# **Appendix**

(Information in this section is subject to change but was current as of printing)

# Glossary of Terms

ABSTRACT DESIGNS: Contain more than one single focal point. (Chapter 2)

ABSTRACT DESIGN PERIOD: Divided into two categories: Objective and Non-objective. (Chapter 1)

ACIDIFIER: Any chemical that reduces the pH of a solution; citric acid is the most common acidifier in commercial preservatives and brings the pH of the water to an optimum level of 3.5-5.5. (Chapter 6)

ANTI-TRANSPIRANT: Any number of chemicals and/or waxes applied to the surface of plants and cut flowers to reduce transpiration. (Chapter 6)

APPRAISE: To officially evaluate an item; to give an official value. (Chapter 5)

ARTISTIC: an expression of art. (Chapter 4)

ASSET: something tangible of value that a person owns. (Chapter 8)

ASYMMETRICAL DESIGN: A triangular pattern with a strong "L-Line". (Chapter 2)

BACTERIAL GROWTH: Removing all foliage from the stem that is below the water level in an arrangement helps prevent bacterial growth. (Chapter 6)

BALANCE: A state of equilibrium, actual or visual; a feeling of three-dimensional stability. (Chapters 2 and 3)

BAROQUE AND FLEMISH STYLES: Baroque and Flemish styles are massive, lush designs with an emphasis on medium to dark value with light highlights. (Chapter 1)

BENT NECK IN FLOWERS: Is due to the inability of water to enter the stem. (Chapter 6)

BIO-INHIBITOR (BIOCIDE): Any chemical that retards the growth and activity of bacteria and other microorganisms in cut flower water. (Chapter 6)

BLUEING: A bluish cast which develops on flowers (typically red roses) due to cold damage or ethylene exposure. (Chapter 6)

BUNDLING: Firmly wrapping or tying similar materials together to form a larger, individual unit. (Chapter 2)

CAREER: an occupation or profession, especially one requiring special training, followed as one's lifework; A person's progress or general course of action through life or through a phase of life, as in some profession or undertaking; success in a profession, occupation, etc. (Chapter 7)

CASCADE DESIGN: The design consists of several layers of descending materials, varying in size and texture to create a flowing effect. (Chapter 2)

CERTIFICATION: to award a certificate to a person attesting to the completion of a course of study or the passing of a qualifying examination. (Chapter 7)

CITIZENSHIP SKILLS: skills used in the act of being a good citizen in society; obeying laws and regulations; not infringing on the rights of others. (Chapter 7)

CITRIC ACID: A naturally occurring compound (citrus plants) that acts as an acidifier in many commercial preservatives and bud opening solutions. (Chapter 6)

COLONIAL DESIGN: Featured symmetrical arrangements with monochromatic color schemes. (Chapter 1)

COLOR: The visual response of the eye to reflected rays of light. Composed of hue, value and chroma. (Chapters 2 and 3)

COMPARE AND CONTRAST: Looking at the pros and cons of two items and finding the relationship between them. (Chapter 3)

COMPETENCY: the quality of being competent; adequacy; possession of required skill, knowledge, qualification, or capacity. (Chapter 7)

CONDITIONING: Process of allowing flowers to take up water at room temperature to insure maximum turgidity. (Chapter 6)

CONTINUITY: An uninterrupted succession or flow; as in a design or pattern. (Chapter 3)

CONTRAST: Emphasis by means of difference. (Chapter 2)

CORSAGES: Ladies attending social events, weddings, proms, and special occasions choose to wear a decorative grouping of flowers. Number 2 ribbon is most often used as a corsage bow and the appropriate gauge of wire for a corsage is #24-#28, depending on the weight of the flower. (Chapter 2)

COST-EFFECTIVE: Economical in terms of the goods or services received for the money spent; producing optimum results for the expenditure; economical. (Chapter 5)

CREATIVITY: The state or quality of being creative; the ability to create meaningful new forms, etc.; the process of using creative ability; the process of being able to think outside the box; a process in which you might express yourself or use new ideas with the products available; originality. (Chapter 3)

CRITIQUE SHEET: a sheet that records a critical review or commentary; rubric. (Chapter 4)

CULTURAL CONTEXT: thoughts, opinions, feelings, art and food that result from ideas and beliefs shared by individuals within a group of people. (Chapter 4)

CURRENT ASSET: items quickly converted to cash or that will be sold within 12 months. Examples: cash, checking, savings, stocks, and non-depreciable inventory of crops, livestock, etc. (Chapter 8)

CURRENT LIABILITY: debts that are due to be paid this year. Example: fertilizer and feed bills, tractor and greenhouse payments, and part of the mortgage due this year. (Chapter 8)

CUSTOMER EDUCATION: Florists must educate the customer in order to help them enjoy their flowers to the fullest extent. (Chapter 6)

DELIVERY: to take an item from location of origin to where it will be consumed or used. (Chapter 5)

DEPRECIABLE: items that have a useful life of more than one year and lose value because of age, wear or becoming out-of-date because of technology advancements. Land is NOT depreciable property. It is more than \$100 in value; something you would repair. (Chapter 8)

DEXTROSE: The sugar ("food") used in many commercial preservatives. (Chapter 6)

DOMINANCE: Focal area, center of interest, emphasis. (Chapter 2)

DRY-PACK: Storage or shipping of flowers out of water (dry). Temperature and humidity must be monitored closely for this method to be successful. (Chapter 6)

EARLY ENGLISH TRADITION: The early English created everlasting bouquets where texture is important. (Chapter 1)

EGYPTIAN ERA: The Egyptian era is defined by flowers placed in spouted vases and flowers used to create garlands, wreaths, flower collars, and chaplets. (Chapter 1)

THE ELEMENTS OF FLORAL DESIGN: The Ingredients of Design. The directly observable components, ingredients, and physical characteristics of design are Color, Form, Fragrance, Line, Pattern, Size, Space, and Texture. (Chapter 2)

EMPLOYABILITY: able to be employed; usable. Capable of holding a job and available for hire; A person who is able to work, is available to be hired and can perform the job required in a satisfactory manner. (Chapter 7)

ENTREPRENEUR: a person who organizes and manages any enterprise, especially a business, usually with considerable initiative and risk. An employer of productive labor; business owner. (Chapter 7)

ETHICS: the rules of conduct recognized in respect to a particular class of human actions or a particular group, culture, or occupation. (Chapter 7)

ETHYLENE: A hormone that stimulates (accelerates) the aging process. Colorless and odorless, ethylene can damage many of our commonly used cut flowers such as carnations, snapdragons, lilies, etc. (Chapter 6)

EVALUATE: To judge by using a specific set of standards. (Chapters 4 and 5)

EXPIRATION: The natural drying process of a flower (bloom) by exhalation of moisture. (Chapter 6)

EXHIBITIONS: a group of artistic pieces shown. (Chapter 4)

EXPECTATIONS: the way an employer desires an employee to act or behave in the workplace; good work habits are expectations of an employer. (Chapter 7)

EXPERIENCES: Active participation in events or activities, leading to the accumulation of knowledge or skill; an event or a series of events participated in or lived through and the knowledge or skill so derived. (Chapter 3)

FIELD HEAT: The heat that remains in the flowers once they have been harvested from the field. Field heat needs to be removed as quickly as possible to prevent loss of vase life. (Chapter 6)

FILLER: Floral Material that has an "airy" look to create the finishing touch to a design. (Chapter 2)

FILLER FLOWER: A type of flower used to complete a design. (Chapter 2)

FLORAL PRESERVATIVE: A hydrating solution which expands the vascular system and secures capillaries in a diluted form, allowing the stem to take up water quickly and continually. (Chapter 6)

FOCAL POINT: The location within a design that attracts the most attention; the center of interest. In a corsage, the focal point is where the largest or grouping of smaller flowers is placed. (Chapter 2)

FOLIAGES: The manner in which foliage or groups of foliage can add interest to a design. Foliage is also used to fill in and hide the mechanics of flower arrangements. (Chapter 2)

FORM: External appearance of a clearly defined area, as distinguished from color or material; configuration (Chapter 3)

FORMAL: Being or related to an essential form or construction; following accepted forms or conventions. (Chapter 4)

FORMAL-LINEAR DESIGN: An asymmetrically balanced design of few materials usually placed in groups that emphasize forms and lines. (Chapter 2)

FORM FLOWERS: Distinctive or unusual shaped flowers. These are often used to create a focal point. (Chapter 2)

FRAMING: A design technique in which branches of flowers are used around the perimeter of a floral arrangement to direct attention to the materials in the center of the arrangement. (Chapter 2)

FRENCH ROCOCO: Small casual bouquet arrangements, "C" curve designs, and light, pastel colors are all present in floral design during the French Rococo period. (Chapter 1)

FRUCTOSE SUGARS: The sweetest of all naturally occurring carbohydrates. (Chapter 6)

GIBERLAIC ACID: Keeps the chlorophyll in the stems and leaves. (Chapter 6)

GRECO- ROMAN ERA: During the Greco- Roman era, flowers were strewn for special occasions and color was seen as secondary to fragrance and symbolism. (Chapter 1)

HAIRPIN METHOD: Corsage wiring technique in which the wire is shaped into a hairpin. (Chapter 2)

HARD GOODS: durable nonperishable goods such as vases, foam, tape, wire, etc. (Chapter 5)

HARDENING: A care and handling process procedure in which the flowers are placed in a cooler for maximum turgidity. (Chapter 6)

HARMONY: A relationship between the components of design. (Chapter 2)

HOOK METHOD: Wiring technique in which the wire is inserted up through the stem and a small hook is formed in the wire before it is pulled back down into the flower. (Chapter 2)

HQC: 8-hydroxyguinoline citrate, a biocide used in many commercial preservatives. (Chapter 6)

HYDRATION: The act of a plant taking up water. (Chapter 6)

HYDRATION SOLUTION: A solution, usually containing citric acid, that facilitates rapid water uptake, therefore reducing the stress of prolonged dehydration. (Chapter 6)

IKEBANA: The Japanese style of floral design characterized by their linear forms. (Chapter 2)

ILLUSTRATE: To present a clarification, example, or explanation; to draw an object or design. (Chapter 3)

IMAGINATION: The forming of mental images; the ability or tendency to form such images; the ability to confront and deal with reality by using the creative power of the mind; resourcefulness. (Chapter 3)

INTENSITY: The brightness or darkness of a hue. (Chapter 2)

INTENT: aim or purpose; meaning or significance. (Chapter 4)

INTERMEDIATE COLORS: Also known as Tertiary colors. Colors created by a combination of equal amounts of a primary color and an adjacent secondary color. (Chapter 2)

INTERPERSONAL SKILLS: the ability to interact with other people in an appropriate way. (Chapter 7)

INTERPRET: to divine the meaning of an artistic piece. (Chapter 4)

INTERPRETIVE DESIGN: A combination of both natural and manmade materials in an unnatural manner to create new images. (Chapter 2)

INVENTORY: an itemized list of things owned by a business with the beginning value and depreciated value. (Chapter 8)

ITALIAN RENAISSANCE: The Italian Renaissance is defined by mass arrangements of bilateral symmetry with no apparent color scheme. (Chapter 1)

JAPANESE INFLUENCE: Ikebana has 4 main design styles inherent within it: rikka, shoka (seika), nageire, and morbiana. Rikka and shoka (seika) are more formal while nageire and morbiana are more informal. (Chapter 1)

JUSTIFY: to give a reason for an action or decision. (Chapter 4)

LABOR COST: That part of the cost of goods and services attributable to wages, especially for direct labor. (Chapter 5)

LIABILITY: debts (Chapter 8)

LIGHT INTENSITY: The level of light received on a plant surface. (Chapter 6)

LINE: A mark or stroke long in proportion to its breadth. (Chapter 3)

LINE ELEMENT: The element of the line in a floral arrangement is the visual path the eye follows as it proceeds through the arrangement. (Chapter 2)

LINE FLOWERS: used as primary flowers to establish the skeleton outline height or width of an arrangement. (Chapter 2)

LOSS: A negative difference between retail <u>price</u> and <u>cost</u> of production; negative financial gain. (Chapter 5)

MARKUP: An amount added to a cost price in calculating a selling price, especially an amount that takes into account overhead and profit. (Chapter 5)

MASS FLOWERS: Usually single stem with large rounded heads used inside or along the arrangement to fill in. (Chapter 2)

MECHANICS: Supplies, methods and materials that designers use to place and hold flowers and foliage in an arrangement. (Chapter 2)

MODERN FLORAL ERA: The modern era ushered in increasing appreciation for floral design, with the formation of flower shows and garden clubs. (Chapter 1)

NET WORTH: total assets minus total liabilities. (Chapter 8)

NON-CURRENT ASSET: items that have a useful life of more than one year. Examples: land, machinery, breeding livestock, etc. (Chapter 8)

NON-CURRENT LIABILITY: Debts not due this year. Examples: mortgages not including this year's payment. (Chapter 8)

NON-DEPRECIABLE: items that will be used up or sold within a year. Examples: Fertilizer, supplies, feed. (Chapter 8)

OBSERVATION: A comment or remark; an inference or a judgment that is acquired from or based on viewing of an object. (Chapter 3)

OCCUPATIONAL: of or pertaining to an occupation, trade, or calling. (Chapter 7)

PARALLEL DESIGN: Design that consists of clusters or groups of flowers and foliage that strengthens the element of line which moves the eye through the arrangement. (Chapter 2)

PATTERN: An artistic or decorative design that is repeated throughout and object. (Chapter 3)

PAVE ARRANGEMENTS: Flower arrangement heights should not vary in pave arrangements. The design is a technique characterized by parallel or surface contoured insertions that create a uniform area with little or no variation in depth. (Chapter 2)

pH: The measure of acidity or alkalinity of a solution. 7.0 is neutral with higher numbers indicating alkalinity and lower numbers indicating acidity. (Chapter 6)

PHOTOSYNTHESIS: The process of converting nutrients, water, carbon, dioxide and sunlight into food for plants. (Chapter 6)

PHOTOTROPIC: A flower's response to light, i.e. tulips and snapdragons will follow the light in your cooler. (Chapter 6)

PIERCING METHOD: Corsage wiring technique in which a wire is inserted through the calyx and bent downward along the stem. (Chapter 2)

PILLOWING: The tight positioning of flower clusters at the base of an arrangement forming rounded hills. (Chapter 2)

PORTFOLIO: A group of pictures or drawing of a professionals work. (Chapter 4)

POST-HARVEST: The period following the cutting, packing, and shipping of the crop to the wholesale florist. (Chapter 6)

PRECISE: Exact as in performance or amount; correct. (Chapter 4)

PRECIPITATE: To become insoluble and separate out from a solution. (Chapter 6)

PRESERVATIVE: Term used to describe a chemical compound used to extend the vase life of cut flowers. Commercial preservatives contain a sugar, biocide, acidifier, and other ingredients. (Chapter 6)

PRE-COOL: The rapid cooling of flowers to remove field heat. Typically accomplished by injecting cold/humid air into cut flower boxes prior to shipping and/or refrigerated storage. (Chapter 6) PRE-TREATMENT: A procedure used PRIOR TO the normal usage of a floral preservative. STS and Citric Acid are two common pre-treatments. (Chapter 6)

PRICING: The amount as of money or goods, asked for or given in exchange for something else; the cost at which something is obtained. (Chapter 5)

PRIMARY COLORS: Red, yellow and blue. The three colors from which all other colors are made and which cannot be made from any other colors. (Chapter 2)

THE PRINCIPLES OF DESIGN: The Recipe. The fundamental guidelines to aesthetic design that govern the organization of the elements and materials in accordance with the laws of nature. Principles are divided into two groups: Primary Principles of Design and Secondary Principles of Design. (Chapter 2)

PROCESSING: Preparing flowers and foliage and subsequently placing them into a preservative or pre-treatment solution. (Chapter 6)

PROCESSING FLOWERS: Growers, Wholesalers and Retail Florist must process their flowers. (Chapter 6)

PROFIT: the difference between the cost of production of an item and the price it is sold for at retail; making a financial gain. (Chapter 5)

PROPORTION: The comparative size relationship between ingredients within a design. Example: small flowers and small foliage used together are in harmony; medium flowers should be used with medium foliage and so forth. The size of the container should be in proportion to the size of the materials and the size of the design. (Chapters 2 and 3)

PULSING SOLUTIONS: Contain 10 - 20% sugar and 150-200 ppm biocide. These solutions "load" the flower with sugars (for food) and biocide (for disease control) before they are shipped long distances. Unfortunately these highly concentrated solutions only work on a few cultivars — not all flowers in general. (Chapter 6)

RE-CUTTING STEMS: Re-cutting stems of fresh product helps prevent stem blockage, increase water uptake, maximize the freshness of the product and keeps the stem from sealing to the bottom of the container, if the cut is slanted. (Chapter 6)

REFRIGERATION OF FRESH PRODUCT: Refrigeration of fresh product with a combination of low temperature and high humidity helps slow down respiration, reduce water lost by transpiration, slows down maturity and reduces microbial growth and development. An ideal temperature range to keep your refrigerator is at 28-40 degrees F. (Chapter 6)

RELATIVE HUMIDITY: The amount of water vapor present in the air at a given temperature compared to the maximum amount the air could hold at that same temperature. (Chapter 6)

RESPIRATION: Process of breaking down carbohydrates and sugars inside the flowers and plants (cells) to supply energy for survival. (Chapter 6)

RETAIL: selling directly to consumers. (Chapter 5)

RHYTHM: A repetitious line, form, shape or color which creates visual movement through an arrangement. (Chapters 2 and 3)

ROUND DESIGNS: An all around arrangement that looks round from any direction. (Chapter 2)

SAE: Supervised Agricultural Experience (Chapter 8)

SCALE: The relationship between the completed arrangement and its location. (Chapter 2)

SECONDARY COLORS: Orange, green, and violet. Produced by mixing two primary colors in equal amounts. (Chapter 2)

SERVICE: the provision of help and assistance to a customer before, during and after the purchase of a product. (Chapter 5)

SHADE: Any color to which black has been added to create a dark value. (Chapter 2)

SHRINKAGE: Product that is never sold due to spoilage or breakage ... sometimes referred to as dumpage. (Chapter 6)

SLEEPINESS: Ethylene induced damage to carnations. Exhibited by inward curving of petals; flowers appear limp. (Chapter 6)

SKELETON FLOWERS: Primary or line flowers used in a design to establish the outline of the arrangement. (Chapter 2)

SOFT GOODS: perishable goods such as cut flowers and potted plants. (Chapter 5)

SPACE: Refers to the distance or areas around, between, or within components of a design piece. (Chapter 3)

SPECIALTY ITEMS: Items not normally used as a floral container; items added to an arrangement to give added interest; seasonal or holiday items. (Chapter 5)

SUCCESSFUL: the act of achieving something desired, planned, or attempted. (Chapter 7)

SYMMETRICAL DESIGN: A formal, equilateral triangular design. (Chapter 2)

TDS: Total dissolved solids. A measure of the number of dissolved solids (salts, etc) in a solution. (Chapter 6)

TERRACING AND LAYERING: Similar design techniques to place similar materials horizontally on top of each other. (Chapter 2)

TEXTURE: The characteristic visual and tactile quality of the surface of a work of art resting from the way in which the materials are used. Also the imitation of the tactile quality of represented objects. (Chapter 3)

TINT: Any color to which white has been added to create a lighter value. (Chapter 2) TONE: Any color to which gray has been added to create a gray (dull) appearance. (Chapter 2)

TOTAL ASSETS = Current Assets + Non-Current Assets (Chapter 8)

TOTAL LIABILITIES = Current Liabilities + Non-Current Liabilities (Chapter 8)

TRANSPIRATION: The loss of water, usually in gaseous form, from plants through small openings in leaves called stomata. Temperature and humidity directly affect the rate of transpiration. (Chapter 6)

TURGID: Fully engorged with water. (Chapter 6)

UNITY: Oneness of purpose, thought, and style in presenting the design. It is the compatibility of all elements of the design to create a harmonious whole. (Chapters 2 and 3)

VALUE: Describes the lightness or darkness of a hue achieved by adding white, gray, or black. (Chapter 2)

VASCULAR SYSTEM: The internal plumbing of a plant that carries water and nutrients. (Chapter 6)

VASE LIFE: The useful life of a cut flower after harvesting; also known as keeping quality and shelf life. (Chapter 6)

VEGETATIVE DESIGN: A feature of this style of design is the seasonal compatibility of the plant materials in the design. (Chapter 2)

VICTORIAN ERA: Glass containers were favored for the two-tiered arrangements made with a mix of contrasting and complimentary colors. (Chapter 1)

WATER CLARIFIER: Keeps the water clean and from getting murky. (Chapter 6)

WATERFALL DESIGN: Typical of this style is the layering of one material over another to allow diversity. Use of long trailing materials, such as grasses, is needed. It is a romantic cascading design that is visible through the layering. (Chapter 2)

WATER QUALITY: The characteristics of water that influence the effectiveness of the addition of preservatives or pre-treatments. (Chapter 6)

WEDDING FLOWERS: Bride's bouquet, Bridesmaid's bouquet, Corsages, Boutonnieres, Alter flowers, Pew Flowers, on the candelabra, Bride's Throw bouquet, table decorations and on the wedding cake. (Chapter 2)

WHOLESALE: selling in large quantity to retailers for resale to consumers. (Chapter 5)

WIRE: Wire is utilized in one form or another in most everyday designs. The types of wire available range from #16-#28. The lower the gauge of the number, the heavier the wire; the higher the gauge of the number, the finer the wire. Number 16, #18, #20, #21 and #22 gauge wire is used to support floral product and aid in mechanics. Number 24, #26 and #28 is more often used in personal flowers. Each individual wire is always 18 inches in length. (Chapter 2)

WORK HABITS: attributes that an employer desires in an employee. (Chapter 7)

\*\*Accuracy - not making mistakes

\*\*Adaptability - can do more than one job task

Appearance - always presents in appropriate clothing and accessories

Attendance - being at work unless you are truly ill or there is an emergency

Attention to Details - following rules or directions

Cooperation - getting along with people...boss, coworkers, customers

*Diligence* - improving job performance routinely

Honesty and Trustworthiness - doesn't cheat, steal, or lie

Initiative - starting work without being told to do so

Open-mindedness - accepts constructive criticism

Productivity - working to assure both quality and quantity measures are met

Punctuality - being on time every day

### Some computer and phone applications you may find useful:

- CEV Floriculture Test Study App
- Educreations Students can use pictures, voice recording, text and writing to create a presentation
- Haiku Deck Can make an electronic portfolio of student work
- iMovie easy to use to produce how to videos and other movie type project
- Nearpod allows you to make interactive presentations for students to follow along with on an iPad or Android device
- Quizlet makes online "index cards" to study vocabulary (also available for computer)
- Snapguide make a step by step guide to show how to make a design
- Socrative makes interactive test

# Websites that may be useful:

<b>Company</b>	<u>Website</u>	<u>Notes</u>
California Pajarosa	http://www.pajarosa.com/pages/catalogue/cpa_sp_09	American Grown
Floral	<u>d.html</u>	Roses
Caribbean Cuts	http://caribbeancuts.com/index.html	Great foliages
Carl Perkins Grant	http://www.tea.state.tx.us/index4.aspx?id=257698050	
information	<u>65</u>	
Digital Wish	www.digitalwish.com	helps schools with technology needs
Dollar Tree	www.dollartree.com	Inexpensive vases
Eufloria Flowers California	http://eufloriaflowers.com/	•
Ever Bloom	http://ever-bloom.com/wp/	Specializing in gerberas
Fable Farms	http://www.fablefarms.ca/gerberas.htm	Gerberas
Florabundance	http://www.florabundance.com/shop-flower-variety-c-21.html?shop=catalogue	
Free Clipart	www.istockphoto.com	There are also many other sites that offer royalty free clip art
Green Valley Floral	http://www.greenvallevfloral.com/	·

Green Valley Floral <a href="http://www.greenvalleyfloral.com/">http://www.greenvalleyfloral.com/</a>

Houston Livestock Show and Rodeo	www.hlsr.com	Look under Events/Horticulture for Rodeo Cup competition information
Mayesh Wholesale Florist	http://www.mayesh.com/	
Pantone	www.pantone.com	Color trends
PILAUCO Peonies	http://www.pilauco.com/english/index.html	
Rubistar	www.rubistar.com	Make rubrics for grading
Sierra Flower	www.sierrraflowerfinder.com	<u> </u>
Finder		
Smithers Oasis	http://www.smithersoasis.com/	
Sun Valley Group	http://www.sunvalleyfloral.com/thesunvalleygroup/inde	
	<u>x.cfm</u>	
Texas Department	www.texasagriculture.gov	
of Agriculture	www.gotexan.org	
Texas State Florists'	www.tsfa.org	Please contact TSFA if you have questions
Association		or need a mentor. TSFA will assist in finding professional florist in your area to help and guide you!
TSFA Curriculum	www.tsfa.org/curriculum.html	Professional Flower Training Videos-
	Includes PowerPoint referenced in Teacher's Manual and Professional Flower Training Videos listed to right.	Lesson 1: Flower Care and Handling Lesson 2: Flower Types Lesson 3: Arranging- Symmetrical Triangle and Boutonnieres/ PowerPoint Lesson 4: Flower Arranging Tools Lesson 5: Flowers to Wear- Corsages and Boutonnieres Lesson 6: Hand tied and Spiral Bouquets
TSFA Curriculum (continued)	www.tsfa.org/curriculum.html	Lesson 7: Sympathy Sprays- Standing Easel and Casket Lesson 8: Planning a Flower Event- Wedding and Special Events

Transflora

http://www.transflora.net/

#### References

The references listed below were used in the development of this curriculum and can be used for further research.

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