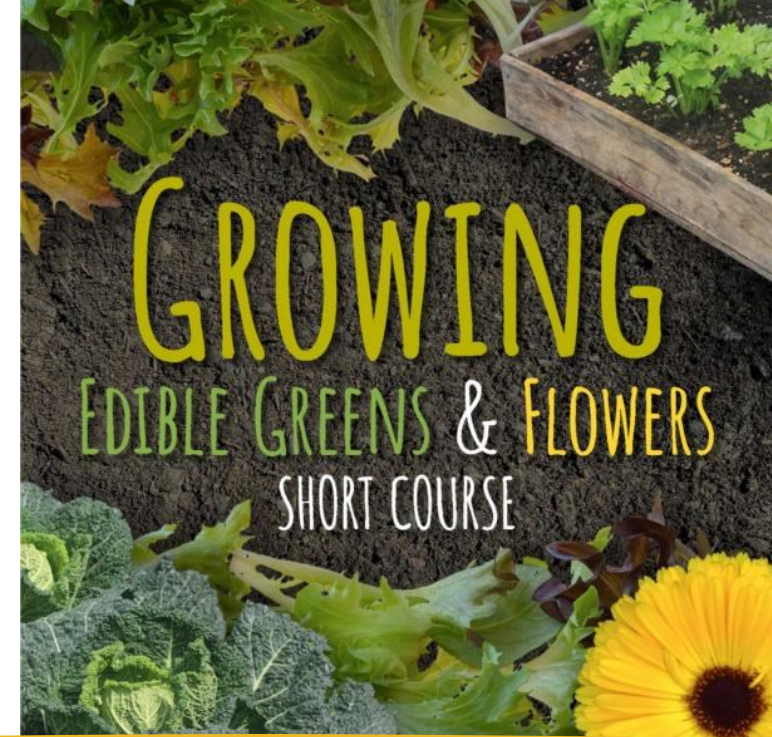


We have spent decades growing, researching and using all sorts of edible leaves and flowers for salads. We've collected an amazing array of reference books to support this course; many which are now difficult to find; nevertheless rich, valuable references to support our students.



Learn to grow not only lettuce, but an amazingly diverse range of vegetables that can be eaten raw in salads.

Salads can be anything but boring; and the commercial opportunities for growers and cooks can be vastly expanded after doing this course.



Learn how to Grow...

If you have ever been curious about keeping your own bees and you have no idea where to start, this course is for you. This course will help you understand more about bee biology, bee hierarchy, bee hives and how to integrate bees into your garden and within the landscape.



Edible
Greens
& Flowers
on your property

Urban & Country

LESSON 1 – DECIDING HOW TO GROW

- What leaves are edible?
- How to grow leaf vegetables
- Review what you have been learning

LESSON 2 – PROPAGATING LEAF VEGETABLES

- Sourcing seed
- Seed propagation
- Review what you have been learning

LESSON 3 – HARVESTING, STORING USING

- Harvesting vegetables
- Extending the shelf life
- Creating a salad
- Review what you have been learning

LESSON 4 – LETTUCE ITS RELATIVES (Asteraceae)

- Lettuce
- Types of lettuce
- Lettuce relatives
- Chicory
- Radicchio
- Endive
- Dandelion

LESSON 5 – SPINACH ITS RELATIVES (Amaranthaceae)

- Spinach and chard
- Spinach
- Chard or silverbeet
- Amaranth
- Orach

LESSON 6 – CELERY & ITS RELATIVES (Apiaceae)

- Celery
- Coriander
- Parsley

LESSON 7 – BRASSICAS

- Growing conditions
- Cabbage
- Watercress
- Garden cress
- Land cress
- Wasabi
- Rocket

LESSON 8 – MICROGREENS (Sprouts)

- What they are
- Types of sprouts

LESSON 9 – EDIBLE FLOWERS

- Flowers as food
- How to use edible flowers
- Some edible flowers to grow
- Review what you have been learning

LESSON 10 – OTHER LEAF SALAD VEGETABLES

- Chenopods
- Salad burnet
- Summer purslane
- Warrigal greens
- Pigface
- Corn salad
- Ice plant
- Sorrel



2 Study Options

Option 1.

Study at your own pace. Anywhere there is an Internet Connection. Complete the online quiz for each lesson and a Final assessment and Download your Certificate of Completion. This will be approx. 20 hours of Study.

Option 2.

Attend our 2 day workshops held at our Latrobe, Tasmania Campus. 2 Intensive 4 hour sessions (with meal provided).

Visit Website for updated Events and Session Times.

Standard Cost: \$220

(See website for special pricing)