



Craft Skills for Garden Conservation

- finding, developing, and sharing best practice in garden conservation

Title of the Unit:		U3 – Trained fruit in Historic Gardens.	Version no. 1 – 21.05.24
Description:		<p>The maintenance of a trained fruit grown within a kitchen garden is a highly skilled and time-consuming activity. Kitchen gardens are frequently the most popular areas in gardens that are open to the public and they provide a valuable demonstration of past skills, knowledge and edible heritage. In their finest form, they are a work of living art, carefully cultivated to show that beauty of form can be both productive and sustainable. This combination of artistry and horticultural science is not simple to master, nor is it often taught within the historical and cultural context from which it came. This unit aims to do that.</p> <p>The webinar gives expert talks on:</p> <ul style="list-style-type: none"> – The importance of wall fruit in the history of kitchen gardens – Exploiting microclimates for a wide range of fruit: how a new design utilises historic knowledge to react to effects of climate change – Fruit growing as an art form – Walls, wires, tags and trellises <p>Choice of cultivars and rootstocks. Pruning Lorette v. modified Lorette</p> <ul style="list-style-type: none"> – Indoor trained fruit: peaches, grapes and figs – Fruit growing in Community settings: training people to train fruit <p>In the workshop we will practice pruning of apples and pears, plums and figues in different styles, both free standing, on fences and against the wall. Tool management is also a subject.</p>	
EQF Level:		6.1	
Learning Outcomes			
CSGC U-1	Code	Competence	
		Knowledge	Skills

3.1 The historical and aesthetic context of trained fruit	U1 1.1	<p>Knowledge:</p> <p>The participant</p> <ul style="list-style-type: none"> has knowledge of the historical and aesthetic significance of trained fruit in kitchen gardens, its traditions, uniqueness, and its place in society in different regions of Europe. 	<p>Skills:</p> <p>The participant</p> <ul style="list-style-type: none"> can apply the knowledge of the history and aesthetics of trained fruit in kitchen gardens to their management of the trees.
		<p>The participant</p> <ul style="list-style-type: none"> can exchange opinions and experiences with others with a background in the field and thereby contribute to the development of good practise in restoration of garden soil. 	
3.2 Management and trained fruit	U1 1.2	<p>Knowledge:</p> <p>The participant</p> <ul style="list-style-type: none"> has knowledge of key cultivation techniques, including pruning, rootstocks, and plant selection. is familiar with tools, traditional and modern support structures for trained fruit. recognizes the impact of climate change on fruit cultivation and adaptation strategies. understands principles of biosecurity, pest management, and plant health in historic settings. 	<p>Skills:</p> <p>The participant</p> <ul style="list-style-type: none"> can assess and apply appropriate pruning and training techniques for different fruit species and explain the choices. can use and maintain appropriate tools and supports for trained fruit cultivation. can evaluate and select suitable cultivars and rootstocks based on historical, horticultural, and environmental factors. can identify and address risks such as pests, diseases, and climate-related challenges, and implement maintenance strategies for long-term plant health and sustainability

	<p>Competence:</p> <p>The participant</p> <ul style="list-style-type: none">• has insight into professional and ethical issues on managing trained fruit in historical gardens.• can plan and carry out tasks and projects on managing trained fruit in kitchen gardens, both alone and as a participant in a group, and in line with ethical requirements and guidelines.• can exchange views with others with a background in restoring historic garden soils and participate in discussions about the development of good practice.
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