ST. JOSEPH’S COLLEGE FOR WOMEN (AUTONOMOUS) VISAKHAPATNAM

# III SEMESTER **AGRICULTURE AND RURAL DEVELOPMENT** Time: 5hrs/week

## HORT 281P (1) PRODUCTION TECHNOLOGY FOR VEGETABLES AND SPICES

## w.e.f 22AJ\_2022-2023 (Admitted batch) PRACTICAL SYLLABUS Marks:50

**OBJECTIVES:**

* To study about production technology of vegetables and spices
* To know importance of vegetables and spices crops
* To understand the scientific cultivation methods of vegetables and spices
* To study classification of vegetables

**COURSE OUTCOMES:**

**CO1:** Students will understand aboutorigin, and area climate, soil, improved varieties and cultivation practices

**CO2:** Students will understand aboutPhysiological disorders Disease and pest control and seed production.

**CO3:** Students will learn abouttransplanting techniques, Planting distance, Fertilizer requirements Irrigation, Weed management, Harvesting, Yield, Storage

**CO4:** Students will understand aboutOkra and Leafy vegetables (Amaranthus and Gogu) Botanical name, Family, Origin , area - Production

**CO5:** Students will understand about Importance of vegetables and spices in human nutrition and national economy

**EXPERIMENTS:**

1. Identification of vegetables and their seeds.

2. Identification of spices crops and their seeds.

3. Nursery raising techniques of vegetable crops.

4. Direct seed sowing and transplanting.

5. Study of morphological characters of different vegetables.

6. Study of morphological characters of different spices.

7. Physiological disorders of vegetable crops.

8. Intercultural operations in vegetable crops.

9. Fertilizers application methods.

10. Seed extraction methods in vegetables.

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