

# **Common Course Outline**

## **FLOR 113**

### **Floral Product Care and Handling**

**3 Semester Hours**

## **The Community College of Baltimore County**

### **Description**

Covers the care, processing, packaging and storage of perishable and non-perishable materials used on floral design and ornamental gardens sold by florists; examines the identifications, availability, grading, and characteristics of the materials. Prerequisites: ENGL 051 or LVE 1 or ESOL 051 or LVE 1 and RDNG 052 or ESOL 054 or LVR 2

### **Overall Course Objectives**

Upon successful completion of this course, the student will be able to:

- A. Describe the role of the grower, wholesaler and the retailer in the marketing and distribution of cut flowers and foliages and non-perishable floral products.
- B. Identify cut flowers, foliages, flowering plants, and fruit by their common and Botanical names.
- C. Identify the four flower and foliage forms and list examples of each.
- D. Explain the placement of each flower form in a design when all four forms are used collectively.
- E. State the quantities by which perishable and non-perishable materials are packaged when presented with a list.
- F. Identify the most common colors when presented with a list of cut flowers.
- G. State the vase life of the flowers and foliages identified in objective B.
- H. Identify conditions that either prolong or shorten the vase life of perishable materials.
- I. Delineate the specific care requirements of each individual item when given a list of fresh materials.
- J. Describe the characteristics of water used for storing perishable materials.
- K. Identify the two elements that make up a floral preservative.
- L. Describe the benefits resulting from the use of floral preservatives in the water use for fresh materials.
- M. Demonstrate the use of the tools and equipment used to process perishable materials.
- N. Unpack and clean cut flowers and foliages according to “Chain of Life” procedures.
- O. Inspect the quality of cut flowers and foliages upon delivery.

- P. Inspect quality of cut flowers and foliages and non-perishable materials prior to design use.
- Q. Identify materials that have been adequately conditioned and ready for storage or use.
- R. Demonstrate the techniques used to force buds open.
- S. Describe the factors necessary in the “hardening” process of fresh materials.
- T. State the storage requirements of the perishable materials identified in objective B.
- U. Explain the proper procedures to be practiced in preparing perishable and non-perishable materials for storage.
- V. Rotate stock to guarantee proper shelf life.
- W. Maintain coolers and storage areas in a neat, clean and orderly fashion.
- X. Identify the factors used to grade each item when presented with a list of cut flowers and fruit.
- Y. State the grades of cut flowers and fruit when presented with a list.
- Z. State and explain the factors that limit the availability of floral products.
- AA. State the availability of perishable materials.
- BB. Identify the conditions that cause Botrytis to form.
- CC. Identify perishable materials that have been “pickled.”  
Identify the physical effects of ethylene gas on the following fresh flowers: roses, carnations, snapdragons, and tulips.
- DD. Describe the condition that results in the formation of ethylene gas in an enclosed area.
- EE. State the precautionary measures that should be taken in order to prevent the formation of ethylene gas.
- FF. Delineate the uses of the following items and identify the materials that are most commonly used for STS, Citric Acid, Clear Life, Petal Proffer, Roseset, Candle Wax, Floor Wax, Chlorine Bleach and Dish Detergent.
- GG. Define searing and state when it is used.
- HH. Define light intensity, duration, and quality in relationship to culturing healthy plants.
- II. Define foot candles. Explain its relationship to plant development.
- JJ. Given a list of ornamental plants, identify them by their botanical and common names.
- KK. Explain the importance of water in the life processes of plants.
- LL. List the factors that influence the frequency of watering plants.
- MM. Describe techniques used to determine when plants need water.
- NN. Determine in detail three methods of watering plants and list the benefits of each.
- OO. Select plants that will grow in the same culture, a complimenting container and necessary medium, construct dish garden/European Garden following the proper planting procedures.
- PP. Box cut flowers.
- QQ. Construct a basic fruit basket.

## **Major Topics**

- A. Chain of Distribution
- B. Identification of Cut Flowers, Foliages and Non-Perishable Products
  - 1. Common and botanical names
  - 2. Form
  - 3. Packaging
  - 4. Colors
  - 5. Vase life
  - 6. Points of interest
- C. Care and Handling of Cut Flowers and Foliages
  - 1. Water quality
  - 2. Preservatives
  - 3. Tools and equipment
  - 4. Processing
  - 5. Conditioning
  - 6. Forcing hardening
  - 7. Storage
- D. Standards and Grades of Cut Flowers and Foliages
- E. Cut Flowers and Foliages Availability
- F. Special Problems with Cut Flowers and Foliages
- G. Special Treatments of Cut Flowers and Foliages
- H. Fruit
  - 1. Grades
  - 2. Characteristics
  - 3. Packaging
  - 4. Storage
  - 5. Fruit basket construction
  - 6. Dish Garden/European Garden Construction

## **Course Requirements**

A passing grade in Floral Product Care and Handling must consist of 60% of the total possible points and satisfactory completion of all laboratory exercises. **NOTE:** Students must complete every laboratory exercise within acceptable standards of artistic floral design.

Final letter grades will be determined as follows:

**PROJECTS/ASSIGNMENTS ARE DUE ON THE DATE DESIGNATED. IF A PROJECT/ASSIGNMENT IS TURNED IN LATE WITHOUT THE PRIOR APPROVAL OF THE INSTRUCTOR, 10% OF THE TOTAL POSSIBLE SCORE WILL BE DEDUCTED AND 5% ADDITIONAL WILL BE DEDUCTED FOR EACH ADDITIONAL DAY THE PROJECT/ASSIGNMENT IS LATE.**

Written Tests	2 at 100 points each	200
Quizzes (Theory & ID)	10 at 25-50 points each	250-500
Final ID test		150
Semester Project		<u>200</u>
		800 Total

**Standards**

90% - 100%	=	A
80% - 89%	=	B
70% - 79%	=	C
60% - 69%	=	D
0% - 59%	=	F

Other course information:

This course is a prerequisite for FLOR 108, FLOR 109, FLOR 111 and required for a certificate in Retail Floristry.