



## Farm to Market Syllabus Spring 2021

In this course, students will learn how to plan and plant a market garden. Students will learn about Cottage Law and Good Manufacturing Process (GMP) and sell products at the Farmer's Market at the Cibolo for their final project. Students must create and market at least 3 products: (1) produce grown on Herff Farm, (2) one value-added product and (3) one non-food item. Students will be responsible for keeping track of all records, profits, and submitting paperwork for the Farmer's Market. Cost of tuition includes a 4' x 20' garden plot at Herff Farm. Each class will consist of 30-45 minutes of instruction, a hands-on project, and time to work in the garden.

**Date:** March 2021-June 2021

**Number of classes:** 10

**Number of Participants:** 10 families

Classes will take place weekly from February -May, and the final Farmer's Market Sale will take place on June 12<sup>th</sup> for Wednesday classes and June 19<sup>th</sup> for Thursday classes.

### UNIT 1: Starting Your Garden

#### Feb 24<sup>th</sup> and 25<sup>th</sup>

Week 1: Introduction: Planning Your Garden

- Learn about how to design a new garden
- Select garden site and prepare for planting
- Choose your plants!

#### March 3<sup>rd</sup> & 4<sup>th</sup>

Week. 2 : Soil and Plants

- Learn about the essential nutrients that plants need, and where they get them
- Discover soil and plant biology
- Plant your garden!

### **March 10<sup>rd</sup> & 11<sup>th</sup>**

No Class-Spring Break

### **March 17<sup>th</sup> & 18<sup>th</sup>**

Week 3: Seeds

- Learn what plants like to be started indoors
- Start your own transplants to take home or plant in your garden
- Plant your own microgreens!

## **UNIT 2: The Garden as an Ecosystem**

### **March 24<sup>th</sup> & 25<sup>th</sup>**

Week 4: Decomposers

- Discover the magical world of decomposers
- Start your own mushrooms
- Make worm kits!

### **March 31<sup>st</sup> & April 1<sup>st</sup>**

Week 5: Pollinators and Native Plants

- Learn about the role pollinators play in our garden
- Get up close and personal with native pollinators with the Native Plant Society
- Plant flowers!

### **April 7<sup>th</sup> & April 8<sup>th</sup>**

Week 6: Invertebrate Management and Weed Control

- Discover organic methods of weed control
- Explore Integrated Pest Management
- Garden maintenance

## **UNIT 3: Farm to Market**

### **April 14<sup>th</sup> & April 15<sup>th</sup>**

Week 7: Farmer's Market Plan

- Learn about Cottage Law and how Farmer's Markets work!
- Make a plan for what we want to sell
- Learn about value-added products
- Make a supply list

### **April 21<sup>st</sup> & 22<sup>nd</sup>**

Week 8: Preservation and Pickles

- Learn about vinegar and other preservation techniques
- Make our own pickles for sale at the Farmer's Market

**April 28<sup>th</sup> & 29<sup>th</sup>**

Week 9: Farmer's Marketing

- Finalize packaging for our products
- Decorate packaging for the market
- Make flyers and posters

**May 5<sup>th</sup> & 6<sup>th</sup>**

Week 10: **Last Class!**

- Get ready for the market
- Package & prepare

**June 12<sup>th</sup> & June 19<sup>th</sup>:**

**Farmer's Market Sale (9am-1pm during the Farmer's Market at Herff Farm)**

Our final class will take place at the Farmer's Market. We will meet during our regular class time to prepare for market and sell products at our booth on Saturday at the market