



## PLS 324, World Herbs and Vegetables

COURSE SYLLABUS: FALL 2024

### INSTRUCTOR INFORMATION

**Instructor:** Desire Djidonou, (Dr. D), Assistant Professor – Urban/Sustainable Horticulture

**Office Location:** Ag/ET 248

**Office Hours:** M&W 12 – 1 pm; (Ag/ET); or by appointment

**Office Phone:** (903) 886-5679

**Office Fax:** (903) 886-5990

**University Email Address:** [desire.djidonou@tamuc.edu](mailto:desire.djidonou@tamuc.edu)

**Preferred Form of Communication:** email

### COURSE INFORMATION

**Time & location:** Asynchronous Web-based.

#### Materials – Textbooks, Readings, Supplementary Readings

There is no required textbook for this course. However, the lecture material is primarily derived from the following sources:

1. Rubatzky, V.E. and Yamaguchi, M. 1997. *World Vegetables – Principles, Production and Nutritive Value* (2<sup>nd</sup> edition). Chapman and Hall (publishers).
2. DeCoteau, D.R. 2000. *Vegetable Crops*. Prentice Hall, 2000. ISBN 10:0139569960.
3. Swiader, J.M. and Ware, G.W. 2002. *Producing Vegetable Crops* (5<sup>th</sup> edition). Prentice Hall.
4. Welbaum, G.E. 2015. *Vegetable Production and Practices*. CABI.
5. Wien, H.C. and Stützel, H. eds., 2020. *The Physiology of Vegetable Crops* (2<sup>nd</sup> edition). CABI.

#### Course Description

This course introduces the students to a comprehensive overview of major and minor vegetable crops and culinary herbs grown around the world, U.S., and Texas in terms of center of origin, history, classification, economic importance and marketing patterns, nutritional value, physiological growth and development patterns, and commercial production practices.

Prerequisites: PLS 1315 or PLS 1307

*The syllabus/schedule are subject to change.*

## Student Learning Outcomes

At the end of this course, students should have:

1. Developed a comprehensive knowledge and understanding of the classification systems of vegetable crops and culinary herbs, their importance economically and nutritionally.
2. Demonstrated proficiency in the environmental requirements, growth and development patterns, and optimum production practices for enhanced productivity of these major vegetables and herbs.
3. Developed knowledge for an in-depth discussion of current challenges related to the production and use of vegetables and herbs.
4. Developed an in-depth knowledge to prepare a detailed plan for sustainable production of vegetables and herbs (**Graduate credit**).
5. Developed writing skills through critical review and summary of scientific literature pertaining to sustainable production of vegetables and herbs (**Graduate credit**).

## COURSE REQUIREMENTS

### Minimal Technical Skills Needed

Basic knowledge of Microsoft office (Word, Excel, and PowerPoint) and familiarity with D2L. Students will need reliable internet access to retrieve course materials and complete quizzes and exams if needed.

### Instructional Methods

Lectures: Course materials (PowerPoint slides, additional reading materials, fact sheets, and other multimedia materials) will be available on the course D2L page.

Student presentations: With the instructor pre-approval, each student will pick one vegetable or herb crop (not covered in class by the instructor). Each student will conduct a literature search on the selected species and write a term paper on his/her crop describing the taxonomy, use and importance, propagation and production system, production challenges (pests), harvest and post-harvest handling, marketing, and recipes if possible. Each student will give a class presentation on his/her findings.

### **Additional Project for Graduate Course Credit**

Special Project: Production Plan: Graduate students taking this course will develop a plan for commercial production of selected vegetable crop. More information on this project will be provided during the semester. Report will be submitted along with a class presentation to share findings with the whole class.

## Student Responsibilities

### Expectation of Students

1. Students are expected to review course materials within two days after being posted on D2L to follow the course progress;
2. Completion of homework assignments, quizzes, and exams by the due dates;
3. Late submission of assignments or make-up of quizzes, exams and other work in this course will only be allowed for legitimate, pre-excused absences.

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## ASSESSMENTS and GRADING

### Course evaluation

Student's final grade will be based on 600 points total from exams, assignments, and student presentation and production reports

Exam 1 .....	100 points
Exam 2 .....	100 points
Exam 3 .....	100 points
Student presentation.....	100 points
Homework Assignments.....	50 points
Graduate student Literature review.....	50 points
Graduate Student Project.....	100 points

Exams: (Multiple Choice, T/F, Matching, Short Answer, Critical essay): There will be three one-hour exams. The exams will include material from lecture and additional reading assignments. Exam dates are given below in the tentative semester schedule.

Student presentation: You will be required to submit an individual report and class presentation on your project that will be graded.

Homework assignments: Specific questions related to topics covered in lectures will be given to be answered using reading materials, and/or other written sources. Homework assignments will be posted on D2L and due by the following lecture.

Special project: Graduate students will prepare a report of the commercial vegetable production plan.

Literature review: There will be two published articles related to topics in vegetable crop production to review and summarize.

### Grade Assignment

Letter grades for the course will be assigned according to the chart below:

A = 90%-100%

B = 80%-89%

C = 70%-79%

D = 60%-69%

F = 59% or Below

## TECHNOLOGY REQUIREMENTS

### LMS

All course sections offered by Texas A&M University-Commerce have a corresponding course shell in the myLeo Online Learning Management System (LMS). Below are technical requirements

LMS Requirements:

<https://community.brightspace.com/s/article/Brightspace-Platform-Requirements>

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LMS Browser Support:

[https://documentation.brightspace.com/EN/brightspace/requirements/all/browser\\_support.htm](https://documentation.brightspace.com/EN/brightspace/requirements/all/browser_support.htm)

YouSeeU Virtual Classroom Requirements:

<https://support.youseeu.com/hc/en-us/articles/115007031107-Basic-System-Requirements>

## **ACCESS AND NAVIGATION**

You will need your campus-wide ID (CWID) and password to log into the course. If you do not know your CWID or have forgotten your password, contact the Center for IT Excellence (CITE) at 903.468.6000 or [helpdesk@tamuc.edu](mailto:helpdesk@tamuc.edu).

**Note:** Personal computer and internet connection problems do not excuse the requirement to complete all course work in a timely and satisfactory manner. Each student needs to have a backup method to deal with these inevitable problems. These methods might include the availability of a backup PC at home or work, the temporary use of a computer at a friend's home, the local library, office service companies, Starbucks, a TAMUC campus open computer lab, etc.

## **COMMUNICATION AND SUPPORT**

If you have any questions or are having difficulties with the course material, please contact your Instructor.

### **Technical Support**

If you are having technical difficulty with any part of Brightspace, please contact Brightspace Technical Support at 1-877-325-7778. Other support options can be found here:

<https://community.brightspace.com/support/s/contactsupport>

## **COURSE AND UNIVERSITY PROCEDURES/POLICIES**

### **Course Specific Procedures/Policies**

Attendance to lectures and lab activities are required unless ill.

### **Syllabus Change Policy**

The syllabus is a guide. Circumstances and events, such as student progress, may make it necessary for the instructor to modify the syllabus during the semester. Any changes made to the syllabus will be announced in advance.

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## University Specific Procedures

### Student Conduct

All students enrolled at the University shall follow the tenets of common decency and acceptable behavior conducive to a positive learning environment. The Code of Student Conduct is described in detail in the [Student Guidebook](#).

<http://www.tamuc.edu/Admissions/oneStopShop/undergraduateAdmissions/studentGuidebook.aspx>

Students should also consult the Rules of Netiquette for more information regarding how to interact with students in an online forum: <https://www.britannica.com/topic/netiquette>

### TAMUC Attendance

For more information about the attendance policy please visit the [Attendance](#) webpage and [Procedure 13.99.99.R0.01](#).

<http://www.tamuc.edu/admissions/registrar/generalInformation/attendance.aspx>

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/academic/13.99.99.R0.01.pdf>

### Academic Integrity

Students at Texas A&M University-Commerce are expected to maintain high standards of integrity and honesty in all of their scholastic work. For more details and the definition of academic dishonesty see the following procedures:

[Undergraduate Academic Dishonesty 13.99.99.R0.03](#)

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/undergraduates/13.99.99.R0.03UndergraduateAcademicDishonesty.pdf>

[Graduate Student Academic Dishonesty 13.99.99.R0.10](#)

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/13students/graduate/13.99.99.R0.10GraduateStudentAcademicDishonesty.pdf>

### AI use in course

Texas A&M University-Commerce acknowledges that there are legitimate uses of Artificial Intelligence, ChatBots, or other software that has the capacity to generate text, or suggest replacements for text beyond individual words, as determined by the instructor of the course.

Any use of such software must be documented. Any undocumented use of such software constitutes an instance of academic dishonesty (plagiarism).

Individual instructors may disallow entirely the use of such software for individual assignments or for the entire course. Students should be aware of such requirements and follow their instructors' guidelines. If no instructions are provided the student should assume that the use of such software is disallowed.

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In any case, students are fully responsible for the content of any assignment they submit, regardless of whether they used an AI, in any way. This specifically includes cases in which the AI plagiarized another text or misrepresented sources.

### **Students with Disabilities-- ADA Statement**

The Americans with Disabilities Act (ADA) is a federal anti-discrimination statute that provides comprehensive civil rights protection for persons with disabilities. Among other things, this legislation requires that all students with disabilities be guaranteed a learning environment that provides for reasonable accommodation of their disabilities. If you have a disability requiring an accommodation, please contact:

#### **Office of Student Disability Resources and Services**

Texas A&M University-Commerce

Gee Library- Room 162

Phone (903) 886-5150 or (903) 886-5835

Fax (903) 468-8148

Email: [studentdisabilityservices@tamuc.edu](mailto:studentdisabilityservices@tamuc.edu)

Website: [Office of Student Disability Resources and Services](#)

<http://www.tamuc.edu/campusLife/campusServices/studentDisabilityResourcesAndServices/>

The Counseling Center at A&M-Commerce, located in the Halladay Building, Room 203, offers counseling services, educational programming, and connection to community resources for students. Students have 24/7 access to the Counseling Center's crisis assessment services by calling 903-886-5145. For more information regarding Counseling Center events and confidential services, please visit [www.tamuc.edu/counsel](http://www.tamuc.edu/counsel)

### **Nondiscrimination Notice**

Texas A&M University-Commerce will comply in the classroom, and in online courses, with all federal and state laws prohibiting discrimination and related retaliation on the basis of race, color, religion, sex, national origin, disability, age, genetic information or veteran status. Further, an environment free from discrimination on the basis of sexual orientation, gender identity, or gender expression will be maintained.

### **Campus Concealed Carry Statement**

Texas Senate Bill - 11 (Government Code 411.2031, et al.) authorizes the carrying of a concealed handgun in Texas A&M University-Commerce buildings only by persons who have been issued and are in possession of a Texas License to Carry a Handgun. Qualified law enforcement officers or those who are otherwise authorized to carry a concealed handgun in the State of Texas are also permitted to do so. Pursuant to Penal Code (PC) 46.035 and A&M-Commerce Rule 34.06.02.R1, license holders may not carry a concealed handgun in restricted locations.

For a list of locations, please refer to the [Carrying Concealed Handguns On Campus](#)

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document and/or consult your event organizer.

Web url:

<http://www.tamuc.edu/aboutUs/policiesProceduresStandardsStatements/rulesProcedures/34SafetyOfEmployeesAndStudents/34.06.02.R1.pdf>

Pursuant to PC 46.035, the open carrying of handguns is prohibited on all A&M-Commerce campuses. Report violations to the University Police Department at 903-886-5868 or 9-1-1.

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## COURSE OUTLINE / CALENDAR

100% Online

### Lecture Schedule

Week	Date	Lecture Topic
1	Aug 26 – 30	Welcome / Course overview – syllabus, pre-course survey
		Vegetables: Definition, Origin, Evolution, Domestication
2	Sep 02 – 06	Vegetable Classification
		Vegetable Classification
3	Sep 09 – 13	Health Benefits of Vegetables and Economic Importance
		Vegetable Plant Growth and Development Patterns
		Principles of Vegetable Production Systems
4	Sep 16 – 20	<b>EXAM 1</b>
		Family Solanaceae: Tomato, Peppers, Potato, Eggplant
		Family Solanaceae: Tomato, Peppers, Potato, Eggplant
5	Sep 23 – 27	Family Cucurbitaceae: Cucumber, Watermelon, Cantaloupe, Squash
		Family Cucurbitaceae: Cucumber, Watermelon, Cantaloupe, Squash
6	Sep 30 – Oct 04	Family Asteraceae: Lettuce, Endive, Globe Artichoke
		Family: Lamiaceae: Basil, Mint, Rosemary
		Family: Lamiaceae: Basil, Mint, Rosemary
7	Oct 07 – 11	Family Rosaceae: Strawberries
		Family Brassicaceae: Broccoli, Cabbage, Cauliflower, bok choi, other
8	Oct 14 – 18	<b>EXAM 2</b>
		Family Amaryllidaceae/Liliaceae: onions, garlic, chives, shallots, and leeks.
9	Oct 21 – 25	Family Chenopodiaceae: Spinach, Swiss chard, Beets
		Family Fabaceae: Snap beans, peas,
10	Oct 28 – Nov 01	Family Poaceae: Sweet corn
		Family Apiaceae: Carrot, Celery, Cilantro, Parsley, Dill
		Family Apiaceae: Carrot, Celery, Cilantro, Parsley, Dill
11	Nov 04 – 08	Family Asparagaceae: Asparagus
		Family Convolvulaceae: Sweet potato
12	Nov 11 – 15	Student Presentation
		Student Presentation
13	Nov 18 – 22	Student Presentation
		Student Presentation
		Student presentation
14	Nov 25 – 29	Student Presentation
		<b>No Class (Thanksgiving Break)</b>
15	Dec 02 – 06	Student Presentation

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		Student Presentation
16	Dec 09 – 13	<b>FINAL EXAM</b>

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