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HORT-211 Production Technology for Vegetable and Spices

2(1+1)

Theory

Importance of vegetables & spices in human nutrition and national economy, Classification of Vegetables; Types of vegetable gardening with special reference to kitchen gardening, brief about origin, area, climate, soil, improved varieties and cultivation practices such as time and methods of sowing, transplanting techniques, planting distance, fertilizer requirements, irrigation, weed management, harvesting and yield, physiological disorders, of important vegetable and spices (Tomato, Brinjal, Chilli, Capsicum, Cucumber, Melons, Gourds, Pumpkin, French bean, Peas and Okra; Cole crops such as Cabbage, Cauliflower, Knol-khol; Bulb crops such as Onion, Garlic; Root crops such as Carrot, Radish, Beetroot; Tuber crops such as Potato and Sweet potato; Leafy vegetables such as Amaranth and Palak; Perennial vegetables such as drumstick and pointed gourd; Seed spices: Coriander, cumin, fenugreek & fennel; Black pepper and Cardamom; Turmeric & Ginger.

Practical:

Identification of vegetables & spice crops and their seeds; Nursery raising. Direct seed sowing and transplanting; Study of morphological characters of different vegetables & spices, Solanaceous crops (Tomato, Brinjal, Capsicum) Cucurbitaceous crops, Bulb crops, Beans, Pea and Okra, Root crops, Tuber crop (Potato and Sweet Potato), Leafy vegetables, Seed spices, Black pepper and Cardamom, Ginger and Turmeric; Fertilizers applications; Harvesting & preparation for market; Economics of vegetables and spices cultivation.

Lecture Schedule: Theory

S.N.	Topics	No.of lectures
1.	Importance of vegetables & spices in human nutrition and national economy	1
2.	Classification of Vegetables	1
3.	Types of vegetable gardening with special reference to kitchen gardening	1

4.	Brief about origin, area, climate, soil, improved varieties and cultivation practices such as time and methods of sowing, transplanting techniques, planting distance, fertilizer requirements, irrigation, weed management, harvesting and yield, physiological disorders, of important vegetable and spices: Tomato,	1
5.	Brinjal, Chilli, Capsicum,	1
6.	Cucumber, Melons, Gourds, Pumpkin,	1
7.	French bean, Peas and Okra	1
8.	Cole crops such as Cabbage, Knol-khol, Cauliflower	1
9.	Bulb crops such as Onion and Garlic	1
10.	Root crops such as Carrot, Radish, Beet-root	1
11.	Tuber crops such as Potato and Sweet potato	1
12.	Leafy vegetables such as Amaranthus and Palak	1
13.	Perennial vegetables such as drumstick and pointed gourd	1
14.	Seed spices: Coriander, cumin, fenugreek & fennel	1
15.	Black pepper and Cardamom	1
16.	Turmeric & Ginger	1

Lecture Schedule: Practical

S.N.	Topics	No. of lectures
1.	Identification of Vegetables & Spice crops and their seeds	1
2.	Nursery raising, Direct seed sowing and Transplanting	1
3.	Study of morphological characters of different vegetables & spices Solanaceous crops (Tomato, Brinjal, Capsicum)	1
4.	Cucurbitaceous crops	1
5.	Bulb crops	1
6.	Beans, Pea and Okra	1
7.	Root crops	1
8.	Tuber crop (Potato and Sweet Potato)	1
9.	Leafy vegetables	1
10.	Seed spices	1
11.	Black pepper and Cardamom	1
12.	Ginger and Turmeric	1
13.	Fertilizers applications	1

14.	Harvesting & preparation for market	1
15.	Economics of vegetables and spices cultivation	2

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