

Class: 10+2

Term:- II

Trade :- Horticulture

Subject:- Landscaping and Floriculture

- . Establishment and Maintenance of Lawns.
- . **Cultivation** of the Following Flowers Crops with Respect to Soil. Climate, Varieties, Propagation, Method and time of Planting, Irrigation, Weeding, Pest Control, Time of Flowering, Harvesting Packing and Marketing: Rose, Chrysanthemum, Gladiolus, Marigold, Tuberose, Jasmine.
- . Study of Flower Arrangements, Flower shows and Exhibition, Packing and Storage of Cut Flowers, Study of Cacti and Succulents.
- . Seed Productions of important seasonal flowers.
- . Marketing of Indoor Plants and Cut Flower.
- . Gardening operation like Staking, disbudding and pinching.
- . **Nursery Production**- Propagation, Potting, Repotting, Plant care, Maintenance and sale.

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Trade:- Horticulture

Subject:- Commercial Crops

. **Aromatic Crops:-** Lemon grass, Citronella, Palmarosa, Vetiver(Khus), Geranium, Patchaouli, Davana, Mint species and Rosemary.

. **Bee keeping:-** Importance and Scope, Bee Species and Colony Organisation, Social Behavior, Bee Hives and their equipments, Apiary Management Practices, Products of Bee Hives, Diseases and Enemies of Honey Bees, Pesticide poisoning, Economics of Bee Keeping, Marketing of Honey and Role of Bees in Crop Pollination.

. **Mushroom:-** Types, Production of Summer and Winter season Mushroom, Environmental Requirments, Containers, Media And Preparation, Disinfection, Seeding and Spawning, After care, Harvesting, Dehydration and Packing.

. **Vermiculture:-** Introduction, Role of Earthworms, Organic Wastes, Advantages of Vermiculture, Vermi Composting, Application of Vermi Composting.

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Trade: Horticulture

Subject: Post Harvest Technology and Preservation

- . Canning, Drying and Dehydration of Horticultural crops.
- . Cool Chain and Value Addition in Horticulture crops.
- . Varieties of Fruits and Vegetables suitable for Processing.
- . Preparation of Material for Processing, Technique of Syruping Exhausting, Sealing, Sterilizing and Cooling.
- . Technique of Storage Including Cold Storage of Fruits and Vegetables.
- . Controlled Atmospheric (CA) and Modified Atmospheric (MA) Storage.
- . Pre and Post Harvest Treatments for Extending Shelf Life of Horticultural Commodities.
- . Evaluation of Quality of Preserved/Processed Products.