



## Course Information

### **Food Growing Skills, Level 1 Award City and Guilds: Wolves Lane Centre**

**Dates:** Monday 15th March - Monday 3rd May 2021 (no class on Monday 5th April)

**Times:** Mondays 10.30am – 4.30pm

**Number of sessions:** 7

**Venue:** Wolves Lane Centre, Wolves Lane, Haringey, London, N22 5JD

#### **Who is the course for?**

This course is for those who “want to gain basic horticulture skills. You will learn, develop and practice skills for progression in the horticulture sector” (City and Guilds, 2013). It is a unique way of achieving an accredited gardening qualification through practical learning. It is designed to build basic and technical skills for anyone who is thinking about working as a gardener or who wants to enhance your food production knowledge for the home environment. You will be studying in a community market garden environment with a blend of classroom guided learning and practical tasks to practice techniques and seek guidance when needed.

#### **Do you gain any qualifications?**

Yes – this course is accredited. At the end of the course you will be awarded City & Guilds, Level 1 Award in Practical Horticulture

**Do you need to be interviewed or assessed before enrolling on the course?** No

#### **What will you learn?**

Learners will cover 3 core units, each requiring the learner to successfully complete a practical assignment with occasional written Q&A (support can be offered for this). The three core Units are:

- • **Unit 123: Sow seeds indoors in containers** – planting considerations including the needs of different food crops, sowing seeds all year round, basic sowing techniques to support successful propagation, introduction to composts for containers.
- **Unit 124: Prick out seeds singly**- how to handle seedlings and pot into the appropriate growing medium and care for the new seedlings.
- **Unit 125: Propagate by seed cuttings**- what types of plants you can take cutting from, where to take the cutting from and why, how to look after the stem cutting during transportation, how to plant new cutting and ensure it thrives.

**In addition, we will cover the following basic skill topics:**

**Unit 101:** How to prepare soil for sowing

**Unit 102:** Plant container grown subjects

**Unit 103:** Prepare soil and apply organic mulch

**Unit 104:** Water a bed, border or area of plants in containers

### **Essential equipment and resources**

Learners are advised to dress for the outdoors and bring practical footwear. Bring gardening gloves if you have them (**gloves can also be borrowed from the site**). There will be a lunch break and there are no shops within easy walking distance, **so learners should bring packed lunch and snacks to each session**. A notebook for notes and **small A4 folder for hand-outs**.

**Two key reference books recommended are:**

- Larkcom, *Grow your own Vegetables*, Frances Lincoln Ltd, 2002, ISBN 10: 071121963X ISBN 13: 9780711219632

- Pears, *Encyclopaedia of Organic Gardening*, Dorling Kindersley, 2005, ISBN 10: 1405308915 / ISBN 13: 9781405308915

Copies are also available from all libraries in Waltham Forest. Website links and resources will also be shared each week.

### **What next?**

Volunteering, training and employment opportunities in horticulture: tutor will offer advice and information on these throughout the course.

- Higher Level Gardening qualifications, e.g. City and Guilds Level 2
- Advice regarding employment and enterprise development in Horticulture sector
- Support to achieve a local allotment plot

**If you would like to register your interest, please email: [bunmi@wolveslane.org](mailto:bunmi@wolveslane.org)**

Full public transport options to Wolves Lane are on <https://www.wolveslane.org/>