

# The Productive Garden – City & Guilds Certificate in Practical Horticulture Skills

Adult

This course focuses on the productive garden.

We will be looking at growing cut flowers, herbs, top fruit (apples and pears), a range of soft fruit and perennial and annual vegetables.

We will cover propagation, soil preparation, planting, seasonal maintenance, and common pests and diseases.

It will be based around Bicton's Walled Garden and glasshouses.

PPE:

You will need to wear steel toecap boots, walking or work trousers (no jeans) and a Bicton College polo shirt. You may also want to bring gardening gloves.



Scan the QR Code for full course description, assessment and progression options from this course



## ENTRY REQUIREMENTS

Anyone interested in developing their gardening skills, plant propagation and growing a range of crops.



PPE:

You will need to wear steel toecap boots, walking or work trousers (no jeans) and a Bicton College polo shirt. You may also want to bring gardening gloves.



## LOCATION & NEXT START DATE(S)

Bicton College - 12 September 2025



<b>LEVEL</b> Level 2	<b>DURATION</b> 35 Weeks, Fridays 1:30-4:45pm
<b>ATTENDANCE</b> Part-time	<b>FEES</b> Tuition Fees: £850.00



Find out more and apply online



# The Productive Garden – City & Guilds Certificate in Practical Horticulture Skills

Adult

Fees apply to adults and HE students only. Only the most common fees scenario is shown. Actual fees may vary depending on your personal situation. Please contact us for further information. Courses listed on this website are indicative of the subject, nature and level of study. The College reserves the right to alter specific qualifications titles, awarding bodies and levels of qualification, which can change in year. Any cost may also vary, based on personal funding eligibility. The Cornwall College Group reserves the right to withdraw any course listed at any time.

## Explore Our Courses & Apprenticeships

Join us for a campus tour, meet our dedicated team, and get all your questions answered. Scan the QR code to register for our next Open Event or Taster Day.



Find out more and  
apply online

