process and package systems. The microstructure and microbiology of meats is covered in conjunction with meat inspection, safety systems and quality evaluation. 2 hours Lecture and 3 hours Laboratory — 3 credits

FS 4229
Foodservice Marketing Strategy
This course takes the traditional marketing concepts and applies them directly to the restaurant and foodservice industry. Current trends and consumer behavior are discussed along with the importance of menu design and pricing, advertising, and promotions. Prerequisite: Principles of Marketing or permission of Instructor. Offered in Spring Semester of odd numbered years. 3 hours Lecture — 3 credits

FS 4232
Legal Aspects of Foodservice Management
This course is designed to help food service managers and owners prevent legal problems, or minimize the harmful effects of legal situations. Federal, state, and local laws and regulations are discussed on topics including liability, patron civil rights, employee relation, contracts, and security. How to choose and work with an attorney will also be discussed. Offered in Spring Semester of odd-numbered years. 3 hours Lecture — 3 credits

Employment Program

FS 2370
Employment Program
Each student in Food Science and Management is required to spend 500 hours in approved jobs related to the student's major. Registration for each Employment Program must occur prior to the beginning of a relevant experience. Registration materials are available from the Office of Career and Life Education, located in Segal Hall — 4 credits.

HORTICULTURE (HT)

HT 1101
Exploring Horticulture, Science and the Environment
The objectives of this course are to define the field of horticulture, to indicate what horticulturists produce, to explore the various disciplines and areas of specialization and the challenging career opportunities in business, science, education and industry. 2 hours Lecture — 2 credits

HT 2003
Fruits and Vegetables for Food, Fun and Profit
This course tells how horticulture is a delicious, healthful diet source, gardening pastime, physical fitness routine, science, business, profession, art, industry, and a life sustaining career learning experience. 1 hour Lecture — 1 credit

HT 2005
Plant Physiology
A study of the life processes of plants with laboratory experiments designed to illustrate the physiochemical principles controlling plant growth. Prerequisite: Botany of Vascular Plants. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 2101
Botany of Vascular Plants
A survey of the Plant Kingdom with emphasis on vascular plants. Principles of seed plant structure and function are presented with stress on the plant's relationship to its environment. Prerequisites: Biological Science I. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 2112
Commercial Fruit Production
A study of the commercial production and handling of the deciduous tree fruit crops. Production and marketing of fruits are studied in reference to the selection of sites, soils, choice of varieties, plants, pruning, cultivation, fertilization, pests, spraying and dusting, harvesting, grading, packing, storing, and marketing. Non-majors must have permission of the Department Chairperson. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 2211
Commercial Vegetable Production
A study of the culture of the principal vegetable crops, emphasizing production of vegetable plants in hotbeds, coldframes, greenhouses and fields, variety choice, soil adaptation, planting, fertilization, cultivation, pest control, harvesting, storage and marketing. Non-majors must have permission of the Department Chairperson. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 2235
Principles of Sustainable Agriculture
The course in sustainable agriculture embraces several variants of non-conventional agriculture (alternative, regenerative, ecological, low-input) and pulls together these practices into systems that are profitable and environmentally sound. It addresses the serious problems of high energy costs, groundwater contamination, soil erosion and risks to human health and wildlife from pesticides. Offered Spring Semester. 2 hours Lecture and Discussion — 2 credits

HT 2240
Organic Crop Science
This course provides the student with practical experience in the organic production of fruits, vegetables, herbs, ornamentals, field crops and turf. Environmental, social, and political issues concerning organic crop production will be addressed. Comparisons to conventional production will be made. 2 hours lecture and 3 hours Laboratory — 3 credits

HT 3000, 4000
Selected Topics I and II
Special projects designed to meet individual needs of students in the specialized fields of agriculture. Projects will be arranged on a one-to-one basis with a department faculty member and with the approval of the Department Chairperson. Total Selected Topics credit accepted toward graduation is limited to 2 credits.3 hours student/faculty instruction per week — 1 credit each

HT 3025
Plant Cell and Tissue Culture
This course studies both applied and fundamental aspects of in vitro culture of plant cells, tissues, organs and plants. Information about equipment, procedures, and training in the techniques of establishing and maintaining plant cell and tissue cultures will be covered. Prerequisite: Plant Physiology or Microbiology. Offered in Spring Semester of even numbered years. 1 hour Lecture and 3 hours Laboratory — 2 credits

HT 3132
Dendrology
This covers the identification, ecological adaptation, distribution and use of both native and introduced woody trees and shrubs. The laboratory includes identification and adaptation studies during the different seasons of the year. Not open to Ornamental Horticulture majors. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 3134
Fruit Judging
This course enables students to identify fruit cultivars based upon their physical characteristics. Students also learn how to evaluate fruit quality and to grade fruit according to USDA standards. 2 hours Lecture and Practicum — 1 credit

HT 3204
Small Fruit Culture
This course is concerned with the theory and practice of commercial production of small fruits, such as grapes, strawberries, raspberries, blackberries, currants, gooseberries, cranberries, and blueberries. Prerequisite: Commercial Fruit Production or Permission of Department Chairperson. Offered in Spring Semester of odd numbered years. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 3205
Subtropical Horticulture
The course features a spring tour of growing operations, processors, extension research sites, and universities in Florida to enable students to examine the culture, processing and handling of tropical and subtropical horticultural crops and to learn first-hand about current research and emerging trends in these areas. Prerequisite: Junior or Senior status. Offered in Spring Semester of odd numbered years. Scheduled by arrangement — 2 credits

HT 3230
Hydroponics
This course is designed to acquaint the student with the general principles of hydroponic crop production. Topics covered include the essential elements required for plant growth, currently employed hydroponic systems and techniques, and cultural practices employed in hydroponic greenhouse production of such crops as tomatoes, cucumbers and lettuce. Prerequisites: General Chemistry I and II. Offered in Spring Semester of odd numbered years. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 3238
Taxonomy of Horticultural Food Products
This course covers identification, classification (botanical, horticultural and commercial), morphology and importance of fresh and processed fruits, vegetables and nuts. Specific product characteristics are

examined in relation to quality, condition, storage, availability and grade standards. Product terminology and techniques used by scientists, growers, business managers and government specialists are emphasized. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 3240
Integrated Pest Management
An introduction to the principles and techniques applied in an integrated pest management program. The objective of the course is to enable the student to become knowledgeable about the natural and supplemental control measures that can be employed to control insects, diseases, and weeds in an integrated pest management program. Prerequisite: Entomology. Offered in Fall Semester. 3 hours Lecture — 3 credits

HT 4005
Plant Pathology
This course covers the history, distribution, disease symptoms, etiology, epiphytology, and control of the more common plant pathogens. Laboratory techniques include isolation, culture, and identification of plant pathogenic bacteria, fungi, and nematodes. Appropriate pathogens are emphasized each semester. Prerequisites: Botany of Vascular Plants and Plant Physiology. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 4041
Senior Research
Selected seniors engage in supervised investigations involving library work and laboratory or field experiments related to Horticulture. Requirement: Permission of the Department Chairperson. 1-3 credits

HT 4105
Seminar (Horticulture)
This course centers on the current events and experimentation in fruits and vegetables as well as students' organizational and public speaking skills. Each student is expected to participate in a major presentation and discussion of subjects pertaining to research and current events in Horticulture. The course also involves use of media, interview techniques and resume preparation. 1 hour Lecture and Discussion — 1 credit

HT 4106
Marketing Horticultural Products
An advanced study of modern techniques in the marketing of fruits, vegetables, and ornamentals. Illustrated lectures, discussion periods and research reports are supplemented by laboratory field trips to various types of retail and wholesale facilities for marketing of processed and fresh market products as well as floral and landscaping operations. 1 hour Lecture and 3 hours Laboratory — 2 credits

HT 4113
Advanced Vegetable Production
An advanced study designed to acquaint the student with the application of scientific facts and principles as well as commercial trends and applications involved in the successful production, utilization and marketing of the important vegetable crops. Prerequisite: Commercial Vegetable Production. Offered in Fall Semester of odd numbered years. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 4126
Applied Production in Horticulture
This course is designed to provide the Horticulture Production intern with a background in the applied techniques for fruit and vegetable production. The student will focus on one aspect of production and develop an innovative idea for the possible improvement of current College practices. An oral presentation and written report will be given. Applied courses in Horticulture may be taken one time only. Prerequisite: Student must be currently enrolled in the Horticulture Production Internship. Work experience during the Fall Semester cannot be used for the work employment program. Scheduled by arrangement — 1 credit

HT 4127
Applied Marketing in Horticulture
This course is designed to provide the Horticulture Marketing intern with a background in the applied techniques for marketing fruit and vegetables. The student will focus on one aspect of marketing and develop an innovative idea for the possible improvement of current College practices. An oral presentation and written report will be given. Applied courses in Horticulture may be taken one time only. Prerequisite: Student must be currently enrolled in the Horticulture Marketing Internship. Work experience during the Fall Semester cannot be used for the work employment program. Scheduled by arrangement — 1 credit

HT 4132
Principles of Plant Protection
This course is designed to develop a basic understanding of methods of control of insect pests, plant diseases, and weeds. Emphasis is placed on the identification of common pest insects, plant diseases and weeds and the selection of appropriate control agents. Safe handling and disposal of pesticides are important components of the course. The course is also designed to prepare students for pesticide applicator certification. Not open to Horticulture majors. 2 hours Lecture and 2 hours Laboratory — 3 credits

HT 4202
Advanced Pomology
This course presents an advanced study of the preharvest and post-harvest physiology, breeding and nutrition of deciduous fruit plants. Illustrated lectures are based on the latest research findings supplemented by laboratory periods in which research projects and advanced field techniques are studied and undertaken. Prerequisite: Commercial Fruit Production. Offered in Spring Semester of even numbered years. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 4204
Plant Pest Management
This course is concerned with the recognition and methods of control of insects, fungi and weeds which adversely affect agriculture and the health and welfare of man. Prerequisites: Entomology and Principles of Organic Chemistry. 2 hours Lecture and 3 hours Laboratory — 3 credits

HT 4225
Plant Disease Diagnosis
This course provides the student with intensive laboratory experience in the identification of plant pathogens, plant disease diagnosis, and plant disease control as well as a focus on the physiology of the host-parasite interaction, plant disease resistance, and disease appraisal. Prerequisite: Plant Pathology. 2 hours Lecture and 3 hours Laboratory — 3 credits

Specialized Methods and Techniques
Each major department offers a series of courses designed to acquaint the student with various applications of the professional specialty.

HT 3128
Horticulture Techniques I
Scientific investigations and techniques relative to horticultural crop production and management are thoroughly reviewed and tested, using the extensive laboratory, greenhouse and field facilities available. Particular emphasis is placed on techniques used in plant acquisition, selection, and field and orchard layout, and in the management, harvesting, and storage of horticultural crops. Required for Horticulture juniors. 1 hour Lecture and 3 hours Laboratory — 2 credits

HT 3229
Horticulture Techniques II
This course introduces advanced horticultural techniques through the study and use of modern equipment and instruments. Qualitative and quantitative determinations as well as statistical analyses are made by the student on a generally independent basis. Development of food products is studied in conjunction with field trips to industry plants. Required for Horticulture juniors. Prerequisite: Introduction to Computers. 1 hour Lecture and 3 hours Laboratory — 2 credits

Employment Program

HT 2370
Employment Program
Each student in Horticulture is required to spend 500 hours in approved jobs related to the student's major. Registration for each Employment Program must occur prior to the beginning of a relevant experience. Registration materials are available from the Office of Career and Life Education, located in Segal Hall. — 4 credits

LIBERAL ARTS (LA)

LA 0040
A-Day Leadership Laboratory
The student leaders who manage the College's annual A-Day exposition may earn credit for their management role; 1/2 credit per semester of leadership participation; may be accumulated to a maximum of 4 semester credits. Pass/Fail

LA 1015
Music Appreciation
The music of each period of history is interpreted and analyzed with a view of understanding and appreciating our musical heritage. Illustrations for the works of the great composers are presented to assist in the establishment of criteria for evaluating music. 3 hours Lecture and Discussion — 3 credits