### **General Enquiries**

Tel: 0161 486 4600

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# **Using and Growing Herbs**

Location	Cheadle College
Course Type	Adult
Department	Horticulture
Start Date	Friday 26th April 2024
Duration	Part-time, 9 Weeks
Time	10:00 - 13:00
Fee	£ 67.50 You may be eligible for support with your tuition fees - please visit the college website - funding and finance page for further information
Course Code	CPQ-UAEZ-1019

### **Course Overview**

Whether you're a gardening enthusiast, a culinary aficionado, or simply curious about herbs, this course on using and growing herbs can be an enriching experience that brings you closer to the world of botanical wonders and their multifaceted uses.

Gain the knowledge and skills to cultivate and use herbs for various purposes.

Develop a deeper connection with nature and your surroundings.

Explore creative and sustainable practices, such as herbal crafting and natural remedies.

Enhance your culinary skills with fresh, homegrown herbs.

Discover the potential for a hobby, business, or career in herbalism or horticulture.

## **Course Requirements**

Participants are not required to possess any previous knowledge or expertise. We welcome individuals with a genuine enthusiasm for the subject and a willingness to actively engage and contribute.

#### What You Will Learn

Introduction to Herbs: An overview of different types of herbs, their botanical classifications, and historical uses.

Cultivation Techniques: Guidance on how to grow herbs, including soil preparation, planting, and propagation methods (seeds, cuttings, division).

Herb Garden Design: Tips on designing and planning your own herb garden, whether it's a small windowsill garden or a larger outdoor space.

Herb Maintenance: Information on caring for your herbs, including watering, pruning, and soil maintenance.

Culinary Herbs: Detailed information on commonly used culinary herbs, including their flavors, pairing with dishes, and recipes that utilize them.

Medicinal Herbs: An introduction to the healing properties of various herbs, along with recipes for herbal remedies and teas.

#### **Assessment**

There will be informal class assessments

### **Progression**

Upon completion students may progress to another non-accredited horticulture subject or maybe a more advanced course such as Level 1 Practical Horticulture or the RHS Level 2 Horticulture courses.

### **Career Options**

While a short course in growing herbs may not be as comprehensive as a full horticulture or botany program, it can serve as a valuable starting point for those who are passionate about cultivation. To increase your opportunities and expertise, you may want to consider additional training, certifications, or longer courses in horticulture or related fields. Building a strong network in the plant and horticulture community can also open doors to more career possibilities.

### **Mandatory Units**

There are no mandatory units

## **Contact Details**

For further information please contact T: 0161 886 7070 or E: info@trafford.ac.uk

# **Disclaimer**

Although every care has been taken to ensure that the information contained within this document is accurate, there may be changes to this programme and provision. We will endeavour to keep prospective and current students updated where appropriate and when the information becomes available.