HORTICULTURE

(DEGREE STANDARD)

SUBJECT CODE: 278

UNIT- I: FUNDAMENTALS OF HORTICULTURE


UNIT - II: GROWTH AND DEVELOPMENT OF HORTICULTURAL CROPS


UNIT - III: PROPAGATION OF HORTICULTURAL CROPS


UNIT - IV: MANAGEMENT TECHNIQUES FOR HORTICULTURAL CROPS


UNIT - V: PRODUCTION TECHNOLOGY OF FRUIT CROPS

Scope and importance of fruit crops - Composition and uses - Origin and distribution – Species – Season - Climate and soil requirement – Varieties and hybrids – Propagation techniques - Planting systems and planting density - Including High density planting (HDP) and ultra high-density planting (UHDP) –

UNIT- VI: PRODUCTION TECHNOLOGY OF VEGETABLE CROPS

Scope and importance of vegetable crops - Composition and uses - Origin and distribution – Area and production - Soil and climatic requirements - Varieties and hybrids – Propagation methods - Seed rate – Sowing and nursery practises – Containerized seedling production - Season – Planting methods – Water, nutrient and weed management – Fertigation – Training for vegetables – Intercultural practices - Maturity indices – Harvest and yield – Nutrient deficiencies and physiological disorder and its corrective measures of important vegetable crops: Tomato, Brinjal, Chilli and Capsicum (Sweet Pepper), Bhendi, Leguminous vegetables (Beans, Peas, Cluster beans, Cowpea, Dolichos bean); Bulbous vegetables (Onion, Garlic); Tuber crops - (Potato, Tapioca, Sweet potato, Elephant footyam, Colacassia); Cucurbitaceous vegetables (Cucumber, Bittergourd, Snakegourd, Ridgegourd, Ashgourd, Muskmelon, Watermelon, Pumpkin) - Cruciferous vegetables (Cabbage, Cauliflower and Knolkhol); Root vegetables (Carrot, Radish, Beetroot, Turnip) - Leafy vegetables (Spinach, Lettuce, Palak, Amaranthus) – Perennial vegetables (Drumstick, Coccinea) – Protected cultivation of vegetable crops - Precision farming of important vegetable crops and seed production.

UNIT – VII: FLORICULTURE & LANDSCAPE GARDENING

Scope and importance of flower crops production - Uses - Origin and distribution – Area and production - Climate and soil requirement - Species and varieties - Propagation, season - Spacing and planting methods - Irrigation, nutrient

UNIT – VIII: PRODUCTION TECHNOLOGY OF SPICES AND PLANTATION CROPS
Scope and Importance of spices and plantation crops - Composition and uses - Origin and distribution – Area and production – Climate and soil requirements - Species and varieties - Season, seed rate / propagation methods –Spacing - Planting system – High density planting – Irrigation and nutrient management – Fertigation and weed management – Training and pruning – Cropping systems – Multitier cropping – Cover cropping – Inter cropping - Growth regulators – Mulching - Shade and canopy regulation – Maturity indices, harvest, yield and management of important pest and diseases and processing methods of important plantation and spice crops: Major, seed, tree, herbal spices and minor spices - Black Pepper, Cardamom, Turmeric, Ginger, Curry leaf, Clove, Nutmeg, Cinnamon, Coriander, Fenugreek, Cumin, Tamarind, all spice and vanilla – Plantation crops - Tea, Coffee, Rubber, Cocoa, Coconut, Oilpalm, Cashew, Palmyrah, Arecanut.
UNIT – IX: PRODUCTION TECHNOLOGY OF MEDICINAL AND AROMATIC CROPS


UNIT - X: POST- HARVEST TECHNOLOGY OF HORTICULTURAL CROPS

Importance of post-harvest handling in horticultural crops – Maturity indices – Post-harvest handling methods – Washing – Grading - Waxing – Grades and standards – Methods of packing - Types of containers and their advantages and disadvantages – Storage - Principles and methods of refrigerated and gas storage - Storage methods - Pre-cooling - Controlled atmospheric storage, Modified atmospheric storage – Low pressure storage and cold chain concept - Importance and scope of processing industry in India, general principles of fruit and vegetable preservation like canning, dehydration, freezing, fermentation - Use of chemicals(preservatives) and irradiation – GMP – Food safety and quality control.